Diwali – £55 per person

RANGOLI SOUR £11
Sapling gin, Le Chemin Des Moines Liqueur, yuzushu, lemon, Peychaud's bitters, vegan foamer

DAHI BHALLA CHAAT
lentil fritters topped with creamy yoghurt and chutneys

DUNGAR CHICKEN CHOPS
tandoori grilled smoked and spicy chicken thigh tikka

ACHARI TANDOORI PRAWNS
prawns with yoghurt, tangy pickling spices

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

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

MALAI MURGH
rich sauce of cream, yoghurt, cashews and mild aromatic spices

KALONJI ALOO
new potatoes tempered with onion seeds & home-ground spices

DAL MAKHANI
black lentil & kidney beans cooked with spices, butter & cream

LEMON RICE / STEAMED RICE / NAAN

DIWALI SWEET PLATTER
angoori gulab jamun, motichoor ladoo, milk cake

tamarindkitchen.co.uk
167-169 Wardour Street, W1F 8WR
reservations: +44 (0)207 287 4243

The menu is offered for the entire table. Minimum order of 2 diners.
Last Orders: Lunch 1.30 PM
Dinner Monday - Thursday: 9.30 PM
Dinner Friday - Saturday 10 PM
Dinner Sunday: 9PM

Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk.
All our dishes can contain traces of nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.
Please note that a discretionary 15% service charge will be added to your final bill.

Vegetarian Diwali – £55 per person

RANGOLI SOUR £11
Sapling gin, Le Chemin Des Moines Liqueur, yuzushu, lemon, Peychaud's bitters, vegan foamer

DAHI BHALLA CHAAT
lentil fritters topped with creamy yoghurt and chutneys

ACHARI PANEER TIKKA
homemade cheese, tangy pickling spices, stuffed with mango chutney

CRISPY BROCCOLI
laced with a chilli garlic glaze

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

SHAHI PANEER
rich, soft paneer cubes simmered in a thick, mildly spiced sauce

ZAFRANI KOFTA CURRY
light almond and poppy seed curry with vegetable dumplings

LASOONI PALAK
garlic tempered spinach

DAL MAKHANI
black lentil & kidney beans cooked with spices, butter & cream

LEMON RICE / STEAMED RICE / TANDOORI ROTI

DIWALI SWEET PLATTER
angoori gulab jamun, motichoor ladoo, milk cake

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