



# tamarind

Indian Fusion Cuisine

## Rice

<b>COCONUT RICE</b> A fragrant rice cooked with tomatoes, mustard seeds, freshly grated coconut and red peppers.	<b>4.75</b>	<b>VEGETABLE RICE</b>	<b>4.65</b>
<b>KEEMA RICE</b> Minced meat.	<b>4.95</b>	<b>PONEER RICE</b>	<b>4.95</b>
<b>SHIROSHA RICE</b> Onions and mustard seeds.	<b>4.55</b>	<b>SPECIAL FRIED RICE</b> Scrambled egg and peas.	<b>4.75</b>
<b>SAG RICE</b> Spinach	<b>4.55</b>	<b>EGG RICE</b>	<b>4.65</b>
<b>MUSHROOM RICE</b>	<b>4.55</b>	<b>LEMON RICE</b>	<b>4.55</b>
<b>ONION RICE</b>	<b>4.55</b>	<b>GARLIC RICE</b>	<b>4.55</b>
		<b>PILAU RICE</b>	<b>4.35</b>
		<b>PLAIN RICE</b>	<b>4.25</b>

## Naan

<b>TAMARIND SPECIAL NAAN</b> A huge double sized naan bread combined with fresh fenugreek, coriander and sesame seeds. (Great for Sharing)	<b>6.95</b>	<b>KULCHA NAAN</b> With onions and green peppers.	<b>3.95</b>
<b>PESHWARI NAAN</b> Naan filled with desiccated coconut, almond powder, nuts and raisins.	<b>4.35</b>	<b>PLAIN NAAN</b>	<b>4.15</b>
<b>GARLIC NAAN</b>	<b>4.25</b>	<b>TANDOORI ROTI</b>	<b>3.55</b>
<b>GARLIC AND CHILLI NAAN</b>	<b>4.35</b>	<b>PLAIN PARATHA</b> Flat layered buttered bread.	<b>3.55</b>
<b>CHEESE NAAN</b>	<b>4.45</b>	<b>STUFFED PARATHA</b> Paratha filled with vegetables.	<b>4.25</b>
<b>KEEMA NAAN</b>	<b>4.55</b>	<b>EGG PARATHA</b> Paratha filled with an egg.	<b>4.25</b>
<b>CHAPATI</b> A thin pancake of unleavened wholemeal bread cooked on a griddle.	<b>3.25</b>	<b>PUREE</b> Bread made of unleavened wheat flour, deep fried.	<b>3.25</b>

## Sundries

<b>KORMA SAUCE</b>	<b>5.25</b>	<b>PAPADAM</b> Plain or Spiced	<b>1.15</b>
<b>MASALA SAUCE</b>	<b>5.25</b>	<b>CHUTN&amp;Y TRAY (PER PERSON)</b>	<b>1.15</b>
<b>MADRAS SAUCE</b>	<b>5.25</b>	<b>RAITHA</b> Onion or cucumber	<b>2.95</b>
<b>VINDALOO SAUCE</b>	<b>5.25</b>		



# tamarind

Indian Fusion Cuisine

## Starters

<b>PONEER SATAY</b> Chunks of cheese skewered on a bamboo stick then shallow fried in butter ghee topped with sesame seed and sweet tamarind sauce.	<b>6.95</b>	<b>CHICKEN TIKKA</b> Chicken pieces marinated in tandoori spices, skewered and barbecued in the clay oven.	<b>6.25</b>
<b>MANGO CHICKEN CHAT</b> Succulent chicken cooked with chef 's special recipe. Flavoured with mango, dusted with coconut topped with spiced egg nest, garnished with coriander & chives.	<b>6.95</b>	<b>HARYALI CHICKEN TIKKA</b> Green chicken pieces marinated in spinach, mint and coriander puree then skewered and barbecued in the clay oven.	<b>6.25</b>
<b>CHICKEN MOLLMOW</b> Two different types of marinated chicken cooked in clay oven then wrapped with roasted sweet and hot spices. Mouth watering flavoursome appetiser.	<b>6.95</b>	<b>LAMB TIKKA</b> Marinated in tandoori spices, skewered and barbecued in the clay oven.	<b>6.95</b>
<b>SMOKED MACKEREL CHUTNEY</b> Dry dish, smoked mackerel fish cooked with onions, green chillies, coriander in specials spices and garnished with fresh fenugreek leaves.	<b>7.25</b>	<b>PONEER TIKKA</b> Cubes of poneer (Indian cheese) marinated in tandoori spices, skewered and barbecued in the clay oven.	<b>6.95</b>
<b>ONION BHAJI</b> 4 in a portion.	<b>5.25</b>	<b>SALMON TIKKA</b> Marinated with yogurt and special spices cooked in clay oven, served with salad and mint sauce	<b>8.45</b>
<b>VEG OR MEAT SAMOSA</b> 2 pieces.	<b>5.15</b>	<b>SHEEK KEBAB</b> Spiced minced Lamb cooked in clay oven on skewers.	<b>6.95</b>
<b>MIXED STARTER</b> 2 Onion bhajis, 2 Veg Samosa, 2 Spring rolls. (Great for sharing)	<b>9.45</b>	<b>MIXED KEBAB</b> Sheek kebab, Chicken tikka and Lamb pieces marinated in tandoori spices skewered and barbecued in the clay oven.	<b>7.25</b>
<b>CHICKEN CHAT</b> Small pieces of chicken cooked with tomatoes, cucumber in a unique tangy sauce, served with salad.	<b>6.35</b>	<b>TANDOORI CHICKEN (QUARTER)</b> Succulent chicken on the bone marinated in tandoori spices and barbecued in the clay oven.	<b>6.95</b>
<b>ALOO CHAT</b> Small pieces of potatoes cooked with tomatoes, cucumber in a unique tangy sauce, served with salad.	<b>5.85</b>	<b>TANDOORI KING PRAWN</b> King prawns marinated in tandoori spices and barbecued in the clay oven.	<b>8.95</b>
<b>PRAWN ON PUREE</b> Fried prawns in a tasty sauce served on top of Puree bread.	<b>7.95</b>	<b>TANDORI LAMB CHOPS</b> Two pieces of lamb chops marinated with yogurt and tandoori spices cooked in clay oven, served with salad and mint sauce	<b>9.25</b>
<b>KING PRAWN ON PUREE</b> Fried king prawns in a tasty sauce served on top of Puree bread.	<b>9.25</b>	<b>JALFRY SIZZLER</b> Barbecued chicken strips stir-fried with green chillies, peppers and onions. Spicy dish.	<b>6.95</b>
<b>KING PRAWN BUTTERFLY</b> Split and flattened King prawn mildly spiced then coated with breadcrumbs and deep fried.	<b>6.95</b>	<b>KING PRAWN SIZZLER</b> Sizzling king prawns barbecued with green peppers, onions and dry sauce	<b>9.95</b>



# tamarind

Indian Fusion Cuisine

## Tandoori

### CHICKEN TIKKA 11.35

Chicken pieces marinated in tandoori spices, skewered and barbecued in the clay oven.

### LAMB TIKKA 11.85

### HARYALI CHICKEN TIKKA 11.35

Green chicken pieces marinated in spinach, mint and coriander puree then skewered and barbecued in the clay oven.

### PONEER TIKKA 11.45

Cubes of Indian cheese marinated in tandoori spices, barbecued in the clay oven.

### TANDOOR CHICKEN (HALF) 11.35

Succulent chicken on the bone marinated in tandoori spices and barbecued in the clay oven.

### KING PRAWN SIZZLER 18.25

Sizzling king prawns barbecued with green peppers and onions. A spicy dish

### TANDOOR KING PRAWN 18.95

King prawns marinated in tandoori spices and barbecued in the clay oven.

### KING PRAWN SHASHLICK 19.25

Marinated in Tandoori spices with tomatoes, onions and green peppers and barbecued in the clay oven. Served with salad and mint sauce.

### SHEEK KEBAB 11.45

Spiced minced Lamb cooked in clay oven on skewers.

### SHASHLICK CHICKEN 13.45

### SHASHLICK LAMB 13.95

Marinated in Tandoori spices with tomatoes, onions and green peppers and barbecued in the clay oven. Served with salad and mint sauce.

### PONEER SHASHLIK 12.45

### HARYALI CHICKEN SHASHLICK 13.45

A dry dish. Green chicken pieces marinated in spinach, mint and coriander puree with tomatoes, onions and green peppers then barbecued in a clay oven. Served with salad & mint sauce.

### JALFRY SIZZLER 13.45

Strips of barbecued chicken stir fried with green chillies, onions and peppers. A spicy dish.

### TANDOOR SALMON 18.45

Marinated with yogurt and special spices cooked in clay oven, served with salad and mint sauce.

### TANDOORI MIX GRILL 19.95

Tandoori chicken, chicken tikka, lamb tikka, tandoori king prawn, sheek kebab, served with salad, mint sauce and a naan bread.

### HARYALI CHICKEN SHASHLICK MASALA 14.45

Green chicken, fresh onions, tomatoes and green peppers in a marinade of spinach, mint and coriander puree barbecued in the clay oven then cooked in a thick creamy sweet sauce.

### TANDOORI CHICKEN MASALA 12.75

Stripped chicken off the bone.

### MIXED MASALA 14.95

Chicken tikka, Lamb tikka and Sheek kebab.

### KING PRAWN MASALA 17.95

### SPECIAL SHASHLICK MASALA 19.95

Assembled tableside. Tandoori grilled king prawn, sliced chicken, sliced lamb, cooked with peppers, onions and tomatoes in clay oven topped with special sauce, brandy and fresh cream. Served on a burner.

### CHICKEN TIKKA MASALA 12.75

Cooked in a specially prepared sweet flavoured sauce finished off with fresh cream and almond powder.

### LAMB TIKKA MASALA 13.25

Cooked in a specially prepared sweet flavoured sauce finished off with fresh cream and almond powder.

### VEGETABLE TIKKA MASALA 11.95

### SHASHLICK MASALA CHICKEN 14.45

A medium dish of diced chicken barbecued with fresh onions, tomatoes and green peppers cooked in a thick creamy masala sauce.

### SHASHLICK MASALA LAMB 14.95

A medium dish of diced lamb barbecued with fresh onions, tomatoes and green peppers cooked in a thick creamy masala sauce.



# tamarind

Indian Fusion Cuisine

## Vegetarian Specials

### BALTI MULTI VEGETABLES 10.25

Made with aubergine, cauliflower, carrot, chickpeas, lentils, mushrooms, peas and spinach, served in a hot iron dish.

### PONEER ZHARDA 11.35

An extravagant dish of cheese cooked with fresh herbs and other roasted spices, mixed peppers, onions, and coriander with a crispy potato topping. Medium dry finish, served in a hot iron dish.

### VEGETABLE PIAZI 10.25

Mixed vegetables cooked with dry roasted spices topped with spiced onions garnished with spring onions and coriander. Medium dry finish, served in a hot iron dish.

### VEGETABLE ZHARDA 10.25

An extravagant dish of mixed vegetables cooked with fresh herbs and other roasted spices, mixed peppers, onions, coriander with a crispy potato topping. Medium dry finish, served in hot iron dish.

### VEGETABLE ACHARI 10.25

A fiery dish of hot and sour mixed vegetables cooked with mixed pickle, dry red chillies and vinegar, served in a hot iron dish.

### PONEER CHILLI MASALA 11.35

A fairly hot spicy dish of cheese cooked in a madras strength thick sauce with fresh green chillies tempered in fried garlic, served in a hot iron dish.

## Vegetarian Mains

### VEGETABLE KORMA 9.95

A mild dish. Selection of vegetables cooked in a sweet and creamy sauce.

### VEGETABLE DANSAK 9.95

A choice of fresh vegetables cooked with lentils to a slightly hot, sweet and sour taste, served in a hot iron dish.

### VEGETABLE BHUNA 9.95

Fresh vegetables cooked with medium spicy dry sauce, served in a hot iron dish.

### VEGETABLE JALFREZI 9.95

A fairly hot dish of mixed vegetables, prepared with green chillies, onions, peppers and spices.

### VEGETABLE KARAHAI 9.95

Mixed vegetables cooked with green peppers, tomatoes and onions.

### VEGETABLE MASALA 9.95

Fresh vegetables cooked to a hot taste given by green chillies.

### SAG CHANA DANSAK 9.95

Spinach, chickpeas and lentils.



Vegetarian Sides

**VEGETABLE NIRAMISH** 5.95  
Dry mix vegetables.

**VEGETABLE CURRY** 5.95

**MUSHROOM BHAJI** 6.25

**ALOO BATEESHA** 6.25  
A fairly hot dish of potatoes cooked with crispy garlic, cumin, fresh green and red chillies.

**CAULIFLOWER BHAJI** 5.95

**SAG PONEER** 6.45  
Spinach and cheese.

**MOTOR PONEER** 6.25  
Peas and cheese.

**SAG BHAJI** 6.25  
Spinach

**SAG CHANA** 6.25  
Spinach and chickpeas.

**SAG ALOO** 6.25  
Spinach and potatoes.

**BOMBAY ALOO** 6.25  
Potatoes

**ALOO GOBI** 5.95  
Cauliflower and potatoes.

**BINDI BHAJI** 6.25  
Okra

**BRINJAL BHAJI** 6.25  
Aubergine

**CHANNA MASALA** 5.95  
Chickpeas

**TARKA DAL** 5.95  
Lentils

**DAL SAMBA** 5.95  
Lentils and vegetables.

**DAL SOUP** 5.95

**CASHEW CURRY** 5.95  
A mild dish. Cashew nuts and peas cooked with special spices and curry leaves in creamy coconut milk using a delicious traditional Sri Lankan recipe.



Tamarind Specials

**PASSANDA CHICKEN** 13.25  
**PASSANDA LAMB** 13.75

Tender chicken or lamb cooked in mild spices with cream, butter and yogurt. Garnished with ground nuts and almond powder.

**ACHARI CHICKEN** 13.25  
**ACHARI LAMB** 13.75

Chicken or lamb sprinkled with fresh coriander and selected spices, then cooked in a unique sour sauce.

**CHICKEN TIKKA NAGA** 13.25  
**LAMB TIKKA NAGA** 13.75  
**KING PRAWN NAGA** 16.95

For vindaloo lovers, this unique dish cooked with hot peppers has its own special hot fragrance and taste.

**CHICKEN TAWA** 14.75  
**LAMB TAWA** 15.25

An extravagant dish prepared with fenugreek, tamarind, coriander, green chillies. A flavoursome dish served on a tawa dish. Medium finish.

**SPECIAL CHICKEN KALIYAN** 14.75  
**SPECIAL LAMB KALIYAN** 15.25

Marinated in yogurt, garlic, ginger, mint and vinegar cooked with spinach, green chillies, chickpeas and tempered in fried garlic. Fairly hot.

**KING PRAWN ZHAFRAN** 18.25

Mouth watering jumbo size prawns cooked with onions, mixed peppers, tomatoes & ajwani, topped with crispy ginger, spring onions and coriander.

**SPECIAL CHICKEN SHAJAHANI** 14.95  
**SPECIAL LAMB SHAJAHANI** 15.45

Assembled at tableside. Mouth watering succulent dish of tender chicken or lamb cooked with chef's special recipe and mango sauce.

**BUTTER CHICKEN (MILD)** 13.25  
**BUTTER LAMB (MILD)** 13.75

Tender chicken or lamb mildly cooked with special spices, herbs and butter.

**SOUTH INDIAN GARLIC CHILLI CHICKEN** 13.25

**SOUTH INDIAN GARLIC CHILLI LAMB** 13.75

Barbecued pieces of chicken or lamb cooked with fresh chillies and garlic in a fairly hot sauce.

**HARYALI MUROGH MASALA** 13.25

Green chicken barbecued on a marinade of spinach, mint and coriander puree, served in a creamy sauce.

**HARYALI MUROGH ZHAFRAN** 13.25

Green chicken cooked with onions, mixed peppers, tomatoes & ajwani topped with crispy ginger, spring onions and coriander.

**HARYALI MUROGH JALFREZI** 13.25

A fairly hot dish. Green chicken prepared with green chillies, mixed peppers and onions. Medium dry finish.

**HARYALI MUROGH REZALA** 13.25

Haryali chicken cooked on a marinade of spinach, mint and coriander paste cooked with mixed peppers and fresh green chillies. Slightly tangy & fairly hot.

**DUM GOST** 13.75

Lamb off the bone cooked over a slow fire with yogurt, sun dried red chillies, rich spices and fresh herbs. A very spicy dish.

**KEEMA ALOO** 13.75

Minced meat cooked with diced potatoes. Medium hot.

**FISH KHAZANA** 18.45

Fresh salmon fish filets are shaped into cubes and cooked with few selected spices for special textures. Topped with fried onions, dry finish.

**FISH BHUZON KHAASS** 17.25

A fairly hot dish of succulent fanghash fish cooked with mixed peppers, onions, green chillies in thick sauce tempered in fried garlic. Garnished with mustard and spring onions.

**LAMB CHOPS CURRY** 18.45

Four pieces of lamb chops cooked with Tamarind special spices in a dry sauce. Medium spiced.



## Favourites

### KORMA

A mild dish cooked in a sweet and creamy sauce.

CHICKEN 11.95 LAMB 12.45 TIKKA 12.95 PRAWN 12.95 KINGPRAWN 16.95

### CURRY

Medium dish with a traditional recipe served in hot iron dish.

CHICKEN 9.95 LAMB 10.45 TIKKA 10.95 PRAWN 11.25 KINGPRAWN 16.25

### MADRAS

Cooked with madras sauce, fairly hot served in hot iron dish.

CHICKEN 10.95 LAMB 11.45 TIKKA 11.95 PRAWN 12.25 KINGPRAWN 16.45

### VINDALOO

Cooked with very hot spices and potatoes served in hot iron dish.

CHICKEN 10.95 LAMB 11.45 TIKKA 11.95 PRAWN 12.25 KINGPRAWN 16.45

### BHUNA

Cooked with onions, tomatoes, green peppers and coriander served in hot iron dish.

CHICKEN 11.25 LAMB 11.75 TIKKA 12.25 PRAWN 12.75 KINGPRAWN 16.75

### ROGAN

Garnished with tomatoes, peppers and coriander in a medium sauce.

CHICKEN 11.25 LAMB 11.75 TIKKA 12.25 PRAWN 12.75 KINGPRAWN 16.75

### DUPIAZA

Cooked with roasted onions in a fairly thick medium sauce served in hot iron dish.

CHICKEN 11.25 LAMB 11.75 TIKKA 12.25 PRAWN 12.75 KINGPRAWN 16.75

### DANSAK

Cooked with lentils, herbs & spices in a hot sweet & sour sauce served in hot iron dish.

CHICKEN 11.25 LAMB 11.75 TIKKA 12.25 PRAWN 12.75 KINGPRAWN 16.75

### PATHIA

Sweet and sour dish in hot sauce served in hot iron dish.

CHICKEN 11.25 LAMB 11.75 TIKKA 12.25 PRAWN 12.75 KINGPRAWN 16.75

### KARAH

Cooked with green peppers, tomatoes, onions and coriander served in a hot iron dish.

CHICKEN 11.25 LAMB 11.75 TIKKA 12.25 PRAWN 12.75 KINGPRAWN 16.75



## Favourites

### JALFREZI

Cooked with green chillies & green peppers in a fairly hot sauce served in hot iron dish.

CHICKEN 11.45 LAMB 11.95 TIKKA 12.95 PRAWN 12.95 KINGPRAWN 16.95

### SAG

Sag dishes cooked with spinach in a thick sauce. fairly hot dish served in hot iron dish.

CHICKEN 11.45 LAMB 11.95 TIKKA 12.95 PRAWN 12.95 KINGPRAWN 16.95

## Balti

{ Balti dish is from the region of Kashmir, the dish is prepared in thick sauce made from a selection of Kashmiri spices. Served with Naan or rice. }

TAMARIND SPECIAL BALTI 18.95

Cooked with king prawn, chicken tikka and lamb tikka.

BALTI PESHAWARI CHICKEN 17.25

BALTI PESHAWARI LAMB 17.75

An exotic dish marinated with tandoori spices, cooked with peppers, tomatoes and onions, finished with medium hot taste.

ACHARI BALTI CHICKEN 17.25

ACHARI BALTI LAMB 17.75

A fairly hot and sour dish of mixed pickle, dry red chillies and vinegar finished in a fairly dry sauce.

CHICKEN BALTI 16.95

LAMB BALTI 17.45

PRAWN BALTI 17.95

CHICKEN TIKKA BALTI 17.25

LAMB TIKKA BALTI 17.75

KING PRAWN BALTI 18.95

## Biriyani

{ Biriyani is a method of cooking rice with the juice of other vegetables, chicken, lamb or prawns, whole spices and special fragrances. A distinctive look is given by the careful use of saffron. A vegetable curry dish accompanies each biriyani dish. }

TAMARIND SPECIAL BIRIYANI 18.95

King prawn, chicken tikka and lamb tikka, mixed vegetables and an egg.

MIXED VEGETABLE BIRIYANI 13.95

CHICKEN BIRIYANI 15.45

LAMB BIRIYANI 15.95

PRAWN BIRIYANI 16.95

CHICKEN TIKKA BIRIYANI 16.25

LAMB TIKKA BIRIYANI 16.95

KING PRAWN BIRIYANI 18.95