

Appetisers	£
Tamarind Salad Apples, peach, plums and mixed leaves; lime and cumin dressing	8.00
Papdi Chaat Chickpeas, wheat crisps, yoghurt, blueberries and tamarind chutney	8.00
Aloo Tikki Potato cakes with a sago crust and spinach filling	7.50
Seafood Salad Steamed shrimps, tilapia, squid and black olives; fennel and ginger dressing	10.50
Grilled Scallops * Scallops with mixed peppercorns; topped with roasted peppers	16.50
Gilafi Reshmi Chicken kabab with cheese, spices and mixed peppers	10.25
Pudhina Chops Lamb cutlets with dried mint, malt vinegar and peppercorns	14.95
Kababs	
Tandoori Subzi Grilled paneer, peppers, tomato and red onion with yoghurt and turmeric	16.50
Kalonji Jhinga Jumbo tiger prawns with ginger, yoghurt, spices and toasted nigella seeds	34.50
Ajwaini Macchi Monkfish marinated with turmeric, mustard, dill leaves and ajwain	35.50
Malai Tikka * Supreme of chicken with ginger, garlic, cream-cheese and coriander-stem	20.75
Tulsi Seekh Lamb kabab with cheese, garlic and basil	23.50
Peshawari Champen Lamb chops marinated with raw papaya, fennel and yoghurt	39.50
Kabab Selection Tiger prawn, monkfish, chicken supreme and lamb chop	37.50

Mains	£
Malabar Prawn Tiger prawns with sautéed onions, chilli, fenugreek seeds and coconut	22.75
Tali Macchi Fillet of sea bass with fine beans and raw mango; tamarind-tomato sauce	22.00
Lobster Masala Lobster tail with shallots, tomatoes and mixed peppercorns	39.50
Murgh Makhni* Chicken tikka, fresh tomato sauce with ginger and dried fenugreek leaves	19.75
Awadhi Murgh Chicken simmered with melon seeds, yoghurt and spices	19.75
Kadhai Gosht Lamb with peppers, onions, crushed coriander and cumin	24.00
Hyderabadi Shank Slow-cooked lamb shank with turmeric, yoghurt, and freshly ground spices	24.50
Gosht Dum Biryani Lamb Biryani sealed with a pastry lid	24.75
Vegetables	
Tarkari Handi Seasonal vegetables with peppers, cumin and crushed peppercorns	9.75
Methi Paneer Paneer with onions, tomato, red chilli and fresh fenugreek leaves	9.75
Kalonji Baingan Aubergine with onion-tomato masala flavoured with nigella seeds	9.75
Gucchi Kofta Vegetable dumplings in a sauce of onions, melon seeds and yoghurt	9.75
Saag Aloo Potatoes with cumin, garlic and spices; with puréed spinach	9.75
Bhindi do pyaza Okra tossed with ginger, red onions, cumin and coriander	9.75
Main portions	14.50

Accompaniments

£

Dal Tadka

Yellow lentils with ginger, tomato, green chilli and fresh coriander

7.75

Dal Makhni

Slow-cooked black lentils; a specialty of the northwest frontier

7.75

Cucumber Raita

Yoghurt with cucumber, mint and toasted cumin

3.95

Avocado Raita

Yoghurt with puréed avocado and chilli

3.95

Punjabi Pyaz

Red onions with cumin, chaat masala and coriander

3.95

Pappad

Served with a trio of homemade chutneys

3.95

Rice and Breads

Sade Chawal / Zaffrani Pulao

3.95

Naan / Tandoori Roti / Pudhina or Plain Paratha

3.95

Stuffed Naan

Date, coconut & poppy seed / cheese & coriander stem / spiced potato

4.95

Bread Basket

Naan, Paratha and a choice of stuffed naan

12.50

***Tamarind will donate £1.00 to "Umeed" every time this dish is sold**

VAT included

A discretionary service charge of 12.5% will be added to your final bill

Some dishes may contain traces of nuts