

TAMARIND

— FINE INDIAN DINING —

Appetizers

Palak Chaat Crispy baby spinach, yogurt, mint chutney, and date Chutney garnished with pomegranate seeds	\$10
Puchkas Crispy semolina shells filled with boiled potatoes, yogurt, mint and tamarind chutney garnished with pomegranate seeds	\$10
Honey Chili Potato Deep fried potato fingers coated with sesame honey chili garlic sauce	\$12
Samosa (Add chat for \$5) A traditional Punjabi stuffed potatoe and pea pastry served with mint and tamarind chutney, one of Indian favorite snacks	\$8
Chili Paneer This aromatic dish is made with traditional Indian style cottage cheese sautéed with bell peppers, green onions and soy chili sauce	\$13
Lasooni Gobi Lightly battered cauliflower sautéed in chili garlic tomato sauce, one of chef's favorite dish	\$12
Vegetable Manchurian Seasonal vegetable dumplings mixed with chili, red onions, and bell peppers sautéed in chili garlic paste with a hint of oyster soy sauce, garnished with chopped green onion	\$12
Peppercorn Chicken Lightly flour dusted chicken thighs cooked in Thai black pepper sauce, onion, and mixed bell peppers, garnished with green onion	\$14
Chili Chicken Lightly flour dusted chicken thighs sautéed in chili Sauce garnished with green onions	\$13
Crab Cakes Crab cakes made with chunks of blue swimming crab meat served with beet sauce and spice mayo	\$18
Crispy Calamari Hot cherry peppers, chef special sauce	\$12
Bang Bang Shrimp Crispy creamy sweet and spicy Shrimp sautéed Thai sweet chili and Sriracha sauce	\$18
C.Momo Homemade dumpling fried and sautéed in chili sauce garnished with green onion	\$14
Fried Momo Homemade dumpling fried and tossed in roasted garlic cilantro and sesame oil served with house special sauce	\$14
Steam Dumpling Chicken thigh keema marinated in Himalaya spice served with house special sauce	\$14

Soups

Dumpling & Noodle Soup Bowl Chicken dumpling seasonal vegetable Roasted Garlic	\$10
Cumin Lentil Red lentils simmered in Mirepoix broth with a touch of oven roasted cumin	\$6
Hot & Sour Asian soup with a twist of Indian flare mixed with local garlic, chili pepper, soy sauce, vinegar and cilantro Can add chicken or shrimp for \$2	\$6
Sweet Corn Homemade corn broth with asparagus and sweet corn kernels Can add chicken or shrimp for \$2	\$6
Manchow Asian soup with a twist of Indian are mixed with local garlic, chili pepper, and cilantro with a crispy noodle garnish	\$6

Salads

Dadi's (Grandma) Salad Tender leaves of arcadian mixed greens served with slices of avocado, grape tomato, red onion, cucumber, garbanzo beans served with lemon vinaigrette dressing	\$10
Salmon Salad Salmon from the pristine waters of Faroe Island arcadian mixed greens, grape tomatoes, and avocado served with lemon vinaigrette dressing Can add shrimp for \$4	\$17
Caesar Salad Fresh lettuce croutons tossed in a creamy dressing made with eggs olive oil lemon parmesan cheese worcestershire sauce	\$13
Mint Rita Yogurt mixed with mint, cucumber, onion, and roasted cumin	\$4

Kebabs

Tandoori Mix Sizzler Chicken, lamb, shrimp, fish, salad and Rice	\$60
Tandoori Mix Sea Food Sizzler Jumbo Tiger shrimp 3 types of tandoori fish	\$70
Paneer Tikka Akbari Fresh homemade paneer marinated in spices, mixed with yogurt, grilled in tandoor, and served with apricot chutney	\$16
Murgh Malai Tikkaa Chicken tenders marinated in cream cheese, grilled in tandoor and served with hummus garnished, pine nuts	\$18
Ghost Chili Murgh Tikka Pieces of chicken thigh marinated in Indian masala, grilled in tandoor, and served with hummus and roasted grape tomatoes	\$17
Traditional Tandoori Chicken Chicken marinated in yogurt and traditional tikka masala spices grilled in tandoor and served with hummus spicy mint chutney	\$17
Lamb Chops Rack of lamb marinated in yogurt and chef's special spice blend, perfectly cooked in tandoor, and served with hummus and mint chutney	\$28
Dohra Seekh Kebab (Chicken or Lamb) Minced lamb kebab stuffed with chicken kebab garnished with spicy mayo	\$22
Jumbo Tiger Shrimp Jumbo shrimp marinated in tandoori masala, grilled in tandoori oven, served with guacamole beet sauce lemon	\$22
Saloni Machi Faroe island salmon marinated in yogurt, sour cream, masala and spices topped with grape tomatoes, served over guacamole, garnished with beet sauce	\$24
Hara Bhara Chicken Chicken breast marinated in Indian spices mixed with green puree and served with hummus	\$17

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Entree

Traditioznal Mix Vegetable \$16

Seasonal vegetable cubes of paneer onion, and tomato creamy sauce

Artichoke Matter Mushrooms \$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

Mixture of sweet corn, fox nuts, carrots, beans, peas, cauliflower, and cashews in a rich creamy onion sauce

Chana Masala \$15

Chickpeas simmered in an onion tomato sauce

Eggplants Curry (Bagara Baigan) \$17

True to its name bagara meaning tempering of spice, young eggplants are fried and then added to a simmering tangy peanut cashew and sesame seed gravy

Dal Makhani (Classic Pujabi Dish) \$16

Black lentils, kidney beans, and split peas slow cooked over night to achieve a creamy, rich buttery flavor

Tadka Dal \$15

Yellow lentil curry sautéed with onions, tomatoes, and spices

Shahi Paneer \$17

Homemade paneer cooked in a creamy tomato sauce with a hint of fenugreek

Kadai Paneer \$16

Homemade paneer sautéed with bell peppers and onions cooked in an onion cashew tomato sauce and creamy gravy

Methi Malai Paneer \$17

Homemade paneer, fresh fenugreek leaves, onions and creamy gravy

Baigan Bharta \$17

BBQ smoked eggplant mashed and cooked with green peas and authentic home made indian spice

Khumani Bhare Kofta \$18

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

Lasooni Palak Paneer \$16

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

Murg Dehli-Wala Handi \$38

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

Murg Dehli-Wala \$20

Chicken thigh marinated in yogurt and traditional spices grilled in tandoor, cooked in creamy tomato sauce

Chef 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

Shrimp Mollee \$20

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

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 cooked with a creamy onion sauce and cashew paste

Chicken Tikka Masala \$18

Chicken breast grilled in tandoor and cooked in a creamy 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 (Spicy) \$18

Chicken thigh meat and baby potatoes cooked in a spicy vindaloo sauce

Chicken Chettinad \$18

Pieces of chicken thigh cooked in a spicy onion tomato sauce with coconut milk for a nice southern taste

Rajasthani Laal Maas (Spicy) \$20

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

Macher Jhol \$22

Snapper cooked in a mixture of tomato onion mustard pest and tamarind

Biryanis

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 Briyani \$18

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

Handi Biryani \$40

Choice of any biryani listed above cooked and served in a ceramic clay pot. Biryani for two

Vegetable Biryani \$18

Marinated vegetables cooked with caramelized onion, mint, saffron, and basmati rice in a sealed pot garnished with caramelized onions and mint

Pulao \$10

Fried basmati rice with peas, paneer, cumin, and cilantro

Basmati Rice \$5

Plain white basmati rice

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Indo-Chinese The Magic Work!

Chili Paneer Gravy Cubes of paneer seasonal vegetable mushroom chili garlic sauce	\$15
Vegetable Manchurian Gravy Vegetable dumpling onion peppers cilantro manchurian sauce	\$15
Vegetable Chili Garlic Sauce Seasonal vegetable mushrooms chili garlic sauce	\$15
Chili Chicken Gravy Diced chicken thigh seasonal vegetable mushroom chili garlic	\$16
Chicken Szechuan Sauce Diced chicken thigh seasonal vegetable mushroom Szechuan sauce	\$16
Chicken Manchurian Sauce Diced chicken thigh seasonal vegetable mushroom manchurian sauce	\$16
Chicken Black Pepper Sauce Diced chicken thigh seasonal vegetable mushroom black pepper sauce	\$16
Prawns Chili Garlic Sauce Shrimp seasonal vegetable mushroom chili garlic sauce	\$18
Prawns Szechuan Sauce Shrimp seasonal vegetable mushroom Szechuan sauce	\$18
Prawns Manchurian Sauce Shrimp seasonal vegetable mushroom manchurian sauce	\$18
Prawns Lemon Garlic Sauce Shrimp seasonal vegetable mushroom lemon garlic sauce	\$18
Fish Chili Garlic Sauce Fish seasonal vegetable mushroom Garlic sauce	\$18
Fish Szechuan Sauce Shrimp seasonal vegetable mushroom Szechuan sauce	\$18
Fish Manchurian Sauce Fish seasonal vegetable mushroom manchurian sauce	\$18

Breads

Tandoori Roti or Rumali Roti	\$3
Lacha or Pudina Paratha	\$6
Aloo Paratha	\$8
Butter Naan	\$5
Garlic Naan or Chili Garlic Naan	\$6
Truffle Butter Kulcha sauce, and served in a ceramic clay pot	\$9
Bread Basket Garlic naan, butter naan, tandoori roti, & lacha paratha	\$16

Rice and Noodles

Fried Rice Seasonal vegetables	\$12
Szechuan Fried Rice Seasonal vegetables	\$12
Chili Garlic Fried Rice Seasonal vegetables	\$13
Hakka Noodles Seasonal vegetables	\$13
Szechuan Noodle Seasonal vegetables	\$13
Chili Garlic Noodle Seasonal vegetables	\$14
<i>Add Chicken (\$2) and/or Shrimp (\$3)</i>	

Drinks

Mango Lassi	\$6
Salt Lassi	\$6
Sweet Lassi	\$6
Masala Chhanch	\$6
Masala Chai	\$5
Coffee	\$5
Soda	\$3
Pepsi Diet Pepsi Ginger Ale Cranberry Juice Lemonade Clubsoda Iced Tea Tonic water	

Party at Tamarind!

Got a group to serve? **Tamarind** has room for everyone. Never worry about accommodating for Fridays or parties again; we're your new, reliable go-to spot. Get that celebration toast in, raise a glass with your co-workers, party house style—whatever you need, we promise that everything will be perfect!

Call us at (203) 491-2163

Chef Tashi

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.