



# Tamarind

Indian Restaurant  
FINE DINING

# MENU

## BANQUET NIGHTS

Only  
**£17.95**  
per person

SUNDAY - THURSDAY

Choice of Starters

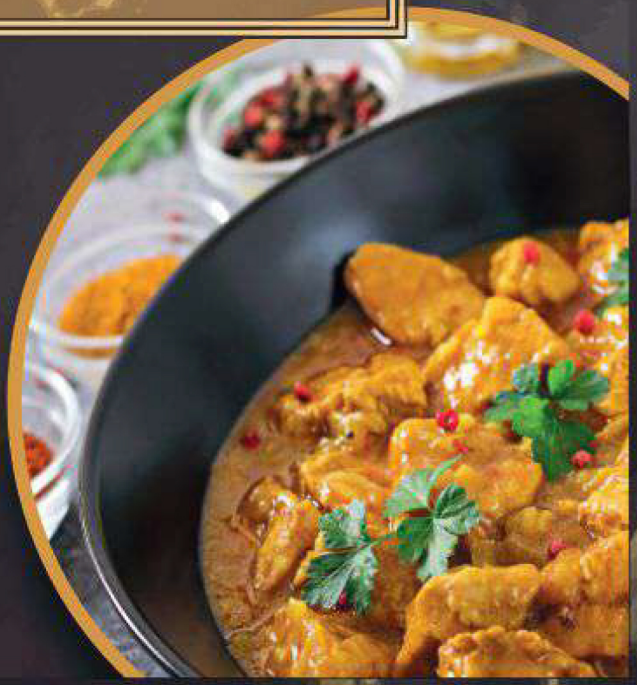
Choice of Main Course

Vegetable Side Dish per couple

Accompanied with choice of Rice or Naan

*Seafood Starters: £3.00 extra*

*Seafood Mains: £4.00 extra*



**Call us on: 01332 544 044**

**Please note:** Additional charges for Seafood: £3.00 for starters. £4.00 for main course. Banquet Night is for table reservations only. Not in conjunction with any other offers. \*Including New Years Eve, Christmas Eve and Christmas Day. Terms and Conditions Apply. Please ask for further information.

## Starter Course

**SAMOSA (MEAT OR VEGETABLE)**

**ONION BHAJI**

**TANDOORI MIX KEBAB** ADD £0.50

**CHICKEN TIKKA/LAMB TIKKA**

**TANDOORI CHICKEN**

**CHICKEN/LAMB SHASHLIK KEBAB** ADD £0.50

**CHICKEN CHAAT**

**SEEKH KEBAB**

**SHAMI KEBAB**

**TANDOORI KING PRAWN** ADD £3.00

**KING PRAWN BUTTERFLY** ADD £2.50

**PRAWN PUREE** ADD £2.50



## Tandoori Main Course

This style of cooking entails marinating meats then roasting them over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad.

**CHICKEN/LAMB TIKKA**

**TANDOORI CHICKEN**

**CHICKEN OR LAMB SHASHLIK** ADD £0.50

**SEEKH KEBAB**

**TANDOORI FISH** ADD £3.00

**TANDOORI KING PRAWNS** ADD £3.00

## Biryani Main Course

Please select one of the following choices to go with your Biryani. Our Biryani's are cooked using basmati rice, a selection of dried spices i.e. cardamom, cinnamon, star anise and saffron. Complimented with a vegetable curry side dish.

**VEGETABLE**

**CHICKEN**

**LAMB**

**PRAWN** ADD £2.50

**KING PRAWN** ADD £3.00

**TANDOORI KING PRAWN** ADD £3.00

# Traditional Special Main Course

Select one of the following meat or vegetable choices, and then pick one of the sauces below for it to be cooked in.



**VEGETABLE/MUSHROOM  
CHICKEN  
LAMB  
CHICKEN/LAMB TIKKA**

## *Curry*

The traditional basic curry, served at desired strengths: madras, vindaloo, tindaloo or phall.

## *Bhuna*

Tomato and onion sauce, simmered for a duration of time until the meat is tender and the sauce is well reduced.

## *Jaipuri*

Mushroom sauce of a complex nature, an explosion of flavours releasing at first a mellow sweetness promptly followed by a subdued kick of spice and finished off by a pleasurable tang.

## *Balti*

Very rich in taste, served usually at a medium strength. Cooked and served in an iron dish.

## *Malaya*

A flowing, medium strength sauce cooked with pineapple.

## *Korma*

Sweet, creamy coconut sauce.

## *Karahi*

Cooked in a karahi with fresh garlic, ginger, herbs, sliced onions and capsicums.

## *Minty*

A classic Sylheti favourite. Succulent pieces of lamb or chicken in a medium strength.

## *Tikka Masala*

Marinated meats or seafood char grilled in a tandoori oven and immerse in an opulent, creamy almond sauce. Mild to taste.



**TANDOORI MIXED  
PRAWN  
KING PRAWN  
TANDOORI KING PRAWN**

ADD £0.50

ADD £3.00

ADD £3.00

## *pasanda*

Combination of saffron and mixed nuts with a velvety cream and yogurt sauce, a good introduction to Indian food.

## *Garlic Chilli*

Char-roasted meats cooked in a fresh garlic sauce with coriander leaves and crisp fresh chillies.

## *Butter Chicken*

Strips of tandoori chicken laced with a silky plum tomato and makhon sauce. A refined and elegant dish.

## *Dupiaza*

Crisp, chunky cut onions and capsicums dressed in a reduced strength onion gravy.

## *Dhansak*

A parsee dish originating from western India a combination of lentil sauce with pineapple, producing a sweet, sour and slightly hot sauce.

## *Pathia*

A fairly condensed tomato and onion sauce with a squeeze of fresh lemon. Fairly hot, with a sweet and sour finish.

## *Rogan Josh*

A speciality originating in the mountainous province of Kashmir. A rich bhuna style sauce, complemented by a garlic, tomato, onion coriander sambal.

## *Sagwala*

Sautéed spinach and garlic blended with a reduced sauce.

## Vegetable Side Dish Course

MIXED VEGETABLE BHAJI  
SAAG ALOO  
SAAG PANEER  
ALOO GOBI  
SAAG BHAJI  
BOMBAY ALOO  
CHANA BHJAI  
TARKA DAAL



## Choice Of Rice Or Naan

Egg Fried Rice, Mushroom Rice, & Keema Rice 25p extra

BOILED RICE  
PILAU RICE  
CHANA PILAU RICE  
FRIED RICE  
MUSHROOM PILAU RICE add £0.25  
EGG FRIED RICE add £0.25  
SPECIAL PILAU RICE

PLAIN NAAN  
PESHWARI NAAN  
GARLIC & CHEESE NAAN  
KEEMA NAAN

## Extras

POPPADOM	£0.80
SPICY POPPADOM	£0.90
PICKLE TRAY	£2.00
CHIPS	£2.70
SPICY CHIPS	£3.00

## English Dishes

The following dishes are served with fried onions, mushrooms, peas and a complimentary leaf salad.

FRIED CHICKEN & CHIPS  
SCAMPI & CHIPS  
ANY OMELETTE & CHIPS

**PLEASE NOTE:** Some of our dishes may contain nuts. Please let us know if you have any allergies and we will endeavour to help. The management reserves the right to refuse service without giving reason.  
25p extra per packaging for left over food.