Individual BOWLS

Choose your base: Basmati rice, Mixed greens, Quinoa with lentils, Half & half

CHICKEN TIKKA MASALA BOWL (2) \$16.8 Your choice of base with arilled chicken in

rustic tomato curry with pickled onions, hot honey, crispy onions, cilantro

GOLDEN CHICKEN CURRY BOWL **S** \$16.8

Your choice of base with grilled chicken, turmeric coconut curry, INDAY slaw, cilantro chutney, sesame coconut crunch, cilantro

#### TAMARIND GLAZED SALMON BOWL ③ \$19

Your choice of base with spice crusted salmon, INDAY slaw, sesame & coconut crusted avocado, mango chutney, cilantro

CHARRED CHILI CHICKEN BOWL 🛛 👌 🕺 \$15.9

Your choice of base with grilled chicken, romaine, pickled onions, cucumbers, habanero hot sauce, garlic yogurt, crispy onions, cilantro

#### GREEN GODDESS CHICKEN BOWL **OO**

Your choice of base with herb roasted chicken breast, INDAY slaw, roasted sweet potatoes, Indian green goddess dressing, cashews, cilantro

#### KARMA BOWL OG

Your choice of base with saag paneer\*, chickpea curry, yellow daal, pickled onions, kachumber, and fresh herbs

#### CHICKPEA CURRY BOWL

\$16.8

Your choice of base with chickpea curry, roasted cauliflower, roasted sweet potatoes, kachumber, cilantro chutney, crispy onions and cilantro



## HOUSE MADE @

MANGO LASSI TURMERIC LEMONADE INDAY CHAI HIBISCUS LEMONADE

\$4.50

## IN HOUSE •

SPINDRIFT LEMON SPINDRIFT GRAPEFRUIT SARATOGA SPARKLING OR STILL WATER

> Desserts sesame chocolate

## **CATERING ORDERS**

Please place your catering order at least 12 hours in advance

#### CATERING@INDAYALLDAY.COM

#### INDAYALLDAY.COM/CATERING



\$6.50

\$3.50

# INDAY



## GOOD*Karma* SERVED DAILY

INDAYALLDAY.COM

\$16.8

\$18



## **PROTEIN TRAYS**

CHARRED CHICKEN	\$60
HERB ROASTED CHICKEN BREAST	\$70
GOLDEN CHICKEN THIGH CURRY	\$65
GOLDEN CHICKEN BREAST CURRY	\$75
CHICKEN TIKKA MASALA-THIGH 🕑	\$65
CHICKEN TIKKA MASALA-BREAST 🖸	\$75
TAMARIND GLAZED SALMON	\$80
SAAG PANEER* 🞯 🕑	\$65
TOFU TIKKA MASALA 🧐 🕑	\$60
CRISPY TOFU W/ SWEET CHILI GLAZE 🛛 🕄	\$60
TAMARIND MASALA CHICKPEA CURRY 🔮	\$55

## BASES

BASMATI RICE	\$25
QUINOA W/LENTILS MIXED	\$35
GREENS	\$45

Greens and slaw come with choice of dressing: Lime Chaat Vinaigrette, Mango Chile dressing or, Indian Green Goddess D



## SAUCES

GOLDEN CURRY (+5) © TIKKA MASALA (+5) © GARLIC YOGURT © TAMARIND CHUTNEY CILANTRO CHUTNEY

INDIAN GREEN GODDESS © O HABANERO HOT SAUCE O & & MANGO CHILI VIN O &

1

\$10

\$10

\$50

\$50 \$50 \$80 \$50 \$45 \$45 \$50

## TOPPINGS

CRISPY RICE\* CUCUMBERS KACHUMBER PICKLED ONIONS SESAME COCONUT CRUNCH **©**  CRISPY ONIONS ROASTED CASHEWS () MANGO CHUTNEY () GREEN CHILI CHUTNEY () ()

### **BREADS & SIDES**

ROASTED CAULIFLOWER
DAAL W/ TOMATO & SPICES 🔮
ROASTED SWEET POTATOES 🔮
COCONUT CRUSTED AVOCADO 🕥
SAMOSAS WITH CHUTNEY 🞯
PLAIN NAAN OOO
GARLIC NAAN OOO
INDAY SLAW 🞯

BUILD YOU Catering Package	RO4
SMALL SERVES 8 – 10	\$200
Your choice of 1 base, 1 protein*, 2 sides and 2 sauces or toppings	
MEDIUM SERVES 15 – 20	\$400
Your choice of 2 bases, 2 proteins 4 toppings & sauces, and 4 sides	
LARGE SERVES 35 – 40	\$800
Includes your choices of 4 bases, 4 proteins*, 8 toppings & sauces, and 8 sides	
* ADD-ON'S TO PACK	AGES
TAMARIND GLAZED SALMON COCONUT CRUSTED AVOCADO	+\$40 +\$40

SWEET TRE	ATS	0		
SESAME CHOCO CHIP COOKIE		SER 8 –	VES 10	\$50
•••••	• • • • • • •	••••	••••	••••
G CONTAINS GLUTEN	V VEGAN	🔥 SPICY	VG V	EGETARIAN
N CONTAINS NUTS		DAIRY S	CONTAI	NS SESAME
*MAY	CONTAIN TRACE	S OF GLUTEN		