

TAMARIND

SMALL PLATES

COCONUT SHRIMP | 18

jumbo shrimp, coconut, Alphonso mango, chili sauce
{ shellfish }

RAVA FRY SEA BASS | 22

Chilean sea bass, semolina, white pepper, royal cumin
{ shellfish }

LAGAN KI BOTI | 20

heritage lamb, mint, yogurt, brown onion, Kashmiri chili
{ dairy }

WINGS 65 | 16

chicken wings, gram flour, lemon, curry leaf

SHAKARKANDI CHAAT | 12

sweet potato, tamarind, mint, ginger, dates chutney
{ vegan }

MUMBAI TIKKI CHAAT | 12

potato-stuffed patties, tamarind mint emulsion, yogurt
{ dairy }

CHILI CAULIFLOWER | 14

cauliflower, chili, tomato sauce
{ vegan }

AMUL CHEESE POPPERS | 14

amul cheese, mozzarella, pickled jalapeño, tomato
{ dairy }

SAMOSA | 10

potato and green pea pastry, mint, tamarind chutney
{ vegan, gluten }

INDIAN SALAD | 10

cucumber, carrot, onion, green chili, lemon
{ vegan, gluten-free }

KOSHAMBARI SALAD | 14

Urad dal, cucumber, carrot, coconut, curry leaf, lemon dressing
{ vegan, gluten-free }

FROM THE TANDOOR AND GRILL

SALONI DIL | 28

Alaskan salmon, dill, green peppercorn, lemon zest
{ fish, dairy }

TANDOORI JHINGA | 25

jumbo prawns, yogurt, lemon, tandoori masala, mango, mint chutney
{ shellfish, dairy }

LAMB CHOPS | 32

rack of lamb, hung yogurt, chef's spices, mustard, mint chutney
{ dairy }

GHOST CHILI KEBAB | 20

chicken thigh, ghost pepper, cardamom, cream, Amul cheese, saffron
{ dairy }

TANDOORI CHICKEN | 28

baby Cornish hen, yogurt, mustard, Kashmiri chili, garam masala
{ dairy }

MURGH MALAI KEBAB | 20

chicken breast, cardamom, Amul cheese, hung yogurt
{ dairy }

SEEKH MURADABADI | 20

minced chicken, Amul cheese, mace, cardamom, mango chutney
{ dairy }

PANEER KE SOLE | 20

malai, saffron, yogurt, pepper, pickled cucumber, cilantro chutney
{ dairy }

HARA KEBAB | 18

spinach, Bengal gram, potli masala, tzatziki
{ dairy }

BREADS

NAAN | 5

milk, egg
{ gluten, dairy, egg }

GARLIC NAAN | 6

butter, milk, egg, cilantro
{ gluten, dairy, egg }

BUTTER NAAN | 6

butter, milk, egg
{ gluten, dairy, egg }

LACHA PARATHA | 6

flour, butter
{ gluten, dairy }

ALOO KULCHA | 10

flour, potato, onion, chili, cumin
{ gluten, egg, dairy }

PANEER KULCHA | 10

paneer, fenugreek, onion, chili, cumin
{ gluten, egg, dairy }

TANDOORI ROTI | 4

flour, butter
{ dairy, gluten }

MISSI ROTI | 6

gram flour, corn flour, ajwain, cilantro
{ gluten-free, vegan }

TAMARIND

BIRYANI

HYDERABADI CHICKEN DUM BIRYANI | 24
Basmati rice, chicken thigh, saffron, caramelized onion, ghee
{ dairy }

HYDERABADI GOSHT DUM BIRYANI | 26
Bone-in goat, mint, cilantro, yogurt, saffron
{ dairy }

NIZAMI SUBZ BIRYANI | 22
seasonal vegetables, mint, saffron, yogurt
{ dairy }

SIDES

CUCUMBER RAITA | 7
housemade yogurt, mint, roasted cumin, onion
{ dairy }

BASMATI RICE | 7
steamed basmati rice
{ vegan, gluten-free }

PICKELS AND CHUTNEYS | 7
housemade pickled vegetables, mint and tamarind chutneys
{ vegan, gluten-free }

SALAD | 8
onion, chili, tomato
{ vegan, gluten-free }

MAIN COURSE

MEEN MOILEE | 35
Chilean seabass, mustard, curry leaf, shallots, coconut
{ fish }

SHRIMP MALAI CURRY | 25
jumbo prawns, fermented mustard, coconut
{ shellfish }

ROGANI NALLI | 35
local lamb shank in the Old Delhi style
{ dairy }

COOKER DA MEAT | 28
bone-in goat, Kashmiri chili, whole spices
{ dairy }

TAWA GURDA KALEJI | 26
goat kidney and liver in the Panjabi style

ROGAN JOSH | 25
boneless lamb, Kashmiri spices
{ dairy }

LAMB KA SALAN | 25
boneless lamb, cashew, yogurt, creamy onion
{ dairy }

BUTTER CHICKEN | 24
tandoor-roasted chicken thigh, fenugreek, ghee, tomato-cashew sauce, a touch of honey
{ dairy, nuts }

CHICKEN TIKKA MASALA | 22
tandoor-roasted chicken breast, red peppers, buttery tomato sauce, cashew cream, a touch of honey
{ dairy, nuts }

CHICKEN KORMA | 22
chicken thigh, roasted cashew, brown onion sauce
{ dairy, nuts }

KOMBDI VADE | 22
boneless chicken thigh, kokum, tamarind, raw mango, peppercorn, star anise
{ dairy, nuts }

PANEER MAKHANWALA | 22
homemade paneer, onion, cardamom, cream, tomato sauce
{ dairy }

PANEER TAKA TAK | 22
homemade paneer, red onion, tomato, Amul cheese
{ dairy }

KALMI SAAG PANEER | 22
homemade paneer, water spinach, mustard greens, roasted garlic
{ dairy }

SUNRISE KOFTA | 22
paneer, khoya, spinach dumplings, cashew tomato sauce
{ dairy, nuts }

BAGARA BAINGAN | 18
baby eggplant, peanuts, cashews, sesame, tamarind curry
{ nuts }

BANARAS KE ALOO | 18
stuffed potato, cheese, cashews, raisins, brown onion tomato sauce
{ nuts }

GOBHI ADRAKI | 18
organic cauliflower, onion, tomato, creamy onion-tomato sauce
{ vegan }

KOHLAPURI SABZI PANCHMEL | 18
seasonal vegetables, tangy spice masala
{ vegan, sesame }

MUSHROOM HARA PYAZ | 20
crimini mushrooms, green herbs, spring onion
{ vegan }

TADKA DAL | 18
yellow lentils, cumin, roasted garlic, tomato
{ vegan option available }

DAL BUKHARA | 18
slow-cooked black lentils, split peas, fenugreek, tomato, Kashmiri chili
{ dairy }

MARTBAN KE CHOLEY | 18
chickpeas, cumin, panchphoron spice, red chili pickle
{ vegan }

Chandan Rana – Executive Chef

Consuming undercooked meat, poultry, seafood, shellfish and egg may increase the risk of foodborne illness.

Please notify your server of any allergy or dietary restriction.