

# TAMARIND KITCHEN

## APPETISERS

### MAKAI KACHUMBER

Textures of corn and vegetable salad with chat-honey masala dressing – 6

### MOONG WADA

Spiced lentil cake with coconut chutney – 6

### KARARA KEKDA

Crispy soft shell crab with potato, turmeric, yoghurt salad and homemade pickles – 8.50

### SEARED SCALLOPS

Delicately spiced pan-seared scallops with textures of parsnip – 9.75

### JAIPURI MURGH

Chicken in pickling spice batter with potato and cucumber salad – 7

### BOTI KABAB

Grilled lamb rump with crushed avocado – 9

## K A B A B S

### TANDOORI SUBZI

Paneer, mushrooms and broccoli grilled with royal cumin and red chilli – 8.75

### TRIO OF FISH

Tandoor-grilled hariyali sea bass, sarson ki pollock and zafrani salmon – 12.50

### NIMBUWALA JHINGA

Butterflied king prawns in a zingy spice mix with pepper chutney – 11

### TRIO OF CHICKEN

Medley of tandoori chicken supreme with chilli, cream cheese and pickling spices – 9

### TANDOORI CHICKEN

Half baby chicken, tandoor-grilled with yoghurt, paprika and ground spices – 9

### GAME PLATTER

Tandoor-grilled smoked quail, duck and guinea fowl on vermicelli – 12.50

### PUDINA CHOPS

Spiced lamb cutlets finished with fresh mint and served with baby radish salad – 10.50

## MAINS

### GUCHI KOFTA

Morel mushroom and pea dumplings in a spiced creamy sauce – 10

### KADAI PANEER

Paneer, red onion and peppers tossed with crushed coriander – 10

### ALLEPPY FISH CURRY

South Indian cobia fish curry flavoured with tamarind, mustard and curry leaves – 12

### MALABAR PRAWNS

Tiger prawns with sautéed shallots, green chilli, fenugreek and coconut milk – 13

### CHICKEN TIKKA MASALA

Chicken tikka simmered in a smoked tomato and garlic sauce – 11.50

### HYDERABADI SHANK

Slow-cooked lamb shank in a browned onion sauce flavoured with Andhra chilli and cardamom – 14

### DUM GOSHT BIRYANI

Traditional lamb biryani with yoghurt dips and lamb bone marrow sauce – 15

## VEGETABLES

### ALOO TIL WALE

Baby potatoes dressed with sesame seeds and fennel – 6.50

### PINDI CHANNA

Chickpeas cooked with onion, tomato and masala spices – 6.50

### SAAG PANEER

Paneer with spinach, garlic and cumin – 6.50

## ACCOMPANIMENTS

### DAL MAKHNI

Slow-cooked black lentils – 6

### TADKA DAL

Tempered yellow lentils with cumin and coriander – 6

### PUNJABI PYAZ

Sliced red onions with cumin, chilli and coriander – 2.50

### BOONDI RAITA

Yoghurt with chickpea crisps and toasted cumin – 3

### PAPPAD

Traditional Indian crackers with trio of chutneys – 2.50

## RICE & BREAD

### SADE CHAWAL / ZAFFRANI PULAO

Steamed Rice – 3 / Pulao Rice – 3.50

### NAAN

Choose from: Plain, Butter, Garlic, Truffle – 3

### STUFFED NAAN

Choose from: Peshawari, Cheese, Paneer – 3.50

### ROTI / PUDINA PARATHA – 2.50 / 3

### BREAD BASKET

A selection of three from the above – 8.50