

TAMARIND KITCHEN

WEEKEND LUNCH MENU

CAMIKARA HIGHBALL: CAMIKARA 8 YEARS RUM, PINEAPPLE & CARDAMOM SHRUB,
GINGER BITTERS, SODA

RAGADA PAPDI CHAAT
tangy white peas with papdi chaat

MASALA DOSA
South Indian fermented crepe made from rice & lentils,
filled with spiced potatoes

Served as a Silver Crescent with 4 silver bowls filled with:

KERALA PRAWN CURRY
kodampuli (black tamarind), coconut, shallots & Malabar spices

OLD DELHI BUTTER CHICKEN
rich caramelized tomato sauce with dried fenugreek

LASOONI PALAK
garlic tempered spinach

YELLOW DAL
tempered with cumin

STEAMED RICE / NAAN

Choose one

KALA JAMUN / SAFFRON RASMALAI / MANGO KULFI

£ 29 p p

Not available on 09.03.2024 and 10.03.2024. The menu is available on Saturdays and Sundays between 12 pm and 2.30 pm. The menu is offered for the parties of minimum of 2 guests and maximum of 8 guests and served to the entire table only. All items listed are served to every diner. An optional service charge of 15% will be added to your final bill. Please notify staff of any food allergies or intolerances before ordering, however please kindly note that despite our best efforts, traces of allergens may be present in our dishes.

TAMARIND KITCHEN

VEGETERIAN WEEKEND LUNCH MENU

CAMIKARA HIGHBALL: CAMIKARA 8 YEARS RUM, PINEAPPLE & CARDAMOM SHRUB,
GINGER BITTERS, SODA

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

MASALA DOSA

South Indian fermented crepe made from rice & lentils, filled with spiced potatoes

Served as a Silver Crescent with 4 silver bowls filled with:

NIZAMI VEGETABLE KOFTA CURRY

light almond & poppy seed curry with vegetable dumplings

PANEER LABABDAR

cottage cheese in a delectable, creamy & rich tomato & onion sauce

LASOONI PALAK

garlic tempered spinach

YELLOW DAL

tempered with cumin

STEAMED RICE / TANDOORI ROTI

Choose one

KALA JAMUN / SAFFRON RASMALAI / MANGO KULFI

£ 29 pp