

SHURUVAATVAAT

Entrees

Samosa (Veg.)	\$3.00
Savory fried pockets loaded with Indian spiced potatoes and green peas	
Samosa (Non Veg.)	\$4.00
Savory fried pockets loaded with Indian spiced minced meat	
Onion Bhajia	\$5.00
Onions and fresh herbs mixed with chickpea flour, deep fried	
Aloo Teeki	\$5.00
Spiced lentil stuffed potato patties, shallow fried until slightly crisp, served on a sizzling tava	
Chat Papri	\$5.00
Crispy Indian waffles with chickpeas, onions, tomatoes, tamarind, mint, onion and relish	
Paneer Tikka	\$8.00
Lightly char grilled cottage cheese/paneer cubes marinated in a blend of tandoori spices	
Assorted Vegetarian Platter	\$8.00
A tasty combination of samosa, aloo teeki, vegetable pakora and cheese pakora	
Assorted Platter of Meats	\$9.00
A perfect blend of murg manpasand, galavati ke kabab and meat samosa (one piece of each)	

SALAD

Cucumber Salad	\$5.00
Chicken Salad	\$6.00

SOUP

Coconut Soup	\$4.00
Lentil Soup	\$4.00
Tomato Shorba	\$4.00
Mulligatwani Soup (Chicken Lentil)	\$5.00

ACCOMPANIMENTS

Pappaddums	\$2.00
Raita	\$2.00
Cool yogurt with fresh cucumber	
Mixed Side Platter	\$5.00
Mixed pickle Mango Chutney, Raita	
Mango Chutney	\$2.00
Mango Pickle	\$2.00

SPECIALTIES

Tamarind Special Dinners

Vegetarian Thali	\$16.00
Traditional meal served with paneer saag, dal makanni chana masala, nan, rice, samosa and dessert	
Non Vegetarian Thali	\$18.00
Traditional meal served with butter chicken, lamb curry, tandoori chicken, samosa, rice, plain nan and dessert	
Dinner for Two	\$40.00
Served with appetizer, chicken curry, lamb curry, vegetable curry, rice, nan and dessert	

SUBZI KE BAGAAN SE

Vegetarian Mains

Palak Paneer	\$11.00
(spinach & cottage cheese) Handpicked spinach leaf-tops pounded with our secret spices, delicately cooked with cottage cheese	
Navratan Korma (mixed veggies)	\$11.00
An Indian delicacy made with our seasonal vegetables, paneer and cashews in mild creamy gravy	
Shahi Paneer (cottage cheese)	\$12.00
A cottage cheese cooked in masala sauce	
Chana Masala (chickpeas)	\$10.00
Chick peas curry flavored with turmeric and cumin peas	
Daal Makhani (lentils)	\$10.00
Traditional red lentil cooked in butter and creamy sauce with fresh spices.	
Malai Kofta	\$10.00
Grated vegetable dumplings cooked in a velvety sauce garnished with dry fruits	
Gobi Tawa Masala (cauli-potatoes)	\$11.00
Cauliflower cooked with potatoes and cumin with special home made pounded spices	
Bombay Aloo (potatoes dry)	\$10.00
Fresh potatoes cooked in cumin seed base cooked bombay uhh....now mumbai style	
Baingan Bhartha	\$10.00
An Eggplant specialty baked over open flame, mashed, then sautéed with onion, garlic, ginger and spices	
Bhindi Masala	\$11.00
Fresh okra cooked with onions, ginger, tomatoes and Indian spices	
Punjabi Curry	\$12.00
Curry cooked with yogurt sauce, tumeric with chick peas fritters garnished with fresh ginger and cilantro	
Dum Aloo	\$12.00
Grated potatoes stuffed with cheese and vegetables with an onion based creamy sauce	

SEAFOOD

Seafood Mains

Lobster Bhuna	\$22.00
Subtly spiced lobster dish made with onions and tomatoes	
Lobster Curry	\$22.00
Lobster cooked in a thick gravy of exotic spices and herbs	
Lobster Saag	\$22.00
Lobster marinated and spiced overnight, cooked in fresh spinach curry; a mush for our health conscious diners	
Lobster Masala	\$22.00
Fresh lobster, tandoori style, cooked in a rich cream of tomato sauce	
Shrimp Jalfrezi	\$15.00
Shrimp cooked to perfection in delicious sauce with spices and fresh green chilies	
Shrimp Curry	\$15.00
Fresh jumbo shrimp cooked in a spicy curried sauce	
Shrimp Saag	\$15.00
Fresh shrimp cooked in a creamy spinach sauce	
Shrimp Korma	\$15.00
Jumbo shrimp cooked in a creamy sauce flavored with nuts	
Shrimp Vindaloo	\$16.00
Shrimp cooked in a spicy sauce with potatoes and onion	
Shrimp Tikka Masala	\$16.00
Fresh jumbo shrimp, tandoori style, cooked in a rich cream of tomato sauce	
Goan Shrimp Curry	\$16.00
Shrimp cooked with onions and tomato based sauce added with coconum milk and shredded coconut; a delicacy of goa	
Fish Vindaloo	\$15.00
Fish pieces cooked in vinegar and spices, with potatoes in a spicy tomato and onion sauce	
Fish Masala	\$16.00
Pieces of fish cooked in thick gravy of exotic spices and herbs	
Fish Curry	\$14.00
A spicy fish and tomato preparation flavored with curry leaves and madras curry powder	
Goan Fish Curry	\$16.00
Fish cooked with onions and tomato based sauce added with coconut milk and shredded coconut; a delicacy of goa	

CHICKEN

Chicken Main

Chicken Mango	\$13.00
A house special made by chef; a must try	
Chicken Tikka Masala	\$13.00
Chicken tikka cooked in tandoor and then tossed in rich tomato sauce	
Chicken Dopiazza	\$12.00
Chicken in a fried onion sauce added with Indian spices cooked to perfection	
Palak Chicken (spinach with chicken)	\$12.00
Chicken pieces marinated and spiced overnight, cooked in fresh spinach curry; a must for our health conscious diners	
Chicken Vindaloo	\$13.00
Boneless chicken cooked with potatoes and tangy sauce	
Chicken Curry	\$11.00
Boneless chicken cooked in thick curry sauce	
Chicken Korma	\$13.00
Chicken cooked with exotic spices, herbs, nuts and mild cream sauce	
Kheema Matter	\$13.00
Ground chicken cooked with green peas in an onion and tomato sauce	
Chicken Madras	\$13.00
Chicken cooked in a south Indian style with a hint of black pepper for a spicy taste	

MAASHARI PASAND

Lamb Mains

Rogan Josh (lamb)	\$13.00
Tender lamb in spiced yogurt	
Lamb Korma (lamb)	\$13.00
Tender meat cooked with pounded cashew nuts and almonds enriched with fresh cream	
Lamb Saag	\$13.00
Handpicked spinach leaf-tips pounded with our secret spices, delicately cooked with tender lamb	
Buna Lamb	\$13.00
Subtly spiced, drier lamb dish made with onions and tomatoes	
Lamb Vindaloo	\$14.00
Lamb pieces marinated in vinegar, spices and potatoes	
Lamb Curry	\$11.00
Cubes of lamb cooked in a thick gravy of exotic spices and herbs	
Lamb Handi	\$13.00
Lamb cooked with assorted vegetables, fresh herbs and exotic Indian spices	
Lamb Lababdaar	\$16.00
A combination of lamb, chicken, shrimp, vegetables and spinach in a chef's special sauce	
Goat Curry	\$15.00
Baby goat meat cooked in a base of onion and tomato sauce	

CLAY OVEN SPECIALS

Entrees

- Seekh Kabab** \$15.00
Minced meat skewered and roasted in the Tandoor served with pickled onions
- Chicken Manpasand** \$14.00
All time favorite the world over, "Tandorri Chicken Tikka" on a skillet with a squeeze of fresh lime
- Tandorri Chicken (Half)** \$11.00
(Full) \$16.00
Tender chicken on bone marinated in traditional spices and yogurt, smoke roasted in tandoor
- Tandoor Prawns** \$18.00
King prawns marinated in spices and yogurt, smoked in roasted tandoor
- Raan - Leg of Lamb** \$19.00
Marinated in ginger, garlic and whole spices cooked on a slow fire
- Tandoori Mixed Grill** \$18.00
Assorted Tandoori platter serves Chicken Tikka, Tandorri Chicken, Seekh Kebab and Tandoori Shrimp (one piece of each)
- Boti Kabab** \$19.00
Fillets of lamb marinated with herbs, spices and cooked in clay oven

CHAWAL KHUSHBUDAAR

Rice

- Chicken Briyani** \$11.00
Tamarind's Special Briyani \$14.00
Vegetable Briyani \$10.00
Lamb Biryani \$12.00
Kashmiri Pulao \$8.00
Goat Biryani \$14.00

CHAKI KE CHAMATKAAR

A Selection of Fresh Tandoor Oven Breads

- Garlic Naan** \$3.00
Cheese Kulcha \$4.00
Potato Kulcha \$3.00
Tandoori Roti \$2.00
Plain Naan \$2.00
Poori \$3.00
Rosemary Naan \$3.00
Peshwari Naan \$4.00
Kheema Naan \$4.00
Onion Kulcha \$4.00

MITHAI

Desserts

- Mango Kulfi** \$4.00
Tamarind's version of kulfi
- Gajjar Halwa** \$5.00
Caramelized carrots with nuts and raisins
- Gulab Jamun** \$4.00
An exotic Indian sweet made from milk solids, fried golden brown and immersed in a clear sugar syrup
- Kheer** \$4.00
Homemade rice pudding with nuts