

carry-out menu

734-662-2877 1739 Plymouth Road Ann Arbor, MI 48105 cardamomA2.com



Welcome.

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 by a host of cultures and 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

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

- • = vegetarian
- • = vegan
- ▲ = 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!)

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 vegetable (cabbage, potato, cauliflower, green onion). Roasted tomato–Szechwan pepper chutney.
Chicken Momos ■ Vegetable Momos • • ■
Small (5 pc) 7 Large (10 pc) 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 with bell pepper and chili-soy sauce.
10 ■

PAPRI CHAT
Homemade flour crisps *(papri),* potatoes, chickpeas, onion, cucumber, tomato, fruit, crispy noodles, yogurt-tamarind-mint sauce.
9 • ■

CHICKEN TIKKA
Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onions + green peppers. 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

tandoori entrées

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

TANDOORI CHICKEN
Four pieces.
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
Cheese cubes marinated in Indian pickle spices and cooked in the tandoor with bell pepper and onion.
19 ●

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 ● (●) ▲ ■

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 so tender. Center loin chops marinated overnight.
32 ■

GRILLED MASALA SALMON
Marinated in ginger, garlic and freshly roasted spices. Cooked in the tandoor.
30 ■

entrée salads

Made with local, farm-fresh greens grown year-round.

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

CHICKEN TIKKA SALAD
Chicken tikka, greens, cilantro, cucumber, tomato, red onion, carrot and toasted almonds.
17 ▲

GRILLED SALMON SALAD
Spiced salmon, fresh greens, red onion, cilantro, cucumber, tomato, carrot, seasonal fruit.
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

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 a creamy tomato curry sauce.
18

CHICKEN MAKHNI
If Chicken Tikka Masala is Britain's favorite dish, then this is America's.

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

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

CHICKEN HYDERABADI
Boneless chicken breast, creamy cashew + poppyseed 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 and cloves.
18

• = vegetarian • = vegan ▲ = contains nuts/peanuts ■ = contains gluten (yes, all of our curries are no-gluten except malai kofta and rogan josh)

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

Made with local, farm-fresh spinach year-round

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 know for using a particularly wide range of aromatic spices in its cooking.

Braised boneless lamb, coconut + ground chickpea + poppyseed curry sauce.

21

seafood curries

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

SHRIMP MASALA
Shrimp in a 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

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." Our curries span a range of popular traditional Indian dishes and Anglo adaptations.

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, 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.
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 sauce.
18

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

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

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

desserts/drinks

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. Garnished with shredded coconut.
5.50

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

MANGO LASSI
Indian-style yogurt smoothie.
6

sides

MANGO CHUTNEY
3.50

CUCUMBER RAITA
4

ACHAR (INDIAN PICKLE)
3.50

wine & beer

We offer bottled and canned beer and wine to go!

Our selections have been carefully chosen to pair with Indian food—ask for our current list.

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. 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. 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.

Copyright 2026 Cardamom Restaurant. All rights reserved. Version 11/26.
Disclaimer: Prices and availability subject to change without notice.
Although we try to assure accuracy, Cardamom cannot be responsible for typographical errors.