

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.

01.07.2026

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

SMALL PLATES

CRAB CAKE 14.00

chilli-lime chutney

GOLDEN FRIED PRAWNS 16.00

crispy prawns, chilli
& carom seeds

VENISON SAMOSA 14.00

handmade pastry filled with
spicy venison mince & raisins

VEGETARIAN

RAJ KACHORI 16.00

king of street food, wheat poori
filled with goodies & chutneys

RAGADA PAPDI CHAAT 14.00

tangy white peas with papdi chaat

AVOCADO BHELPURI 14.00

savoury beach snack of puffed rice,
tangy chutney combined with avocado

GRILLS

SMALL / REGULAR

TANDOORI OCTOPUS 27.00

Garlic & black peppercorn marinade,
Sweetcorn & water chestnut yoghurt

TANDOORI LAMB 12.00 / 18.00

SEEKH KEBAB
delicately spiced lamb mince
cooked in tandoor

KASUNDI FISH TIKKA 17.00

grilled seabass with vibrant, tangy
mustard sauce

WILD TANDOORI PRAWNS 22.00 / 32.00

green marination of
coriander, mint & chilli

BLACK PEPPER CHICKEN 12.00 / 18.00 TIKKA

seasoned with tellicherry
peppercorns

SMALL / REGULAR

DUNGAR CHICKEN 12.00 / 18.00

CHOPS

tandoori grilled smoked & spicy
chicken thigh tikka

CHARGRILLED LAMB CHOPS 24.00 / 34.00

tandoor grilled, yoghurt &
robust spices

VEGETARIAN

SPICED CORN RIBS 15.00

crispy corn, lemon-butter sauce &
homemade spice mix

CHANDANI PANEER TIKKA 16.00

homemade organic paneer, white
spices & silver leaf

CRISPY SPROUTING BROCCOLI 12.00

laced with a chilli-garlic glaze

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