IndiGo Introduces Refreshed Menus Across its Network

National, 01 November 2026: IndiGo, India's preferred airline and one of the fastest-growing carriers in the world, today launched a new in-flight pre-book menu as part of its revamped food and beverage (F&B) programme, aimed at enhancing the overall travel experience for customers. The programme introduces a new identity and packaging, alongside an evolving menu that brings together familiar favourites and exciting new offerings inspired by global and local flavours.

IndiGo has steadily strengthened its onboard food and beverage offering in response to evolving customer expectations. From offering a limited selection of snacks and beverages in its initial years, it has transformed into a more curated offering that balances taste, quality, and convenience, while remaining aligned with the affordability and operational efficiency that define the IndiGo experience.

Menu inspired by local hits from kitchens and streets from around the world

The programme offers a range of options from quick snacks and regional favourites to premium offerings and meals catering to varied dietary requirements. IndiGo has enhanced its pre-book offerings, including freshly prepared sandwiches, rolls and samosas. New additions, available on select routes and cabins, include the Veg Coronation Sandwich, inspired by the iconic Coronation recipe and featuring a mildly curried filling with sweet and savoury notes; the Tangra Style Chilli Paneer Roll, drawing inspiration from the distinctive Indo-Chinese flavours of Kolkata's Tangra district; the Egg Roast Roll, a South Indian-inspired kathi roll filled with spiced scrambled eggs; and the Fort Kochi Roast Chicken Sandwich, featuring juicy roast chicken, fresh vegetables and subtle coastal flavours.

Customers can also choose from special menu categories such as Jain, vegan, diabetic and low-calorie options. For those purchasing food onboard, the menu features a range of ready-to-eat meals and a rotating 'Snack of the Day' selection, including offerings such as Butter Toffee Popcorn, Hand Murukku and Edamame Beans on select flights. Beverage options include favourites such as Hot Chocolate, Calming Blue Tea and Coco-Litchi.

The new in-flight pre-book menu has also been thoughtfully designed to cater to the unique requirements of the airline environment. It focuses on ease of consumption for customers, efficient onboard service and maintaining a clean cabin environment, while supporting the operational excellence and on-time performance that define IndiGo.

Sustainability considerations have also been incorporated across the food and catering ecosystem. Efforts to minimise food wastage include pre-booking of perishable items, while the use of wooden cutlery and recyclable tin or paper packaging supports the programme's broader sustainability efforts, without compromising food quality, safety or customer convenience.

About IndiGo

IndiGo is India's preferred and amongst the fastest growing carriers in the world. IndiGo has a simple philosophy: offer fares that are affordable, flights that are on time, and provide a courteous and hassle-free travel experience across its unparalleled network. With its fleet of 430+ aircraft, the airline operates nearly 2200 daily flights, connecting 95+ domestic and 40+ international destinations, and welcomed more than 123 million customers in FY26. IndiGo was recognised as the 'Best Low-Cost Airline in India & South Asia' at the 2026 Skytrax World Airline Awards, while also earning accolades for 'Best Cabin Crew in India & South Asia' and being named the 'Cleanest Airline in India & South Asia'. IndiGo was also named the sixth Most Punctual Airline in Asia-Pacific in 2025 by the global aviation analytics firm, Cirium.

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