



Tamarind

INDIAN CUISINE



tamarindindiancuisine.com

TAMARIND INDIAN MENU

VEGETABLE STARTERS



TANDOORI BROCCOLI	\$1395
Florets of broccoli marinated in spices and grilled to perfection in a clay oven.	
MALAI BROCCOLI	\$1395
Grilled florets of broccoli, marinated in cream, cheese, yoghurt, and aromatic spices.	
TANDOORI GOBI	\$1395
Florets of cauliflower marinated in spices and grilled to perfection in a clay oven.	
PANEER SHASHLIK	\$1495
Cottage cheese mildly marinated and grilled.	
ACHARI PANEER TIKKA	\$1495
Grilled cottage cheese cubes, flavored with mustard and pickled spices.	
PANEER TAWA MASALA	\$1495
Succulent cottage cheese stir fried and braised with green chilies and spices	
PANEER TIKKA	\$1495
Cube cottage cheese marinated in chef's classic spicy masala.	
VEG SEEKH	\$1195
Minced vegetables marinated with ginger, garlic and chilies grilled in a tandoor	
VEGETABLE AND ONION PAKORA	\$995
Crispy vegetables and onions fritters lightly battered in a seasoned chick pea flour and fried	
SAMOSA(4PCS)	\$695
Deep fried patties stuffed with fresh potato, green peas and Indian spices.	
SAMOSA CHAAT (2PCS)	\$695
Deep fried patties served with yoghurt and chaat masalas	

NON-VEGETABLE STARTERS

CHICKEN TIKKA SALAD \$1195

Tender chicken marinated in chef's classic spicy meat masala served with cucumber & coriander salad.

CHICKEN PAKORA \$1295

Mildly spiced boneless chicken fritters flavored with fresh onions, garlic & ginger

♥ **MURGH TANDOORI** \$1495

Chicken marinated in the traditional Indian masala and cooked to perfection in a clay oven.

RESHMI KABAB \$1395

Chicken in cream and yoghurt marinated with spices and grilled to perfection.

KALI MIRCHI KABAB \$1395

Boneless chicken marinated in yoghurt and black pepper.

CHICKEN TIKKA \$1395

Tender chicken marinated in chef's spicy classic meat masala.

SOUTH INDIAN TIKKA \$1395

Tender chicken marinated with mustard seeds and curry leaves.

ACHARI CHICKEN TIKKA \$1395

Chicken tikka flavored with mustard and pickled spices.

LASHONI KABAB \$1395

Boneless chicken marinated in yoghurt and garlic with a touch of cumin.

♥ **MALAI TIKKA** \$1395

Boneless pieces of chicken breast marinated in yoghurt, cashew nut paste and cheese cooked to perfection in a tandoor.

HARYALI CHICKEN \$1395

Tender boneless chicken pieces marinated with fresh mint and spinach.

♥ **GULABI SEEKH** \$1395

Succulent kebabs made from tender chicken meat, masalas, sweet pepper and onions, put on a skewer and grilled to perfection

PUNJABI CHICKEN TIKKA \$1395

Tender boneless chicken pieces marinated in yoghurt cilantro and onion sauce.

MURGH TAWA MASALA	\$1495
A tasty dry boneless chicken dish sautéed with chillies, garlic and spices.	
♥ MUTTON SEEKH KEBAB	\$1695
Skewered minced Lamb Kebab sprinkled with fresh herbs and served with onion and mint sauce.	
♥ FISH TIKKA	\$1695
Fish fillet marinated in Chef's Special spicy red masala.	
♥ MALAI FISH TIKKA	\$1695
Tandoor roasted fish tikkas, marinated in cream, cheese, yoghurt and aromatic spices.	
GREY SNAPPER/SALMON FISH TIKKA	2295/2495
Grey Snapper/Salmon Fish fillet marinated in Chef's Special spicy masala.	
GARLIC TANDOORI SHRIMPS	\$2095
Shrimps marinated in garlic and spices, cooked to perfection in a tandoor	
SHRIMP TAWA MASALA	\$2095
Spicy shrimp dish sautéed with chillies, garlic, and spices.	

PLATTERS

VEGETARIAN TAMARIND PLATTER	\$2495
Broccoli, cauliflower, samosa, cottage cheese and grilled vegetables served in a platter with mint sauce.	
♥ NON-VEGETARIAN TAMARIND PLATTER	\$2695
Assorted boneless chicken and mutton kebabs grilled to perfection in a clay oven.	
SPECIAL PLATTER	\$2995
Grilled fish, grilled shrimp and different flavors of chicken served in a platter.	

BREADS AND ROTIES

STUFFED PARATHA	\$395
Indian bread stuffed with a filling of your choice; Onion/Cauliflower/Potato	
LACHHA PARATHA	\$275
Indian crispy wheat bread.	
KABULI NAAN	\$495
Naan stuffed with chickpeas and Indian spices.	

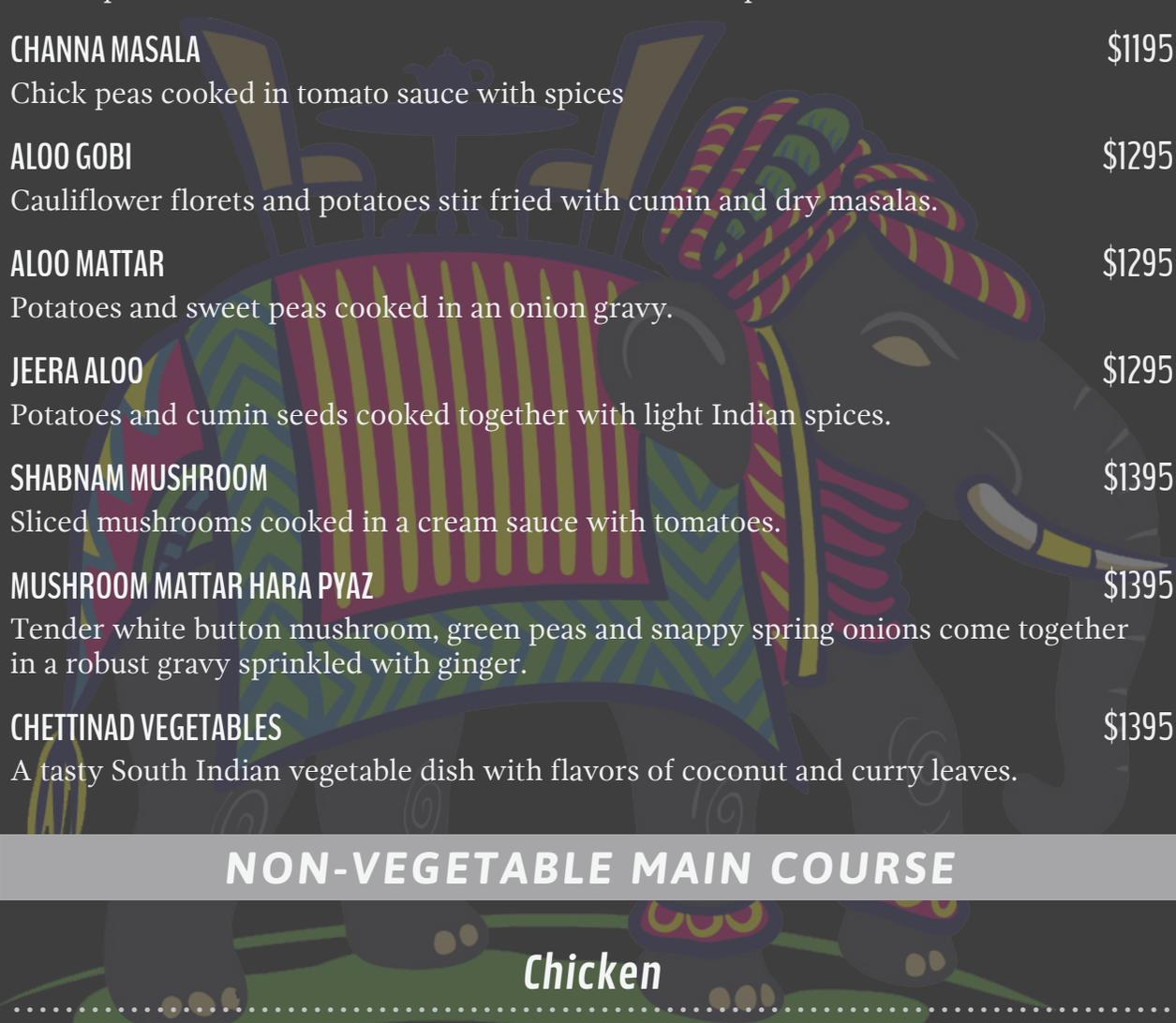


PLAIN NAAN	\$225
Traditional refined flour bread baked in the tandoor.	
BUTTER NAAN	\$250
Soft and flaky naan bread topped with butter	
GARLIC NAAN	\$275
Naan bread flavored with garlic and topped with butter.	
♥ CHEESE NAAN	\$750
Naan cooked with a stuffing of cheese.	
EGG NAAN	\$495
Naan stuffed with egg and Indian spices.	
BULLET NAAN	\$395
Fresh white flour bread baked in a tandoor with a touch of green chillies and coriander.	
♥ KASHMIRI NAAN	\$750
Naan bread stuffed with coconut, raisin and dry fruits.	
TANDOORI ROTI	\$225
Whole wheat flour bread baked in a clay oven.	
ROASTED PAPADS	\$195
Crispy Indian lentil crackers flavored with spices.	
MASALA PAPADS	\$295
Crispy Indian lentil crackers topped with diced onion, tomato, cucumber, green chili and chaat masala.	
BREAD BASKET	\$1995
Six types of assorted breads served in a basket.	
VEGETABLES RAITHA	\$695
Beaten yoghurt seasoned with freshly powdered roasted cumin, onion, cucumber, tomato and cilantro.	

VEGETABLE MAIN COURSE

- VEGETABLE/PANEER MAKHANI** \$1395/\$1495
Vegetables/Cubes of homemade cottage cheese cooked in a lightly spiced tomato and cream sauce.
- PANEER TIKKA MASALA** \$1495
Tamarind's classic paneer tikka, cooked in a spicy red masala.
- MALAI PANEER** \$1495
Cottage cheese cooked with tender coconut flesh and Indian spices.
- KADAI VEGETABLES/KADAI PANEER** \$1395/\$1495
Vegetables/Cottage cheese cooked with onion and sweet pepper served in a kadai.
- VEGETABLE SAAGWALA/PANEER PALAK** \$1395/\$1495
Vegetables/Cottage Cheese cooked in a fresh spinach sauce.
- MATTER PANEER** \$1495
Cottage Cheese cooked with sweet peas, in a tomato and onion gravy.
- HOT HYDERBADI VEG/PANEER** 1395/1495
Vegetables/cottage cheese made with coconut, mint leaves and spices
- MAHARAJA PANEER** \$1495
Cottage cheese cooked in a tomato gravy along with chillies and brown onions
- PANEER LABABDAR** \$1495
Cottage Cheese cooked with chopped onions and red chillies in a light brown sauce.
- PANEER BUTTER MASALA** \$1495
Cottage Cheese cooked with cooked in a creamy tomato gravy with Indian spices.
- PANEER PUDINA KALI MIRCHI** \$1495
Homemade cheese cooked with fresh mint and black pepper along with other Indian spices.
- HOT GREEN CHILLI PANEER** \$1495
Cottage cheese cooked in a coriander and green chili sauce
- LAZIZ VEGETABLES/LAZIZ PANEER** \$1395/\$1495
Vegetables/Cottage Cheese cooked with sweet peppers in onion and a tomato sauce.
- MUGHLAI PANEER** \$1495
Cottage cheese cooked with onions and spices served in a cream and almond sauce.
- 

PANEER PALAK METHI	\$1495
Cottage cheese cooked with spinach, fenugreek leaves and spices served in kadai.	
MUSHROOM DO PIAZA	\$1395
Mushrooms cooked in a rich and creamy onion based gravy.	
♥ DAL PALAK	\$1295
A wonderful combination of spinach, lentils and spices.	
KADAI CHANNA	\$1195
Chick peas cooked with spices, sweet peppers and onions.	
METHI MALAI MATTAR	\$1295
Sweet peas cooked in fenugreek leaves leaves in cashew nut gravy.	
BADAMI MIX VEGETABLES	\$1395
Fresh vegetables cooked with almonds in a light brown sauce.	
VEGETABLE JALFREZI	\$1395
Fresh vegetables and cottage cheese, sweet pepper and onions cooked together.	
VEGETABLE KOFTA	\$1395
Vegetable dumplings cooked in an onion and tomato sauce.	
SHAHI VEGETABLE/SHAHI PANEER	\$1395/\$1495
Vegetable/Cottage Cheese pieces cooked in a cashew nut gravy with cream and spices.	
RESHMI VEGETABLES/RESHMI PANEER	\$1395/\$1495
Garden fresh vegetables/cottage cheese cooked with cream & Indian spices.	
NAVRATTAN KURMA	\$1395
Fresh vegetables cooked in a cream sauce with spices and fruits.	
MALAI KOFTA	\$1395
Soft delicious dumplings of cottage cheese, potatoes and dried fruits, served in a flavorsome sauce.	
KASHMIRI DUM ALOO	\$1395
Potatoes stuffed with cottage cheese and dry fruits simmered in a rich gravy	
BHINDI DO PIAZA	\$1295
Fresh okra cooked in a rich and creamy onion based gravy.	
BHINDI MASALA	\$1295
Okra cooked with an onion and tomato sauce with spices.	



DAL MAKHANI	\$1195
Lentils and red peas simmered with Indian spices in a clay pot.	
YELLOW DAL	\$1095
Yellow lentils simmered in Indian spices.	
PALAK CORN	\$1295
Fresh spinach sauce cooked with whole corn in Indian spices.	
CHANNA MASALA	\$1195
Chick peas cooked in tomato sauce with spices	
ALOO GOBI	\$1295
Cauliflower florets and potatoes stir fried with cumin and dry masalas.	
ALOO MATTAR	\$1295
Potatoes and sweet peas cooked in an onion gravy.	
JEERA ALOO	\$1295
Potatoes and cumin seeds cooked together with light Indian spices.	
SHABNAM MUSHROOM	\$1395
Sliced mushrooms cooked in a cream sauce with tomatoes.	
MUSHROOM MATTAR HARA PYAZ	\$1395
Tender white button mushroom, green peas and snappy spring onions come together in a robust gravy sprinkled with ginger.	
CHETTINAD VEGETABLES	\$1395
A tasty South Indian vegetable dish with flavors of coconut and curry leaves.	

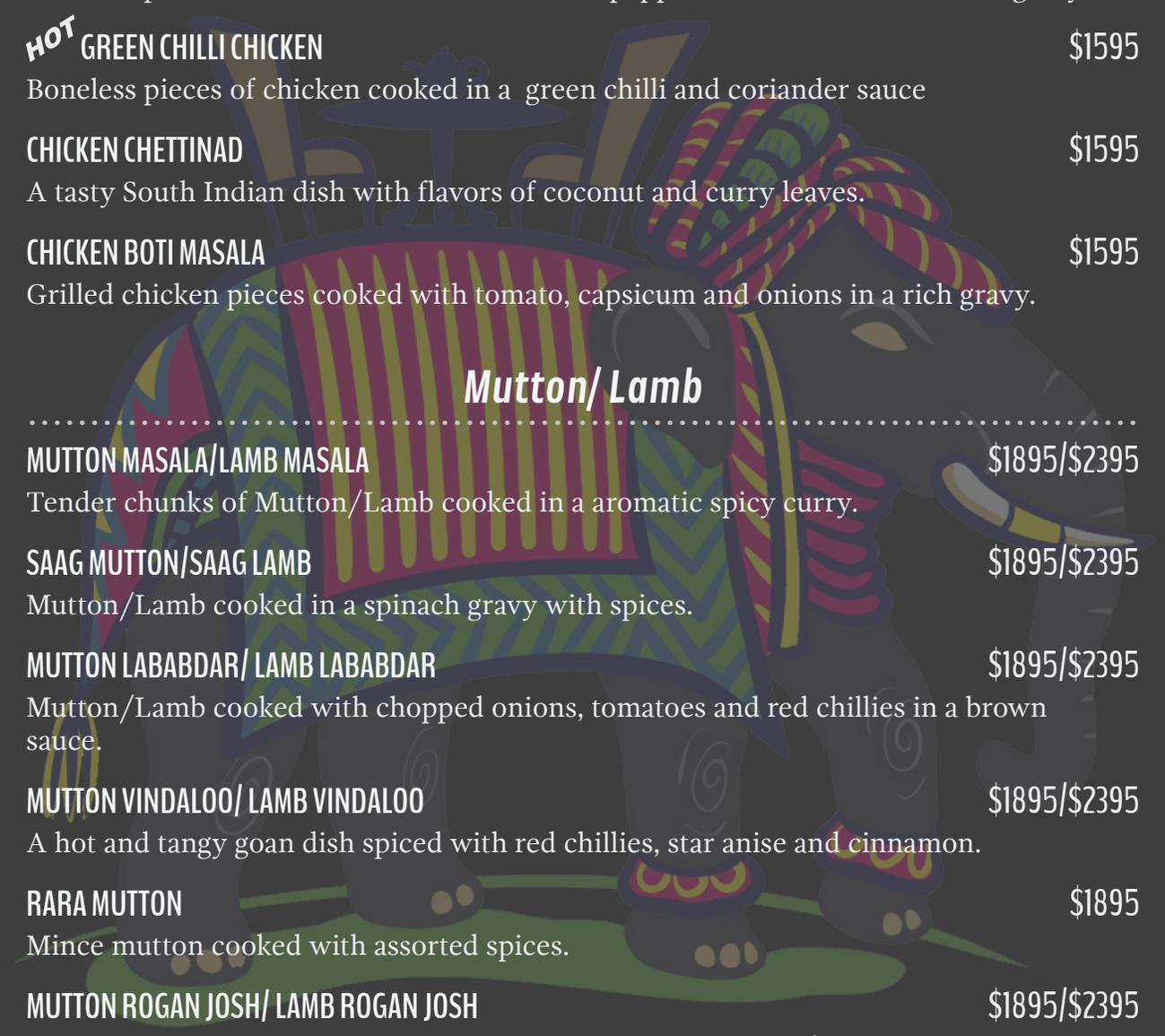
NON-VEGETABLE MAIN COURSE

Chicken

 BUTTER CHICKEN	\$1595
Tandoori chicken deboned and cooked in a classic tomato gravy with butter and cream.	
MUGHLAI CHICKEN	\$1595
Chicken cooked with onions and spices served in a cream and almond sauce.	
HOT HYDERABADI CHICKEN	\$1595
Traditional Indian dish made with coconut, mint leaves and spices.	



MURGH BADAM PASANDA	\$1595
Boneless chicken cooked in a light brown sauce with almonds and spices.	
BHUNA MURGH	\$1595
Boneless chicken cooked with ginger, garlic, fresh coriander, onions and spices.	
MURGH MAHARAJA	\$1595
Boneless tandoori chicken cooked in a tomato gravy along with chillies and brown onion. Also known as a spicy version of the classic butter chicken.	
MURGH DO PIAZA	\$1595
Curried chicken cooked in a rich and creamy onion based sauce,	
KADAI MURGH	\$1595
Chicken tossed with onions, sweet peppers, tomatoes and spices in a traditional wok.	
RESHMI TIKKA MASALA	\$1595
Chicken breast pieces cooked in a light brown sauce with mild spices.	
SAAG CHICKEN	\$1595
Chicken cooked in a spinach gravy with spices.	
METHI MALAI CHICKEN	\$1595
Chicken cooked with fenugreek leaves in a cashew nut gravy.	
CHICKEN TIKKA MASALA	\$1595
Boneless spicy chicken kababs cooked in a tomato gravy with butter and cream.	
CHICKEN TIKKA MAKHANI MALAI	\$1595
Boneless chicken tikkas cooked in a tomato gravy with butter and cream.	
CHICKEN VINDALOO	\$1595
Hot and Tangy chicken dish spiced with red chili, staranise and cinnamon.	
CHICKEN JALFREZI	\$1595
Boneless tandoori chicken cooked with mix vegetables and sautéed in onions and Indian spices.	
CHICKEN GOAN CURRY	\$1595
Chicken cooked with coconut in yellow curry.	
SHAHI CHICKEN KURMA	\$1595
Grilled chicken breast pieces cooked in a cashew nut gravy with cream and spices.	
XACUTI CHICKEN	\$1595
One of the most popular goan chicken dishes cooked with a medley of spices and coconut.	



CHANDI CHICKEN	\$1595
Chicken breast piece cooked in a creamy cashew nut gravy with mild spices.	
MURGH PALAK METHI	\$1595
Chicken cooked in a spinach, fenugreek leaves and spices served in a kadai.	
LAZIZ TIKKA MASALA	\$1595
Boneless pieces of chicken cooked with sweet peppers and onions in a tomato gravy.	
HOT GREEN CHILLI CHICKEN	\$1595
Boneless pieces of chicken cooked in a green chilli and coriander sauce	
CHICKEN CHETTINAD	\$1595
A tasty South Indian dish with flavors of coconut and curry leaves.	
CHICKEN BOTI MASALA	\$1595
Grilled chicken pieces cooked with tomato, capsicum and onions in a rich gravy.	
Mutton/ Lamb	
.....	
MUTTON MASALA/LAMB MASALA	\$1895/\$2395
Tender chunks of Mutton/Lamb cooked in a aromatic spicy curry.	
SAAG MUTTON/SAAG LAMB	\$1895/\$2395
Mutton/Lamb cooked in a spinach gravy with spices.	
MUTTON LABABDAR/ LAMB LABABDAR	\$1895/\$2395
Mutton/Lamb cooked with chopped onions, tomatoes and red chillies in a brown sauce.	
MUTTON VINDALOO/ LAMB VINDALOO	\$1895/\$2395
A hot and tangy goan dish spiced with red chillies, star anise and cinnamon.	
RARA MUTTON	\$1895
Mince mutton cooked with assorted spices.	
MUTTON ROGAN JOSH/ LAMB ROGAN JOSH	\$1895/\$2395
A signature dish from Kashmir consisting of pieces of mutton/lamb in a cardamon, aniseed and paprika sauce.	
MALVANI MUTTON/ MALVANI LAMB	\$1895/\$2395
Boneless mutton/ lamb cooked with coconut and Indian spices in a malvani style.	
MUGHLAI MUTTON/LAMB	\$1895/\$2395
Mutton/lamb cooked with onions and spices served in an almond sauce.	

HYDERBADI MUTTON/LAMB \$1895/\$2395

Traditional Indian dish made with coconut, mint leaves and Indian spices.

SHAHI MUTTON KURMA/ SHAHI LAMB KURMA \$1895/\$2395

Boneless mutton/lamb cooked in a cashew nut gravy with cream and assorted spices.

BHUNA MUTTON GOSHT/ LAMB GOSHT \$1895/\$2395

Diced mutton/ lamb dry roasted in a pan with freshly ground spices.

KHEEMA MUTTON MATTAR \$1895

Mince mutton cooked along with green peas and assorted spices.

SEAFOOD

FISH/SHRIMP MASALA \$1695/\$2095

Fish/ Shrimp cooked with chopped onion, tomato and spices in a red sauce.

♥ **FISH/SHRIMP GOAN CURRY** \$1695/\$2095

Fish/Shrimp cooked with coconut and spices in a yellow curry.

HOT FISH/SHRIMP HYDERBADI CURRY 1695/2095

Fish/Shrimp made with coconut, mint and spices

FISH/SHRIMP MANGLORIAN CURRY \$1695/\$2095

Fish/Shrimp cooked with coconut and freshly ground spices.

FISH/SHRIMP KURMA 1695/2095

Fish/Shrimps cooked in a lucknowi style with cashew nut, cream and spices.

FISH/SHRIMP CHETTINAD \$1695/\$2095

A tasty South Indian dish with flavors of coconut and curry leaves.

FISH/SHRIMP CURRY \$1695/\$2095

Fish/ shrimp cooked in a light yellow gravy with flavors of tumeric, coriander and cumin

FISH/SHRIMP VINDALOO \$1695/\$2095

A popular hot and tangy goan dish spiced with red chillies, star anise and cinnamon.

SHRIMP KADAI \$2095

Shrimp cooked with onions, sweet pepper and Indian spices.

BHUNA SHRIMP \$2095

Shrimp cooked with ginger, garlic, fresh coriander, onions and spices.

SHRIMP JALFREZI	\$2095
Shrimps cooked with mix vegetables sautéed in onions and Indian spices.	
SALMON (CURRY, GOAN CURRY ,BUTTER MASALA, VINDALOO AND MANGLORIAN, HYDERBADI CURRY)	\$2495
Fillet of salmon cooked in your choice of curry.	
GREY SNAPPER (CURRY, GOAN, HYDERBADI,BUTTER MASALA,,VINDALOO AND MANGLORIAN CURRY)	\$2295
Fillet of grey snapper cooked in your choice of curry	
LOBSTER (CURRY,BUTTER MASALA,GOAN, HYDERBADI AND MANGLORIAN CURRY)	\$2995
Conch pieces cooked in your choice of curry + Seasonal item subject to availability	

RICE

BASMATI RICE	\$300
Long grained rice, traditionally grown in India.	
JEERA RICE	\$495
Basmati rice tossed with a light touch of cumin.	
PLAIN BIRYANI RICE	\$695
Basmati rice flavored with saffron and spices.	
VEGETABLES BIRYANI	\$1195
Saffron flavored Basmati rice cooked with vegetables and spices served with raita	
CHICKEN/MUTTON BIRYANI	\$1395/\$1695
Succulent pieces of chicken/mutton pieces layered in basmati rice infused with saffron and seasoned with aromatic spices served with raita and gravy on the side	
CHICKEN/MUTTON HYDERABADI BIRYANI	\$1395/\$1695
Chicken/mutton cooked with basmati rice flavored with saffron and accented with mint and chillies served with raita and gravy on the side	
SHRIMP BIRYANI	\$1895
Spiced shrimp cooked with saffron flavored basmati rice accented with fresh spices served with raita and gravy on the side	
KASHMIRI PULAO	\$1295
Diced vegetables and mixed fruits cooked with aromatic spices and basmati rice.	



TAMARIND CONTINENTAL



SAFFRON

**INDIAN
CUISINE**

Taxes and Service charge of 10% are applicable.

Allergies: Please note that all items are prepared in a kitchen that handles nuts and dairy products. Please notify us of any allergies you may have.

We can alter each dish to suit your taste: Please select mild, medium or spicy.