

TAMARIND KITCHEN

WEEKEND MENU - £29 PP

Elevate your dining experience

Spring Sling £11

sapling gin, peach aperitif, cocchi americano rosa vermouth, cherry, lemon, soda

House Wine White/Red £7.50

White Rhino Indian Lager £6

choose one:

GOLDEN PLANTAIN CHAT

crispy fried plantain bites finished with tangy spices & sweet sauce topping

WATERMELON CHAAT

grapes, almonds & tangy tamarind chutney

CHICKEN SEEKH KEBAB

char-grilled minced chicken skewers, aromatic spices

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

KERELA PRAWN CURRY

kodampuli (black tamarind), coconut, shallots, Malabar spices

OLD DELHI BUTTER CHICKEN

rich caramelized tomato sauce, dried fenugreek

YELLOW DAL

tempered with cumin

CUCUMBER RAITA

served with basmati rice or tandoori naan / roti

Add a dessert for £3

Choice of:

KALA JAMUN

large black gulab jamun with vanilla icecream

SAFRON RASMALAI

rich Indian cheesecake with thickened saffron milk

SELECTION OF GELATO/SORBET

VEGETRAIN WEEKEND MENU £29PP

Elevate your dining experience

Spring Sling £11

sapling gin, peach aperitif, cocchi americano rosa vermouth, cherry, lemon, soda

House Wine White/Red £7.50

White Rhino Indian Lager £6

choose one:

GOLDEN PLANTAIN CHAAT

crispy fried plantain bites finished with tangy spices & sweet sauce topping

WATERMELON CHAAT

grapes, almonds & tangy tamarind chutney

CHANDANI PANEER TIKKA

homemade organic paneer, white spices & silver leaf

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

PANEER LABABDAR

cottage cheese, creamy and rich tomato & onion sauce

ZAFRANI KOFTA CURRY

soft vegetable dumplings, saffron, aromatic curry

YELLOW DAL

tempered with cumin

CUCUMBER RAITA

served with basmati rice or tandoori naan / roti.

Add a dessert for £3

Choice of:

KALA JAMUN

large black gulab jamun with vanilla icecream

SAFRON RASMALAI

rich Indian cheesecake with thickened saffron milk

SELECTION OF GELATO/SORBET