

# TAMARIND KITCHEN

## VALENTINE MENU £65PP

### BROCCOLI CHANA TIKKI CHAT

Crisp broccoli & black chickpea patties, tender yellow peas  
yoghurt, mint & tamarind chutneys

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### BLACK PEPPER CHICKEN TIKKA

Seasoned with tellicherry peppercorns

### TANDOORI PRAWN

Red pepper & chilli garlic marinated with homemade spices

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

### BADAMI KORMA

Chicken breast, rich almond & cashew sauce, clove, fennel

### KERELA PRAWN CURRY

Kodampuli (black tamarind), coconut, shallots & malabar spices

### LASOONI PALAK

Garlic tempered spinach

### YELLOW DAL

Tempered with mustard & cumin

### STEAMED RICE / NAAN

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### RASPBERRY & PISTACHIO SEMIFREDDO

Yogurt, raspberry indulgence, pistachio crumble

The menu is offered for the entire table. Minimum order of 2 diners.

Last orders: Lunch 1.30 pm  
dinner saturday 10 pm (9pm on Sunday)

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. Please be advised that each guest is required to order one main course per person.

# TAMARIND KITCHEN

## VALENTINE MENU VEG £65PP

### BROCCOLI CHANA TIKKI CHAT

Crisp broccoli & black chickpea patties, tender yellow peas  
yoghurt, mint & tamarind chutneys

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### CHANDNI PANEER TIKKA

Homemade organic paneer, white spices & silver leaf

### CRISPY SPROUTING BROCCOLI

Laced with chilli-garlic glaze

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

### ZAFFRANI KOFTA CURRY

Soft vegetable dumpling, aromatic curry, infused with saffron

### SAAG PANEER

Coarse garlic tempered spinach, cottage cheese & spices

### KALONJI ALOO

Potatoes tempered with onion seeds & home-ground spices

### YELLOW DAL

Tempered with mustard & cumin

### STEAMED RICE / NAAN

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### RASPBERRY KULFI

Traditional malai kulfi infused with raspberry puree

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