

# Tamarind Indian Menu

## For The Table

Light and crispy papadum, served with pickle, mint, mango chutney, and a zingy onion relish	12		
Starters			
KERALA MUSSEL CURRY Coconut curry leave sauce served with mini parathas	22		
TUNA CRUDO Solkadhi (A Goan cooling tonic), micro greens, fresh local tuna coriander oil, puffed rice	28		
PANI PURI Crispy cracker balls stuffed with potatoes, chickpeas, tamarind, mint, yoghurt, chutneys, and served with spiced water	19		
INDIAN CEVICHE  Cured white reef fish, curry crumbed oyster, aam-panna tiger milk, crisp fried shallots, avocado purée, dehydrated mango dust	25		
<b>TANDOOR</b> A selection of tandoori items, chicken tikka, tandoor prawn, mutton seekh kebab	32		
VEG SAMOSA  Deep fried pastry with a spiced mix vegetable filling, then fried to perfection and served with chutneys	18		
<b>VEG PAKORA</b> Mix vegetables with fresh Indian herbs in batter, then fried perfection and served with chutneys	18		

CHICKEN MOMO Steamed chicken dumpling, mild creamy chicken sorba, truffle scent and micro herbs	19	
JUNGLEE MUSHROOM KEBAB Exotic mushrooms of oyster, portobello and button marinated in a fragrant green Indian pesto cooked to perfection over smokey charcoal fire	22	
PLAIN DOSA Thin rice and lentil crepe with chutney, served alongside coconut chutney & Sambar (lentil-based vegetable soup)	18	
Tandoori		
CHICKEN TIKKA Fresh chicken fillets marinated in garlic, ginger, yoghurt, spiced then char-grilled in the tandoor	34	
SEEKH KEBAB Seasoned minced lamb, mixed with onions, peppers, chillies, and coriander, cooked to perfection in the tandoor	38	
PANEER TIKKA A rich vegetarian alternative. Indian cottage cheese marinated in spices, and then gently charred with red and green peppers	32	
TANDOORI PRAWNS  Prawns marinated in coriander, mint and green chilies, grilled in the tandoor	45	
GARLIC FISH TIKKA Catch of day marinated with garlic, spices & yoghurt	36	

# Biryani

MUTTON BIRYANI Aromatic basmati blended with beautifully tenderised cuts of mutton and slowly cooked in traditional Hyderabadi style. Served with raita	42	
CHICKEN BIRYANI Finest basmati rice slowly cooked with chicken & spices served with raita	40	
<b>VEG BIRYANI</b> Slow cooked long grained aromatic basmati rice with a bouquet of vegetables with contrasting colours, texture and flavours, served with raita	36	
Curries		
BUTTER CHICKEN (boneless) Tandoori spiced chicken in a rich, silky, spiced tomato and butter sauce	36	
PANEER MAKHNI Toasted paneer in a rich, silky, spicy tomato and butter sauce	34	
<b>DAL MAKHANI</b> From northern India, slow cooked black lentils, rich, buttery and creamy with smoky flavours	32	
PRAWN CURRY Kerala style luscious and sumptuous curry with plump prawns, coconut, ginger, red chilies, curry leaves and fresh coriander	47	
LAMB ROGAN JOSH Delicate Indo-Persian favours, slow cooked lamb simmered in a rich tomato, onion, and masala sauce	42	

#### **Sweets**

GULAB JAMUN Syrupy Doughnuts - sweet semolina doughnuts soaked in warm syrup	18
PISTACHIO KULFI ICE CREAM  Pistachio Sutra - ice cream delicately flavoured with pistachios, cardamom, saffron and cinnamon	18
CARROT HALWA  Carrot Heaven - sweet carrot pudding garnished with almonds and pistachios	18
SAFFRON PINEAPPLE Fresh pineapple in saffron marinade, grilled and served with coconut ice cream	18
FRUIT CHAAT Our version of a fruit salad served with chaat masala and all things tropical	16
Sides	
PALAK PANEER  Cottage cheese cooked with spiced spinach	12
BHINDI DO PYAZA Stir-fry okra with onions	12
ALOO PODI Organic potatoes with spiced podi	12
DAL TADKA Cumin tempered yellow lentils	12
KACHUMBER SALAD A salad of red onion, tomato, cucumber, red chili and mint	12

## **Bread & Rice**

All our bread is made by hand.

Nααn Plain/ Butter/Garlic	10
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Paratha	10
Whole wheat layered bread cooked in the tandoor	
Chawal	10
Basmati rice steamed and fragrant	
Additional Chutneys	
Mango chutney	06
Mint chutney	06
Tamarind chutney	06
Coconut chutney	06
Chili pickle	06
Riata	06