



# *Tamarind*

*Multi Cuisine Restaurant*

*Banquet • Restaurant • Lounge*

**EVERYTHING WE DO IS DRIVEN BY TASTE**



## All Day Egg

Egg white omelette (Mushroom, Parsley, Bell Pepper, Olives)	230/-
Spanish Omelette (Bell Pepper, Onion, Mushroom, Olives)	230/-
Masala Omelette (Onion, Tomato, Coriander, Green Chilli)	230/-
Cheese Omelette	240/-

## Mexican Kitchen

	(veg)	(non veg)
Mexican Hot Bean Nachos	330/-	
Grilled Veggie Quesadilla	315/-	370/-
Tacos de Jamaica	315/-	370/-
Delight Burritos	315/-	370/-
Chipotle Rice In a Bowl	315/-	370/-

## Burgers

Veg Burger (choice of sauces Bbq/Peri-Peri)	225/-	250/- (with cheese)
Chicken Burger (choice of sauces Bbq/Peri-Peri)	300/-	315/- (with cheese)
Indiana Burger	225/- (veg)	315/- (non veg)
Grilled Cottage Cheese Burger	250/-	
Caramalised Burger	225/- (Veg)	315/- (non veg)
Grilled Chicken Steak Burger	350/-	

## Salads

	Veg	Non veg
Low Calories Caesar salad	245/-	295/-
Greek Salad	245/-	295/-
Smoked Chicken Salad		295/-

## Sliders and Sandwiches

Spinach and Corn Sandwich	220/- (veg)	(non veg)
Great Indian Sandwich	220/-	265/-
Grilled Club Sandwich	220/-	265/-

## Appetizers

Chicken Hot Dog	215/-	
Garlic Bread	200/-	220/- (with cheese)
Chilly Cheese Toast	190/-	
Veg Bruschetta	190/-	
American Cheese Ball	350/-	
Hummus with Pita and Falafel	350/-	
Chicken Nuggets	350/-	
Chicken Wings with Bbq. Sauce	350/-	
Fish Finger with Tarter Sauce	440/-	
Fish & Chips	440/-	

## Special Edition

	Veg	Non veg
Chimichanga	315/-	370/-
Fajita Wrap	315/-	370/-
Enchiladas	350/-	400/-
Lasagna	350/-	400/-

## Pasta Risotto

White Sauce Pasta	375/-	405/-
Red Sauce Pasta	375/-	405/-
Pink Sauce Pasta	375/-	405/-
Spagetti Aglio Olio	375/-	
Penne Pollo Pesto	375/-	
Mac N Cheese	375/-	

## Pizza

Margretia	365/-
Spinach Corn Pizza	400/-
Rainbow Tex Mex	400/-
Cheese Corn Pizza	400/-
Bbq Chicken Pizza	460/-
Peri Peri Bbq Chicken Pizza Overloaded	500/-

## Main Course (Healthy Bites)

Grilled Cottage Cheese	365/-
Grilled Chicken	425/-
Grilled Fish	505/-



AGES

### *Hot Beverages*

Tea	100/-
Cappuccino	130/-
Cappuccino Flavour (Hazelnut/Tiramisu)	150/-
Latte	130/-
Latte Flavour (Hazelnut/Tiramisu)	150/-
Mocha	150/-
Swiss Hot Chocolate	230/-

### *Cold Beverages*

Mineral Water	MRP
Cold Drink	50/-
Fresh Lime Water	50/-
Fresh Lime Soda	65/-
Cold Coffee	205/-
Cold Coffee with Ice Cream	230/-

### *All Time Favourite*

Roasted Papad	65/-
Masala Papad	115/-
French Fries	175/-
Peri-Peri Fries	190/-
Peanut Chat	210/-
Assorted Pakoda	230/-

### *Martinis & Mojitos*

Blue Ocean Lemonade	190/-
Strawberry Lemonade	190/-
Cucumber Lemonade	190/-
Masala Cola Mojito	190/-
Kiwitini	200/-
Greenapple Slush	200/-
Detox	200/-
Bluelagoon	200/-
Pinkglow	200/-
Blue Lagoon	200/-
Virgin Mojito	200/-
Mojito (Strawberry/Watermelon/Peach)	220/-
Pinacolada	220/-





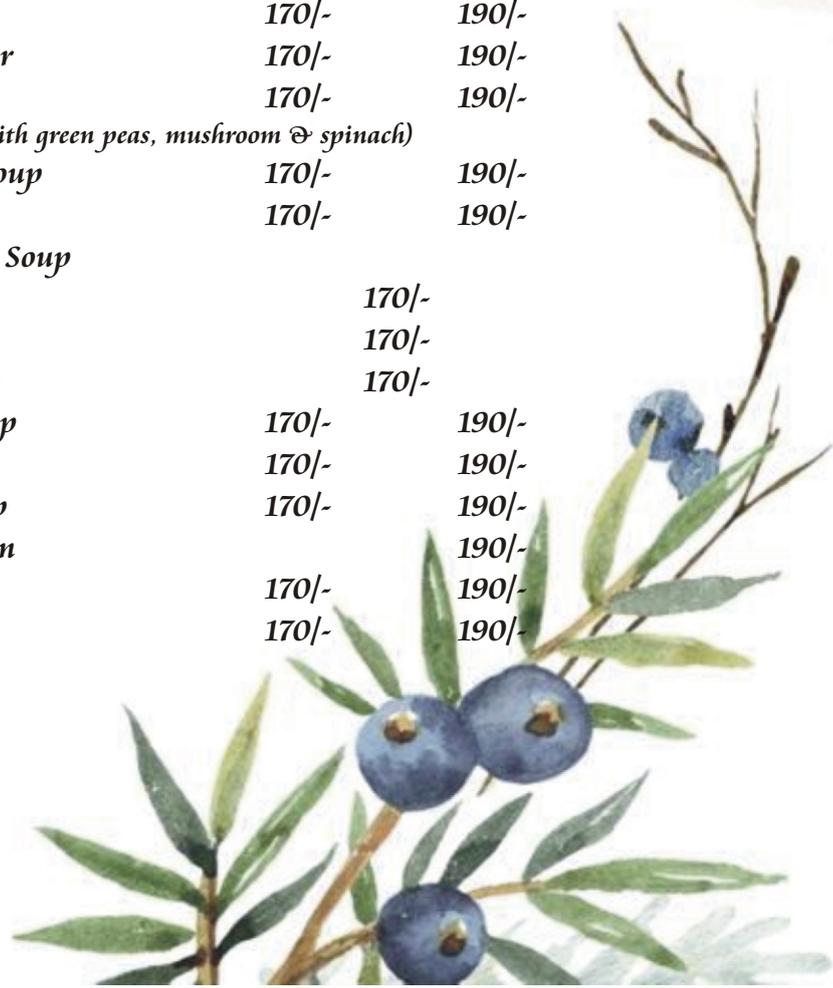
## *Shakes N Ice Tea*

<i>Strawberry Choco Delight</i>	220/-
<i>Strawberry Rose Delight</i>	220/-
<i>Blueberry Delight</i>	220/-
<i>Brownie Shake</i>	210/-
<i>Caramel Cold Coffee</i>	220/-
<i>Strawberry Shake</i>	210/-
<i>Oreo Shake</i>	210/-
<i>Cookies &amp; Cream Shake</i>	210/-
<i>Kit Kat Shake</i>	210/-
<i>Triple Chocolate Shake</i>	210/-
<i>Lemon Ice Tea</i>	140/-
<i>Watermelon Ice Tea</i>	160/-
<i>Passion Fruit Tea</i>	140/-
<i>Blueberry tea</i>	140/-
<i>Watermelon Ice Tea</i>	160/-



## *Soups*

	<i>Veg</i>	<i>Non-veg</i>
<i>Lung Fung</i>	170/-	190/-
<i>Lemon Coriander</i>	170/-	190/-
<i>Jade Soup</i> <i>(Diced vegetables with green peas, mushroom &amp; spinach)</i>	170/-	190/-
<i>Triple Delight Soup</i>	170/-	190/-
<i>Talumein Soup</i>	170/-	190/-
<i>Choice of Cream Soup</i>		
<i>Tomato Soup</i>	170/-	
<i>Veg Clear Soup</i>	170/-	
<i>Mushroom Soup</i>	170/-	
<i>Hot &amp; Sour Soup</i>	170/-	190/-
<i>Manchow Soup</i>	170/-	190/-
<i>Sweet Corn Soup</i>	170/-	190/-
<i>Cream of Chicken</i>		190/-
<i>Tom Yum Soup</i>	170/-	190/-
<i>Tom Kha Soup</i>	170/-	190/-






<i>Corn Salt &amp; Pepper</i>	275/-
<i>Veg Pepper Garlic Sauce</i>	275/-
<i>Crispy Veg</i>	275/-
<i>Honey Chilly Potato</i>	275/-
<i>Veg. Manchurian</i>	275/-
<i>Spring Roll</i>	275/-
<i>Cheese Corn Spring Roll</i>	295/-
<i>Paneer Manchurian</i>	295/-
<i>Honey Chilly Cauliflower</i>	295/-
<i>Red Hot Baby Corn</i>	295/-
<i>Veg. Stir Fry</i>	295/-
<i>Dragon Roll</i>	295/-
<i>Baby Corn Chilly</i>	295/-
<i>Paneer 65</i>	295/-
<i>Mushroom Honey Chilly Sauce</i>	295/-
<i>Chilly Paneer</i>	295/-
<i>Chilly Mushroom</i>	295/-
<i>Tamarind Platter</i>	375/-
<i>(Crispy Veg, Honey Chilly Potato, Chilly Paneer)</i>	

*Non-Vegetarian*



<i>Chicken 65</i>	375/-
<i>Honey Chilly Chicken</i>	375/-
<i>Chicken Salt &amp; Pepper</i>	375/-
<i>Chicken Manchurian</i>	375/-
<i>Chicken Stir Fry</i>	375/-
<i>Spicy Chicken wings</i>	375/-
<i>Crispy Pepper Chicken</i>	375/-
<i>Chilly Chicken</i>	375/-
<i>Kung Pao Chicken</i>	375/-
<i>Chicken Salt &amp; Pepper</i>	375/-
<i>Lemon Chicken</i>	375/-
<i>Chicken Hot Garlic</i>	375/-
<i>Sizzling Chicken</i>	375/-
<i>Chicken lollipop</i>	410/-
<i>Chilly Fish</i>	430/-
<i>Fish Salt &amp; Pepper</i>	430/-

## *Rice & Noodles*

	Veg.	Non Veg.
<i>Fried Rice</i>	260/-	300/-
<i>Hakka Noodles</i>	260/-	300/-
<i>Schezwan Noodles/Rice</i>	275/-	315/-
<i>Chilly Garlic Noodles/Rice</i>	275/-	315/-
<i>Singapuri Noodles/Rice</i>	275/-	315/-
<i>American Choupsey</i>	275/-	315/-
<i>Pan Fired</i>	275/-	315/-
<i>Bangkok Rice</i>	305/-	335/-

## *Thai*

	Veg	Chicken	Fish
<i>Thai Red Curry</i>	365/-	405/-	430/-
<i>Thai Green Curry</i>	365/-	405/-	430/-

## *Dimsums*

<i>Veg</i>	230/-	
<i>Non Veg</i>		290/-
<i>Chilly Garlic</i>	290/-	310/-

## *Sizzler*

<i>Veg. Sizzler</i>	430/-	
<i>Non Veg. Sizzler</i>		490/-

## *Tandoor & Delight Vegetarian*

<i>Paneer Aap ki Pasand</i> (Paneer Tikka, Paneer Achari Tikka, Paneer Ajwani Tikka) (Cubes of cottage cheese with hung curd and cooked in tandoor.)	325
<i>Dahi ke Sholay</i>	305
<i>Royal Hara Bhara</i>	305
<i>Veg. Seekh Kebab</i>	305
<i>Paneer Golden Tikka</i>	305
<i>Mashroom Tikka</i>	305
<i>Dahi Kabab</i>	305
<i>Tandoori Kumbh/Achari Mushroom</i> (Chilly Cheese stuff mushroom deep fried served with mint sauce)	325
<i>Chocie of chaap (Tandoori, Lahsuni, Afghani)</i>	325
<i>Paneer Malai Tikka/Sesame Paneer Tikka</i>	325
<i>Paneer Cheese Garlic Tikka</i>	335
<i>Veg. Platter</i>	455



## *Non Vegetarian*

<b>Tandoori Chicken (Half / Full)</b> (Delhi's favourite offering from the tandoor now enjoyed world wide)	360/- 510/-
<b>Barra Chicken</b> (Juicy fresh chicken marinate in yogurt spices and grilled in charcoal oven)	350/- 520/-
<b>Bhatti Chicken</b>	350/- 520/-
<b>Afghani Chicken (Half / Full)</b> (Tender pieces of chicken marinated in cashewnut paste cream & cheese)	360/- 530/-
<b>Chicken Tikka/Chicken Kalimirch Tikka / Murgh Lahsuni Tikka / Murg Pahadi Tikka /Murgh Lahori Tikka/ Angara Tikka</b>	440/- 440/-
(Chicken supremes matured in a spicy nutty yogurt enriched with masalas and chargrilled)	
<b>Chicken Gulafi Kebab</b>	440/-
<b>Chicken Seekh Kebab</b>	440/-
<b>Chilly cheese Chicken Ttikka</b>	450/-
<b>Murgh Malai Tikka</b> (Chicken cubes with five herbs cooked on skewer delicately basted with clarified batter)	450/-
<b>Dahi Chicken Masala</b>	450/-
<b>Murgh Assorted Tikka Platter</b>	510/-
<b>Fish Tikka</b> (Fish cooked in a tandoori marinade with chilli, cumim and coriander)	480/-
<b>Fish Ajwani Tikka</b>	480/-
<b>Fish Amritsari</b> (Batter fried mini hammour fillets spiced with tandoori masala)	510/-
<b>Non-Veg Platter</b>	575/-



## *Vegetarian*

<b>Paneer Makhni</b> (Cubes of cottage cheese prepared with Indian butter gravy)	290/-
<b>Paneer Amritsari</b> (Cubes of cottage cheese prepared in rich gravy)	290/-
<b>Kadhai Paneer</b> (Cubes of cottage cheese, capsicum and tomato prepared in rich gravy)	290/-
<b>Kashmiri Malai Kofta</b> (Fresh vegetable dumpling and cheese cooked in mild almond and cream sauce)	305/-
<b>Kachi Mirchi ka Paneer</b> (Cubes of cottage cheese immered in onion, tomato & green chilli sauce, garnished with green chilli, coriander leaves & ginger)	305/-
<b>Paneer do Pyaza</b> (Paneer cubes cooked in onion, tomato and cashewnut gravy and indian spices, garnish with sauted onion)	305/-
<b>Palak Paneer</b>	305/-
<b>Paneer Chatpata</b>	305/-
<b>Tawa Paneer</b> (Paneer cooked in tawa style with onion and tomato gravy, spicy and hot dish)	305/-
<b>Methi Matar Malai</b>	305/-
<b>Paneer Tikka Masala</b> (Slices of home made cottage chees roasted in thick curry sauce and chopped Masala gravy)	305/-
<b>Paneer Lababdar</b> (Homemade cottage fred and cooked in tangy and mouth watering gravy)	305/-
<b>Mushroom Mutter Nisha</b> (Fress mushroom and green peas cooked in onion tomato masala and tossed with fresh coriander leaves)	320/-
<b>Mushroom Hara Pyaza</b> (Fresh mushroom and spring onion tossed with cumin cooked with onion tomato masala)	320/-
<b>Mushroom Masala</b> (Fresh mushroom cooked with onion and tomato masala with Indian spices)	320/-
<b>Paneer Pasanda</b> (A rich and delicious recipes of shallow fried stuffed paneer sandwiches in a smooth, creamy onion-tomato based gravy)	330/-



**Veg Jalfrezi**

*(Mix veg cooked in Home made gravy pounded style)*

280/-

**Rajma Masala**

*(Kidney beans cooked in onion and tomato masala, indian spices and butter)*

280/-

**Bhindi Masala (Seasonal)**

*(Crispy lady finger cooked with onion and tomato and spices)*

280/-

**Rawal Pindi Chana**

*(Traditional North Indian dish made of dollar chicken peas, tomatoes & garnished with ginger julenne and onions)*

280/-

**Veg Kolhapuri**

305/-

**Jodhpuri Kofta**

305/-

**Vegetable Shahi Korma**

*(Combination of fresh vegetables cooked in cashewnut gravy and traditional spices)*

305/-

**Dum Aloo Kashmiri**

*(Whole potato stuffed in cheese and cooked in kashmiri style)*

305/-

**Deewani Handi**

*(Mix veg cooked in home made styles)*

305/-

**Dal Tadka**

*(Homestyle cooking cumin seed temper combination of moong daal and masoor daal)*

270/-

**Dal Makhani**

*(Evergreen favorite black lentils delicacy incorporated with fresh tomatoes and garlic immersed over night finished with cream and butter)*

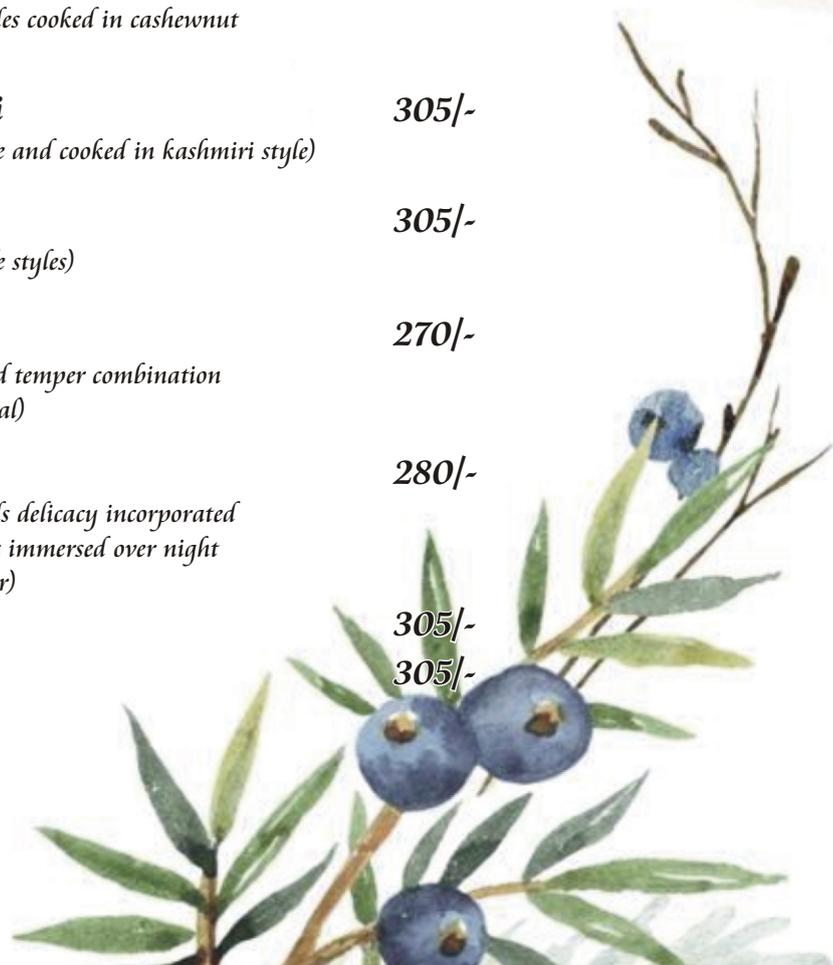
280/-

**Soya Chaap Masala**

305/-

**Veg keema Masala**

305/-



## *Non Vegetarian*

### **Butter Chicken**

*(Tandoori Chicken cooked in a classical tomato gravy with dollops of butter and cream)*

405 (Half) 575 (Full)

### **Kadhai Chicken Spicy**

*(Spring chicken cooked with bell pepper and whole spices and draped with garlic tomato infusion)*

405 (Half) 575 (Full)

### **Dum Ka Murg**

405 (Half) 575 (Full)

### **Chicken Korma**

*(Boneless pieces of chicken cooked in cashewnut base gravy)*

460/-

### **Dahi Chicken Masala**

460/-

### **Chicken Masala**

*(Chicken pieces cooked in tomato and onion gravy indian spices, spicy dish)*

460/-

### **Chicken Kolhapuri**

470/-

### **Chicken Chatpata**

470/-

### **Chicken Jalfrezi**

470/-

### **Murg Tikka Masala (Spicy Chicken)**

470/-

*(Diced tandoori chicken cooked with tomatoes and herb sauce)*

### **Murg Lababdar**

470/-

*(Succulent chargrilled chicken tikka draped in rich sauce of onion and tomatoes)*

### **Murg do Pyaza**

470/-

*(Chicken cooked with onion, tomato and cashewnut gravy, indian spices garnish with saute dice onion)*

### **Murg Kalimirch**

470/-

*(Tandoori roasted chicken tikka pieces cooked in cashewnut gravy, black pepper flavour finish with cream and butter)*

### **Murg Patiala**

505/-

*(Slices of chicken in masala sauce, ginger served with egg, topped with red sauce and dry fruits)*

### **Murg Rara**

505/-

*(Chicken cooked with chicken keema onion and tomato gravy with indian spices taste is spicy and delicious)*

**Rogan Josh (Chicken/Mutton)**

(A traditional North Indian Chicken / Mutton Preparation)

470/550

**Laal Maas**

(Lamb cubes cooked in a thick onion and tomato paste cooked in a rajasthani traditional way)

550/-

**Hari Mrich ka Bhuna Gosht**

550/-

**Mutton Mughlai**

550/-

**Chicken/Gosht/Fish Curry**

(Chicken/Lamb/Fish cooked in tangy masala gravy)

470/550/550

**Tandoori Bread****Roti**

35/-

**Butter Roti**

40/-

**Missi Roti**

60/-

**Naan**

60/-

**Butter Naan**

75/-

**Laccha Prantha**

75/-

**Pudina Prantha**

75/-

**Garlic Naan**

85/-

**Mirchi Prantha**

85/-

**Choice of Kulcha**

95/-

(Paneer, mix veg., Aloo, onion)

**Chur Chur Prantha**

115/-

**Peshawari Naan**

115/-

**Keema Naan**

185/-

**Rice & Biryani****Chicken Biryani**

440/-

**Safed Chawal**

220/-

**Jeera Rice**

240/-

**Tawa Pulao**

260/-

**Veg Biryani**

325/-

**Tamarind special Mutton Dum Biryani**

495/-

**Butter Chicken Biryani**

495/-



## *Raita & Salad*

<i>Curd</i>	<i>130/-</i>
<i>Boondi Raita / cucumber / veg</i>	<i>130/-</i>
<i>Pineapple Raita</i>	<i>190/-</i>
<i>Green Salad</i>	<i>170/-</i>

## *Dessert*

<i>Gulab Jamun</i>	<i>100/-</i>
<i>Choice of Ice Cream</i>	<i>140/-</i>
<i>Brownie with Ice Cream</i>	<i>190/-</i>
<i>Tutti Frutti</i>	<i>210/-</i>
<i>Classic Waffle</i>	<i>250/-</i>
<i>Choice of Waffle</i>	<i>270/-</i>
<i>(Chocolate, Nutella, Strawberry)</i>	

