

TAMARIND LUNCH MENU

2 courses £35pp / 3 courses £39pp

Crispy Noodle Salad

crispy noodles, cabbage, nuts with tangy balsamic dressing

Curly Kale Salad

crunchy salad with toasted almonds, date slivers & kokum dressing

Rajasthani Churi Chat

Indian street food, with sweet & tangy chutneys

Allahabadi Baked Samosa

homemade pastry filled with vegetables, served with tangy chutney

Crab Xec Xec

backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa

Grilled Scallop

mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar

Methi Malai Paneer

lotus seed & cottage cheese curry in a fresh fenugreek sauce

Maharashtrian Vangi Biryani

slow-cooked fragrant rice with baby aubergine & homemade goda masala

Bell Pepper Chicken Tikka

light, creamy chicken tikka laced with mixed bell peppers

Prawn Curry

infused with aromatic spices

Coconut & Chilli Seabass

chilli glaze, dehydrated black olives & salmon roe

Spicy chargrilled Jumbo prawn

cooked over open fire with pickled chilli paste

Chargrilled Lamb Chop

spiced marinade & pistachio crust

Served with:

Lasooni palak, Hyderabad Dal Katli, Beetroot Raita

Naan or Rice

Mango Kulfi / Chocolate Rasmalai Tart /

Choice of Ice Creams or Sorbets / Hot Gulab Jamun with Ice Cream

Menu is offered for entire table only. Minimum order 2 guests, maximum 6 guests. Available Monday to Sunday 12pm – 2.30pm. Tables are offered for 1.5 hours. 13,5% discretionary will be added to your bill.

All prices include VAT at current rate. Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. Please notify the server about any dietary requirements / allergies before ordering.