Twisted Indian Mexican Kitchen

The Indi Taco Catering Collection

Breakfast, lunch, and dinner catering across Central Indiana

WELCOME

BREAKFAST 03

Spiced eggs, melted cheese, and a side of birria sauce to start the day.

LUNCH 05

Bir-Indi tacos, naan tacos, and walking tacos. Grip it, dip it, love it.

DINNER 07

Dishoom wings, Baa Baa Chops, and Indi spice after dark.

THE EXPERIENCE 11

Offices, weddings, job sites, and any crowd that loves bold flavor.

GATHER 13

We bring the truck, the spice, and the sauces. You bring the guests.





BREAKFAST

A morning menu with a twist of spice.

Begin the day with something unexpected. Eggs and melted cheese meet tandoori-spiced jackfruit, plant-based chorizo in guajillo, and halal turkey or beef bacon, folded into corn tortillas, quesadillas, or warm naan, with birria sauce on the side for dipping.

For a boardroom, a job site crew, or a morning celebration, we cook fresh at your event and serve it your way: plated, buffet style, or straight from the truck window. Add home fries to complete the table.



V Vegan | VT Vegetarian | GF Gluten-Free | H Halal



BREAKFAST CRUNCH WRAP

Egg, melted cheese, and crisp golden potatoes, pressed on the griddle until the edges crackle, with the protein of your choice.

Choose Veggie Tinga, Veggie Chorizo, halal Turkey Bacon, or halal Beef Bacon. Savory, rich, and made to keep a crew going until lunch.

Cut in half, stacked high, and made for sharing.

FROM THE GRIDDLE

BREAKFAST BURRITO

Eggs, melted cheese, and golden potatoes wrapped with guacamole and cut open to show it all. Choose egg only, Veggie Tinga, Veggie Chorizo, or halal Turkey or Beef Bacon.





NAAN BREAKFAST TACO

Warm, blistered naan folded around eggs and melted cheese, finished with tomato chili jam and cilantro. Choose Veggie Tinga, Veggie Chorizo, or halal Turkey or Beef Bacon.

MINIMUM 30 GUESTS.
10 PER PROTEIN.

LUNCH



#GripDipLip

Our lunch is built around the taco. Corn tortillas are pressed on the griddle with melted cheese, filled with slow-cooked meat or spiced vegetables, and finished with pickled red onion, crisp cabbage, and fresh cilantro. Every order comes with sauce for dipping.

From halal meats and seafood to vegetarian and plant-based choices, there is a protein for every guest. Mix and match across your crowd.

Prefer bread to tortilla? Our naan tacos fold the same fillings into warm, blistered naan.

MINIMUM 30 GUESTS.
10 PER PROTEIN.

Indian spice meets Mexican street food in every bite. Tandoori chicken, lamb barbacoa, and peri-peri shrimp are cooked fresh and piled onto griddled tortillas or warm naan with house-made sauces, pickled onion, and cilantro.







ON THE MENU

PROTEINS

Halal meats and seafood: Tandoori Chicken Tinga, Lamb Barbacoa, Peri-Peri Shrimp.

Vegetarian: Veggie Tinga (V), Plantrizo (V), Paneerizo, Boom Shrooms, Indi Street Corn, Bhaji.

WALKING TACOS

A bag of chips topped with our taco fixings and eaten right out of the bag. Easy to hold, easy to serve, and made for mingling.

BIR-INDI TACOS

Our signature taco. A corn tortilla is crisped on the griddle with melted cheese, filled with your choice of protein, and finished with pickled onion, cabbage, and cilantro. Dip every bite. Served with Bir-Indi Gravy and Chutney Verde, with Spicy Salsa and Tandoori Aioli on the side.

Every crowd has a mix of eaters, so the menu runs from halal meats to vegetarian and vegan proteins, all finished with sauces made fresh in our shop. Everyone eats well, and everyone gets something worth talking about.

DINNER

Dinner starts with the hors d'oeuvres, ready to pass at any hour. Tandoori chicken lollipops, wings with an explosive blend of Indi spices, tandoori-basted artichokes, and lamb chops grilled in our signature rub, all cooked fresh at your event.

HORS D'OEUVRES.

By the piece: Golden Indi COC, Dishoom Wings, Lollipop Chicken, Baa Baa Chops.

By the tray: Indi Arti-Hearts, Ek, Do, Teen Paneer, Cauliflower Wings, Sultan Shrimp.

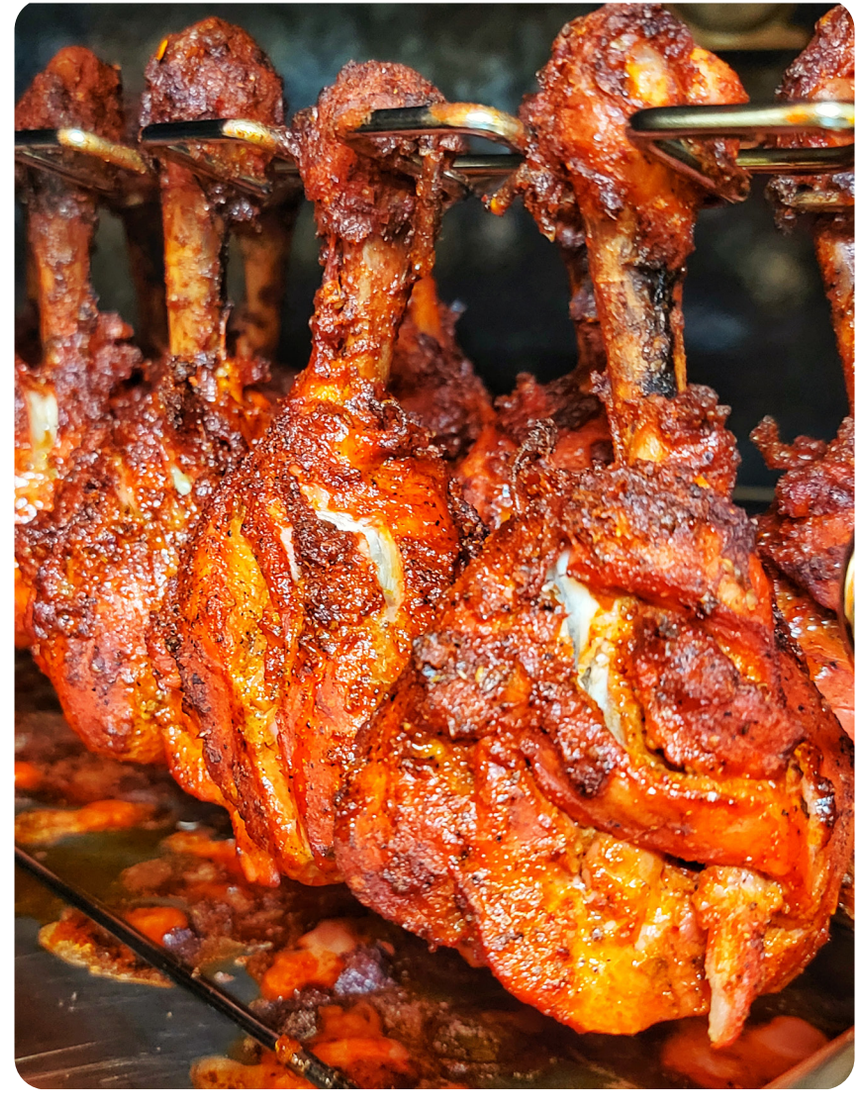
FOR YOUR TABLE

SIZES

Pieces come in 25, 50, 75, or 100. Half trays feed 25 to 30 guests, and full trays feed 50 to 60.

THE FAVES

Ek, Do, Teen Paneer blends Asian, Mexican, and Indian flavors in grilled cheese curds with onions and peppers. Indi Arti-Hearts are smoked artichokes basted in tandoori seasoning.





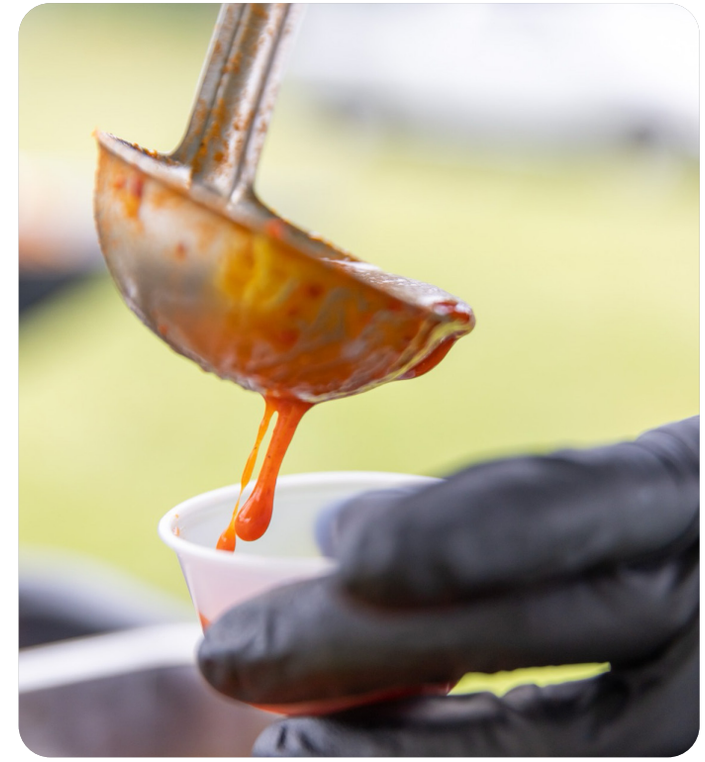






Hors d’oeuvres and sides, from charred Indi Street Corn to Cauliflower Wings and tandoori-basted Arti-Hearts. Add them to any meal, breakfast through dinner, and tell us your guest count so we can help you build the right mix.





SAUCES

Every sauce is made fresh in our shop, so the flavor on your table is the flavor from our truck.

The Bir-Indi Taco is served with Bir-Indi Gravy and Chutney Verde. The Naan Taco comes with Chutney Verde, too.

Bir-Indi Gravy, Spicy Salsa and Chutney Verde are all vegan. Tandoori Aioli rounds out the lineup, and we're happy to talk through which sauces fit your menu.



THE PROTEINS

Meat and seafood: Tandoori Chicken Tinga and Lamb Barbacoa (both Zabiha Halal), Peri-Peri Shrimp.
Vegetarian: Veggie Tinga (V), Plantrizo (V), Paneerizo, Boom Shrooms, Indi Street Corn, Bhaji, Crispy Lady okra.

SLOW COOKED

SIX HOURS

Great flavor takes time. Our slow cooks run six hours or more, because the result is worth the wait.

IN SEASON

Our slow cooks run six hours or more, because the result is worth the wait. Choose Tandoori Chicken Tinga or Lamb Barbacoa, both halal, or Peri-Peri Shrimp. Vegetarian guests can choose Veggie Tinga, Plantrizo, Paneerizo, Boom Shrooms, Indi Street Corn, Bhaji, or Crispy Lady okra.









Every protein is seasoned with our own Indi spices and made fresh for your event. Veggie Tinga is jackfruit with tandoori seasoning, Plantrizo is plant-based chunks in Indi spices, and Boom Shrooms are charred mushrooms with Dishoom seasoning.

Some of our vegetables change with the seasons, so ask what is fresh when you book.

V Vegan | VT Vegetarian | GF Gluten-Free | H Halal

THE EXPERIENCE

Indi Taco is the vision of Ankit Patel: Indian flavors, reinvented as tacos. Today his team brings that craft to weddings, anniversaries, birthdays, conferences, and corporate gatherings.

We bring the kitchen to you. Picture the moment the truck arrives: the kitchen opens, the aroma drifts across the lawn, and your guests gather around a menu unlike any they have had at an event.

Our team cooks to order on site and serves plated, buffet style, or from the truck window, from private parties to open crowds of 600. Choose from our menu on the request form, or let us help you shape the perfect experience for your group.

Corporate luncheons and office meetings are at the heart of what we do, and we are equally at home on a job site. Prefer a quieter option? Order cold pickup, ready when you are.



AT A GLANCE

- Established 2021
- Open crowds of up to 600
- Halal, vegan, gluten-free
- 4.8 stars on Google
- Breakfast, lunch and dinner
- Plated, buffet, or truck window

HOW IT WORKS

01 REQUEST

Share your date, guest count, and menu choices on our request form, or let us help you shape the experience for your group.

02 RESERVE

Review your quote. A 50% deposit secures your date.

03 CELEBRATE

The balance is due two weeks before your event. On the day, we arrive, set up, and take care of the rest.



From the first guest to the last, every dish is cooked to order and served fresh through the window. The truck is the kitchen, so there is nothing more for you to arrange, and your only job is to enjoy the day.

GATHER

Behind every event is a team that treats your gathering as its own. Chef Ankit Patel and his crew set up the kitchen on site and cook every dish to order, so what reaches your guests is hot, fresh, and made with care.











Around the truck, the buffet, and the table, the same thing happens at every event: plates fill, lines form, and conversation starts.

From weddings to company celebrations, our team shows up with the same standard: warm hospitality, food made fresh, and no detail left for you to manage.

Our favorite part of any event is the moment the first guest takes a bite and smiles. We build everything around that moment: the aroma, the warm welcome, the food handed over fresh, and a team that stays present from the first plate to the last. That is the experience we want your guests to take home.





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eatinditaco.com

Serving Central Indiana