

BASMATI DEGH RICE

- LEMON RICE** Lemon flavored basmati rice, curry leaves, mustard seeds 9
- STEAMED BASMATI RICE** Aromatic long grain rice 6
- SPINACH AND GARLIC RICE** Basmati rice, cumin, garlic, lemon zest, spinach 9
- VEGETABLE PILLAU** Baked basmati rice, vegetables, nuts, raisins 9
- GOAT BIRYANI** Basmati rice, baby goat, spices 29
- CHICKEN BIRYANI** Basmati rice, chicken, spices 26
- TAMARIND RICE** Basmati rice, tamarind, mustard seeds, curry leaves 9

ROTI BREADS

- NAN** Tandoor baked light bread 5
- ROTI** Baked whole wheat bread 5
- PUDINA PARATHA** Mint flavored oven-baked bread, butter glaze 5⁵⁰
- LACCHA PARATHA** Whole wheat, multi-layered bread from the tandoor 5²⁵
- GARLIC NAN** A multi-layered garlic bread 5⁵⁰
- ROSEMARY NAN** Bread flavored with rosemary, olive oil 5⁵⁰
- NAN-E-TAMARIND** Bread filled with dry fruits, nuts, raisins 8
- POORI** Whole wheat, deep fried puffed bread 6⁵⁰
- BROCCOLI AND CHEESE NAN** Light bread with seasoned with grated paneer, broccoli 8
- ONION NAN** A multi-layered onions, black pepper bread 6
- WILD MUSHROOM AND TRUFFLE OIL NAN** 8
- CHICKEN TIKKA NAN** A multi-layered bread, seasoned tandoori chicken 8

ACCOMPANIMENTS

- CUCUMBER RAITA** 5⁷⁵
- SPICY TOMATO AND GREEN CHILI RAITA** 5⁷⁵
- BOONDI RAITA** 5⁷⁵
- CHUTNEY TASTING** Choice of three – Spicy tomato, dill yogurt, mint mango, pineapple rum 8



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CONNECT WITH TAMARIND TRIBECA



AAGAZ APPETIZERS

- DAHI ALOO POORI** A mixture of wheat crisps, potatoes, chickpeas, yogurt, tamarind chutney 10
- BHEL POORI** Assorted crisps and noodles, sweet and sour chutneys 10
- AMRITSARI SEEKH** Marinated cheese, grilled peppers, tomato sauce 16
- NAWABI SHAMMI KABAB** Grilled ground lamb patties, chickpeas lentils, cloves, cinnamon, cardamom, ginger, garlic 17
- SAMUNDRI KACHORI** Shrimp, halibut, seabass, crab, mustard seeds and curry leaves in a chickpea patty 18
- ALOO TIKKIYAS** Spicy potato cakes, pomegranate, mint chutney 13
- VEGETABLE SAMOSA** Crispy turnovers, seasoned potatoes, green peas 13
- HARA BHARA KABAB** Spinach patties, paneer, garam masala, red chili 14
- CHILI CRAB** Jumbo lump crab meat, chili, tamarind, garlic 18
- TAMARIND SCALLOPS** Pan-seared scallops, turmeric, garam masala, poppy seeds, lemon juice 18
- KOLAMBI POLA** Prawns sautéed in coconut, lemongrass, dried red chilies, spiced chickpea flour cake 17
- BATAKI KOSHA** Duck, hand rolled in a rice crepe, onions, garlic, ginger, garam masala 15
- MURGH MALOVA** Chicken marinated in apple cider vinegar, ground pepper, curry leaves, in a fiery red chili paste 13
- MURGH MALAI KABAB** Chicken marinated in hung yogurt, coriander, cream cheese, carrom seeds 13
- NIZAMI KEEMA** Ground lamb, cinnamon, cloves, nutmeg, lemon zest 15

SHORBA SOUPS

- SAMUNDRI JALWA** Lobster soup, carrots, garlic, cayenne pepper, cognac 14
- KADDU NARIYAL** Roasted butternut squash, fenugreek seeds, lemongrass, green chilies 9
- MULLIGATAWNY** A spicy favorite of Anglo-Indians. Chicken, red lentils, vegetables 12

BAGH-E-SUBZ SALADS

- KOSHIMBIR** Beans, baby corn, lettuce, scallions, tomatoes, cheddar cheese, mustard seeds, curry leaves, lentil fritter 11
- ANUM ZAARA** Grilled chicken, mixed greens, pink grapefruit, beets, goat cheese, walnuts, maple and apple cider dressing 13
- JALPARI** Basil shrimp, bean and radish sprouts, pea shoots, micro greens, honey and ginger dressing 15

KHAZANA-E-AATISH TREASURES FROM THE TANDOOR

- JHINGA E AATISH** Marinated prawns in yogurt, roasted chilies, cilantro **33**
- PUNJABI TIKHE KABAB** Boneless chicken marinated in yogurt, roasted whole spices, jalapeños, ginger, garlic **26**
- TULSI MALAI KABAB** Boneless chicken, tandoori spices, basil **26**
- RAUNAK E SEEKH KABAB** Lamb kababs, mace, garlic, cloves, coriander, chopped bell pepper crust **28**
- MURGH ANGAREY** Chicken marinated in yogurt, ginger, garlic, garam masala, saffron **FULL 26 HALF 15**
- MASALENDAR CHOP** Lamb chops marinated in nutmeg, cinnamon, aromatic Indian herbs **41**
- SUFIYANI MACHLI** Marinated sea bass, hung yogurt, dill, lime zest, mixed peppercorn crust **38**
- SIRKHA GOSHT** Lamb, malt vinegar, roasted garam masala, chili vinaigrette peppers, coriander chili chutney **29**
- ACHARI HIRAN KI CHHAMPEN** Venison chops marinated in hung yogurt, pickling spices, roasted chickpea flour **38**
- TANDOORI SUBZ** Italian pepper, seasoned paneer, goat cheese, spinach, spinach tikki, paneer tikka with jalapeño, mushrooms, pickling spices **25**
- PUDINE WALA PANEER** Fresh cottage cheese marinated in yogurt, fresh mint, coriander, garam masala, green chilies **23**

SAMUNDAR SE SEAFOOD

- SHRIMP CALDIN** A Goan specialty, prawns in a coconut sauce, mustard seeds, cumin, curry leaves, coriander **32**
- DAAB CHINGRI** Prawns in coconut sauce, green chilies, ginger juice, lemon juice, curry leaves, mustard seeds **32**
- ZAMEEN DOZ** Dover sole baked in a clay pot, layered with whole spices, pasanda sauce **40**
- LOBSTER MASALA** Lobster with shiitake mushrooms, chopped onions, garlic, white wine **40**
- KERALA FISH CURRY** Seasonal fish simmered in a coconut curry sauce **34**
- MALAI HALIBUT** Halibut flavored with mace, cardamom, coconut, ginger sauce **36**
~ **GRAND PRIZE WINNER OF THE 2004 USA FISH DISH AWARDS** ~

MURGH CHICKEN

- CHICKEN SHAHI KORMA** Roasted chicken in a saffron cashew sauce **26**
- MURGH LAZEEZ** Ground chicken with spinach, yogurt, mint **26**
- MURGH LAJAWAB** Chicken in a tomato, onion, coriander sauce **26**
- CHICKEN TIKKA MASALA** Tandoori boneless chicken in a tomato and fenugreek sauce **26**
- MURGH KOLHAPURI** Fiery Maharashtrian chicken, whole roasted spices, peppercorns **26**
- AWAHDHI MURGH** Baked chicken breast, mushrooms, spinach, cheese, nutmeg, garam masala, yogurt sauce **27**

GOSHT LAMB AND GOAT

- PUNJABI MUTTON** A classic Northern Indian dish, baby goat in a cardamom sauce **29**
- MILAGU CURRY** Lamb in an onion, tomato and coconut sauce, curry leaves, ginger, garlic **28**
- LAMB VINDALOO** Lamb in a tangy, fiery sauce **28**
- KASHMIRI GOSHT** Lamb marinated in herbs and roasted spices, walnuts, green apple, cider **28**
- NALLI GOSHT** Slow braised lamb shank, whole spices, red wine **34**
- MASALA GOSHT** Lamb in a creamy onion sauce, whole crushed spices, red wine, shiitake mushrooms **28**

TAMARIND SPECIAL DINNERS

- TAMARIND SEAFOOD PLATTER** Lobster, shrimp, scallops, sea bass, seasonal fish, rosemary nan, tomato raita **40**
- TANDOORI MIXED GRILL** Lamb chop, shrimp, tandoori chicken, tulsii kabab, Punjabi tikhe, black lentils, nan **34**
- RAJI'S VEGETARIAN THALI** Vegetable kabab, lentils, vegetables, chutneys, rice, poori **32**
- LAND AND SEA** Venison chop, grilled lobster, chilean sea bass, tandoori asparagus, sweet cilantro chutney **45**

SUBZI KE BAAG SE VEGETARIAN SPECIALTIES

- DUM ALOO GOBI** Potatoes and cauliflower simmered in an onion tomato sauce **22**
- SAAG PANEER** Cheese, spinach, ground spices **22**
- CHANA PINDI** A Northern Indian specialty, chickpeas, onions, tomatoes, pomegranate seeds **21**
- RASILLA ALOO** Potatoes, whole chilly, kalonji, coriander seeds, cumin seeds, hinge **22**
- PANEER LABABDAR** Cheese in a tomato, onion sauce, fenugreek leaves **22**
- BHINDI DO PIAZA** Okra, dried mango, caramelized onions **22**
- NARGISI KOFTA** Finely chopped lotus root dumplings and cheese in a saffron onion sauce **22**
- BHAGAREY BAIGAN** Japanese eggplant in an aromatic sauce, peanuts, sesame seeds, coconut **22**
- TINDORA PORIYAL** Ivy gourd, dessicated coconut, mustard seeds, curry leaves **22**
- VEGETABLE JALFREZI** Fresh vegetables, cheese, ginger, cumin, garlic **22**
- ACHARI KHUMB** Shiitake mushrooms, onions, tomatoes, pickled vegetables **22**
- MAJJIGA PULUSU** Buttermilk, green plantains, yams, radishes, white pumpkin, carrots, okra, mustard seeds, curry leaves **22**
- DAL MAKHNI** A traditional Punjabi dish of black lentils simmered, onions, garlic **16**