

APPETIZERS

IDLY \$4.50

Steamed rice and lentil patties

MEDHU VADA \$3.99

Fried lentil donuts

MASALA VADA \$2.99

Channa dal Vada

CUT MIRCHI 🌶️ \$2.99

Chilies battered and deep fried

SAMOSAS \$2.99

Crispy and flaky crust stuffed with potato and peas masala

ALOO BANDA \$3.99

minced vegetables with spices bread crumbed and deep fried

DHAI VADA \$4.50

fried lentil donuts dipped in Yogurt sauce

ASSORTED APPETIZER \$5.50

Assortments of Vada, masala vada, samosa, cutlet and chilly bhajia

GOBI MANCHURIAN (DRY) \$4.99

Crispy cauliflower tossed with manchurian sauce

LEMON CHICKEN \$5.99

Boneless chicken sautéed in spicy lemon sauce and flavored with gin

CHICKEN SANGRILLA \$5.99

Boneless chicken sautéed in spicy special sauce tempering with bell peppers and curry leaves.

CHICKEN 65 \$4.99

Marinated Chicken deep fried. An Indian bar room snack found all over southern India.

CHILLY CHICKEN (DRY) 🌶️ \$5.99

Boneless chicken sautéed with spiced sauces & chilies, herbs & spices

CHICKEN 555 \$5.99

Boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chilly sauce

TANDOORI MIX GRILL \$12.99

Assortment of Tandoori, Tikka, kesari kabob, Shrimp and lamb chop.

SOUPS & Sides

RASAM \$2.99

Sour and spicy soup

SAMBAR \$2.99

Curry flavored lentil soup

PAPAD \$1.49

Crisp lentil wafers

RAITA \$1.49

a traditional Indian side of yogurt whipped with onions, tomatoes & seasoning

House Specials

CHENNA POORI/BHAJI \$5.50

Poori Served with Channa Masala or Potato Masala Curry

CHENNA BATURA \$6.99

a large puffy bread served with chick peas curry

VEGETARIAN THALI \$13.99

Assortment of Curries, sambar, Rasam, Chapathi, Rice, desert, yogurt (May not be available everyday)

SPECIAL BIRYANI 🌶️ \$12.99

Chicken layered in basmathi rice cooked with herbs and garnished with egg, onions and lime wedge

NON-VEGETARIAN THALI \$14.99

Assortment of 2 Non-Veg Curries, 1 Veg. curry, sambar, Rasam, Chapathi, Rice, desert, yogurt. (May not be available everyday)

DOSA Served with Coconut chutney and Sambar

SADA DOSA \$4.99

Thin rice crepes

BUTTER SADA DOSA \$5.25

crepe cooked with butter

MYSORE SADA DOSA \$5.50

crepe with hot chutney

ONION DOSA \$5.50

crepe filled with onions

PAPER DOSA \$5.99

Thin crisped extra long dosa

RAVA DOSA \$8.50

plain wheat crepe. Choice of Onion or special

LITHAPPAM \$6.50

Pancake made of rice and lentils.

Toppings: Tomato, peas, onions, hot chilly, vegetables

MADRAS MASALA DOSA \$6.25

plain crepe stuffed with Potato curry and Madras Masala

ANDHRA SPICY DOSA 🌶️ \$6.25

plain crepe topped with coriander, garlic, chilly, tamarind

CHICKEN DOSA \$6.50

Crepe filled with Chicken curry stuffing

HYDERABADI KHEEMA DOSA \$6.99

plain crepe stuffed with Kheema

SET DOSA with CHENNA MASALA \$6.50

Pancake size dosa served with Channa Masala

RICE ITEMS

BISEBELLA BATH \$6.50

rice cooked with fresh vegetables and lentils

LEMON RICE \$5.50

lemon flavored rice with curry leaves

YOGURT RICE \$5.50

rice with yogurt and spices

SPECIAL BIRYANI 🌶️ \$12.99

Chicken layered in basmathi rice cooked with herbs and garnished with egg, onions and lime wedge

BIRYANI \$9.99

Vegetables or Boneless Chicken or Lamb cooked with basmathi Rice. Served with raita. (Chicken - \$1 more, Lamb \$2 more)

BREAD Fresh Breads baked in the Tandoori

NAAN \$1.50

Leavened thick chewy bread from clay oven

GARLIC NAAN \$1.99

Soft flour bread stuffed with fresh garlic baked on clay oven

ONION KULCHA \$2.99

Soft flour bread stuffed with fresh onions baked on clay oven

KHEEMA NAAN \$3.95

Mix of minced garlic, ground lamb herbs & stuffed in Naan

ROTI \$1.99

whole wheat bread

ALOO PARATHA \$3.50

multi layered whole wheat bread stuffed with potato

CHAPATHY \$1.99

Thin wheat flour bread

POORI \$2.49

deep fried wheat puff bread

BATURA \$2.99

Leavened and fermented bread deep fried

BREAD BASKET \$7.25

An Assortment of bread includes Naan, Onion kulcha, garlic naan and Roti

All items made to your spice level except those marked with 🌶️ (Spicy)

TANDOORI

The Tandoori: A traditional Indian clay pit used for cooking marinated vegetables, meats & seafood.

TANDOORI CHICKEN \$9.99
Chicken marinated in yogurt, fresh spices & lemon juices then barbecued in tandoor

TIKKA KABAB \$10.99
Boneless Chicken charbroiled in Tandoor & cooked to bring out the intricate flavor

KALMI KABAB \$10.99
Chicken marinated in cashew paste, yogurt and green chilies

LAMB CHOPS \$12.99
Lamb chops marinated with herbs and spices then grilled

KESARI KABAB \$10.99
Boneless chicken marinated with herbs & spices then grilled in tandoor

TANDOORI SHRIMP \$12.99
Tender shrimp marinated in yogurt, garlic, ginger & spices then grilled in tandoor

TANDOORI MIX GRILL \$12.99
Combination platter consisting of all the above items

INDO-CHINESE ENTREES

SECHWAN CHICKEN \$10.99
Boneless chicken cooked in spicy Szechwan sauce.

CHILLY CHICKEN 🌶️ \$9.99
Boneless chicken sautéed with spiced sauces & chilies, herbs & spices

FRIED RICE \$8.99
Indian style fried rice choice of vegetable or chicken (**add \$1 for chicken or Egg**)

GOBI MANCHURIAN \$9.99
Battered Cauliflower fried and tossed in Manchurian Sauce.

HYDERABADI GINGER CHICKEN \$10.99
Boneless chicken sautéed with spiced sauces & ginger flavor

CHICKEN MANCHURIAN \$9.99
Boneless chicken fried and tossed in Manchurian Sauce.

VEGETARIAN ENTREES

Served with basmati Rice

ALOO JEERA \$8.99
Boiled potatoes with cumin's, onion sauce and spices

CHANNA MASALA \$8.49
chick peas cooked in exotic spices

NAVRATNA KORIMA \$9.99
a traditional combination of garden fresh vegetables cooked in an exotic creamy sauce containing cashews, nuts and spices

PALAK PANEER \$8.99
home-made cottage cheese cooked with spinach and spices

MATTAR PANEER \$8.99
home made cheese and green peas cooked in curry sauce

PANEER TIKKA MASALA \$9.99
Cottage cheese with onion, Bell pepper, tomato sauce and herbal masala

ALOO SAAG \$8.99
potatoes cooked with spinach and spices

ALOO GOBI MASALA \$8.99
cauliflower and potatoes garnished with tomatoes and spices

GUTHI VANKAYA (Eggplant) \$9.99
Eggplant cooked in curry based Southindian spices

DAL FRY \$7.99
Mildly spiced lentil curry

BENDI MASALA \$8.99
tender Okra cooked with onions, bell pepper, tomatoes, spices and herbs.

All items made to your spice level except those marked with 🌶️ (Spicy)

CHICKEN ENTREES

Served with basmati Rice

CHICKEN FRY (DRY) \$10.99

Chicken Cubes sauté with Southindian spices and curry leaves

CHICKEN CHETTINAD \$9.99

Succulent boneless chicken cooked in a spicy gravy with coconut milk and pepper

CHICKEN CURRY \$9.99

Chicken cooked with delicately spiced curry sauce

KADAI CHICKEN \$9.99

A northwest frontier specialty, chicken cooked with fried curry leaves, yogurt & spices

CHICKEN KORMA \$9.99

Boneless chicken cooked in creamy sweet & spicy with mild spices

CHICKEN SAAG \$9.99

Chicken finished with mildly spiced spinach

CHICKEN TIKKA MASALA \$10.99

Chunks of Chicken grilled in clay oven and then cooked in a light creamy tomato sauce with bell peppers and Onions

CHICKEN JALFREIZE \$10.99

A dish specially marinated with Fresh Ground Spices and cooked with Fresh Ginger, Garlic, Green chilies, Tomatoes.

CHICKEN VINDALOO ☼ \$9.99

For a True adventurer, who has a passion for spicy food. Tangy & spicy curry

GONGURA CHICKEN ☼ \$10.99

*Boneless pieces of chicken & chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andhra Pradesh. **Subject to availability***

LAMB ENTREES

Served with basmati Rice

MUTTON FRY (DRY) \$11.99

Lamb pieces sauté with Southindian spices and curry leaves

LAMB CURRY \$10.99

Lamb cooked in freshly ground spices in onion and tomato gravy

LAMB VINDALOO ☼ \$10.99

For the one with true passion for spicy food, lamb and potatoes cooked in fiery red chilly & vinegar sauce

GONGURA LAMB ☼ \$11.99

*Boneless pieces of lamb & chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andhra Pradesh. **Subject to availability***

LAMB SAAGWALA \$10.99

Succulent pieces of lamb cooked with fresh spinach, traditional spices & sautéed with Ginger & garlic

LAMB KORMA \$10.99

Creamy sweet & Spicy with the delicate flavor of mint in coconut sauce

LAMB CHETTINADU ☼ \$10.99

Succulent pieces of lamb cooked in a spicy gravy sauces with coconut milk.

LAMB CURRY \$10.99

Lamb cooked with delicately spiced curry sauce

KHEEMA MATTAR \$10.99

Ground Lamb cooked with peas and spices.

SEAFOOD ENTREES

Served with basmati Rice

SHRIMP MASALA \$10.99
Shrimp cooked in freshly ground spices in onion and tomato gravy

TANDOORI SHRIMP \$12.99
Tender shrimp marinated in yogurt, garlic, ginger & spices then grilled in tandoor

SHRIMP VINDALOO 🌶️ \$10.99
For the one with true passion for spicy food, shrimp and potatoes cooked in fiery red chilly & vinegar sauce

FISH FRY \$11.99
Fish marinated with exotic spices and deep-fried, garnished with onions.

FISH CURRY \$10.99
Shrimp cooked in freshly ground spices in onion and tomato gravy

GONGURA SHRIMP 🌶️ \$12.99
*Boneless pieces of shrimp & chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andhra Pradesh. **Subject to availability***

DESSERTS

RASMALAI \$2.50
2 pcs. of Snowy floats of sweetened milk in milk flavored with rose water and garnished with pistachio nuts

GULAB JAMUN \$2.50
Deep fried plum colored dumplings of dried milk & refined flour soaked in sugar syrup

CHOCOLATE CAKE \$3.50
Big piece of chocolate cake for your delight

ICECREAM \$2.00
A scope of ice cream- Vanilla, Mango or Chocolate

PAYASAM \$2.50
Fried vermicelli in sweetened milk

KULFI \$2.00
Home made Indian Ice cream – Choice of Mango, Badam, Pistachio

GULAB JAMUN with ICE CREAM \$3.50
Fried dumplings of dried milk served with Vanilla Ice cream

BEVERAGES

SODA \$1.50
 Coke, Diet Coke, Sprite
MADRAS COFFEE \$1.99
MASALA TEA (CHAI) \$1.50

MANGO LASSI \$2.50
MANGO SHAKE \$1.99
LASSI (Sweet or Salt) \$1.99

LUNCH BUFFET

Weekday Lunch
Appetizers, Soups, Non-Veg, Veg., Special Rice, Bread, Dessert with Mango Shake and Tea

Weekend Lunch
IDLY, Appetizer, Dosa, Soups, Non-Veg, Veg., Indo-Chinese, Special Rice, Bread, Dessert with Mango Shake.

WWW.TAMARINDPA.COM

All items made to your spice level except those marked with 🌶️ (*Spicy*)

A 17% service charge will be added to all parties of 7 or more. No split checks allowed.

Gift Cards Available

Ask your server for details

CATERING

Planning on Office Party, Birthday Party, Wedding or just a gathering, we cater. No order is too small or too Big. Competitive prices and the Highest quality food. Custom menu according to your specifications.

We do DOSA PARTY at your location.

TRY OUR SECOND LOCATION

The Milder side of Tamarind

tamarind *Flavor of India*

257 N Craig Street

Oakland PA 15213

(412) 605-0500

with LIQUOR License

At tamarind, we are committed to providing our guests a high-energy, contemporary restaurant with fresh, innovative Indian food at moderate, all served in a warm and inviting ambiance.

We have the best traditional Indian dishes, such as Chicken Tikka Masala and Palak Paneer, alongside unique menu items like our Gobi Manchurian appetizer, savory entrees such as the GONGURA CHICKEN and delicious desserts like our Kulfi with Ice cream.

The menu has a wide selection of grilled items roasted in a clay pit oven called the Tandoor, which sears the meat outside while keeping it tender and juicy inside. Our curries feature meats, vegetables and seafood simmered in savory sauces that are spiced to order from mild to extra hot. We recommend fresh baked naan bread as a utensil for scooping up the sauce.

tamarind is known for its knowledgeable, friendly service. We understand that many of our guests may not be familiar with Indian food, and look forward to helping guide you through the extensive menu choices.

So RELAX, and enjoy our hospitality as you sample the intriguing aromas and complex flavors of INDIA