



## Specials Non Vegetarian

All served with Basmati Rice.

## Dessert Ethnic Delights

## LOCATION

10, Saint Francis Way  
Cranberry Twp, PA 16066



ORDER NOW **724 772 9191**

[www.tamarindpa.com](http://www.tamarindpa.com)



10, Saint Francis Way, Cranberry Twp, PA 16066  
724 772 9191

QUALITY TRADITIONAL INDIAN  
CUISINES IN TOWN

## OTHER LOCATIONS

Greentree

Tamarind Express  
Downtown, Southpointe

We Deliver via  
UberEats, Grubhub and Doordash



**GONGURA\***  
Chicken \$12.99  
Lamb / Goat / Shrimp \$13.99

Chilies break the sourness of Gongura leaves in a rich green curry. A speciality from coastal Andhra Pradesh state. \* Subject to availability.

**BUTTER CHICKEN** \$12.99  
Tandoori oven cooked yogurt marinated chicken breast simmered in tomatoes, Indian spices and creamy sauce.

**KADAI**  
Chicken \$12.99  
Lamb / Goat / Shrimp \$13.99

The traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt.

**BUNA**  
Chicken \$12.99  
Lamb / Goat / Shrimp \$13.99

A cooking process where the spices are fried first with the meat then added to cook in it's own juices.

**MAKHANI**  
Chicken \$12.99  
Lamb / Goat \$13.99

Makhani is a mild creamy sauce that originated in Delhi. Tandoori chicken simmered in tomatoes and various spices in creamy sauce.

**KEEMA MUTTER** \$12.99  
Minced Lamb cooked with spices and peas.

**VEPUDU**  
Chicken \$12.99  
Lamb / Goat \$13.99

Hot and spicy Guntur style dish made with fresh ground masala.

\*\*\* Chicken: choice of Breast or Thigh meat

\*\*\* Some dishes like chetinadu, fry, buna taste better with thigh meat.

**BISIBELA BATH** \$8.99  
Basmati rice cooked with fresh vegetables and lentils

**YOGURT RICE** \$7.99  
Basmati rice with yogurt and spices

**LEMON RICE** \$7.99  
Basmati rice flavored with lemon and curry leaves.

**RAITA** \$3.00  
Creamy condiment yogurt dish made with onions, tomato, cucumber, cilantro and a touch of mint.

**PAPADAM** \$2.00

**BASMATI RICE** \$2.00

**PICKLE** \$2.00

**RASMALAI** \$4.49  
2 pcs. of snowy floats of sweetened milk in rose water flavored milk and garnished with pistachio nuts.

**GULAB JAMUN** \$3.49  
Pastry ball made from milk dough fried until golden brown, and served in sugary syrup with cardamom. Topped with cocoa and a hint of coconut.

**KULFI** \$3.49  
Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom and a hint of dark cocoa. Choices: Mango / Almond / Pistachio.

**KHEER RICE PUDDING** \$4.00  
Traditional Indian rice pudding cooked with raisins, cashews, nuts and cardamom.

**GAJAR KA HAIWA** \$4.99  
Rich Dessert made with fresh carrots, milk and sugar encapsulated within the generous amount of ghee.



## Pastries (Eggless)

**PINEAPPLE CAKE** \$3.49

**MANGO CAKE** \$3.49

**BUTTERSCOTCH CAKE** \$3.49

**CHOCOLATE CAKE** \$3.49

\*\* Cakes are subject to availability.

## Bevarages

**SODA (Pepsi Products)** \$2.00

**ICE TEA** \$2.00

**LASSI SWEET OR SALT** \$3.00  
Homemade whisked yogurt shake.

**MANGO LASSI** \$3.00  
Mango & Yogurt drink.

**MANGO SHAKE** \$3.00

**MADRAS COFFEE** \$3.00

**MASALA CHAI** \$3.00

**Corkage per table** \$5.00

**Consumer Advisory:** Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be aware that our restaurant use ingredients that contain major FDA allergens (peanuts, eggs, fish, milk, soy and wheat). Before placing your order, please inform your server at the beginning of your visit if a person in your party has a food allergy or has a special dietary need. We will do our best to accommodate your needs.

Please Indicate mild, medium, spicy or very spicy for your entree. Please give us a minimum of 20 minutes preparation time. Sorry, No substitutions.

Vegan Spicy

we do serve halal meat.

Check our website and facebook page to see the latest news, coupons and specials.

[www.tamarindpa.com](http://www.tamarindpa.com)



# Indian Restaurant

**Keep Calm & Curry On!**





# Starters Vegetarian

**VEGETABLE PAKORA**  \$5.99  
A medley of mixed vegetable spiced fritters hand made fresh to order, dipped in chickpea & rice flour batter, and fried.

**PANEER PAKORA** \$6.99  
A medley of Paneer (Indian cottage cheese) spiced fritters hand made fresh to order, dipped in chickpea & rice flour batter, and fried.

**VEGETABLE SAMOSA**  \$3.99  
A delectable duo of handmade crisp cones filled with potatoes, peas, cumin, spiced & seasoned. Served with house special Tamarind and Mint chutney.

**IDLY**  \$4.99  
Steamed rice and lentil patties served with Sambar, Coconut and Tomato chutneys.

**IDLY/VADA**  \$6.99  
Steamed rice cakes and Fried lentil Donut served with sambar and chutney.

**IDLY MANCHURIAN**  \$6.99  
Fried cur lentil patties tossed with Manchurian Sauce.

**KANCHIPURAM IDLY** \* \$6.99  
Steamed rice and lentil veg. patties served with Sambar, Coconut and Tomato chutneys.  
\* Subject to availability.

**MEDHU VADA** \$4.99  
Deep fried lentil donuts served with Sambar soup and Coconut chutney.

**CUT MIRCHI**  \$4.99  
Chilli bajji refried and sprinkled with onions, chat masala.

**GOBI MANCHURIAN (INDO-CHINESE)**  \$5.49  
Battered cauliflower tossed with manchurian sauce.

**CHILLI PANEER (DRY) (INDO-CHINESE)**  \$5.99  
Paneer (Indian cottage cheese) sauted with onions, bellpeppers, spices chillies & herbs.

**TAMARIND SPL. VEG SAMPLER** \$8.99  
Pakora, medhu vada, chilli bhajji, samosa.

**CHICKEN 65** \$5.99  
Boneless cubes of chicken marinated with Indian spices and deep fried. A popular Indian bar room snack.

**CHICKEN MANCHURIAN (INDO-CHINESE)** \$5.99  
Battered chicken tossed with manchurian sauce.

**CHILLI CHICKEN (DRY) (INDO-CHINESE)**  \$5.99  
Chicken sauted with spices, chillies & herbs.

**CHICKEN SANGRILA** \$6.49  
Boneless chicken sauted in spicy special sauce, tempering with bell peppers and curry leaves.

**MADRAS FISH FRY** \$7.99  
Fish slice marinated, dusted in spices and deep fried.

**GINGER CHICKEN / FISH(+ \$2)** \$6.99  
Cooked Boneless Chicken / Fish Tossed with Spicy Ginger sauce.

**COCONUT SHRIMP** \$7.99  
Chef's special recipe, sauted shrimp with coconut, chillies and tomato.

**SHRIMP PAKORA** \$7.99  
Breaded shrimp fried and sauted with indian spices. A street food.

# Chaat Corner

**SAMOSA CHAAT**  \$6.49  
Mashed pair of samosa with chickpeas and onions tossed in yogurt and our housemade chutneys.

**PAPADI CHAAT**  \$5.99  
Combination of crispy flour crackers, potatoes, chickpeas and onions topped with yogurt and chutney.

**BOMBAY BHEL PURI**  \$4.49  
A mixture assorted crisps tossed with onions, potato, tomato, chutney.

**LUCKNOW ALOO TIKI CHAAT** \$6.99  
Mashed potato patty with chickpeas, onions and spices tossed in yogurt and house-made chutneys.



**POORI WITH MASALA CHANNA OR RAJMA OR BHAJI** \$7.99

Poori served with channa masala (chick peas) or Rajma (Kidney Beans) or potato masala curry (Bhaji).

**DELHI CHOLE BATURA** \$7.99  
A large puffy bread served with chick peas curry.



# Dosa Corner

**SADA (PLAIN) DOSA** \$6.99

**ONION DOSA** \$7.99  
Topped with onions.

**MADRAS MASALA DOSA** \$7.99  
Dosa wrapped with potato based masala.

**MYSORE DOSA** \$7.99  
Spicy chutney coated.

**GHEE DOSA** \$7.99  
Topped with ghee.

**CHICKEN DOSA** \$7.99  
Dosa stuffed with Chicken tikka and spices.

**PANEER DOSA** \$8.99  
Topped with Indian Cottage Cheese.

**EGG DOSA** \$7.99  
Topped with Egg.

**RAVA DOSA\*** \$8.99  
Semolina, rice flour blended crepe with an option of onion.  
\* Subject to availability.

**SPRING DOSA** \$8.99  
A crunchy vegetables wrapped in lentil crepe.

**ANDHRA SPICY DOSA** \$7.99  
Crispy dosa smeared with red chilli chutney and sprinkled with garlic flavored roasted gram.

**SADA UTHAPPAM** \$7.99  
Soft rice pancake baked in griddle.

**ONION UTHAPPAM** \$8.99  
Soft rice pancake baked in griddle with topped onions.

**VEGETABLE UTHAPPAM** \$8.99  
Soft rice pancake baked in griddle with Tomato, Peas, Onions, Hot Chilli or Vegetables.

\*\*\* Potato Masala add \$1.00

# Soups

**DAL SORBA** \$4.99

A delicious and nutritious Red Lentil Soup. Fresh coriander leaves, lemon juice and asafetida seasoning in the end enhances the flavour of this mild legume.

**TOMATO** \$4.99  
Tomato soup, spices, butter and finished with cream.

**SAMBAR**  \$4.99  
Lentil soup prepared with fresh vegetables, turmeric, herbs, cumin, coriander, and mustard seeds. Family recipe.

**RASAM**  \$4.99  
Lentil stock added with South Indian spices. A south Indian speciality.

**SWEET CORN (INDO-CHINESE) VEG** \$4.99

**CHICKEN** \$5.99  
A soup recipe prepared with cream style corn and mixed vegetables and chicken.

**HOT AND SOUR VEG** \$4.99

**CHICKEN** \$5.99

# Fresh Handmade Indian Breads

**NAAN** \$2.00  
Leavened white bread baked in tandoor oven with butter.

**TANDOORI ROTI**  \$2.50  
Unleavened whole wheat bread baked in the tandoor oven.

**ONION NAAN** \$3.00  
Bread stuffed with onions.

**KHEEMA NAAN** \$4.00  
Bread stuffed with ground minced lamb.

**GARLIC NAAN** \$3.00  
Bread topped with garlic.

**ALOO PARATHA** \$4.00  
Paratha stuffed with potato.

**BREAD BASKET** \$6.99  
Plain, garlic and onion naan.

**POORI**  \$3.50  
Fluffy whole wheat bread.

**BATURA** \$4.00  
Large puffy deep fried bread.

**PESWARI NAAN (SEASONAL)** \$4.00  
Naan stuffed with nuts and raisins.

**PANEER KULCHA** \$4.00  
Paneer stuffed naan.

**LACHA PARATHA** \$4.00  
Crispy layered paratha from Northern part of India.

**VEGETERIAN FRIED RICE** \$11.99  
Chopped vegetables fried with steamed rice, added with red chilli paste and salt to taste.

**CHICKEN FRIED RICE** \$12.99  
Shredded chicken fried with steamed basmathi rice, added with salt and pepper to taste.

**SZECHUAN CHICKEN FRIED RICE** \$12.99  
Fiery in nature with chopped vegetables fried with Shredded chicken, added with red chilli paste and salt to taste.

**GOBI MANCHURIAN** \$12.99  
Marinated Crispy cauliflower tossed with manchurian sauce and cornflour based ginger-garlic concoction and garnished with spring onion greens.

**NOODLES** \$11.99  
Choice: Vegetable /egg /chicken (+\$1)

**CHILLI CHICKEN** \$12.99  
Chicken sauted with special sauces, chillies, herbs and spices.

**CHICKEN MANCHURIAN** \$12.99  
Marinated boneless chicken tossed with manchurian sauce and cornflour based ginger-garlic concoction and garnished with spring onion greens.

# Tandoori (grilled) Bazaar

**PANEER TIKKA** \$13.99  
Marinated Indian Cottage Cheese Grilled in clay oven.

**SHRIMP KEBAB** \$14.99  
Specially marinated shrimp grilled to perfection.

**CHICKEN TIKKA** \$12.99  
Boneless free range chicken pieces marinated in yoghurt, mace, ginger and other spices tandoor(clay oven) grilled.

**TANDOORI CHICKEN** \$11.99  
Chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers in Tandoor(clay oven).

**KALMI KEBAB** \$11.99  
Chicken drumsticks marinated in yogurt and spices and cooked in clay oven.

**TANDOORI SALMON** \$15.99  
Salmon marinated in Indian spices and grilled in clay oven.

**SEEKH KEBAB** \$14.99  
Minced lamb mixed with herbs and spices and grilled in clay oven.

**TANDOORI LAMB CHOPS** \$16.99  
Aromatically spiced, marinated and clay oven grilled tender Lamb Chops.

**MIXED TANDOORI PLATTER** \$17.99  
Combination platter consisting of seekh kabab, chicken tikka, tandoori chicken and shrimp kebab.



# Biryani Corner

Served with Raita. May be ordered as a main course or as an extra dish. A famous pilau speciality, virtually a meal in itself.

**VEGETABLE BIRIYANI** \$11.49  
Basmati rice cooked with vegetables and fresh herbs, spices and cooked in a curry sauce.

**EGG BIRIYANI** \$11.49  
Basmati rice cooked with boiled eggs and fresh herbs, spices and cooked in a curry sauce.

**CHICKEN BIRIYANI** \$12.99  
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken.

**SPECIAL CHICKEN BIRIYANI** \$13.49  
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken.

**LAMB/GOAT/SHRIMP BIRIYANI** \$14.99  
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of Lamb or Goat.

**HYDERABADI CHICKEN DUM BIRIYANI \*** \$13.49  
King of all biryanis. Hyderabad Dum Biryani is an Indian chicken and Basmati rice recipe that is cooked on Dum over slow heat marinated with fresh herbs, spices.  
\* Subject to availability.



# Entrees Vegetarian

**NAVRATAN KORMA** \$12.99  
Mixed vegetables cooked with cottage cheese, cashews, raisins, turmeric and fenugreek leaves in a rich creamy gourmet sauce.

**BAINGAN BARTHA (EGGPLANT)**  \$11.99  
Eggplant roasted in tandoor and pureed cooked with fresh tomatoes, green peas, onions, spices.

**MALAI KOFTA** \$11.99  
Fresh handmade dumplings stuffed with cottage cheese, cauliflower, carrots, cashews, raisins, potatoes and herbs cooked in rich curry creamy sauce.

**CHANNA MASALA**  \$10.99  
Garbanzo beans cooked over a slow fire with a blend of spices and fresh tomatoes, onions, ginger and garlic.

**PUNJABI DAL FRY**  \$10.99  
Loosened yellow lentil cooked with spices, green chili, cumin and onions.

**DAL MAKHANI** \$11.99  
Dal cooked with Tomatos and mild spices with Rich cream.

**ALOO GOBI MASALA**  \$10.99  
Potatoes and cauliflower florets sauted with fresh tomatoes, cumin seeds, green onions, ginger, and garlic, potato and cauliflower cooked with exotic spices.

**MUTTER PANEER** \$10.99  
Green peas and homemade cottage cheese cooked in herbs and spices in a tomato based creamy sauce.



**PANEER TIKKA MASALA** \$12.99  
Homemade Cottage Cheese(Paneer) simmered in onions, bell pepper, tomatoes and cream.

**VEGETABLE CHETTINADU**  \$10.99  
Authentic South Indian spicy gravy made with spices, coconut milk and pepper.

**SAAG**  \$12.99  
Spinach cooked with a blend of spices and fresh onions, ginger, and garlic.  
Choices: Plain / Paneer(Indian Cottage Cheese) /Aloo (Potato) /Channa (Chick Peas)

**KADAI**  \$11.99  
The traditional exotic curry sauce prepared with homemade cottage cheese tossed with sliced green & red capsicum and finished in a sauce tomatoes, fresh ginger, coriander, onion and Cumin.  
Choices: Paneer (Indian cottage Cheese) / Okra

**OKRA FRY** \$12.99  
Sliced Bhindi cooked with besan, salt, chilli powder and asafoetida powder until crisp.

**SOUTH INDIAN VEG KORMA** \$11.99  
Mixed vegetables cooked in coconut based gravy blended with Indian spices.

**VEGETABLE JALFREZI** \$11.99  
Veggies seared cooked in smoky tangy sauce and spices.

**PANEER BURJI** \$12.99  
Paneer cooked in smoky tangy sauce and spices.



# Non-Vegetarian

All entrees are served with Basmati rice.

**KOORMA**  
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
A moghalai delight, creamy sweet & spicy with the delicate flavor a mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream.

**CHETTINADU**   
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
Authentic spicy curry cooked with coconut milk and traditional South Indian Grounded Masala.

**TIKKA MASALA**  
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
Meat marinated with yogurt and spices and simmered in onions, bell pepper tomatoes and cream.

**SAAG**  
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
A traditional north Indian dish of long-cooked spinach and spices with cream.

**PEPPER FRY**   
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
A spicy dish made with black pepper spices, curry leaves semi dry simmered in onions.

**CURRY**  
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat / Fish \$14.99  
The traditional exotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish.

**VINDALOO**   
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, and yogurt in a tangy spiced sauce. For the one with true passion for spicy food.

**ROGANJOSH**  
Choices: Chicken \$12.99  
Lamb / Shrimp / Goat \$14.99  
A slow cooked meat of your choice with herbs, onions and tomatoes and indian spices.

