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AMARA

INDIAN CUISINE & BAR

1454 W 86th St, Indianapolis,
IN 46260, United States

Our meals contain dairy and nuts, please inform us of any food allergy before placing an order.

Many of our Items can be made vegan or gluten-free speak with our server for more information.

15% gratuity applied for a party of less than 5 people and 18% gratuity applied for a party of 6 and more people.
Valid for dine-in customers only.*



Join us for an experimental dining experience!

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APPETIZER & SOUP

Appetizer

Pacchi Pulusu 6.00
(Traditional tamarind rassam from the heart of Telangana)

Mulligattanni 6.00
(Hearty lentil delicacy from the back waters of kerala)

Paneer / Chicken / Fish Chilly 16 / 17 / 18
(A street food tossed in soy, onion, peppers and scallions)

Gobi Manchurian 14.00
(Cauliflower florets deep fried and tossed in chefs manchurian sauce, sesame, scallions)

Vegetarian Spring Rolls 11.00
(Juliennes of assorted vegetables rolled in thin sheets, fried crisp, sweet chilly sauce)

Masala Papad Nacho 6.00
(Crisp lentil crackers, topped with Indian salsa, potato noodles)

Pahadi Paneer Tikka 17.50
(Paneer stuffed and flavored with vetiver, condiments from the north, cooked in clay oven)

Paneer / Chicken 65 14.50/15.50
(Notoriously famous this is a perfect pair with chilies, yogurt curry leaves)

Tandoori Stone Fruits 15.00
(A tantalizing burst of flavors, mango powder, pomegranate dehydrated and lime)

Chicken Lollipop 14.50
(Wings marinated in ginger, garlic, deep fried and tossed in Sichuan sauce, scallions)

Tangdi Kebab 14.50
(Drums marinated in hung curd, cream cheese, select condiments, melt in mouth good)

Tandoori Pomfret 21.50
(Bone in pomfret marinated overnight in traditional coastal blend and cooked in clay oven, tandoori laccha salad and lemon)

Avenir LT 65 Med Avenir LT 65 Med
(Minced Lamb, regional condiments, mint, Cilantro)

Soup

Manchow Soup 5.50 / 6.50
(A classic indo chinese preparation, enjoy with your choice either vegetarian / chicken, fried noodles)

Sweet Corn Soup 6.00
(A light delight, yet packed with flavor)

Shrimp Koliwada 17.00
(Crispy shrimps marinated with bengal gram flour, lemon, carom seeds and lip smacking blend of herbs and condiments)

Blackened Chicken Tandoori 16.50
(Tender morsels of chicken marinated with activated charcoal, beetroot gel, garlic chips)



VEGETARIAN ENTREES

Avial (Speciality Of Kerala) 14.50
(Fresh medley of seasonal squash, drumstick, tubular, coconut, yogurt, cumin, and ginger)

Veg Koora (Speciality Of Tamil Nadu) 14.50
(Seasonal vegetable tempered with mustard seeds, chilies, tossed with fresh grated coconut)

Mirch Ka Salan (Speciality Of Hyderabad) 14.00
(Fresh jalapenos, cooked with a blend of peanuts, poppy seeds, watermelon seeds and a whole bunch more)

Soy Keema Bun (Speciality Of Lucknow) 12.50
(Mouth melting grains of soy, with traditional blend, peas and 2 spongy buns)

Til Ka Khatta Arbi (Speciality Of Telangana) 14.00
(Tubes of colocasia simmered in dense onion, tomato, Thai tamarind curry)

Mushroom Xcacutiere (Speciality Of Goa) 14.00
(Traditionally smoked with a rich tomato base, enhanced with star anise, malt vinegar)

Aloo Korma (Speciality Of Lucknow) 13.50
(Young potatoes simmered in base of cashew nuts, poppy seeds, onion curry and cream)

Arachu Vitta Sambhar (Speciality Of Kerala) 14.00
(Yellow lentils, seasonal squash, tubular, tempered in coconut oil, specialty spice mix)

Manga Tove (Speciality Of Karnataka) 14.00
(Enjoy this savory, spiked with the sweetness of fresh mangoes, tempered to perfection, enough heat to give a kick)

Dal Makhani (Speciality Of Delhi) 14.50
(Smooth velvety texture and lovely flavor is a delicacy that is very much a dish of New Delhi)

Paneer

Paneer Ghee Roast Curry (Speciality Of Mangalore) 16.50
(Crushed deseeded chilly, coriander, cumin, dry coconut, curry leaves, diced paneer)

Amara's Palak Paneer Reinvented 17.00
(A unique twist to the traditional dish, with creamy paneer tots, onion, cumin, chefs spice mix)

Paneer Makhani / Paneer Tikka Masala 15.00
(A classic comfort prep with rich creamy tomato base, fenugreek leaves)

Chinese

Vegetable Sichuan Speciality Of (Indo Chinese) 14.50
(Crunchy chest nuts, bamooshoots, peppers, beans, medley vegetables from Sichuan Province)

Vegetable Kung Pao (Speciality Of Indo Chinese) 15.00
(Stir fried with colorful bell peppers, crunchy peanuts, a beautiful balance with a crunch of cashew nuts and peanuts, soy)

Non Veg Entrees

Chicken/ Mutton/ Lamb

Dum Ka Murg (Speciality Of Hyderabad) 17.00
(Dum pukth style of the nizam era, golden curry base with smoke of live coals, select condiments, saffron)

Chicken / Lamb / Bone-In Goat Vindaloo (Speciality Of Goa) 15.50/18/18
(Traditionally with a rich tomato base, enhanced with star anise, malt vinegar)

Chicken / Lamb / Bone-In Goat Chettinad 15.50/18/18
(A choice of your protein made in rich coconut curry, perked with black peppercorns, poppy seeds and a lot of supportive condiments)

Chicken/ Lamb / Bone-In Goat Ghee Roast (Speciality Of Mangalore) 16/19/19
(Crushed deseeded chilly, coriander, cumin, dry coconut, curry leaves, choice of your protein)

Chicken / Lamb / Bone-In Goat Pondicherry 16/19/19
(A delicacy influenced by French Colonies and local flavors, one can't go wrong with this, made with variety of spices, condiments and select herbs, your choice of protein)

Gongura Chicken/Bone-In Goat Masala 15/18
(Grandma's recipe includes tender bone in goat chunks, tossed in chef's spice mix and Gongura chutney)

Chicken / Lamb Manchurian (Speciality Of indo Chinese) 15.50/17.50
(Classic street style, enhanced with young ginger, garlic, pepper, onions, scallions)

Chicken / Lamb Sichuan (Speciality Of Indo Chinese) 16/16
(Choice of protein tossed with banana peppers, chili flakes, crushed pepper corn, whole red chili, soy, rice vinegar)

SEA FOOD

Goan Balchao (Speciality Of Goa) 19.00
(An authentic preserve curry made from classic ingredients, soaked overnight, cooked with intricacy of star anise, cinnamon, fennel and apple cider)

Konju Varutharaccha (Speciality Of Kerala) 19.00
(Shrimps seared with tempering of curry leaf, mustard seeds, young curcuma, tender coconut cream, paprika, tamarind pulp)

Jhingav Ka Salan (Speciality Of Andhra) 19.00
(Spicy variant made with sun dried baby shrimps, tossed in tomato, garlic, blend of roasted whole spices, simmered with coconut)

Fish Gassi (Speciality Of Mangalore) 19.00
(Blended paste of herbs, green chili, cumin, carom seeds, Mint, Onion, Cilantro , Lemon)

Nellore Chepala Pulusu (Speciality Of Mysore) 19.00
(Staple of the fish lovers, made with Fenugreek, sesame, poppy, Maui barista onions)



STARCH STAPLES

Hydrabadi Chicken/Bone-In Parda Biryani 15.50/17.50

(Centuries old take cooked in ceramic pot with a dome, traditional spices, yogurt mint and fried onions)

Dindigul Chicken/ Bone-In Goat Biryani (Telangana) 16.50/17.50

(Delicately balanced with herbs, home pound whole spices, Green chili, mint, fried onions, served with a dome)

Tayir Sadam (Kerala) 10.00

(Rice beaten with yogurt, Himalayan salt, tempered with Asefotida, mustard, curry leaf, cilantro)

Sichuan / Fried Rice –Veg / Chicken/Shrimp (Indo Chinese) 14 / 15 / 17

(Enjoy plain or with a kick, choose your protein, with a medley of vegetables too)

Hakka / Sichuan Noodles- Veg / Chicken/Shrimp (Indo Chinese) 13 / 15 / 17

(Enjoy plain or with a kick, choose your protein, with a medley of vegetables too)

PARANTHAS/ NAANS

Malabar Parota	4.50
Spinach Naan	4.50
Plain/Butter Naan	3/3.50
Garlic Naan	3.50
Karuppu Podi Naan	5.00
Gluten free Soft Flat Parantha	4.00

DESSERTS

Seasonal Falooda 9.00

(Rice vermicilly, smoothie, syrups, ice cream, fruit and nuts)

Chakka Payasam Panacotta 8.00

(Exotic jackfruit, palm jaggery, coconutmilk)

Shahi Tukda 8.50

(Rich fried toast, dunked in creamy dense milk, piked with cardamom and rose. rose petals)

Mango Donut Melt 8.50

(Floral donut filled with berry coulis, almond brittle, sweet lavash)

Traditional Gulab Jamun 5.00

(Paneer balls deep fried, dunked in mesmerizing sugary syrup, vetiver essence)



DRINKS

Sambharam	4.00
Mango Spritz	4.50
Kala Khatta Nimbu Soda	4.00
Banta	3.50
Filter Kappi	5.00
Masala Chai	3.00
Coke products	3.00
Iced Tea	3.00

LUNCH

(Till 2:30PM)

Mumbai Sandwich/
Double Deccker Sandwich — 10.00/11.00
(Bread layered with fresh cut veggies. Served
With twisted ketchup and mint mayo

Indian Paneer/Chicken Pizza — 12.00/13.00
(Rich and aromatic creamy tomato base with
Choice of paneer or chicken, onion and peppers)

Crazy Corn (Vigan/Gluten Free) — 7.50
(Steamed or fried, enjoy with a kick or
Home churned butter, cilantro, lime)

Wada Pav And Thecha (Vigan) — 11.00
(Tempered potato cakes deep fried with bengal
Gram flour, vintage style chilly garlic spread, cumin)

Kathiawadi Aloo Puri (Vigan) — 11.00
(Desi style tangy potato curry served with
2 wheat air pillows)

Misal Pav (Vigan) — 12.00
(A costal delicacy made with dew beans chick
Pea flour fritters and 2 spongy buns)

Konkan Aanda Curry
And Rice (Gluten) — 11.50
(Egg curry made with select spices, dry
Coconut, peanuts, side of rice)

Mix Veg/ Chicken Quessedilla — 9.00/10.00
(A trio of mix cheese melted with your choice of
Vegetables or chicken)





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