

SHORBA N SOUPS

	VEG / NON-VEG
Tomato Soup	225
Lemon Coriander Soup	225 / 265
Manchow Soup	225 / 265
Sweet Corn Soup	225 / 265
Hot n Sour	225 / 265
🍲 Nine Treasure	235 / 275
🍲 Murgh Badam Shorba	265

MOMOS

	VEG / NON-VEG
Classic Steamed Momos	225 / 285
Tandoori Masala Momos	245 / 295
Tandoori Malai Momos	245 / 295
Kurkure Momos	295 / 345
Fried Momos	295 / 345

PLATTERS

	VEG / NON-VEG
Chinese Platter	745 / 915
Indo Chinese Platter	785 / 895
🍲 Tandoori Platter	875 / 995



MURGH BADAM SHORBA

Indulge in the exquisite delight of Murgh Badam Shorba. This North Indian culinary masterpiece features tender chicken infused with aromatic spices and the nutty goodness of almonds. The velvety texture and harmonious blend of spices create a soul-soothing experience. Each sip unravels layers of warmth and depth, showcasing the culinary artistry that defines our kitchen. It's not just a dish; it's a flavorful journey that beckons you!

CHINESE VEG STARTERS

Crispy Chilly Potato / with Honey	295 / 395
Chilly Paneer Dry	395
Crispy Salt n Pepper	395
Mushroom Salt n Pepper	395
Manchurian Dry	395
American Crispy Corn	395
Spring Roll	395
☁ Hunan Paneer	415

CHINESE NON-VEG STARTERS

Chilly Chicken Dry	455
Chicken Salt & Pepper	455
☁ Drums Of Heaven	455
Chicken Lollipop	455
Shredded Chicken	455
Chicken Manchurian Dry	455
☁ Chilly Fish	515
Fish Salt n Pepper	515
Hunan Chicken	515



DRUMS OF HEAVEN

Unleash your taste buds with our Drums of Heaven at Tamarind Kitchen. These crispy, succulent chicken wings are coated in a flavorful sauce that strikes the perfect balance between sweet and spicy. The finger-licking goodness and the satisfying crunch make each bite a moment of pure bliss. Join us for a wings extravaganza where the Drums of Heaven take your taste buds on a flavorful flight.



Chef's Special



Newly Added

TANDOORI STARTERS VEG

❖ Fried Baby Corn	395
❖ Golden Fired Corn	395
❖ Golden Fired Mushrooms	395
❖ Crispy Lotus Stem	395
❖ Crispy Potato	295/ 395
❖ Mushroom Duplex	445
Veg Seekh Kebab	445
Makhmali Seekh Kebab	495
Hariyali Kebab	495
Bhutte Ke Kebab	495
Kumbh Ka Shabnami Tikka	495
Dahi Ke Kebab	495
Soya Chaap (Malai/Masala/Achari)	495
Classic Paneer Tikka	525
Afghani Paneer Tikka	525
Aloo Ki Nazakat	525
❖ Tandoori Broccoli	545

TANDOORI STARTERS NON-VEG

❖ Asian Tibetan Prawns	645
Murgh Tikka	695
Murgh Malai Tikka	695
Murgh Lehsuni Tikka	695
Tamarind Special Barbeque Mutton	745
Fish Tikka	745
Murgh Seekh Kebab	745
Lahori Seekh Kebab	745
☁ ❖ Tandoori Prawns	845
Tandoori Murgh	545 / 845
☁ Afghani Murgh	545 / 845
☁ Bhatti Da Murgh	545 / 845



Chef's Special



Newly Added

RICE

Steamed Rice

VEG / NON-VEG

295

Fried Rice

345 / 405

Singapuri Fried Rice

345 / 405

Chilly Garlic Fried Rice

345 / 405

Jeera Rice

325

PULAO & BIRYANI

Veg Pulao

405

Egg Dum Biryani

575

🍲 Murgh Dum Biryani

685

TAMARIND'S SPECIAL

🍲 Subz Dum Biryani

565

🍲 Mutton Gosht Dum Biryani

795



MUTTON GOSHT DUM BIRYANI

Take your taste buds on a fragrant journey with our Mutton Gosht Dum Biryani at Tamarind Kitchen. Infused with an aromatic blend of spices, the succulent mutton pieces are slow-cooked to perfection. Lucknawi Mutton Biryani, an artful creation from Lucknow's culinary heritage, harmonizes fragrant basmati rice, succulent mutton, and aromatic spices, embodying the city's royal gastronomic legacy.

Blending aromatic basmati rice with tender mutton, biryani spices, and saffron, crafting a timeless dish reflecting Lucknow's royal gastronomic legacy.

Join us for a biryani adventure where each spoonful is a culinary celebration.



Chef's Special



Newly Added

CHINESE VEG- MAIN COURSE

Chilly Paneer Gravy	455
Manchurian Gravy	455
Vegetable Sweet & Sour	455
🍄 Mushroom, Broccoli, and Baby Corn In Hot Garlic Sauce	455
🍄 Mix- Vegetable In Hot Garlic Sauce	455
Stir-fried Mushroom and Broccoli Hong Kong Style	455

CHINESE NON-VEG- MAIN COURSE

Chilly Chicken Gravy	515
Chicken Manchurian Gravy	515
Chicken Sweet & Sour	515
🍄 Shredded Chicken in Hot Garlic Sauce	515

NOODLES

	VEG / NON-VEG
Hakka	345 / 405
Schezwan	345 / 405
Singapuri	345 / 405
🍄 Chilly Garlic	345 / 405
🍄 American Chop Suey	345 / 405



CHILLY GARLIC NOODLES

Spice up your palate with our Chilly Garlic Noodles at Tamarind Kitchen. This Indo-Chinese delight combines the bold flavors of garlic, the kick of chilies, and the slurp-worthy goodness of perfectly cooked noodles. Each strand is a canvas for the symphony of tastes that dance on your taste buds. Join us for a noodle escapade where spice meets slurp, creating a dish that's a true delight for your senses.

NON-VEG MAIN COURSE

☁ Murgh Butter Wala (Butter Chicken)	645 / 945
Kadhai Murgh	645 / 945
Murgh Tikka Masala	645 / 945
Murgh Butter Masala	645 / 945
Murgh Curry	645 / 945
Murgh Handi Lazeez	645 / 945
❖ Chicken Do Pyaza	645 / 945
Mutton Rara	695 / 895
☁ Mutton Lal Maas	695 / 895
Bhuna Gosht	695 / 895
☁ Mutton Rogan Josh	695 / 895
❖ Saag Meat	699 / 995
Fish Curry	775
❖ Chingri Dab (Prawns)	795
❖ Sukha Mutton Ghee Roast	795



MURGH BUTTER WALA (BUTTER CHICKEN)

Immerse yourself in the rich and velvety Murgh Butter Wala aka Butter Chicken at Tamarind Kitchen. Succulent chicken pieces bathed in a creamy tomato-based sauce create a harmony of flavors that's utterly irresistible. Originating in Punjab, Murgh Butter is a culinary masterpiece blending marinated chicken with a velvety tomato and butter sauce, symbolizing the rich heritage of Punjabi gastronomy.

The richness of butter and the warmth of spices make each bite a journey into culinary bliss. Join us for a dining experience where every spoonful is a testament to the art of indulgence.

VEG MAIN COURSE

❖ Nadru Ki Yakni (Lotus Stem)	445
❖ Bharwa Baigan	495
❖ Bhindi Masala	525
Mix Veg Jalfrezi	525
Dal Tadka	525
☁ Dum Aloo / Kashmiri Dum Aloo	525 / 565
❖ Stuffed Karela	545
☁ Dal Makhani	565
☁ Paneer Butter Masala	565
Shahi Paneer	565
Paneer Lababdar	565
Kadhai Paneer	565
Paneer Tikka Masala	565
☁ Shabnam-E- Handi (Mushroom) Curry/ Masala	565
☁ Malai Kofta	565
Soya Chaap (Masala/ Makhani/ Kadhai)	565
❖ Paneer Do Pyaza	565



DAL MAKHANI

Dive into the heartiness of our Dal Makhani at Tamarind Kitchen. This slow-cooked lentil dish is a celebration of smoky flavors and creamy textures. Dal Makhani, a culinary legacy from Punjab, celebrates the region's rich heritage. Slow-cooked black lentils and kidney beans in a creamy tomato gravy represent traditional Punjabi flavors.

The amalgamation of black lentils and kidney beans, simmered in a rich tomato-based gravy, creates a bowl of comfort that's as comforting as it is flavorful. Join us for a dining experience where the Dal Makhani steals the show, leaving you with a warm and satisfied soul.



PAPAD

Fried Papad	145
Roasted Papad	145
Masala Papad	165
Papad Platter	345

RAITA

Plain Curd	145
Boondi Raita	165
Mix Raita	165
Pineapple Raita	165

SALAD

Green Salad	175
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FRIES

French Fries	345
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BREADS

Tandoori Roti	65
Tandoori Butter Roti	75
Missi Roti	95
Plain Naan	95
Butter Naan	105
Garlic Naan	105
Lachha Parantha	105
☁ Lehsuni Hari Mirch Naan	115
Aloo Kulcha/ Paneer Kulcha/ Onion Kulcha/ Mix Kulcha	135
☁ Keema Naan	175

DESSERTS

Ice Cream	115
Gulab Jamun	195
Gulab Jamun With Ice Cream	285
Chocolate Brownie With Ice Cream	345



GULAB JAMUN

These golden orbs of delight are an ode to the richness of Indian desserts. Each morsel boasts a melt-in-your-mouth experience, with a perfect balance of sweetness and cardamom-infused warmth. The heavenly spheres are soaked in fragrant sugar syrup, creating a divine texture that's both spongy and succulent. Come over for a dessert journey where every bite of Gulab Jamun is a celebration of tradition and sweetness.

