

# TAMARIND KITCHEN

## TASTING MENU £55PP

### RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

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### WILD TANDOORI PRAWNS

green marination of coriander, mint & chilli

### DUNGAR CHICKEN CHOPS

tandoori grilled smoked and spicy chicken thigh tikka

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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

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### 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 vermouthe, cherry, lemon, soda  
11.00

## SMALL PLATES

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

## VEGETARIAN

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

## GRILLS

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

## SMALL / REGULAR

<b>DUNGAR CHICKEN CHOPS</b> tandoori grilled smoked & spicy chicken thigh tikka	12.00 / 18.00
<b>CHARGRILLED LAMB CHOPS</b> tandoor grilled, marinated with yoghurt & robust spices	24.00 / 36.00
<b>VEGETARIAN</b>	
<b>SPICED CORN RIBS</b> crispy corn, lemon-butter sauce & homemade spice mix	15.00
<b>CHANDANI PANEER TIKKA</b> homemade organic paneer, white spices & silver leaf	16.00
<b>CRISPY SPROUTING BROCCOLI</b> 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** 8.00  
garlic tempered spinach

**KALONJI ALOO** 8.00  
new potatoes tempered with  
onion seeds, home-ground spices

**BHINDI DO PYAZA** 9.00  
stir fried okra tossed, softened onions,  
tomatoes, ginger

**YELLOW DAL** 8.00  
tempered with cumin

**KAALI DAL** 12.00  
slow cooked, North Indian classic

**SIDES**

**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**  

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**KITCHEN**