

Starters – Non Veg

TANDOORI CHICKEN	\$15.99
Half baby chicken on the bone marinated with tandoori herbs and grilled in the charcoal tandoor. Served with tandoori salad & mint sauce	
SALMON TIKKA	\$16.00
Fresh cubes of Salmon marinated with tandoori herbs. Served with fresh salad & mint chutney	
LAMB SHEEK KEBAB	\$14.50
Lamb marinated with blended tandoori spices. Served with mint sauce & salad	
TANDOORI TIGER PRAWNS	\$16.50
Large tiger prawns marinated with traditional tandoori spices. Served with mint sauce & salad	
CHILLI CHICKEN (DRY)	\$15.50
Batter fried cubes of chicken cooked with diced onion and capsicum, mixed with soya & chilli sauce and herbs	
MALAI CHICKEN TIKKA	\$14.99
Chicken marinated with cream, cheese, yogurt and mild tandoori herbs. Served with mint sauce & salad	
CHICKEN TIKKA	\$13.99
Chicken marinated with holy & chilli. Served with sliced vegetables & mint sauce	
HARIYALI CHICKEN TIKKA	\$13.99
Chicken marinated with mint, coriander, yogurt and tandoori herbs, cooked in clay oven. Served with mint herbs sauce & salad	
CHICKEN PAKKORA	\$12.99
Boneless chicken cubes marinated with besan flour, spices and deep fried. Served with mint sauce	
FRIED CALAMARI	\$14.50
Batter fried squid served with dipping sauce	
AMRITSARI FISH PAKKORA	\$11.99
Fish cubes marinated with besan flour, spices and deep fried. Served with mint sauce	
CHICKEN STRIPS WITH FRIES	\$12.00

Starters – Veg

PANEER TIKKA	\$13.99
Big dices of cottage cheese, onion, red and green bell peppers marinated with chef's special holy tandoori masala	
GARLIC SAUTÉ MUSHROOM	\$7.50
Mushroom sauté with garlic and white wine. Served with garlic butter sauce	
GOBI MANCHURIAN (DRY)	\$11.50
Batter fried cauliflower sautéed with onion capsicum, ginger, garlic and mixed with soya & herbs	
VEG PAKKORA	\$9.00
Besan coated batter fried assorted vegetables served with homemade mint sauce	
CAULIFLOWER 65	\$11.99
South Indian spiced batter fried cauliflower served with lemon wedge & home-made tamarind sauce	
VEG. SAMOSA	\$5.99
Handmade pastries filled with vegetables and mild spices. Served with tamarind sauce	
BOMBAY CHAAT	\$8.99
Popular vegetarian snack drizzled with yogurt, home made chutney & gram flour crisps	
SAMOSA CHAAT	\$8.99
Fried mashed samosas, chopped onions and tomato, mixed with spices and drizzled with yogurt, mint and tamarind sauce	
ONION BHAJI	\$7.99
Sliced onion mixed with chickpea flour & spices	
TANDOORI SABJI	\$8.50
Garden fresh vegetables marinated with tandoori spices and grilled in the charcoal tandoor	
GRILL CHEESE SANDWICH	\$6.99
Brown or white bread grilled in the flat top grill. Served with french fries	
CHAAT PAPDI	\$7.50
Made with flour pieces, boiled chickpeas, potatoes, fried black gram fritters, yogurt, spices, and various chutneys	

Mains – Non Veg

BUTTER CHICKEN MASALA	\$14.99
Old Delhi style chicken breast and thigh tikka, mixed with makhani gravy and a touch of kasoori methi	
KADAI CHICKEN	\$15.50
Tandoori chicken piece tossed in capsicum, onion, tomato and mixed with kadai spices	
CHICKEN MUGHULAI	\$15.50
Chicken cooked in tandoor and mixed with rich creamy gravy. Inspired by the food of Mughal dynasty	
GARLIC CHICKEN TIKKA MASALA	\$15.99
Boneless chicken marinated in spices and yogurt & grilled in the clay oven then added tikka masala & finished with stir fry of pepper and garlic	
MADRAS CHICKEN CURRY	\$14.50
Chicken cooked in Madras hot spices	
CHICKEN VILLAGE	\$17.50
Cubed chicken pieces marinated and grilled in tandoor then recooked with minced lamb in a thick fragrant sauce	
CHICKEN KORMA	\$15.50
Chicken cubes with blended nuts, cream sauce mixed with vegetables and aromatic spices	
CHICKEN VINDALOO	\$15.00
Authentic curry made with chicken pieces, cooked in hot & sharp gray made of vinegar, red chilli pastes and peppercorn	
CHICKEN SAAGWALA	\$15.50
Boneless chicken cooked with spinach paste, cream and herbs	
TAMARIND STYLE CHILLI CHICKEN	\$15.50
Batter fried cubes of chicken cooked with diced onion and capsicum, mixed with soya & chilli sauce and herbs	
CHICKEN MANCHURIAN	\$15.50
Batter fried chicken cooked in soya-based gravy	
BOMBAY LAMB CURRY	\$16.99
Lamb cooked with ginger, onion, tomato and roasted spices	

BALTI LAMB	\$16.99
Lamb cooked with sliced onion, green pepper, herbs and spices then blended into a rich curry with our special paste	
LAMB VINDALOO	\$16.99
The Portuguese influenced authentic curry made with lamb pieces, cooked in hot & sharp gravy made of vinegar, red chilli paste & pepper corn	
KADAI LAMB	\$15.50
Lamb pieces tossed in capsicum, onion, tomato and mixed with kadai spices	
LAMB KORMA	\$16.99
Blended nuts, coconut and cream sauce mixed with lamb and aromatic spices	
LAMB SAAGWALA	\$16.99
Boneless lamb cooked with spinach and saag paste, cream and herbs	
SHAHI KING PRAWNS	\$16.99
King prawns cooked with onion, capsicum, tomatoes & freshly spiced non exquisite flavour on a medium spicy sauce with spinach, garlic and fresh coriander	
KADAI PRAWNS	\$16.99
Prawns tossed in capsicum, onion, tomato and mixed with kadai spices	
BEEF VINDALOO	\$16.99
Authentic curry made with beef pieces, cooked in hot & sharp gray made of vinegar, red chilli pastes & peppercorn	
PALAK BEEF	\$16.99
Boneless beef cooked with spinach paste, cream and herbs	

ADD ON MEAT - CHICKEN/BEEF/LAMB/PRAWNS
6.99/7.99/8.99/8.99



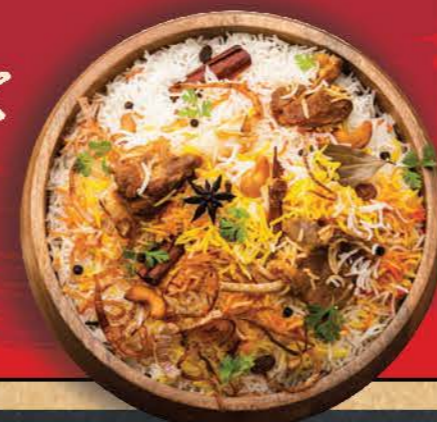
Mains – Veg

PANEER BUTTER MASALA	\$14.99
Cubes of cottage cheese mixed with rich cream sauce and nuts with fragrant spices	
PALAK PANEER	\$14.99
Cottage cheese mixed with spinach, garlic and spices	
VEG. KORMA	\$12.99
Blended nuts, coconut and cream sauce mixed with vegetables and aromatic spices	
MALAI KOFTA	\$14.50
Mashed potato, cottage cheese and mild herbs mixed together making a kofta then deep fried and cooked in creamy makhni gravy	
POTATO PODIMAS	\$9.50
Potato masala finished with cream and butter	
DAL MAKHNI	\$9.99
Slowly cooked medley of lentils. A speciality of the north-west frontier	
CHILLI PANEER	\$14.99
Cottage cheese cooked with onion, garlic & capsicum then mixed with hot and sour sauce and herbs	
GOBI MANCHURIAN	\$12.99
Batter fried cauliflower cooked with onion, capsicum, ginger, garlic and mixed with soya sauce and herbs	
PANEER TIKKA MASALA	\$14.99
Diced cottage cheese, red and green pepper & onion cook in tandoor finish with rich cream and butter sauce	
ACHARI BHINDI	\$13.99
Fresh Okra cooked with onion, tomato and pickling spices	
BAIGAN BHARTHA	\$13.99
Eggplant roasted in tandoor, cooked with onion, fresh tomato, garlic & seasoned	
DAL TADKA	\$9.99
Medley of yellow lentils with ginger, tomato and green chilli	

CHICKPEA MASALA	\$12.99
Chickpeas cook in onion tomato gravy	
ALOO GOBI	\$13.50
Potato and cauliflower cooked with onions and tomato ginger, garlic and spices	
PANEER MUTTER MASALA	\$13.99
Cubes of cottage cheese and green peas mix with kasoori methi and rich cashew gravy	
SHAHI PANEER	\$14.50
Traditional rich yellow cashew gravy fragrant spices with cubes of paneer	
CHOLE BHATTURA	\$13.50

Biryani

VEGETABLE BIRYANI	\$13.99
CHICKEN BIRYANI	\$15.99
LAMB BIRYANI	\$16.99
PRAWNS BIRYANI	\$16.99
BEEF BIRYANI	\$16.99



CHEF'S SPECIAL



AUTHENTIC SOUTH INDIAN DISHES FEATURING COCONUT FLAVOUR.

MALABAR CHICKEN CURRY	\$14.99	MUTTON ULLARTH	\$16.00
Chicken cooked in the malabar and sauce and finished with coconut milk & south Indian tempering		Mutton shallow fried with onion, tomato, curry leaves and crushed spices	
CHICKEN MAPPAS	\$14.50	COCHIN LAMB CURRY	\$16.99
Typical Kerala dish, where boneless chicken cooked with potato, thick & creamy coconut milk & chef's secret kerala spices		Boneless lamb cubes cooked with tomato, onion, pepper corn and holy spices	
BEEF ROAST	\$16.99	FISH MOILEE	\$14.99
Boneless beef cubes cooked with tomato, onion, pepper corn and holy spices		This Kerala style fish curry, where fish is cooked in a coconut milk based gravy finished with south Indian tempering	
BEEF MAPPAS	\$16.99	FISH MASALA	\$14.99
Typical Kerala dish, where boneless beef cooked with potato, thick & creamy coconut milk & chef's secret Kerala spices		Masala grilled fish cooked with traditional sauce	
BEEF CURRY	\$16.99	PRAWNS MALABAR	\$16.99
Beef cubes slow-roasted in a mixture of holy spices, onions, tomatoes, peppercorns, holy spices and tempered with curry leaves, mustard, whole red chillies		Prawns cooked in the Malabar sauce and finished with Coconut milk & south Indian Tempering	
		PRAWNS MASALA	\$16.99
		Masala grilled prawns cooked with traditional sauce	

DOSA VARIETIES

PLAIN DOSA	\$7.00	EGG DOSA	\$8.50
A thin crepe made with rice and lentil		A thin crepe with eggs	
PAPER DOSA ROAST	\$8.50	EGG MASALA DOSA	\$11.50
A thin large crepe made with rice and lentil		A thin crepe with eggs and stuffed with potato masala	
MASALA DOSA	\$9.99	OOTHAPPAM	\$5.00
A thin crepe stuffed with potato masala		Set of soft fluffy pancake topped with onion and tomato	
MYSORE MASALA DOSA	\$12.50		
A thin crepe stuffed with potato masala, red chutney and butter			

BREAD

PLAIN NAAN	\$2.50	CHEESE NAAN	\$4.50
BUTTER NAAN	\$2.50	BREADBASKET	\$6.00
GARLIC NAAN	\$2.50	<small>Naan, stuffed Naan and Roti</small>	
ROTI	\$2.50	CHAPATTI	\$6.00
STUFFED NAAN	\$4.50	<small>Set of traditional whole wheat griddle indian bread</small>	
<small>Stuffed with potato masala</small>		KERALA POROTTA	\$6.00
PESHWARI NAAN	\$4.50	<small>Traditional kerala soft, flaky bread</small>	
		TAWA ALOO PARATHA	\$4.50
		LACHHA PARATHA	\$3.50



RICE

AROMATIC BASMATI RICE	\$3.50	COCONUT RICE	\$4.50
LEMON RICE	\$4.50	SAFFRON RICE	\$4.50
JEERA RICE	\$4.50	VEGETARIAN FRIED RICE	\$11.99
VEG PULAO	\$5.50	EGG FRIED RICE	\$11.99
TAMARIND STYLE			
CHICKEN FRIED RICE	\$13.00		

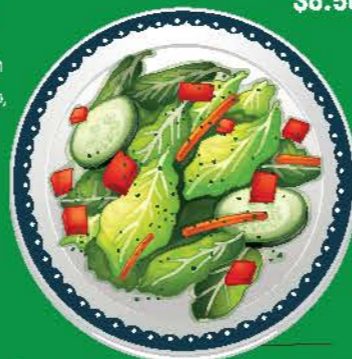


SALADS

TAMARIND SALAD	\$8.50
<small>Tamarind signature salad – apple, cucumber, pineapple, and cantaloupe (dressed with chopped mint, chaat masala, olive oil & cumin powder)</small>	
GARDEN FRESH SALAD	\$7.50

FRESH CUT SEASONAL VEGETABLES CHICKPEA SALAD \$8.50

Boiled channa mix with chopped onion, tomato, chaat masala, olive oil, cilantro and pepper salt



Soup

VEG MULLIGATAWNY	
<small>Made of creamy yellow lentils, veggies, curried spices</small>	
HALF - \$4/FULL - \$8	
CHICKEN MULLIGATAWNY	\$10.00
<small>Made of chicken creamy yellow lentils, veggies, curried spices</small>	
HALF - \$5/FULL - \$10	

HOT AND SOUR VEG SOUP	\$8.00
HOT AND SOUR CHICKEN SOUP	\$10.00
<small>(Based on indo Chinese style)</small>	



DESSERTS & TAMARIND DRINKS

GULAB JAMUN	\$3.00	TEA	\$2.50
CARROT HALWA	\$3.50	SAFFRON MASALA TEA	\$5.00
ICE CREAM	\$3.00	COFFEE	\$2.50
FRUIT SALAD WITH ICE CREAM	\$5.99	MANGO LASSI	\$2.99
		LASSI (SWEET & SALT)	\$2.99
		BUTTER MILK	\$3.00
		SHERBATH	\$3.99
		<small>(chef special lemonade)</small>	
		SOFT DRINKS	\$2.00
		JUICE - ORANGE/ MANGO/ APPLE	\$2.99



• VEGAN AVAILABLE ON REQUEST • DIARY FREE AVAILABLE UPON REQUEST
• ALL DISHES ARE GLUTEN FREE EXCEPT NAAN, ROTI AND SAMOSA