

**WEEKEND**  
**LUNCH MENU £48pp**

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**Crazy Highball**

*Crazy Lassi gin, Madeira, rhubarb oleo saccharum,  
pomegranate soda*

Distilled by first-generation British Indians, Crazy Gin blends British innovation with vibrant Indian flavours. This smooth and refreshing spirit perfectly complements Tamarind's modern approach to Indian cuisine.

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**Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

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**Herb Marinated Chicken Tikka**

*fresh coriander, basil, green chilli chicken tikka*

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**Coconut & Chilli Seabass**

*with coconut & fresh red chilli glaze*

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**Malabar Lobster Curry**

*slow-cooked tender lobster in an aromatic curry of Kerala,  
coconut, tamarind & banana shallots*

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**Crispy Sprouting Broccoli**

*laced with a chilli garlic glaze*

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**Mewari Dal Tadka**

*a trio of lentil tempered with cumin & asafoetida*

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**Beetroot Raita**

**Naan**

**Jeera Pulao**

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Choose one:

**Brown Butter Caramel Tart /  
Salted Caramel Kulfi / Apricot Eton Mess /  
Choice of Ice Creams or Sorbets**

375ml house red or white wine £19

Please speak to server for allergens information. Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles. The menu is offered for the whole table on Saturdays and Sundays between 12pm and 2.30pm. Service is discretionary but a recommended 15% will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Please kindly note that menus are subject to change.

08.04.2024

# VEGETARIAN WEEKEND

## LUNCH MENU £48pp

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pomegranate soda*

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### **Rajasthani Churi Chaat**

*Indian street food, with sweet & tangy chutneys*

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### **Tandoori Paneer Tikka**

*homemade cottage cheese & pickle marinade*

### **Tandoori Sweet Potato**

*slow-cooked with dried pomegranate & chilli flakes*

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### **Mewa Mawa Kofta Curry**

*vegetable dumplings, pistachio, cashew,  
caramelised onions & tomato sauce*

### **Crispy Sprouting Broccoli**

*laced with a chilli garlic glaze*

### **Mewari Dal Tadka**

*a trio of lentil tempered with cumin & asafoetida*

### **Beetroot Raita**

### **Multigrain Roti**

### **Jeera Pulao**

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Choose one:

**Salted Caramel Kulfi /**

**Gulab Jamun with Ice cream / Apricot Eton Mess /**

**Choice of Ice Creams or Sorbets**

375ml house red or white wine £19

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