

TAMARIND LUNCH MENU

2 courses £28pp / 3 courses £33pp

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 (£8pp supplement)

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

Mewa Mawa Kofta Curry

mawa kofta in delicate cashew & yoghurt curry with caramelized figs

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

Calcutta Prawn Curry

tender prawns coated with a creamy sauce of coconut milk, flavoured with Indian mustard "kasundi"

Coconut & Chilli Seabass

chilli glaze, dehydrated black olives & salmon roe

Spicy Chargrilled Jumbo Prawn (£8pp supplement)

cooked over open fire with pickled chilli paste

Chargrilled Lamb Chop (£8pp supplement)

spiced marinade & pistachio crust

Served with:

Lasooni palak, Frontier Dal, Beetroot Raita

Naan or Rice

**Mango Kulfi / Chocolate Rasmalai Tart /
Choice of Ice Creams or Sorbets / Hot Gulab Jamun with Ice Cream**

The menu is not available on 19.03.2023

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. Menus are subject to change.