



TANDOORI *Grill*

The tandoor is a traditional clay oven that imparts a subtle, but rich, fire-roasted flavor.

TANDOORI MURG

Spring chicken marinated in special sauce, blended with garlic and herbs. 13.95

FISH TIKKA

Chunks of fresh fish marinated with garlic, lemon juice, and spiced to perfection. Served with dal or vegetable curry. 20.95

TANDOORI CHICKEN TIKKA

Chunks of boneless chicken breast marinated in freshly ground spices with saffron. 15.95

TAWA PANEER

Fresh, homemade Indian cheese marinated in yogurt and freshly ground spices. Served with dal or vegetable curry. 16.95

SEEKH KEBAB

Lean ground lamb marinated in chef's special sauce, fire-roasted on skewers. Served with dal or vegetable curry. 19.95

TAMARIND SPECIAL

Tandoori shrimp, tandoori chicken tikka, chicken tandoori, served with dal or vegetable curry, and choice of bread. 21.95

SHRIMP TANDOOR

Shrimp marinated in chef's choice of exotic spices, served with dal or vegetable curry, and choice of bread. 21.95

Add to your Dish

PAPADUM

Crispy lentil wafers. 3.95

ACHAAR

Homemade, naturally fermented, Indian pickled vegetables and spices. 2.95

APPETIZERS

VEGETABLE SAMOSA

Crispy pastries stuffed with potatoes and peas, lightly seasoned with spices. 4.95

LAMB SAMOSA

Crispy pastries stuffed with lean ground lamb and peas, lightly seasoned with spices. 5.95

CHEESE PAKORA

Chunks of homemade Indian cheese fried in chickpea batter. 5.95

CHICKEN PAKORA

Marinated chicken fingers fried in chickpea batter. 5.95

CHILI PAKORA

Hot peppers mixed with chickpea flour and deep fried. 5.95

MIX PAKORA

Fresh-cut vegetables seasoned with spices fried in chickpea batter. 4.95

ALOO TIKKI

Seasoned potatoes and peas, fried in chickpea batter. 4.95

TAWA PANEER

Fresh, homemade Indian cheese marinated in spices and cooked in a clay oven. 8.95

CHICKEN TIKKA

Boneless chicken breast marinated in yogurt and freshly ground spices; cooked in a clay oven. 8.95

VEGETARIAN PLATTER

Vegetable samosa, paneer pakora, mix pakora, aloo tikki, and chili pakora. 10.95

TAMARIND PLATTER

Lamb samosa, vegetable samosa, mix pakora, paneer pakora, chicken pakora, and aloo tikki. 11.95

VEGETABLE SPRING ROLLS

Deep-fried crispy roll stuffed with seasonal veggies. 9.95

SAMOSA CHAAT

Two crispy vegetable samosa topped with flavored chickpea preparation, served with tamarind and mint sauce. 9.95

ALOO TIKKI CHAAT

Traditionally prepared aloo tiki topped with chana masala. 10.95

MANGO CHUTNEY

Sweet, spicy mango relish. 3.95

RAITA

Yogurt with cucumbers, carrots, and tomatoes. 3.95

INDIAN *Breads*

NAAN

A traditional unleavened, hand-tossed bread freshly baked in a tandoor clay oven. 2.99

KEEMA NAAN

Naan stuffed with seasoned ground lamb. 4.99

GARLIC NAAN

Naan with garlic, baked in a tandoor. 3.99

PANEER NAAN

Naan stuffed with fresh homemade Indian cheese and baked in a tandoor. 4.99

PESHAWARI NAAN

Sweet naan stuffed with nuts and raisins and baked in a tandoor. 5.99

ONION NAAN

Naan stuffed with seasoned onions and baked in a tandoor. 4.99

CHICKEN NAAN

Naan stuffed with seasoned ground chicken and baked in a tandoor. 4.99

ALOO NAAN

Naan stuffed with potatoes and baked in a tandoor. 4.99

ROTI

Whole-wheat flatbread baked in a tandoor. 3.99

POORI

Whole-wheat flatbread, deep-fried. 5.99

BREAD BASKET

Choice of any three breads except poori. 10.95

SOUPS

DAL SOUP

A lentil delight, tempered with our special spices and garnished with fresh cilantro. 4.95

TOMATO SOUP

A healthy, warm soup of garden-fresh tomatoes, lightly spiced with peppercorn. 4.95

CHICKEN SOUP

A traditional Indian soup featuring shredded chicken with herbs and mild spice. 5.95

HOUSE SALAD

Lettuce, cucumbers, and tomatoes. 6.95

EXTRA RICE

Imported premium basmati rice. 5.95

VEGETARIAN *Specialties*

All entrées include basmati rice, and are gluten free unless noted.

VEGETABLE KORMA

Mixed vegetables cooked with cashews, raisins, and cream sauce with homemade cheese. 13.95

CURRY PAKORA

Fried vegetable balls simmered in a tangy yogurt sauce. 12.95

PALAK PANEER

Pureed spinach and homemade cheese with a touch of creamy sauce. 13.95

CHANA MASALA

Chickpeas cooked with onions, fresh tomato sauce, and spices. 12.95

SHAHI PANEER

Fresh homemade Indian cheese simmered in sauce and garnished with nuts and raisins. 13.95

MUSHROOM PALAK

Pureed spinach cooked with fresh mushrooms and spices. 12.95

PANEER TIKKA MASALA

Fresh homemade Indian cheese cooked with sliced bell peppers, onion, and a touch of cream. 13.95

JEERA ALOO

Sautéed potatoes cooked with cumin seeds and Indian spices. 12.95

VEGETABLE SAAG

Mixed fresh vegetables prepared with seasoned spinach. 12.95

MIXED VEGETABLE CURRY

Mix of fresh vegetables prepared with ginger, garlic, tomatoes, and spices. 12.95

GOBI MANCHURIAN

A classic Indo-Chinese specialty of lightly battered, marinated cauliflower sautéed with garlic, chili, and soy sauce. Not gluten free. 14.95

CHANA SAAG

Delicately flavored spinach cooked with chickpeas. 12.95

BAINGAN BHARTHA

Roasted mashed eggplant braised with fresh tomatoes, peas, and onions. 13.95

MUSHROOM MASALA

Chopped jumbo mushrooms cooked with onions and tomatoes, mildly spiced. 12.95

DAL TARKA

A traditional dish of yellow lentils. 11.95

DAL MAKHANI

Black lentils tempered with garlic and ginger with a touch of cream. 12.95

TOFU PALAK

Tofu stewed with spinach and mild spices. 12.95

MALAI KOFTA

Mincéd-vegetable balls cooked in a creamy nut-based sauce. 13.95

PALAK ALOO

Pureed spinach and potatoes cooked with spices. 12.95

PANEER MAKHANI

Fresh homemade Indian cheese cooked in a creamy tomato sauce. 13.95

BHINDI MASALA

Fresh fried okra sautéed with onions, tomatoes, and spices. 14.95

ALOO GOBI

Fresh cauliflower and potatoes cooked with herbs and spices. 12.95

ALOO MATAR

Potatoes and green peas with onion and tomatoes in a mild gravy. 12.95

MATAR PANEER

Fresh homemade Indian cheese and fresh green peas cooked with tomatoes, onions, and herbs. 13.95

MATAR MUSHROOM

Fresh green peas cooked with mushrooms and Indian spices. 12.95

KADHAI TOFU

Tofu cooked with a special masala and sliced onions, tomatoes, ginger, and bell peppers. 13.95

ALOO CHANA DHAMAKA BALTI

Potatoes and chickpeas braised with fresh jalapeño peppers in an aromatic sauce. 14.95

VEGETABLE PALAK BALTI

Garden fresh spinach and assorted vegetables in a flavored curry sauce. 14.95

Consumption of raw or uncooked meat, fish, poultry or eggs may increase your risk of food borne illness.