
cardamom
FRESH INDIAN

Welcome.

Cardamom seeks to bring together East and West, old and new, familiar and unfamiliar, through food, culture and relationships. I chose the name "Cardamom" for my restaurant because cardamom is an important native Indian spice. Known as "the queen of spices"—second only to the "king," black pepper—it is one of the most expensive spices in the world by weight (topped only by saffron and vanilla). Cardamom is used in a wide range of Indian foods and nearly all food from our kitchen—both savory and sweet. It's an essential ingredient in *garam masala,* which is a basic spice mix that forms the foundation of many Indian dishes. It is used together with cinnamon and cloves in *chai* (spiced tea), and often used alone in desserts. So, cardamom, while quite precious, is both common and versatile.

Cardamom seeks to explore what Indian food and culture have done for centuries—take the best from outside influences and create something new, but distinctly Indian. Indian cuisine has been influenced over the centuries by a host of cultures—the Persians in the north, the Chinese in the east, the Portuguese, the British. Indian chefs and home cooks have a long history of taking outside flavors and cooking techniques, and combining them with their native spices. India is a vast country and very diverse. We designed our menu to reflect this diversity, and then to take it a step further by adding our own Western-influenced dishes.

Why Fresh Indian?

fresh ingredients—like fresh meat & produce, freshly roasted & ground spices
fresh cooking—our chefs are cooking your food to order—really!
more fresh produce on your plate—from fresh green salads to fresh-squeezed juice
fresh new dishes—East-meets-West creations

Please enjoy this journey with me,

Rinod

Atithi devo bhava
A guest is equal to god.
—ancient Sanskrit saying

signature cocktails

CARDAMOM OLD FASHIONED 15

maker's mark bourbon, housemade cardamom syrup, cardamom bitters, bourbon cherry

PEGU CLUB 13

1920s cocktail from the famed gentlemen's club in Rangoon, Burma

tanqueray gin, orange curaçao, fresh lime juice, angostura bitters, orange bitters

GINGER GOLD RUSH 15

maker's mark bourbon, domaine de canton (french ginger liqueur with cognac), fresh lemon juice, bourbon cocktail cherry

TAMARIND MARGARITA 15

1800 premium tequila, cointreau, tamarind, fresh lime juice, himalayan pink salt rim

MANGOPEÑO 15

Spicy meets sweet

absolut vodka, aperol, mango purée, fresh lemon juice, jalapeño, topped with cava

ULTIMATE GIN & TONIC 13

Invented in the 1800s by British in India; ours is made with authentic quinine tonic

hendrick's botanical gin, fever-tree premium indian tonic, mango wedge

MUMBAITINI 14

From the Taj Mahal Hotel, New Delhi

grey goose vodka, fresh curry leaves, fresh ginger root, fresh lime juice

MODERN ROYALE 14

absolut vodka, st. germain (elderflower liqueur), lemon & lime juices, topped with cava

CARDAMOM COLLINS 11

grapefruit vodka, housemade cardamom syrup, fresh lemon juice, soda

LYCHEE COCKTAIL 14

1800 premium tequila, soho lychee liqueur, lychee juice, fresh lemon juice

DESI HIGHBALL 11

An Indian twist on the rum & coke

gosling's black seal rum, cola, cilantro, lime juice, tabasco, pinch of chat masala

COCONUT COOLER 13

white rum, coconut cream, mint, fresh lime juice, housemade cardamom syrup, soda

wine

	6oz	9oz	Bottle

sparkling

ARTE LATINO BRUT CAVA* | Spain 9 11 24
Sparkling wines pair well with Indian food, so we offer this award-winning Cava by the glass
Estate-grown grapes. Delicious green apple flavors. Fine, appealing bubbles. Clean, crisp.

CHARLES DE FÈRE CUVÉE JEAN-LOUIS BRUT* | France - - 28
Made just outside of Champagne!
Bright & fruity. Typical Chenin Blanc aromas of apples, apricots, honey. Fine, abundant bubbles.

dry crisp whites

D'ARENBERG "THE HERMIT CRAB" VIOGNIER* | Australia 12 15 34
Crisp, dry Viognier-Marsanne blend excellent for pairing with Indian food
Medium bodied, fruity & spicy yet dry, this highly-rated offering is a crowd pleaser.

DOMAINE TALMARD MÂCON CHARDONNAY* | France 14 18 38
Pure varietal Chardonnay, unmarked by any oak—pairs well with a range of our dishes
Bright & fresh. Bursting with apple, peach and grapefruit flavors.

aromatic whites

NINE HATS RIESLING* | Columbia Valley, Washington 12 15 34
Classic Riesling character sourced from some of the Columbia Valley's oldest Riesling vines
Notes of citrus, jasmine, melon. Minerality and acidity provide a fresh and lengthy finish.

VILLA WOLF GEWÜRZTRAMINER* | Germany - - 30
Gewürztraminer is often paired with Indian food, particularly to calm the heat
Not overly sweet. Aromatic, floral, off-dry style.

rosé

BIELER PÈRE & FILS PROVENCE ROSÉ* | France 12 15 34
An excellent pair with our curries from the world's gold standard Rosé region
Delicately balanced between floral, herbal, fruit and acid. Grenache, Syrah.

*recommended for pairing with a range of our dishes

	6oz	9oz	Bottle

lighter reds

SEAN MINOR PINOT NOIR | California — 14 — 18 — 38
Plum, blueberry and strawberry nuances. Bright cherry with earthy and sweet oak notes. Spicy finish framed by fresh fruit.

JOSEPH DROUHIN BEAUJOLAIS VILLAGES GAMAY* | France — 15 — 19 — 39
A fruity and simple French red that pairs well with our foods
Lush and silky with flavors of bright red fruits. Approachable and easy to drink.

medium reds

ARNAUD LAMBERT MAZURIQUE CABERNET FRANC* | France — - — - — 39
From the Saumur-Champigny region of the Loire Valley
Vibrant red fruits, herbal notes, bright zippy acidity, silky, low-to-medium tannins, mineral finish.

bold reds

VINCENT PARIS SYRAH* | France — 15 — 19 — 39
Organically-farmed Northern Rhone Syrah. Vibrant red fruit, floral high notes, and hints of black pepper. Medium-bodied with bright acidity, very drinkable.

DOÑA PAULA MALBEC | Argentina — 13 — 17 — 36
Estate grown and bottled at high altitude. Black fruits and spices. Mineral and graphite notes. Soft tannins.

wine and Indian food

Finding a wine to stand up to the aggressive flavors of Indian food can be tricky, but we are up to the task! Because all our dishes, regardless of heat level, feature a blend of spices, the traditional meat/wine pairings are not relevant. Most sommeliers will agree, best for Indian foods are sparkling wines and crisp, dry or aromatic whites. If you prefer red, stick to a fruity red and avoid high-tannic reds that will fight with the spices. Knowing that most parties will share multiple dishes at the table, we have tasted dozens upon dozens of wines with our foods and selected only those that will pair nicely with a wide range of dishes. You won't see high-tannic reds and oaky chardonnays here, but we hope you'll travel through the menu and try a wine you might not normally order—you might be surprised!
We feel confident that you'll find every wine we've listed an excellent complement to our food.

beer

on tap

FATHEAD'S GOGGLE FOGGER | Pittsburg, PA | pint glass | ABV: 5.4% | **6.50**
Award-winning, unfiltered wheat beer. Refreshing and a great pair with Indian food.

indian beer

TAJ MAHAL | India | 330 mL bottle | ABV: 4.5% | **7**
American-style adjunct lager brewed in India.

FLYING HORSE | India | 650 mL bottle | ABV: 4.7% | **13**
European-style pale lager brewed in Bangalore, India.

european beer

PILSNER URQUELL | Czech Republic | 12oz bottle | ABV: 4.4% | 6
Traditional Bohemian Pilsner style.

NEWCASTLE BROWN ALE | UK | 12oz bottle | ABV: 4.7% | 6
Classic British brown ale with great malty flavor that pairs well with Indian food.

SAMUEL SMITH TADDY PORTER | UK | 12oz bottle | ABV: 5 % | 8
The famous porter from the original 1758 brewery.
Smooth, chocolate caramelly taste with notes of fruit and smoke.

michigan craft beer

BELL'S AMBER | Kalamazoo, MI | 12oz bottle | ABV: 5.8% | **6**
The beer that loves food! Toasted grain and light caramel with floral notes.

KEWEENAW PICK AXE BLOND | Houghton, MI | 12oz can | ABV: 5% | **6**
Easy-drinking, golden ale from the Upper Pennisula. Clean and crisp.

BELL'S TWO HEARTED IPA | Kalamazoo, MI | 12oz bottle | ABV: 7.2% | **6**
Amercian-style, dry-hopped IPA. Notes of citrus and pine.

FOUNDERS MORTAL BLOOM HAZY IPA | Grand Rapids, MI | 12oz can | ABV: 6.2% | **6**
Cirtus and tropical notes in a soft, hazy IPA that's less bitter.

BREWERY VIVANT FARM HAND | Grand Rapids, MI | pint can | ABV: 5.5% | **7**
Light-bodied *saison* (French farmhouse ale) brewed with Michigan-grown wheat and left unfiltered. Lemon-citrus tartness, easy drinking, yet complex. A delightful pair with our curries.

non-alcoholic beer

ATHLETIC UPSIDE DAWN | Milford, CT | 12oz can | ABV: <0.05% | **6**
Award-winning, golden-style N/A brew. Crisp and refeshing with citrus and herbal notes.

ATHLETIC ATHLÉTICA COPPER | Milford, CT | 12oz can | ABV: <0.05% | **6**
Award-winning, Mexican-style copper N/A brew. Light, toasted malt character.

hard cider

UNCLE JOHN'S CIDER | St. Johns, MI | pint can | ABV: 6.5% | **7**
Semi-dry, fresh and crisp hard cider. Gluten-free.

VANDER MILL TOTALLY ROASTED | Spring Lake, MI | 12oz can | ABV: 6% | **6**
Hard cider brewed with cinnamon, pecan and vanilla. Gluten-free.



About allergies & special diets

Our son Ravi has a host of life-threatening food allergies, including dairy, egg and tree nuts, so we know about the importance of special diets firsthand. We do use all major food allergens in our kitchen—nuts, peanuts, fish, shellfish, eggs, dairy, wheat, soy—but we have chosen to cook with pure vegetable oil and not add dairy to dishes that can be made without. Therefore, we offer a wide selection of vegan items, and many of our meat dishes are actually dairy-free. India has a long tradition of vegetarianism, and these items are fully delicious!

We cannot guarantee that any dish is *completely* allergen-free. Please inform your server if you have dietary restrictions of any kind. We provide the following keys for your reference.

- • = vegetarian
- • = vegan
- (•) = can be made vegan—please ask
- ▲ = contains nuts/peanuts (coconut is not included in this label)
- ■ = contains gluten (note: if you do NOT see a red square, it's no-gluten!)
- (■) = can be made no-gluten—please ask

80% of our menu items are made *without* gluten in their traditional preparation, so we code only the items that *do* have gluten. Everything on the menu *without* a code is no-gluten except for trace amounts, since we do use wheat flour in our kitchen.

starters

VEGETABLE SAMOSA (2)
Popular North Indian street food
Spiced potatoes + peas inside a crispy turnover.
Housemade tamarind + cilantro-mint chutneys.
7 • •* ■

MOMOS
Nepali steamed dumplings
Choose spiced ground chicken or (vegan) vegetable (cabbage, potato, cauliflower, green onion).
Roasted tomato–Szechwan pepper chutney.
Chicken Momos ■ **or** **Vegetable Momo** • • ■
Sunil (5 pieces) 7
Ravi (10 pieces) 14

VEGETABLE PAKORA
Potatoes, onion, cauliflower, carrot, zucchini and spinach fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.
7 • •* ■

STIR-FRIED SHRIMP
Shrimp stir-fried with bell peppers and a touch of chili-soy sauce.
10 ■

PAPRI CHAT
Ubiquitous Indian street snack with great variation from city to city—great to share for the table.
Homemade flour crisps *(papri),* potatoes, chickpeas, onion, cucumber, tomato, fruit, crispy noodles with yogurt-tamarind-mint sauce.
9 • ■

CHICKEN TIKKA
Melt-in-your-mouth tender
Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onions + green peppers.
Served with housemade cilantro-mint chutney.
8

ONION BHAJI
Spiced chopped onion, fried in chickpea-flour batter.
Served with housemade tamarind + cilantro-mint chutneys.
7 • •* ■

PAPADUM
Crisp lentil-flour chips with black pepper. Served with housemade tamarind + cilantro-mint chutneys.
4 • •* ■

*cilantro-mint chutney (served on side) is not vegan

18% gratuity may be added to parties of 7 or more

more about momos

Nearly every culture has its version of the steamed dumpling—and for good reason! *Momos* are popular in Nepal, Tibet, Darjeeling, Sikkim, Bhutan and northeast India. The variety we offer are those of my birthplace in Nepal. I make these at my Ann Arbor home for my children every week, and they still can't get enough…you'll see that we've named the large plate "Ravi" and the small plate "Sunil" after my sons to pay homage to their endless appetite for this popular Nepali street food.

breads

NAAN
Soft Indian bread. Real butter.
3.50 • ■

ROTI
Whole wheat flatbread.
3.50 • (•) ■

GARLIC NAAN
4 • ■

ONION KULCHA
Naan stuffed with fresh chopped onion.
5 • ■

KASHMIRI NAAN
Naan stuffed with almonds, cashews, pistachios, raisins and mango chutney.
6.50 • ▲ ■

tandoori entrées

All served with steamed basmati rice & vegetable of the day.

TANDOORI CHICKEN
Four pieces bone-in chicken, marinated in yogurt + spices. Cooked in the tandoor.
19

CHICKEN TIKKA
Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onion + bell pepper.
19

SEEKH KABAB
Minced lamb, fresh ginger, garlic, bell pepper, onion, cumin, coriander and garam masala. Cooked on a skewer in the tandoor.
20

ACHARI PANEER TIKKA
Homemade cheese cubes marinated in Indian pickle spices and cooked in the tandoor with bell pepper, onion, tomato.
19 •

sides

MANGO CHUTNEY
3.50 • •

CUCUMBER RAITA
Traditionally served with the main meal to cool the effects of spicy curry
Yogurt sauce with cumin, cucumber, carrot.
4 •

ACHAR (INDIAN PICKLE)
Intrinsic to any Indian meal, there are thousands of varieties of pickle.
Spicy mixed pickle.
3.50 • •

the tandoor oven

The *tandoor* is a clay oven used in India as well as in central and west Asia. The heat was traditionally generated by a wood or charcoal fire inside the clay oven, while the modern restaurant tandoor is now heated with gas. The gas heats both the clay pot and stones at the bottom, thus exposing the food to radiant heat, convection cooking, and smoking. Foods are marinated, placed on a skewer and lowered into the tandoor. Because the tandoor bakes and grills at the same time, tender and flavorful dishes result.

hyderabadi biryani

Hyderabad is the capital and largest city of the southern Indian state of Andhra Pradesh. Its food and culture have much Islamic influence, giving rise to this fragrant rice dish. Basmati rice is cooked with cinnamon, cloves, star anise, green cardamom, cumin and black pepper, then baked with onions, raisins, cashews, fresh mint, and either chicken, goat or vegetables. Served with raita and hardboiled egg, as is traditional.

CHICKEN BIRYANI
19 ▲ ■*

GOAT BIRYANI
21 ▲ ■*

VEGETABLE BIRYANI
18 • (•) ▲ ■*

*can request no gluten

cardamom plates

Served with rice pulao and vegetable of the day.
All are medium spice level. May be ordered spicy hot.

BAPU'S GOAT CHOPS
Find out why goat is my father-in-law's favorite dish!
Meaty flavor like lamb, but leaner and tender.
Center loin chops marinated overnight.
32

GRILLED MASALA SALMON
India boasts hundreds of native fish species, including salmon
Marinated in ginger, garlic and freshly roasted spices.
Cooked in the tandoor.
30

entrée salads

Housemade dressing choices:
Lime Vinaigrette • • Yogurt Cumin • Tamarind-Chili Vinaigrette • •

CHICKEN TIKKA SALAD
Chicken tikka (marinated boneless chicken breast), greens, cilantro, cucumber, tomato, red onion, carrot and toasted almonds.
17 ▲

GRILLED SALMON SALAD
Indian-spiced marinated grilled salmon, fresh greens, red onion, cilantro, cucumber, tomato, carrot, mango.
19

TANDOORI-ROASTED VEGETABLE SALAD
A whole skewer full of grilled veggies + *paneer* (Indian cheese) on farm-fresh greens.
17 • (•)
add chicken tikka 8 add salmon 12

SIDE SALAD
Mixed greens salad.
8 • •

what is curry?

"Curry" is a term that is used broadly to refer to nearly any spiced, sauce-based dish; it is thought to be derived from the word *kari* in Classical Tamil, which means "sauce." There are as many variations on the meaning of "curry" and the sauces as there are cooks of Indian cuisine. "Curry leaf" is a spice used in some Indian dishes, but this is a separate meaning of the word "curry." Cardamom's curries span a range of popular traditional Indian dishes and Anglo adaptations. If you don't see your favorite curry, just ask us—we may be able to whip it up!

chicken curries

Served with basmati rice. Order mild, medium or hot spice level.

CHICKEN CURRY

Boneless chicken breast, tomato-based curry sauce.
17

CHICKEN TIKKA MASALA

This famous English adaptation of tandoori chicken has been called the "national dish of Britain."

Chicken tikka (tender, tandoori-roasted, marinated boneless breast), tomato and onion in creamy tomato curry sauce.
18

CHICKEN MAKHNI

If Tikka Masala is Britain's favorite, then this is America's.

Chicken tikka, creamy tomato + cashew paste curry sauce.
18 ▲

CHICKEN KORMA

Boneless chicken breast, creamy cashew + almond sauce.
18 ▲

CHICKEN HYDERABADI

Boneless chicken breast, creamy cashew + poppy seed curry sauce.
18 ▲

KARAHI CHICKEN

Karahi means "wok"—this dish is between a curry and a stir-fry.

Boneless chicken cooked with fresh onion, tomato, fresh mint, bell pepper, ginger, garlic, whole cardamom, cloves.
18

goat & lamb curries

Served with basmati rice. Order mild, medium or hot spice level.

KARAHI GOAT

Find out why goat is my father-in-law's favorite dish! Meaty flavor like lamb, but leaner and very tender.

Braised goat meat pieces cooked with fresh onion, tomato, bell pepper, fresh mint, ginger, garlic, whole cardamom and cloves.
21

LAMB VINDALOO

Vindaloo is derived from the Portugese *Vinha De Alhos* (a meat dish with "wine and garlic" brought to Goa by colonists). Anglo and Indian adaptations added potatoes (*aloo* means "potato" in Hindi).

Boneless lamb + potatoes, onion-tomato-vinegar sauce.
21

LAMB SAAG

Braised boneless lamb + fresh spinach, tomato curry sauce with a touch of cream.
21

ROGAN JOSH

The deep red color comes from Kashmiri chilis.

Braised boneless lamb, yogurt tomato curry sauce with aromatic spices.
21 ■

CHETTINAD LAMB

The Chettinad region of Tamil Nadu (South Indian state) is known for using a particularly wide range of aromatic spices in its cooking.

Braised boneless lamb, coconut + ground chickpea + poppy seed curry sauce.
21

seafood curries

Served with basmati rice. Order mild, medium or hot spice level.

SHRIMP MASALA
Shrimp, tomato-based curry sauce.
20

SEAFOOD KORMA
Shrimp, scallops and fish, creamy almond + cashew sauce.
21 ▲

KERALA SHRIMP CURRY
Seafood together with coconut is typical of Kerala, a southwest coastal and tropical state.
Shrimp in a coconut curry sauce made with tomato, mustard seed, onion and curry leaves.
20

vegetarian curries

Served with basmati rice. Order mild, medium or hot spice level.

PALAK PANEER
Cheese cubes + spinach, creamy curry sauce with distinctive fenugreek leaves.
18 •

MATAR PANEER
Cheese cubes + peas, creamy tomato curry sauce with fenugreek.
18 •

BAIGAN BARTHA
Fresh eggplant, roasted, finely chopped and cooked with green peas in a tomato-based curry sauce.
17 • •

BHINDI MASALA
If you think you don't like okra, think again.
Okra with fresh ginger, garlic, onion and tomato.
17 • • ■

ALOO GOBI
Potatoes + cauliflower, tomato-based curry sauce.
17 • •

DAL TARKA
Yellow lentils cooked with onion, tomato, ginger, garlic, whole red chilis, mustard seed, curry leaves.
16 • •

CHANA PINDI
Chickpeas, tomato-onion-based curry sauce.
16 • •

VEGETABLE KORMA
Carrot, potato, zucchini, cauliflower, green beans, peas, creamy almond + cashew sauce.
17 • ▲

PANEER MAKHNI
Cheese cubes, creamy tomato + cashew curry sauce
18 • ▲

KARAHI PANEER
Cheese cubes cooked with fresh onion, tomato, bell pepper, fresh mint, ginger, garlic, whole cardamom and cloves.
18 •

MALAI KOFTA
Kofta patties (ground cheese, carrot, zucchini, potatoes, cauliflower, bread crumbs), creamy tomato + cashew paste curry sauce.
18 • ▲ ■

• = vegetarian • = vegan ▲ = contains nuts/peanuts ■ = contains gluten

drinks

NIMBU PANI
Freshly squeezed lemon-gingerade, pinch of clove, cardamom, black pepper, chat masala.
4 ● ●

AAMA'S MANGO LASSI
Indian-style yogurt smoothie with mango.
6 ●

MANGO JUICE
4 ● ●

ICED TEA
Freshly brewed Rishi iced tea blend.
3 ● ●

PREMIUM GINGER BEER
Fever-Tree brand award-winning ginger beer made from Indian + African gingers and cane sugar.
4 ● ●

SPARKLING MINERAL WATER
3 ● ●

FOUNTAIN SODA
Coke, diet coke, sprite.
3 ● ●

CARDAMOM CHAI
We roast and grind our own *chai masala* (tea spice mix), then combine with India's ubiquitous "Red Label" tea and milk.
4 ●

SINGLE ESTATE INDIAN COFFEE
Indian-grown coffee from Zingerman's Coffee.
3 ● ●

FINE LOOSE TEA
Individual infusion teapot

BLACK
Ceylon—Lumbini Estate (Sri Lanka)
Darjeeling—Glenburn Estate 2nd flush (India)
Assam—Hilmari Estate (India)

GREEN
Nepal Organic Green—Kanchanjangha Estate (Nepal)
Moroccan Mint (green tea + peppermint)

HERBAL
Lime Ginger Rooibos (organic)
Hibiscus Berry (organic)
Turmeric Ginger (organic)
3 ● ●

desserts

CARDAMOM RICE PUDDING
Cardamom-scented, creamy basmati rice pudding with pistachios and sultanas.
5.50 ● ▲

GULAB JAMUN
Small spheres of milky dough are lightly fried and soaked in cardamom- and rose-scented syrup. Served warm. Garnished with shredded coconut.
5.50 ● ▲ ■

CARROT HALWA
Spiced ground carrot cooked in milk + sugar. Served warm. Garnished with pistachios.
5.50 ● ▲

CARDAMOM CHEESECAKE
Our West-meets-East signature dessert made from scratch.
Light, American-style cheesecake scented with cardamom. Ginger snap, graham and almond crust.
9.50 ● ▲ ■

chai

Most of the Indian populace were not tea drinkers prior to British colonization. When Indians did take on the British custom of tea drinking, they made it distinctly their own by adding spices and plenty of milk and sugar. Forget what you've had at the coffee houses. Ours is what *chai* should taste like (although every family makes their own version). We roast and grind our own *chai masala* (spice mix), then combine it with India's ubiquitous "Red Label" brand tea and milk.

GLOSSARY

ACHAR pickle

ACHARI with pickle

AAMA mother (Nepali)

ANGAAREY fire, burning

ALOO potato

BAPU father

BAIGAN eggplant

BARTHA mashed

BENGAL historic and geographical area that is now Bangladesh and the eastern Indian state of West Bengal

BHAJI fritter, fried vegetable

BHARAWAN stuffed

BHINDI okra

BIRHAR a state in northern India just south of Nepal

BIRYANI rice-based dish believed to have been invented in the kitchens of Mughal Emperors, based on a Persian word that means "baked"

CHETTINAD region of the south Indian state of Tamil Nadu

CHAI tea

CHANA chickpea

DAL lentil

GOA India's smallest state, located in west India; was a Portuguese territory for about 450 years until it was annexed by India in 1961.

GOBI cauliflower

GULAB rose

HALWA dense, sweet confection

HYDERABAD capital city of the southern Indian state of Andhra Pradesh

JAMUN Indian fruit with similar size and shape to *Gulab Jamun* balls

JOSH heat, hot

KALI MIRCH black peppercorn

KARAHI wok

KERALA southern state of India on the western coast

KOFTA dumpling, patty, or ball

KORMA creamy yogurt + almond-paste sauce

KULFI similar to ice cream, but denser and creamier

KULCHA leavened flatbread

LASSI yogurt drink

MALAI cream

MAKHNI creamy, tomato cashew-paste sauce

MATAR green pea

MASALA spice blend

METHI fenugreek (herb)

MOMOS steamed stuffed dumplings

NIMBU lemon

PAKORA fritter, fried snack

PALAK spinach, greens

PANEER cheese

PANI water

PAPRI puffed wheat-flour crackers

PAPADUM chips made of lentil flour

PINDI short for Rawalpindi, a city in Pakistan

PISTA pistachio

PULAO Indian-style rice pilaf. Ours is fairly simple: basmati rice cooked with turmeric, onions, green peas. Not to be confused with *biryani,* which has more spices and is baked with raisins, nuts and more vegetables.

RAITA yogurt-based condiment

ROGAN oil

SAAG spinach, greens

SAMOSA popular north Indian street food

TAMARIND tropical fruit

TANDOOR clay oven

TANDOORI *(adj.)* of the clay oven

TIKKI small cutlet or croquette

VARANASI city on the banks of the Ganges in Uttar Pradesh

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