

# TAMARIND

- INDIAN FINE DINING -

## soup

### DUMPLING AND NOODLE BOWL | \$10

chicken dumplings, seasonal vegetables, roasted garlic

### CUMIN LENTIL | \$6

red lentils simmered in Mirepoix broth with a touch of oven-roasted cumin

### HOT AND SOUR | \$6 (+ \$2 for chicken, \$4 for shrimp)

Asian soup with a twist of Indian flare mixed with local garlic, chili pepper, soy sauce, vinegar and cilantro

### SWEET CORN | \$6 (+ \$2 for chicken, \$4 for shrimp)

homemade corn broth, asparagus, sweet corn kernels

## salad

### TOKRI | \$16

tandoori-grilled Faroe Island salmon steak or shrimp, arugula, grape tomatoes, onion, cilantro, chili, papad, select spices, olive oil, lemon.

### DADI'S (GRANDMA'S) | \$12

Arcadian mixed greens served with slices of avocado, grape tomato, red onion, cucumber, garbanzo beans served with lemon vinaigrette dressing. Add salmon or shrimp (\$8)

### Option: MINT RAITA | \$5

yogurt mixed with mint, cucumber, onion, and roasted cumin

## appetizers

### CRAB CAKES | \$18

chunks of blue swimming crab meat served with beet sauce and spicy mayo

### BANG BANG SHRIMP | \$18

crispy, creamy, sweet and spicy shrimp sautéed in Thai sweet chili and Sriracha

### CRISPY CALAMARI | \$14

hot cherry peppers, chef special sauce

### BASIL CASHEW CHICKEN | \$16

lightly flour dusted chicken thighs cooked in Thai basil sauce, onion, mixed bell peppers, cashews, green onion garnish

### CHILI CHICKEN | \$13

lightly flour dusted chicken thighs sautéed in chili sauce garnished with green onions

### CHILI PANEER | \$15

an aromatic dish made with traditional Indian style cottage cheese sautéed with bell peppers, green onions and soy chili sauce

### LASOONI GOBI | \$12

a chef's favorite - lightly battered cauliflower sautéed in chili garlic tomato sauce

### PALAK CHAAT | \$10

crispy baby spinach, yogurt, mint chutney, date chutney, garnished with pomegranate seeds

### VEGETABLE MANCHURIAN | \$12

seasonal vegetable dumplings mixed with chili, red onions, and bell peppers sautéed in chili garlic paste, a hint of oyster soy sauce, garnished with chopped green onion

### PUCHKAS | \$10

crispy semolina shells filled with boiled potatoes, yogurt, mint, tamarind chutney, garnished with pomegranate seeds

### SAMOSA (+CHAAT) | \$8 (+\$5)

stuffed potato and pea pastry served with mint and tamarind chutney - a traditional Punjabi dish and Indian favorite

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## entrees

### MURGH DELHI WALA ('butter chicken') | \$18/\$38

whole chicken marinated in yogurt, cashews and traditional spices, grilled in tandoor, cooked in a creamy tomato sauce, served in a ceramic clay pot

### CHEF MANOJ'S SIGNATURE SHAHI LAMB SHANK | \$30

Vadouvan (French spice) rubbed domestic lamb shank pan seared and cooked in a cumin onion yogurt curry sauce

### CHICKEN LABABDAR | \$20

tandoori grilled chicken, tomato, onion and cashew nut sauce

### CHICKEN TIKKA MASALA | \$18

chicken breast grilled in tandoor and cooked in a creamy cashew, onion and bell pepper tomato sauce

### CHICKEN KORMA | \$18

pieces of chicken thigh cooked in a rich aromatic onion sauce and cashew paste

### CHICKEN VINDALOO | \$18

chicken thigh meat and baby potatoes cooked in vindaloo sauce

### CHICKEN CHETTINAD | \$18

pieces of chicken thigh cooked in a spicy onion tomato sauce with coconut milk for south Indian flavor

### RAJASTHANI LAAL MAAS | \$20

bone-in cubes of goat meat made in a smoked methani chili pepper and onion sauce

### LAMB CURRY | \$20

cubed boneless leg of lamb simmered in a brown onion tomato curry seasoned with cumin and garam masala spices

### LAMB KORMA | \$20

cubed boneless leg of lamb, cashew paste, creamy onion sauce

### SHRIMP MOILEE | \$20

jumbo shrimp cooked in a mixture of coconut milk, grated coconut and onion gravy with heirloom tomatoes

### MACHER JHOL | \$22

snapper, tomato, onion, mustard paste, tamarind

### LASOONI PALAK PANEER | \$16

homemade paneer cooked in a spinach puree with roasted garlic and onions

### NIZAMI HANDI | \$16

seasonal vegetables, cubes of paneer, fox nuts in creamy cashew sauce

### ARTICHOKE MUTTER MUSHROOM \$16

quartered artichoke hearts, green peas, and mushroom cooked in tomato and onion sauce with a touch of fenugreek

### ALOO GOBI | \$16

potato and cauliflower tempered with cumin and garlic, stir-fried with onion and tomato

### TRADITIONAL NAVRATAN KORMA | \$16

sweet corn, mixed fruits, fox nuts, carrots, beans, peas, cauliflower, cashews in a creamy onion sauce

### CHANA MASALA | \$15

chickpeas simmered in an onion tomato sauce

### BAGARA BAINGAN ('eggplant curry') | \$17

fried young eggplants in a simmering tangy peanut cashew and sesame seed curry

### DAL MAKHANI | \$16

black lentils, kidney beans, split peas slow cooked overnight for creamy, buttery flavor

### TADKA DAL | \$15 \*vegan option available

yellow lentil curry sauteed with onions, tomatoes, and spices

### PANEER TIKKA KALI MIRCH | \$22

tandoori roasted paneer, cashews, tikka black pepper creamy sauce

### SHAHI PANEER | \$17

homemade paneer cooked in a creamy tomato sauce, cashews with a hint of fenugreek

### KADAI PANEER | \$17

homemade paneer sautéed with bell peppers and onions cooked in an onion and cashew tomato gravy

### METHI MALAI PANEER | \$17

homemade paneer, fresh fenugreek leaves, onions and creamy gravy

### KHUMANI BHARE KOFTA | \$18

minced paneer cheese dumplings stuffed with dry fruits and nuts in an onion cashew gravy

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## kebabs

### TANDOORI SEAFOOD SIZZLER | \$70

calamari, jumbo tiger shrimp, three varieties of tandoori fish

### TANDOORI MIXED SIZZLER | \$60

chicken, lamb, shrimp, paneer, fish

### JUMBO TIGER SHRIMP | \$24

jumbo shrimp marinated in tandoori masala, grilled in tandoori oven, served with guacamole beet sauce, lemon

### SALONI MACHI | \$24

Faroe island salmon marinated in yogurt, sour cream, masala and spices, topped with grape tomatoes, served over guacamole, garnished with beet sauce

### LAMB CHOPS | \$30

rack of lamb marinated in yogurt and chef's special spice blend, perfectly cooked in tandoor, served with hummus and mint chutney

### DOHRA SEEKH KEBAB | \$22

minced lamb kebab stuffed with chicken kebab, garnished with spicy mayo

### MURGH MALAI TIKKA | \$18

chicken tenders marinated in cream cheese, grilled in tandoor, served with hummus

### GHOST CHILI MURGH TIKKA | \$17

pieces of chicken thighs marinated in Indian masala, grilled in tandoor, served with hummus and roasted grape tomatoes

### TRADITIONAL TANDOORI CHICKEN | \$17

chicken marinated in yogurt and traditional tikka masala, grilled in tandoor, served with hummus spicy mint chutney

### PANEER TIKKA AKBARI | \$16

fresh homemade paneer marinated in spices, mixed with yogurt, grilled in tandoor, served with apricot chutney

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## rice

### HANDI BIRYANI | \$40

biryani for two: choice of any biryani listed above, cooked and served in a ceramic clay pot.

### HYDERABADI CHICKEN DUM BIRYANI | \$20

marinated chicken leg cooked with caramelized onions, mint, saffron, and basmati rice in a sealed pot, and garnished with crispy caramelized onions and mint

### GOSHT DUM BIRYANI | \$22

marinated cubes of bone-in goat meat cooked with caramelized onions, mint, saffron, and basmati rice in a sealed pot, garnished with caramelized onions and mint

### LAMB DUM BIRYANI | \$22

marinated cubes of boneless leg of lamb cooked with caramelized onions, mint, saffron, and basmati rice in a sealed pot, garnished with caramelized onions and mint

### JACKFRUIT BIRYANI | \$20

marinated jackfruit cooked with caramelized onions, mint, saffron, and basmati rice in a sealed pot garnished with caramelized onions and mint

## bread \*vegan option available

### BREAD BASKET | \$16

### KALE AND GOAT CHEESE KULCHA | \$10

### \*TRUFFLE BUTTER KULCHA | \$9

### LACHA PARATHA | \$6

### PUDINA PARATHA | \$6

### CHILI GARLIC NAAN | \$6

### GARLIC NAAN | \$6

### BUTTER NAAN | \$5

### \*TANDOORI ROTI | \$3

### \*RUMALI ROTI | \$3

## dosas \*vegan option available

### ONION AND CHEESE DOSA | \$15

ghee-roasted rice and lentil crêpes served with chutney and sambar

### MASALA DOSA | \$13

rice and lentil crêpes, potato masala served with chutney and sambar

### UTTAPAM | \$13

rice and lentil pancakes served with chutney and sambar

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## indo-chinese ('the magic wok')

### CHILI PEPPER PRAWNS | \$22

shrimp, garlic, scallions with red and green peppers in seafood broth

### BLACK PEPPER SWAI | \$22

sliced and fried swai fish fried, with seasonal vegetables, crushed black pepper in buttery seafood broth

### CHILI CHICKEN | \$16

diced chicken thigh, seasonal vegetables, mushroom, chili, garlic, chicken broth

### DUMPLINGS MANCHURIAN | \$16

vegetable dumplings, onion, peppers, cilantro, garlic, oyster broth. Add chicken (\$3), shrimp or fish (\$6)

### VEGETABLES SZECHUAN | \$16

seasonal vegetables, shiitake mushroom, bamboo shoots, Szechuan pepper, vegetable broth. Add chicken or tofu (\$3), shrimp or fish (\$6)

### CHILI GARLIC VEGETABLES | \$16

seasonal vegetables, mushroom, chili, garlic, vegetable broth  
Add chicken or tofu (\$3), shrimp or fish (\$6)

## noodles

### HAKKA NOODLES | \$13

choice of eggs or seasonal vegetables. Add chicken \$3 or shrimp \$5

### SZECHUAN NOODLES | \$13

choice of eggs or seasonal vegetables. Add chicken \$3 or shrimp \$5

### CHILI GARLIC NOODLES | \$14

choice of eggs or seasonal vegetables. Add chicken \$3 or shrimp \$5

## rice

### FRIED RICE | \$12

\*choice of eggs or seasonal vegetables. Add chicken \$3 or shrimp \$5

### SZECHUAN FRIED RICE | \$12

\*choice of eggs or seasonal vegetables. Add chicken \$3 or shrimp \$5

### CHILI GARLIC FRIED RICE | \$13

\*choice of eggs or seasonal vegetables. Add chicken \$3 or shrimp \$5

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## kids' menu

### CHICKEN NUGGETS AND FRIES | \$15

### HAKKA NOODLES | \$11

### CHICKEN TIKKA MEAL | \$15

### PANEER MAKHANI MEAL | \$15

Manoj Rana – Executive Chef

Consuming undercooked meat, poultry, seafood, shellfish and egg may increase the risk of food borne illness.

Please notify your server of any allergy or dietary restriction.