

CHOICE OF APPETIZER

STICKY TOFU **VG**

hoisin ginger glazed / sesame
scallions / bird's eye chile

CRISPY CHICKEN BAO BUNS

cucumber / red onion / cilantro / sesame / gochujang

BURRATA **V**

balsamic strawberries / pistachio / mint / olive oil / focaccia

FRIED CALAMARI

cilantro tartar sauce / blistered cherry tomatoes / basil chips

MORTADELLA SLIDERS

pistachio pesto / lemon ricotta / basil / focaccia

CHOICE OF MAIN

CHICKEN SCHNITZEL

miso mustard cream / baby leaves / marinated tomatoes / Grana Padano

NY STRIP STEAK FRITES +8

demi glace / roast wild mushrooms / chives

LEMON HERB CAMPANELLE **V**

asparagus / cherry tomatoes / basil / parmigiano / lemon ricotta

FAROE ISLAND SALMON **GF**

roast garlic mash potatoes / asparagus / sherry pickled cherry tomato
roasted baby carrots / grilled lemon / carrot beurre monte

ANGUS PRIME RIB BURGER **GF**

white cheddar / beefsteak tomato / bacon onion jam
garlic aioli / brioche bun / **Substitute:** gluten-free bun +1

CHOICE OF DESSERT

BASQUE CHEESECAKE balsamic strawberries / whipped cream / mint
BUTTER TOFFEE CAKE salted caramel ice cream

\$30 WINE BOTTLES

Pinot Noir Frédéric Esmonin "Les Montvrières," Burgundy, France
Sauvignon Blanc Château Bonnet, Bordeaux, France
Rosé SeaGlass, Monterey County, California

THE INDO'S SIGNATURE COCKTAIL FOR \$13

Liberty Bell vodka / barrows ginger / lime / lemongrass-habanero foam

MEET ME AT
the Indo

Sunday-Friday only. Gratuity and tax not included.
Strongly encourage entire table participation.
Please alert your server of any food allergies, as
not all ingredients are listed on the menu. Eating
raw or undercooked fish, shellfish, eggs or meat
increases the risk of foodborne illness.

V: VEGETARIAN
VG: VEGAN
GF: GLUTEN-FREE

STELLA ARTOIS: SPONSOR AND
OFFICIAL BEER OF NYC RESTAURANT

Dinner
\$45/PERSON

CHOICE OF APPETIZER

FRIED CALAMARI

cilantro tartar sauce
blistered cherry tomatoes / basil chips

STICKY TOFU VG

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BURRATA V

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CHOICE OF MAIN

HARVEST CHICKEN BOWL GF

sweet potato / goat cheese / quinoa / pumpkin seeds
honeycrisp apple / cauliflower / maple balsamic vinaigrette

BUTTERMILK FRIED CHICKEN SANDWICH

classic caesar dressing / baby gem
bacon / Grana Padano / brioche bun

ROAST CAULIFLOWER AL PASTOR TACOS V GF

heirloom cauliflower / pineapple / guajillo
radish / pickled onion / cotija / cilantro

BOURBON BARBECUE SHRIMP TACOS GF

sweet corn pico de gallo / cabbage / avocado / chipotle crema

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Lunch
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