



TAMARIND

MODERN INDIAN BISTRO

SMALL PLATES

PANIPURI SHOTS

Wheat bubbles, Potato & Chickpeas, Tamarind Water

- Classic 9
- Spiced Tequila 12
- Vodka Paani 12

SAMOSAS DOUGHNUT 8

Vegetable Samosa rolled into doughnut, pea & potato filling

NOODLE BHEL 9

Puffed rice, onion, tomato, tamarind, mint & crispy noodles

PALAK KEBAB 12

Spinach patties, goat cheese

CHENNAI CHICKEN 65 15

Chicken strips with chilly south Indian flavour, spicy & tangy

CHINJABI CHILLI CHICKEN 15

Crispy chicken, onion, bell pepper, garlic & ginger

LAHORI FISH FRY 15

Fried fish with spices, tartar sauce

MOMOS

• HONEY CHILLI (V) 14

Fried dumplings, honey chilli, peppers, smoked tomato chutney

• TANDOORI (V) 14

Fried dumplings, tandoori marinade, smoked tomato chutney

CRISPY CHILLI GOBI 15

Crispy cauliflower, tomato-garlic chilli chutney

TACOS

• PULLED JACKFRUIT TACOS 14

Pulled Jackfruit, Caramelized Onions, Siracha sauce

• CHICKEN TIKKA 15

Grilled chicken tikka, peppers, tomato, tahini sauce

BAO

• CHILLI PANEER 16

Pan tossed spicy paneer, chilli mayo, steamed bao

• BUTTER CHICKEN 16

Butter chicken, chilli mayo, steamed bao

MASALA CHICKEN WINGS 15

Mouth melting lamb kebab, in-house aromatic spices

LAMB GALOUTI KEBAB 17

Mouth melting lamb kebab, in-house aromatic spices

MADRAS PEPPER PRAWNS 18

Prawns sautéed, black pepper, lemon juice, chillies

SOUP AND SALAD

MULLIGATAWNY 8

Classic Lentil soup

TAMATAR DHANIYA SHORBA 8

Tomato broth, cumin & whole spices, fresh cilantro

CREAM OF MUSHROOM 8

Fresh mushrooms in a creamy base, whole spices

MANGO SALAD 12

Fresh mangoes, Spring mix, cranberry, spicy mango dressing

GRILLS

MURGH MALAI 19

Boneless creamy chicken

ACHARI CHICKEN TIKKA 19

Boneless chicken, pickle marinade, fennel seeds,

MIRCHI TIKKA 19

Boneless chicken breast, kick of green chilly heat

BHATTI KA MURGH 18

Half chicken on bone, house special tandoori masala

SEEKH KEBAB

Minced chicken/lamb, green chili, coriander & cumin

- CHICKEN 18
- LAMB 19

TANDOORI SOYA CHAAP 16

Minced soya, house special tandoori masala

GRILLED PORTOBELLO MUSHROOMS 15

Stuffed mushroom, mozzarella cheese

ZAFRANI PANEER TIKKA 17

Cottage cheese, bell peppers, fenugreek, saffron

VEGETABLE & KALE SEEKH KEBAB 17

Mix vegetables, Minced cottage cheese & kale

KASHMIRI LAMB CHOPS 24

New seasoned lamb, spiced marinade

AMRITSARI FISH TIKKA 19

Basa Fish, Fresh red chilli glaze

MUSTARD SALMON TIKKA 24

Grilled Salmon, fennel seeds, fenugreek

TANDOORI KONKAN SHRIMPS 24

Wild shrimps, blend of pickled chillies & tomato

TANDOORI MIXED GRILL 30

Kashmiri Lamb chops, Amritsari Fish Tikka, Seekh kebab & Mirchi Tikka (8PC)

TAMARIND CHICKEN PLATTER 24

Murgh Malai, Achari Chicken Tikka, Mirchi Tikka & Chicken Seekh Kebab(8PC)

VEGGIE SAMPLER 22

Zafrani Paneer Tikka, Grilled Portobello Mushrooms, Soya Chaap & Tandoori Aloo (8PC)

MAINS

CHICKEN

OLD DELHI BUTTER CHICKEN 18

Classic Delhi Special

AFGHANI CHICKEN CURRY 18

Chicken chunks in a rich creamy sauce

CHICKEN TIKKA MASALA 18

Chicken chunks in spiced tomato sauce & fenugreek

DHABA CHICKEN CURRY 18

Tamarind special, boneless chicken breast, chilli, royal cumin

KADHAI CHICKEN 18

Chicken chunks in spiced tomato sauce, pepper & onion

MALAI METHI MURGH 18

Boneless chicken with fresh fenugreek & cream

SEAFOOD

KERALA FISH CURRY 21

Seasonal fish, coconut curry sauce

GOAT & LAMB

PUNJABI MUTTON 19

Tamarind special, Classic north Indian, baby goat, aromatic flavours

BHUNA GOSHT 19

Popular Pakistani dish, cooked in whole spices, ginger & garlic

KEEMA MUTTER 19

Tamarind special, Minced lamb & peas

LAMB ROGANJOSH 19

Tender Lamb, cardamom, cloves, whole spices

MUGHLAI SEEKH KEBAB MASALA 19

Lamb seekh kebab, whole ground spices

LAMB NIHARI 24

Slow braised lamb simmered overnight in aromatic stock

JHEENGA MOILEE 24

King Prawns, curry leaf mustard seeds

VEGETARIAN

MALAI KOFTA 17

Soft cheese balls in rich creamy sauce

PANEER TAWA MASALA 17

Homemade cottage cheese with peppers, fresh ginger, fenugreek

KAJU MUTTER PANEER 17

Cottage cheese cooked in rich cashew curry

PALAK PANEER 17

Homemade cottage cheese with fresh spinach puree

PANEER LABABDAR 17

Cottage cheese cooked in onion and tomato sauce, hint of coriander

MASALA CHAAP 16

Soya chaap cooked in house special curry

ALOO GOBHI MUTTER 15

Potato, cauliflower and peas simmered in onion & tomato sauce

MARWARI BHINDI 15

Starry eyed okra, caramelized onions, dried Mango

KATHAL MASALA 16

Unripe jackfruit in a spicy thick gravy of onion, ginger & tomato

BAINGAN KA BHARTHA 16

Grilled and mashed Aubergine, Peanut & Sesame gravy

VEGETABLE JALFREZI 16

Fresh vegetables, cheese, ginger, cumin, garlic

MUSHROOM TAK-A-TAK 16

Market fresh mushrooms, traditional Punjabi spices

DAL TADKA 14

Cumin tempered yellow lentils

PINDI CHANA 14

North Indian speciality, chickpeas, onion & tomato

DAL MAKHNI 14

House Special black lentils, cooked overnight

BIRYANI AND RICE

DUM KI BIRYANI

Classic steam -cooked dish of fragrant herbs, vegetable and perfectly spiced basmati rice

- **VEGETABLE** 15
- **CHICKEN** 18
- **GOAT** 19
- **LAMB** 20
- **SHRIMP** 22

TAMARIND RICE 7

Basmati rice, tamarind, mustard seeds, curry leaves

JEERA RICE 5

Cumin flavoured

TAMARIND BREAD BAR

NAAN

Tandoor baked light bread

- **PLAIN OR BUTTER** 4
- **GARLIC** 5

ROTI 3

Whole wheat bread

ROOMALI ROTI 6

Super thin and soft delicately crafted on a dome griddle

PARANTHA

Flaky layered whole wheat Indian bread

- **LACCHA** 5
- **PUDINA** 6
- **MIRCHI** 6
- **ALOO** 6

KULCHA

Tandoor baked stuffed naan

- **ONION** 6
- **POTATO** 6
- **PANEER** 7

KEEMA NAAN 8

Tandoor baked stuffed naan with minced lamb

BREAD BASKET 15

Nan, Roti, Laccha Parantha & Potato Kulcha

SIDES

MANGO CHUTNEY 3

RAITA 4

- BOONDI
- MIX VEG

SALAD

- ONION 3
- KACHUMBER 5

PAPADUM

- PLAIN 2
- MASALA 6

DESSERTS

GULAB JAMUN 6

KULFI 6

- PISTA
- MANGO

RAS MALAI 6

GAJAR HALWA 6

MOTICHOOR LADOO CHEESECAKE 8

FALUDA KULFI 8

HOT CHOCOLATE FUDGE 8