

TAMARIND KITCHEN

TASTING MENU £55PP

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

WILD TANDOORI PRAWNS

green marination of coriander, mint & chilli

DUNGAR CHICKEN CHOPS

tandoori grilled smoked and spicy chicken thigh tikka

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

PISTACHIO MILK CAKE

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 (9PM ON SUNDAYS)

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

18.05.2026

SPRING SLING: Sapling gin, peach aperitif, cocchi americano rosa vermouth, cherry, lemon, soda
11.00

SMALL PLATES

CRAB CAKE chilli-lime chutney	14.00
GOLDEN FRIED PRAWNS crispy prawns, chilli & carom seeds	16.00
VENISON SAMOSA handmade pastry filled with spicy venison mince & raisins	14.00

VEGETARIAN

RAJ KACHORI king of street food, wheat poori filled with goodies & chutneys	16.00
RAGADA PAPDI CHAAT tangy white peas with papdi chaat	14.00
AVOCADO BHELPURI savoury beach snack of puffed rice, tangy chutney combined with avocado	14.00
WATERMELON CHAAT grapes, almonds & tangy tamarind chutney	14.00

GRILLS

	SMALL / REGULAR
TANDOORI OCTOPUS Garlic & black peppercorn marinade, Sweetcorn & water chestnut yoghurt	27.00
TANDOORI LAMB SEEKH KEBAB delicately spiced lamb mince cooked in tandoor	12.00 / 18.00
KASUNDI FISH TIKKA grilled seabass with vibrant, tangy mustard sauce	17.00
WILD TANDOORI PRAWNS green marination of coriander, mint & chilli	22.00 / 32.00
BLACK PEPPER CHICKEN TIKKA seasoned with tellicherry peppercorns	12.00 / 18.00

SMALL / REGULAR

DUNGAR CHICKEN CHOPS tandoori grilled smoked & spicy chicken thigh tikka	12.00 / 18.00
JAIPURI LAMB BOTI diced lamb, warm spices & mint	12.00 / 16.00

VEGETARIAN

SPICED CORN RIBS crispy corn, lemon-butter sauce & homemade spice mix	15.00
CHANDANI PANEER TIKKA homemade organic paneer, white spices & silver leaf	16.00
CRISPY SPROUTING BROCCOLI laced with a chilli-garlic glaze	12.00

MAINS SERVED IN A SILVER CRESCENT IN 4 BOWLS £29 PP

Minimum order 2 guests, maximum 8 guests. Prep time: 25 - 30 mins

NON-VEGETARIAN

Kerala prawn curry, Old Delhi butter chicken,
Lasooni palak & Yellow dal

VEGETARIAN

Zafrani vegetable kofta curry, Paneer lababdar,
Lasooni palak & Yellow dal

CURRIES AND BIRYANI

KERALA PRAWN CURRY 29.00

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

BADAMI MURGH KORMA 28.00

chicken breast, almonds, green
cardamom & saffron

OLD DELHI BUTTER CHICKEN 28.00

rich caramelized tomato sauce, dried
fenugreek

CALCUTTA BHUNA GOSHT 29.00

aromatic slow-cooked lamb
from Kolkata

HYDERABADI LAMB SHANK 29.00

slow-cooked, drizzled with
robust sauce

AWADHI CHICKEN BIRYANI 29.00

slow-cooked in a sealed pot,
fragrant chicken biryani, saffron &
Himalayan Screw Pine flower

ZAFRANI KOFTA CURRY 24.00

Soft vegetable dumplings, saffron,
aromatic curry

PANEER LABABDAR 26.00

cottage cheese, creamy & rich
tomato & onion sauce

VEGETABLES

LASOONI PALAK

garlic tempered spinach

KALONJI ALOO

new potatoes tempered with
onion seeds, home-ground spices

BHINDI DO PYAZA

stir fried okra tossed, softened onions,
tomatoes, ginger

YELLOW DAL

tempered with cumin

KAALI DAL

slow cooked, North Indian classic

SIDES

8.00

8.00

9.00

8.00

12.00

GRAINS

PLAIN / BUTTER / GARLIC NAAN 6.00

FRESH CHILLI GARLIC NAAN 7.00

CHEESE NAAN 8.00

TANDOORI ROTI 6.00

STEAMED RICE 6.00

LEMON RICE 7.00

CUCUMBER RAITA 6.00

TAMARIND

KITCHEN