



## Appetizers

### Tomato Coconut Shorba 4

*Fresh tomato with coconut and herbs*

### Mulligatawny Soup 4

*Lentil, apple puree with fresh herbs*

### Vegetable Samosa 5

*Pastry stuffed with potatoes and peas*

### Mutter Pundina Ki Tikki 5

*Potato, mint, cilantro and green chili*

### Samosa Chat 6

*Samosa served with chick peas, yogurt and chutney*

### Tandoori Stuffed Mushroom 11

*Grilled Mushrooms stuffed with fresh spices*

### Paneer Tikka 11

*Cubes of paneer marinated with spices cooked in clay oven*

### Chicken Lollipop 11

*Lollipop shaped chicken wings served with chili sauce*

### Chicken 65 11

*Spicy chicken sauté with onion and bell peppers*

### Shrimp Achari 12

*Marinated shrimp with ground pickle spices*

### Lamb Seekh Kebab 12

*Spiced ground lamb*

## Tandoor

*(Add curry sauce for \$3)*

### Machli Tikka 18

*Atlantic salmon fillet marinated with fresh spices, cooked in tandoor*

### Jhinga Tandoor 18

*Jumbo shrimp marinated in yogurt, chilies, cilantro and carom seeds cooked in clay oven*

### Chicken Tikka 16

*Chicken breast marinated in yogurt, ginger, garlic and spices cooked in clay oven*

### Hara Masala Kebab 16

*Marinated chicken in green herbs cooked in clay oven*

### Boti Kebab 18

*Australian lamb, pieces cooked in clay oven with fresh spices*

### Masaledar Chop 24

*Australian lamb chop, flavored with nutmeg, cinnamon and aromatic herbs*

### Tandoori Chicken 15

*Chicken with bone cooked in clay oven*

## Dosa

### Masala Dosa 9

*Thin rice and lentil crepes filled with seasoned potatoes and peas*

### Mysore Masala Dosa 10

*Layers of spicy chutney, potatoes and peas*

### Rawa Masala Dosa 11

*Crispy crepes made with semolina and rice flour filled with potatoes and peas*

### Jaipuri Dosa 10

*Tamarind special spicy Dosa*

## Vegetarian

### Tadka Dal 12

*Yellow lentils, tomatoes, onions & spices*

### Dal Makhani 13

*Black lentils cooked in rich ginger sauce*

### Kashmiri Aaloo 13

*Baby potatoes cooked in yogurt curry sauce with cardoon & fennel*

### Bhindi Anardana 14

*Fresh okra, onion, tomato, ginger & dry pomegranate*

### Malai Kofta 15

*Vegetable Ball cooked in a rich creamy sauce*

### Bhagara Baigan 14

*Baby eggplant, tamarind, coconut, red chili in a sesame seed sauce*

### Paneer Makhani 15

*Cottage cheese, creamy tomato sauce with fenugreek*

### Paneer Kalimirch 15

*Cottage cheese cooked in pepper curry sauce*

### Palak Paneer 15

*Indian cottage cheese cooked in spinach gravy*

### Vegetable Jalfrezi 14

*Medley of fresh vegetables, onion pepper and curry sauce*

# TAMARIND

Indian Cuisine

## Choose From:

**Chicken 16 Lamb 18 Shrimp 18 Fish (Grouper) 18**

### Tikka Masala Sauce

Tomato based Curry sauce with cream and fresh herb

### Shahi Korma sauce

Mild curry sauce made with cashew ,cream and curd

### Vindaloo Sauce

Spicy red curry made of ground spices soaked in vinegar onion and potato

### Xacuti Sauce

Fresh roasted whole spice with coconut ,poppy seed and onion gravy

### Hyderabadi Sauce

Curry sauce made of sesame seeds, coconut, peanut, tamarind with red chili and other herbs

### Roganjosh Sauce

Fennel flavored curry with curd

### Kadhai Sauce

Masala thick sauce sauté with onion and bell pepper

### Kali Mirch Sauce

Curry flavored with black pepper

## Bread

**Butter/Garlic/Onion/Bullet Naan 4**

Leavened Indian bread of white flour baked in tandoor

**Roti/Paratha 4**

Thin whole wheat bread baked in tandoor

**Cheese/Kheema/Kashimiri 5**

Stuffed Indian bread baked in tandoor

**Aloo Paratha 5**

Whole wheat bread filled with spiced potatoes

## Rice Specialties

**Veg Biryani 14**

**Lamb Biryani 18**

**Chicken Biryani 16**

**Shrimp Biryani 18**

## Lunch Specials

Served with Rice, lentil, salad & naan

**Chicken Thali 11**

Choose one chicken dish

**Lamb Thali 12**

Choose one lamb dish

**Shrimp/ Fish Thali 12**

Choose Shrimp or Fish

**Vegetarian Thali 10**

Choose one Vegetarian dish

## Desserts

**Mango Ice Cream 4**

Homemade mango ice cream

**Kheer 4**

Indian rice pudding

**Gulab Jamun 4**

Fried cheese in rose syrup

**Ras Malai 5**

Cheese in thick creamy sauce

**Pistachio Kulfi 5**

Indian ice cream, pistachio nuts