

# TAMARIND

- FINE INDIAN DINING -

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## SOUP AND SALAD

### CUMIN LENTIL | 6

red lentils, Mirepoix, a touch of oven-roasted cumin and lemon *{vegan}*

### HOT AND SOUR | 6

tofu, shiitake, cloud ear mushroom, button mushroom, bamboo shoots, sesame oil, add shrimp or chicken *{vegan option}*

### SWEET CORN | 6

sweet corn, asparagus, carrots, green beans *{vegan}*

### TOKRI SALAD | 13

Arcadian mixed greens, grape tomato, red onion, cucumber, crispy puffed rice, lemon chaat dressing, add salmon or shrimp *{vegan option}*

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## APPETIZERS

### GHEE ROAST LAMB | 20

cubes of lamb loin, ghee, house spice blend, curry leaf *{dairy}*

### GUNPOWDER CRAB CAKES | 20

chunks of fresh blue swimming crab meat, gunpowder seasoning *{shellfish}*

### BANG BANG SHRIMP | 18

tempura-fried shrimp, Kashmiri chili mayo, Sriracha *{eggs, shellfish}*

### CRISPY CALAMARI | 14

calamari rings, pickled hot cherry peppers *{eggs, gluten}*

### BASIL CHILI CHICKEN | 13

chicken thighs, basil, peppers, chili, green onions *{eggs, sesame, shellfish}*

### CHILI PEPPER PANEER | 14

cottage cheese, bell peppers, green onions, soy chili sauce *{dairy, sesame}*

### LASOONI GOBI | 12

lightly battered cauliflower in chili tomato sauce *{vegan, gluten}*

### PALAK & KALE CHAAT | 12

crispy organic kale and spinach, yogurt, tamarind and date chutney, mint chutney pomegranate, grapes *{dairy}*

### SHAKARKANDI CHAT | 12

crunchy sweet potato, tamarind mint ginger, and date chutney, garnished with pomegranate seeds, grapes *{vegan}*

### VEGETABLE MANCHURIAN | 12

seasonal vegetable dumplings, oyster chili sauce, scallion, cilantro *{sesame, shellfish, gluten}*

### SAMOSA | 8

stuffed potato and pea pastry served with mint and tamarind chutney *{vegan, gluten}*

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A 20% service charge will be automatically applied for dining in.

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## ENTREES

### NIHARI NALI *from Lahore* | 30

local lamb shank, 'potli' masala saffron yogurt {dairy}

### LAMB CURRY | 21

cubed boneless leg of lamb in a brown onion curry, garam masala {dairy}

### LAMB KORMA | 21

cubed boneless leg of lamb, cashew paste, creamy onion {dairy, nuts}

### GOAT BELI RUM | 22

bone-in cubes of goat, Kashmiri chili pepper, onion, yogurt, rum flambe {dairy}

### CHINGRI MALAI CURRY *from Kolkata* | 22

wild shrimp, coconut milk, fermented mustard {shellfish}

### MEEN VARUVAL | 28

pan-fried wild whole Pomfret Kashmiri chili peppercorn, cardamom, curry leaf, lime {fish}

### MEEN MOILEE | 22

wild Pomfret, Pommery mustard, coconut, heirloom tomatoes, curry leaf {fish}

### BUTTER CHICKEN *from Delhi* | 20/45

roasted tandoori chicken, fenugreek, ghee, honey tomato cashew {dairy, nuts}

### NIMBU CHICKEN | 23

organic cornish hen, black pepper, lemon {dairy}

### CHICKEN TIKKA MASALA | 19

tandoor-roasted chicken breast, cayenne, tomato cashew cream, fenugreek {dairy, nuts}

### CHICKEN CHANGEZI *from Karachi* | 19

chicken thighs, Changezi spice curry {dairy}

### CHICKEN KORMA | 19

chicken thigh, roasted cashew, cardamom, brown onion sauce {dairy, nuts}

### TEEN MIRCH KA PANEER | 22

tandoori-roasted housemade paneer, cashew, butternut squash {dairy}

### KOFTA TURKIYE | 22

minced paneer-stuffed dumplings, dry fruits, pistachio, cashew {dairy, nuts}

### MUGHLAI PANEER | 18

homemade paneer, amul cheese, onion, cardamom, fenugreek {dairy, nuts}

### PANEER SIRKA PYAAZ | 18

homemade paneer, pickled shallots, tomato, fenugreek {dairy}

### MUSHROOM BUTTER KALAN | 18

seasonal mushrooms, amul cheese, onion, green cardamom, green chili {dairy}

### PACHPURN SAAG | 17

collard greens, broccoli leaf, spinach, mustard green, fenugreek, amaranth with roasted garlic {vegan option}

### SABZI MILONEE | 17

seasonal fresh vegetables, coriander seed, Awadhee spice, tomato {vegan}

### KHATTA MEETHA BAINGAN | 17

baby eggplants, garlic, onion, tomato, tamarind, molasses {vegan}

### TRADITIONAL NAVRATAN KORMA | 17

sweet corn, mixed fruits, fox nuts, carrots, beans, peas, cauliflower, roasted cashews, cream, cardamom {dairy, nuts}

### ALOO GOBI | 16

pan-fried potato, cauliflower, fenugreek, onion, tomato {vegan}

### DAL MAKHANI | 16

slow-cooked black lentils, kidney beans, split peas, ghee, fenugreek {dairy}

### TADKA DAL | 15

yellow lentil, curry leaf, green chili, garlic, asafoetida {vegan}

### CHANA MASALA | 15

chickpeas, onion, ginger, tomato, cilantro {vegan}

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## KEBABS

### TANDOORI MIXED SIZZLER | 60

tandoori chicken, murgh tikka chandi, lahori seekh kebab, shrimp, paneer, saloni dil {dairy, shellfish}

### JUMBO TIGER SHRIMP | 24

jumbo shrimp, yogurt, lemon, tandoori masala, garlic {dairy, shellfish}

### SALONI DIL | 24

Alaskan salmon, yogurt, dill leaf, green pepper, corn, lemon zest, beet sauce {fish, dairy}

### LAMB CHOPS | 30

rack of lamb, yogurt, and chef's special spice mustard served with hummus and mint chutney {dairy}

### MURGH CHANDI TIKKA | 20

chicken tenders, cardamom, Amul cheese, edible silver {dairy}

### LAHORI SEEKH KEBAB | 19

minced chicken supreme Amul cheese, mace, cardamom, garnished with mango and mint chutney {dairy}

### BULLET CHILI KEBAB | 17

chicken thighs, ghost pepper, kitchen king, yogurt, garlic served with hummus and roasted grape tomatoes {dairy}

### TRADITIONAL TANDOORI CHICKEN | 17

bone-in chicken, yogurt, kashmiri chili, garlic, lemon served with hummus, spicy mint chutney {dairy}

### PANEER KE SOLE | 17

homemade paneer, saffron, hang yogurt, peppers, served with apricot chutney {dairy}

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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 {dairy}

### HYDERABADI CHICKEN DUM BIRYANI | 20

basmati rice, chicken thigh, caramelized onions, mint, saffron, yogurt, ghee {dairy}

### GOSHT DUM BIRYANI | 22

basmati rice, cubes of bone-in goat, caramelized onions, mint, saffron, yogurt, ghee {dairy}

### LAMB DUM BIRYANI | 22

basmati rice, cubes of lamb, caramelized onions, mint, saffron, yogurt, ghee {dairy}

### SABZI BIRYANI | 20

basmati rice, seasonal vegetables, caramelized onions, mint, saffron, yogurt, ghee {dairy}

## BREAD

### BREAD BASKET | \$16

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

### TRUFFLE BUTTER KULCHA | \$9

### LACHA PARATHA / PUDINA PARATHA | \$6

### GARLIC NAAN / CHILI GARLIC NAAN | \$6

### BUTTER NAAN | \$5

### TANDOORI ROTI | \$3

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## INDO-CHINESE ('THE MAGIC WOK')

### CHILI PEPPER PRAWNS | \$22

shrimp, garlic, scallions with red and green peppers in seafood broth { *shellfish* }

### BLACK PEPPER BASA | \$22

sliced and 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 { *gluten* }

### SZECHUAN NOODLES | \$13

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

### CHILI GARLIC NOODLES | \$14

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

## 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 { *gluten* } | \$15

HAKKA NOODLES { *gluten* } | \$11

CHICKEN TIKKA MEAL { *dairy* } | \$15

PANEER MAKHANI MEAL { *dairy* } | \$15

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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.