



Tamarind

INDIAN CUISINE



tamarindindiancuisine.com

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

TAMARIND INDIAN MENU

VEGETABLE STARTERS



TANDOORI BROCCOLI Florets of broccoli marinated in spices and grilled to perfection in a clay oven.	\$1595
MALAI BROCCOLI Grilled florets of broccoli, marinated in cream, cheese, yoghurt, and aromatic spices.	\$1595
TANDOORI GOBI Florets of cauliflower marinated in spices and grilled to perfection in a clay oven.	\$1495
PANEER SHASHLIK Cottage cheese mildly marinated and grilled.	\$1595
ACHARI PANEER TIKKA Grilled cottage cheese cubes, flavored with mustard and pickled spices.	\$1595
PANEER TAWA MASALA Succulent cottage cheese stir fried and braised with green chilies and spices	\$1595
PANEER TIKKA Cube cottage cheese marinated in chef's classic spicy masala.	\$1595
PANEER KATHI ROLL Cottage cheese with capsicum and onions rolled in a roomali roti	\$1195
VEG SEEKH Minced vegetables marinated with ginger, garlic and chilies grilled in a tandoor	\$1395
VEGETABLE AND ONION PAKORA Crispy vegetables and onions fritters lightly battered in a seasoned chick pea flour and fried	\$1095
HARA BHARA KEBAB Vegetable kebabs made with spinach, mix vegetables and stuffed with cashews	\$1395
BHARWAAN ALOO Potatoes stuffed with cottage cheese, dry fruits and spices grilled in a clay oven	\$1395
TANDOORI STUFFED MUSHROOMS Marinated mushrooms stuffed with cottage cheese and spinach grilled in a tandoor	\$1495

Taxes and Service charge of 10% are applicable

SAMOSA (4 PCS) \$750
Deep fried patties stuffed with fresh potato, green peas and Indian spices .

SAMOSA CHAAT (2 PCS) \$795
Deep fried patties served with yoghurt and chaat masalas

NON-VEGETABLE STARTERS

CHICKEN TIKKA SALAD \$1395
Tender chicken marinated in chef's classic spicy meat masala served with cucumber & coriander salad.

♥ MURGH TANDOORI \$1795
Chicken marinated in the traditional Indian masala and cooked to perfection in a clay oven.

SPICY SPICY BHATTI KA MURGH \$1895
Chicken double marinated in spicy masala and cooked to perfection in a clay oven
+ Chef's signature dish takes time to prepare, please ask server for estimated time

RESHMI KABAB \$1595
Boneless chicken in cream and yoghurt marinated with spices and grilled to perfection.

KALI MIRCHI KABAB \$1595
Boneless chicken marinated in yoghurt and black pepper.

CHICKEN TIKKA \$1595
Boneless Tender chicken marinated in chef's spicy classic meat masala.

SPICY SPECIAL SPICY CHICKEN TIKKA \$1695
Chicken tikka marinated in in a spicy paste along with cumin and coriander

NEW PUDINA CHICKEN TIKKA \$1695
Boneless chicken marinated in yoghurt mint and coriander

PUNJABI CHICKEN TIKKA \$1595
Tender boneless chicken pieces marinated in yoghurt, cilantro and onion sauce.

SOUTH INDIAN TIKKA \$1595
Tender chicken marinated with mustard seeds and curry leaves.

ACHARI CHICKEN TIKKA \$1595
Chicken tikka flavored with mustard and pickled spices.

Taxes and Service charge of 10% are applicable



LASHONI KABAB Boneless chicken marinated in yoghurt and garlic with a touch of cumin.	\$1595
♥ MALAI TIKKA Boneless pieces of chicken breast marinated in yoghurt, cashew nut paste and cheese cooked to perfection in a tandoor.	\$1595
HARYALI CHICKEN Tender boneless chicken pieces marinated with fresh mint and spinach.	\$1595
CHICKEN KATHI ROLL Boneless chicken pieces with capsicum and onions rolled in a roomali roti	\$1295
CHICKEN PAKORA Mildly spiced boneless chicken fritters flavored with fresh onions,garlic & ginger	\$1395
♥ GULABI CHICKEN SEEKH Succulent kebabs made from tender chicken meat,masalas,sweet pepper and onions,put on a skewer and grilled to perfection	\$1595
MURGH TAWA MASALA A tasty dry boneless chicken dish sautéed with chillies, garlic and spices.	\$1595
NEW SANGAM KABAB Mutton sheekh stuffed with chicken sheekh and assorted spices <i>+ Chef's signature dish takes time to prepare, please ask server for estimated time</i>	\$2095
♥ MUTTON SEEKH KEBAB Skewered minced Lamb Kebab sprinkled with fresh herbs and served with onion and mint sauce.	\$1895
♥ FISH TIKKA Fish fillet marinated in Chef's Special spicy red masala.	\$1895
♥ MALAI FISH TIKKA Tandoor roasted fish tikkas, marinated in cream, cheese, yoghurt and aromatic spices.	\$1895
AMRITSARI FRIED FISH Crispy gram flour battered fried fish	\$1795
GREY SNAPPER/SALMON FISH TIKKA Grey Snapper/Salmon Fish fillet marinated in Chef's Special spicy red masala.	\$2495/2895
GREY SNAPPER/SALMON PUNJABI FISH TIKKA Grey Snapper/Salmon fillet marinated in special yellow masala	\$2495/2895

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GARLIC TANDOORI SHRIMPS \$2495
Shrimps marinated in garlic and spices, cooked to perfection in a tandoor

PLATTERS

VEGETARIAN TAMARIND PLATTER \$2595
Broccoli, cauliflower, samosa, cottage cheese and grilled vegetables served in a platter with mint sauce.

♥ **NON-VEGETARIAN TAMARIND PLATTER** \$3095
Assorted boneless chicken and mutton kebabs grilled to perfection in a clay

oven. **SPECIAL PLATTER** \$3395
Grilled fish, grilled shrimp and different flavors of chicken served in a platter.

BREAD AND ROTIES

PLAIN NAAN \$250
Traditional refined flour bread baked in the oven. tandoor.

BUTTER NAAN \$275
Soft and flaky naan bread topped with butter

GARLIC NAAN \$295
Naan bread flavored with garlic and topped with butter.

BULLET NAAN \$450
Fresh white flour bread baked in a tandoor with a touch of green chillies and coriander.

TANDOORI ROTI \$250
Whole wheat flour bread baked in a clay oven.

LACHHA PARATHA \$295
Indian crispy wheat bread.

STUFFED PARATHA \$495
Indian bread stuffed with a filling of your choice; Onion/Cauliflower/Potato

KABULI NAAN \$495
Naan stuffed with chickpeas and Indian spices.

EGG NAAN \$495
Naan stuffed with egg and Indian spices.

Taxes and Service charge of 10% are applicable

♥ CHEESE NAAN Naan cooked with a stuffing of cheese.	\$750
GARLIC CHEESE NAAN Garlic naan cooked with a stuffing of cheese	\$795
♥ KASHMIRI NAAN Naan bread stuffed with coconut, raisin and dry fruits.	\$750
NEW OLIVE NAAN Naan bread stuffed with olives and assorted herbs	\$750
BREAD BASKET Six types of assorted breads served in a basket.	\$1995

SIDE DISH

ROASTED PAPADS Crispy Indian lentil crackers flavored with spices.	\$295
MASALA PAPADS Crispy Indian lentil crackers topped with diced onion, tomato, cucumber, green chili and chaat masala.	\$395
VEGETABLES RAITHA Beaten yoghurt seasoned with freshly powdered roasted cumin, onion, cucumber, tomato and cilantro.	\$695
KACHUMBER A salad dish consisting of freshly chopped tomatoes, cucumber, onions mixed with lemon juice and chilly peppers	\$495

VEGETABLE MAIN COURSE

VEGETABLE/PANEER MAKHANI Vegetables/Cubes of homemade cottage cheese cooked in a lightly spiced tomato and cream sauce.	\$1495/\$1595
PANEER TIKKA MASALA Tamarind's classic paneer tikka, cooked in a spicy red masala.	\$1595
NEW ZAFRANI VEGETABLES/PANEER Vegetables/Cottage cheese cooked in a gravy ,flavoured with saffron	\$1595/\$1695

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MALAI PANEER Cottage cheese cooked with tender coconut flesh and Indian spices.	\$1595
KADAI VEGETABLES/KADAI PANEER Vegetables/Cottage cheese cooked with onion and sweet pepper served in a kadai.	\$1495/\$1595
VEGETABLE SAAGWALA/PANEER PALAK Vegetables/Cottage Cheese cooked in a fresh spinach sauce.	\$1495/\$1595
MATTAR PANEER Cottage Cheese cooked with sweet peas, in a tomato and onion gravy.	\$1595
HOT HYDERBADI VEG/PANEER Vegetables/Cottage cheese made with coconut, mint leaves and spices	1495/1595
MAHARAJA PANEER Cottage cheese cooked in a tomato gravy along with chillies and brown onions	\$1595
PANEER LABABDAR Cottage cheese cooked with chopped onions and red chillies in a light brown sauce.	\$1595
PANEER BUTTER MASALA Cottage cheese cooked with cooked in a creamy tomato gravy with Indian spices.	\$1595
BHUNA VEG/ PANEER Vegetables/Cottage cheese cooked with ginger, garlic, fresh coriander, onion and spices	\$1495/\$1595
PANEER PUDINA KALI MIRCHI Homemade cheese cooked with fresh mint and black pepper along with other Indian spices.	\$1595
PANEER BHURJEE Velvety mashed cottage cheese with all our favourite indian spices and green peas	\$1795
HOT GREEN CHILLI PANEER Cottage cheese cooked in a coriander and green chili sauce	\$1595
LAZIZ VEGETABLES/LAZIZ PANEER Vegetables/cottage cheese cooked with sweet peppers in onion and a tomato sauce.	\$1495/\$1595
MUGHLAI PANEER Cottage cheese cooked with onions and spices served in a cream and almond sauce.	\$1595
PANEER PALAK METHI Cottage cheese cooked with spinach,fenugreek leaves and spices served in kadai.	\$1595
MOCK DUCK Cooked in your choice of sauce	\$1795

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MUSHROOM DO PIAZA Mushrooms cooked in a rich and creamy onion based gravy.	\$1495
♥ DAL PALAK A wonderful combination of spinach, lentils and spices.	\$1395
KADAI CHANNA Chick peas cooked with spices, sweet peppers and onions.	\$1295
METHI MALAI MATTAR Sweet peas cooked in fenugreek leaves leaves in cashew nut gravy.	\$1395
BADAMI MIX VEGETABLES Fresh vegetables cooked with almonds in a light brown sauce.	\$1495
VEGETABLE JALFREZI Fresh vegetables and cottage cheese, sweet pepper and onions cooked together.	\$1495
VEGETABLE KOFTA Vegetable dumplings cooked in an onion and tomato cheese sauce.	\$1495
SHAHI VEGETABLE/SHAHI PANEER Vegetable/Cottage Cheese pieces cooked in a cashew nut gravy with cream and spices.	\$1495/\$1595
RESHMI VEGETABLES/RESHMI PANEER Garden fresh vegetables/cottage cheese cooked with cream & Indian spices.	\$1495/\$1595
NAVRATTAN KURMA Fresh vegetables cooked in a cream sauce with spices and fruits.	\$1495
MALAI KOFTA Soft delicious dumplings of cottage cheese, potatoes and dried fruits, served in a flavoursome sauce.	\$1495
KASHMIRI DUM ALOO Potatoes stuffed with cottage cheese and dry fruits simmered in a rich gravy	\$1595
BHINDI DO PIAZA Fresh okra cooked in a rich and creamy onion based gravy.	\$1395
BHINDI MASALA Okra cooked with an onion and tomato sauce with spices.	\$1395
DAL MAKHANI Lentils and red peas simmered with Indian spices in a clay pot.	\$1295

Taxes and Service charge of 10% are applicable



YELLOW DAL Yellow lentils simmered in Indian spices.	\$1195
PALAK CORN Fresh spinach sauce cooked with whole corn in Indian spices.	\$1495
CHANNA MASALA Chick peas cooked in tomato sauce with spices	\$1295
ALOO GOBI Cauliflower florets and potatoes stir fried with cumin and dry masalas.	\$1495
ALOO MATTAR Potatoes and sweet peas cooked in an onion gravy.	\$1395
JEERA ALOO Potatoes and cumin seeds cooked together with light Indian spices.	\$1395
SHABNAM MUSHROOM Sliced mushrooms cooked in a cream sauce with tomatoes.	\$1495
MUSHROOM MATTAR HARA PYAZ Tender white button mushroom, green peas and snappy spring onions come together in a robust gravy sprinkled with ginger.	\$1495
CHETTINAD VEGETABLES A tasty South Indian vegetable dish with flavors of coconut and curry leaves.	\$1495

NON-VEGETABLE MAIN COURSE

Chicken

♥ BUTTER CHICKEN Tandoori chicken deboned and cooked in a classic tomato gravy with butter and cream.	\$1895
MUGHLAI CHICKEN Chicken cooked with onions and spices served in a cream and almond sauce.	\$1895
SPICY HYDERABADI CHICKEN Traditional Indian dish made with coconut, mint leaves and spices.	\$1895
MURGH BADAM PASANDA Boneless chicken cooked in a light brown sauce with almonds and spices.	\$1895

Taxes and Service charge of 10% are applicable



BHUNA MURGH Boneless chicken cooked with ginger, garlic, fresh coriander, onions and spices.	\$1895
MURGH MAHARAJA 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.	\$1895
NEW CHICKEN CHAAP MASALA Chicken mince & chicken chunks cooked in a spicy tomato masala sauce	\$2095
MURGH DO PIAZA Curried chicken cooked in a rich and creamy onion based sauce.	\$1895
KADAI MURGH Chicken tossed with onions, sweet peppers, tomatoes and spices in a traditional wok.	\$1895
RESHMI TIKKA MASALA Chicken breast pieces cooked in a light brown sauce with mild spices.	\$1895
SAAG CHICKEN Chicken cooked in a spinach gravy with spices.	\$1895
METHI MALAI CHICKEN Chicken cooked with fenugreek leaves in a cashew nut gravy.	\$1895
CHICKEN TIKKA MASALA Boneless spicy chicken kababs cooked in a tomato gravy with butter and cream.	\$1895
CHICKEN TIKKA MAKHANI MALAI Boneless chicken tikkas cooked in a tomato gravy with butter and cream.	\$1895
CHICKEN VINDALOO Hot and Tangy chicken dish spiced with red chili, staranise and cinnamon.	\$1895
CHICKEN JALFREZI Boneless tandoori chicken cooked with mix vegetables and sautéed in onions and Indian spices.	\$1895
CHICKEN GOAN CURRY Chicken cooked with coconut in yellow curry.	\$1895
NEW ZAFRANI CHICKEN Boneless chicken cooked in a gravy flavoured with saffron	\$1995
SHAHI CHICKEN KURMA Grilled chicken breast pieces cooked in a cashew nut gravy with cream and spices.	\$1895

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XACUTI CHICKEN	\$1895
One of the most popular goan chicken dishes cooked with a medley of spices and coconut.	
CHANDI CHICKEN	\$1895
Chicken breast piece cooked in a creamy cashew nut gravy with mild spices.	
MURGH PALAK METHI	\$1895
Chicken cooked in a spinach, fenugreek leaves and spices served in a kadai.	
LAZIZ TIKKA MASALA	\$1895
Boneless pieces of chicken cooked with sweet peppers and onions in a tomato gravy.	
HOT GREEN CHILLI CHICKEN	\$1895
Boneless pieces of chicken cooked in a green chilli and coriander sauce	
CHICKEN CHETTINAD	\$1895
A tasty South Indian dish with flavors of coconut and curry leaves.	
CHICKEN BOTI MASALA	\$1895
Grilled chicken pieces cooked with tomato, capsicum and onions in a rich gravy.	
Mutton/ Lamb	
MUTTON MASALA/LAMB MASALA	\$2295/\$2595
Tender chunks of Mutton/Lamb cooked in a aromatic spicy curry.	
SAAG MUTTON/SAAG LAMB	\$2295/\$2595
Mutton/Lamb cooked in a spinach gravy with spices.	
MUTTON LABABDAR/ LAMB LABABDAR	\$2295/\$2495
Mutton/Lamb cooked with chopped onions, tomatoes and red chillies in a brown sauce.	
MUTTON VINDALOO/ LAMB VINDALOO	\$2295/\$2495
A hot and tangy goan dish spiced with red chillies, star anise and cinnamon.	
RARA MUTTON	\$2295
Mince mutton cooked with assorted spices.	
MUTTON ROGAN JOSH/ LAMB ROGAN JOSH	\$2295/\$2595
A signature dish from Kashmir consisting of pieces of mutton/lamb in a cardamon, aniseed and paprika sauce.	
MALVANI MUTTON/ MALVANI LAMB	\$2295/\$2595
Boneless mutton/ lamb cooked with coconut and Indian spices in a malvani style.	

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MUGHLAI MUTTON/LAMB \$2295/\$2595
Mutton/lamb cooked with onions and spices served in an almond sauce.

HYDERBADI MUTTON/LAMB \$2295/\$2595
Traditional Indian dish made with coconut, mint leaves and Indian spices.

SHAHI MUTTON KURMA/ SHAHI LAMB KURMA \$2295/\$2595
Boneless mutton/lamb cooked in a cashew nut gravy with cream and assorted spices.

BHUNA MUTTON GOSHT/ LAMB GOSHT \$2295/\$2595
Diced mutton/ lamb dry roasted in a pan with freshly ground spices.

KHEEMA MUTTON MATTAR \$2295
Mince mutton cooked along with green peas and assorted spices.

SEAFOOD

FISH/SHRIMP MASALA \$1895/\$2495
Fish/ Shrimp cooked with chopped onion,tomato and spices in a red sauce.

♥ FISH/SHRIMP GOAN CURRY \$1895/\$2495
Fish/Shrimp cooked with coconut and spices in a yellow curry.

SPICY FISH/SHRIMP HYDERBADI CURRY \$1895/2495
Fish/Shrimp made with coconut, mint and spices

FISH/SHRIMP MANGLORIAN CURRY \$1895/\$2495
Fish/Shrimp cooked with coconut and freshly ground spices.

NEW FISH/SHRIMP ZAFRANI CURRY 1995/2595
Fish/shrimp cooked in a gravy flavoured with saffron

FISH/SHRIMP KURMA \$1895/2495
Fish/Shrimps cooked in a lucknowi style with cashew nut, cream and spices.

FISH/SHRIMP CHETTINAD \$1895/\$2495
A tasty South Indian dish with flavors of coconut and curry leaves.

FISH/SHRIMP CURRY \$1895/\$2495
Fish/ shrimp cooked in a light yellow gravy with flavors of tumeric, coriander and cumin

FISH/SHRIMP VINDALOO \$1895/\$2495
A popular hot and tangy goan dish spiced with red chillies, star anise and cinnamon.

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SHRIMP KADAI Shrimp cooked with onions,sweet pepper and Indian spices.	\$2495
BHUNA SHRIMP Shrimp cooked with ginger, garlic, fresh coriander, onions and spices.	\$2495
SHRIMP JALFREZI Shrimps cooked with mix vegetables sautéed in onions and Indian spices.	\$2495
SALMON (CURRY, GOAN CURRY ,BUTTER MASALA, VINDALOO AND MANGLORIAN, HYDERBADI CURRY) Fillet of salmon cooked in your choice of curry.	\$2795
GREY SNAPPER (CURRY, GOAN, HYDERBADI,BUTTER MASALA,VINDALOO AND MANGLORIAN CURRY) Fillet of grey snapper cooked in your choice of curry	\$2395
LOBSTER (CURRY,BUTTER MASALA,GOAN, HYDERBADI AND MANGLORIAN CURRY) Lobster cooked in your choice of curry <i>+ Seasonal item subject to availability</i>	\$3895

RICE

BASMATI RICE Long grained rice, traditionally grown in India.	\$300
JEERA RICE Basmati rice tossed with a light touch of cumin.	\$595
MATTAR RICE Basmati rice tossed with a light touch of cumin and green peas	\$795
PLAIN BIRYANI RICE Basmati rice flavored with saffron and spices.	\$795
VEGETABLES BIRYANI Saffron flavored Basmati rice cooked with vegetables and spices served with raita	\$1395
CHICKEN/MUTTON BIRYANI 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	\$1595/\$2095
CHICKEN/MUTTON HYDERABADI BIRYANI Chicken/mutton cooked with basmati rice flavored with saffron and accented with mint and chillies served with raita and gravy on the side	\$1595/\$2095

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SHRIMP BIRYANI

Spiced shrimp cooked with saffron flavored basmati rice accented with fresh spices served with raita and gravy on the side

\$2095

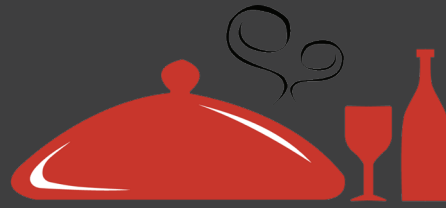
KASHMIRI PULAO

Diced vegetables and mixed fruits cooked with aromatic spices and basmati rice.

\$1395



Taxes and Service charge of 10% are applicable



TAMARIND CONTINENTAL



SAFFRON

**INDIAN
CUISINE**

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Allergies: Please note that our kitchen offer products with peanuts, tree nuts, soy, milk, eggs, shell fish and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for persons with these allergies.