

*See what difference award winning food can make....*



*your full service catering partner*

**Tamarind Bay** has set the standard for Indian food in Boston area since it opened its first restaurant in the heart of Harvard Square. Serving authentic Indian food in contemporary setting has set us in a league apart from others, when it comes to Indian food. Tamarind Bay started with *Indian Bistro & Bar* in Harvard Square which serves north Indian fare and recently opened *Coastal Indian Kitchen* in Brookline, showcasing the seafood and other dishes from the coasts of India. Our diligent efforts have been awarded by many, among them *Boston Magazine, Boston Globe, Improper Bostonian, Boston Phoenix, AOLCitysearch and TAB* to say the least. **Tamarind Bay now provides full service catering.** From small *birthday parties to large wedding and corporate events, we can cater for parties of 10 to 500.* We have partnered with select event venues to provide you “no hassle event management”. Our team will work with your budget and provide a solution customized to your event and needs. Please call us today to set up a tasting.

.Please call me directly at 857 277 9551 so that I can help you plan the most memorable party or function for your family/friends.

**Executive Chef**

Wali Ahmad

### STARTERS

tamarind bay **Murgh Yakhni Shorbha**

tamarind bay **Gosht Broth**

tamarind bay **Cream of Tomato**

### SOUPS

tamarind bay **Cream of Vegetable**

tamarind bay **Cream of Mushroom**

tamarind bay **Mulligatawny Soup**

tamarind bay

### SALADS

tamarind bay **Chicken Cold Salad** - Shredded chicken in garlic infused yogurt

tamarind bay **Lamb Pepper Fry** - Southern spicy lamb cubes – served cold or hot

tamarind bay **Channa and Moong Dal Chatpatta** - Mint, tamarind & ketchup dressing

tamarind bay **Fresh Sprouts** - Tossed in salt, pepper & lime juice

tamarind bay **Dahi Chat**

tamarind bay **Kachumber** – With Lemon dressing

tamarind bay **Palak Patta Chat** - Deep fried spinach bed topped with Delhi spicy dahi chat

tamarind bay **Cocktail Raj Kachori Chat** - Calcutta's all time favourite puchka coated channa chat

tamarind bay **Aloo Chaat** - Mint, yogurt & tamarind dressing.

tamarind bay **Papri Aloo Masalla**

### APPETIZERS

#### Fish

tamarind bay **Garlic Grilled Prawns** - Chef's creation of doodhi jheenga marinated and grilled (available in small/medium/large/jumbo)

tamarind bay **Ginger Coconut Prawns** - Tiger shrimp pan tossed with curry leaves and ginger (available in small/medium/large/jumbo)

tamarind bay **Meen Varuval** - Pan fried fish cooked in south Indian spices

tamarind bay **Achari Fish Tikka** - Cubes of sword fish marinated in pickling spices and grilled in tandoor

tamarind bay **Anari Mahi Tikka** - Salmon with anardana coating

#### Chicken

tamarind bay **Murgh Chaamp Tazedar** - Drums of chicken cooked to perfection.

tamarind bay **Sialkoti Murgh Tikka** - Frontier chicken with spicy yogurt marination

tamarind bay **Murgh Chakori Malai Tikka** - Succulent chicken marinated in yogurt, infused with cloves and mace – cooked in tandoor

tamarind bay **Murgh Tikka Mirza Hussain** - Tandoor grilled succulent chicken in hung curd and homemade spices

tamarind bay **Crispy Chilli Chicken 65** - Batter fried boneless chicken legs marinated in Hyderabadi spices

### Lamb

tamarind bay **Khaas Seekh Khaas** - Chicken & minced mutton marinated in Indian spices & flavors

tamarind bay **Gosht Kakori Malai Kabab** - Minced lamb seekhs that will melt before you can eat!!

tamarind bay **Lamb Reshmi Kabab** - Minced lamb with roasted gram flour and egg white and oven grilled with select Indian spices

tamarind bay **Adraki Andhra Lamb Chop** - Lamb chops seasoned in fresh ground andhra spices done on clay oven flame

tamarind bay **Lagan Ke Kabab** - Spicy smoked mutton keema

### VEGETARIAN

tamarind bay **Harey Masalle Main Bhuna Paneer** - Cottage cheese wrapped in coriander, mint, curry leaf and green peppercorn batter, grilled over charcoal

tamarind bay **Shabnum Pur Lutf** - Button mushrooms stuffed with cottage cheese

tamarind bay **Paneer Firdousi** – Mashed paneer sheekh kabab

tamarind bay **Goan Chilli Mushroom** - Mushroom tossed with goan chilli

tamarind bay **Paneer Makkai Vegetable Seekh** - Grilled minced vegetables with cottage cheese and corn from the land of nawabs

tamarind bay **Aloo 65** - Potato marinated with fresh ground spices and tossed with curry leaf

tamarind bay **Faldari Mewey Mawa Ki Seekh** – A delicious combination of fruits and khoya

tamarind bay **Teen Chilli Batata** - Potato wedges spiced with Indian masallas and tossed with assorted bell peppers and chillies

tamarind bay **Faristey - e - Lazeez** - Kabuli channa aur yam ki sangam

tamarind bay **Chukander Ki Tikki** - Spicy patties of healthy beetroot with cumin and hing

tamarind bay **Kidney Bean Galauti Kabab** - Kidney bean patty tossed in smoked fennel and cottage cheese grilled on a hot plate

tamarind bay **Anjeer Makai Zazeera** - Sweet and sour vegetables from the tandoor

tamarind bay **Veg Shikampuri** - Seasonal vegetables kabab

tamarind bay **Angoori Paneer** - Cottage cheese stuffed with angoori chutney & loads of cream

### MAIN COURSE

#### Fish

tamarind bay **Tandoori Prawn Kadai** - Shrimp tossed in lazeez masala

tamarind bay **Achari Tawa Mirch Masala Machlee** - Chunks of fish in pickled spicy gravy

tamarind bay **Machlee Bemisal** - Chunk of fish in tomato & brown onion sauce

tamarind bay **Garlic Fish Masala** - Cubes of fish cooked in tandoor and tossed in garlic-onion tomato masala

tamarind bay **Carom Fish Curry** - Scolla fish fillet marinated with roasted gram flour and yogurt cooked in carom based sauce

tamarind bay **Lobster Masala** – Lobster tail cooked in kokum sauce

tamarind bay **Goan Tariwali Machlee** - Fish in tomato, coconut milk & kokum

#### Chicken

tamarind bay **Murgh Methi Lababdar** - Methi flavoured chicken tikka in lababdar gravy

tamarind bay **Murgh Do Piaza** – Chicken cubes in mild tomato onion gravy

tamarind bay **Chicken Sarson Ka Saag** - Boneless chicken marinated and grilled over charcoal and cooked with fresh mustard leaves

tamarind bay **Chicken Tikka Masalla** - Chicken cubes cooked in onion tomato masala, garnished with capsicum, onions and tomatoes

tamarind bay **Sahi Murgh Korma** - Chicken with cashew gravy

tamarind bay **Murgh Gota Masala** - Spicy chicken with yogurt, kashmiri chillies, cloves & peppercorn

tamarind bay **Murgh Kalimirch** - Chicken in saffron cashew gravy & pepper corn

tamarind bay **Parsley Chicken** - Chicken supreme marinated with Indian dry herbs and slow baked on the hot plate

tamarind bay **Kadhai Masala Murgh** - Spicy chicken in tomato kadhai masala

tamarind bay **Spring Chicken Saag** - Baby chicken cooked with fine chopped spinach in garlic and whole red chilli

tamarind bay **Chicken & Drumstick Curry** – Cubes of boneless chicken marinated in tamarind & cream sauce, cooked with drum stick veg

tamarind bay **Murgh Pepper Fry** - Spicy peppered chicken

tamarind bay **Elaichi Murgh** - Green cardamom flavored cashew chicken

tamarind bay **Chicken Curry** - Indian village style chicken with whole spices

### LAMB

tamarind bay **Methi Lamb Shoulder** - Lamb shoulder marinated in fenugreek and yogurt baked in charcoal oven finished with brown sauce

tamarind bay **Gosht Hydrabadi Korma** - Tender meat in mild cashew gravy

tamarind bay **Lamb Chops Bhuna Masala** - Rack of lamb cooked and roasted with Indian spices.

tamarind bay **Ginger Yogurt Lamb Curry** - Boneless lamb and chopped ginger finished in yogurt sauce

tamarind bay **Gosht Kashmiri** - Chunk of meat in brown onion, tomato cooked in Kashmiri masala

tamarind bay **Gosht Bhuna Masala** - Semi dry mutton cooked to its taste

tamarind bay **Black Pepper Coconut Mutton** - Cubes of mutton tempered with roasted pepper corn and cooked in coconut sauce

tamarind bay **Gosht Hara Piaz** - Green onion & mutton chunks with Indian spices.

tamarind bay **Sag Gosht** – Mutton palak curry

tamarind bay **Kerala Mutton Fry** - South Indian flavored spicy mutton

tamarind bay **Mince Lamb Brown Kofta** - Meat balls stuffed with egg white and nuts cooked in dark yellow onion sauce

### Vegetables

tamarind bay **Roasted Methi Bhindi** - Fenugreek roasted okra tossed in tangy onion and tomato sauce

tamarind bay **Bhindi Hara Mirch** - Spicy bhindi masala

tamarind bay **Bhindi Dahiwal** - Fried bhindi in kadhi

tamarind bay **Dhingri Hara Piaz** - Mushroom in cashew saffron & spring onion.

tamarind bay **Mutter aur Dhingri Adraki Masala** - Mushroom & green peas in onion tomato & ginger

tamarind bay **Khumb Makkai Saag** - Mushroom & baby corn in spinach gravy

tamarind bay **Dum Aloo Punjabi Methi** - Baby potato in dum style

tamarind bay **Stuffed Baby Potato Tikka Masala** - Stuffed baby potatoes grilled over charcoal and cooked in onion cilantro sauce

tamarind bay **Aloo Udaygiri** - Semi dry baby potato coated flavored with curry leaves

tamarind bay **Rajasthani Dahi Aloo** - Chatpata baby potatoes in yogurt

tamarind bay **Scallion Aloo Chatpatta** - Potatoes sprinkled with spring onions and a hint of hing, lemon juice and turmeric

tamarind bay **Til wali Aloo** - Fried potatoes with sesame seeds

tamarind bay **Jeera aur Piaz ke Tadke wali Aloo** - Potatoes tempered with cumin & onion

tamarind bay **Aloo Teen Mirch** - Semi dry potatoes with bell peppers

tamarind bay **Aloo Gobi Adraki** - Gingered flavored semi dry cauliflower & potatoes

tamarind bay **Vilaiti Sabz Lason Tadka** - Exotic vegetables in onion tomato masala

tamarind bay **Subz Khazana** - Layered vegetables with spinach, cashew & tomato

tamarind bay **Mirch Ka Salan** - Yellow chilli in peanut yellow gravy

tamarind bay **Tandoori Gobhi Roast** - Roasted cauliflower in lababdar gravy

tamarind bay **Achari Ginger Gobhi** - Cauliflower with five spice pickle tempered with ginger and asafetida

tamarind bay **Baghara Stuffed Eggplant** - Baby eggplant rolled with curry leaves sauce and cooked in sesame peanut gravy

tamarind bay **Baigan Patiyala** - Eggplant in spicy onion tomato gravy

tamarind bay **Baigan Dahi Masalla** - Eggplant tempered in masala with curd

tamarind bay **American Corn aur Hare Piaz ki Sabji** - Corn in spring onion masala

tamarind bay **Mutter Chowk** - Cumin tempered green peas

tamarind bay **Methi Adrak aur Piaz wali Mutter** - Tempered with methi, ginger & onion-chatpata.

tamarind bay **Reshmi Paneer ka Bharta** - Minced paneer with saffron masala

tamarind bay **Kadai Baby corn and Asparagus** - Fresh asparagus and baby corn cooked in traditional Indian spices

tamarind bay **Paneer Babycorn Jhalfrezi** - Paneer & babycorn in brown onion gravy

tamarind bay **Methi Paneer Makhni** - Methi flavoured paneer in makhani gravy

tamarind bay **Paneer Do Piazza** - Paneer in yellow cashew gravy with green onion & chopped onions

tamarind bay **Paneer Makhni** - Paneer in traditional tomato honey gravy

tamarind bay **Paneer Achari** - Paneer in pickled yellow gravy

tamarind bay **Chutney Wali Paneer** - Paneer in mint coriander & green chilli chutney

tamarind bay **Palak Paneer** - Paneer in tempered spinach gravy

tamarind bay **Palak Pineapple Garlic Tadka** - Fresh spinach puree cooked with pineapple and tempered with garlic

tamarind bay **Channa Masala** - Channa masala chatpata

tamarind bay **Royal Cottage Cheese Pasinda** - Small cubes of cottage cheese filled with nuts and cooked in a rich yellow sauce

### Dal

tamarind bay **Panch Mela Dal** - Combination of moong, masoor, arhar, channa & green moong

tamarind bay **Dal Masala Fry** - Arhar dal, tempered with cumin, onion, garlic, tomato & masala

tamarind bay **Dal Maharani** - Blend of black dal & channa dal

tamarind bay **Methi aur Pudina wali Dal** - Arhar dal with touch of methi & mint

tamarind bay **Amritsari Dal** - Khare Tadka Wali Dal.

tamarind bay **Lalla Mussa Dal** - Black lentil - specialty of the house.

tamarind bay **Dal Makhani** - Rich blend of black & green urad dal, tuned to its perfection

tamarind bay **Yellow Dal Butter Fry** - Combination of arhar & yellow moong

tamarind bay **Lentil Tadka** - Yellow lentil tempered with cumin garlic – house's best

tamarind bay **Sambar** - South indian arhar dal with vegetables.

tamarind bay **Dhokli Dal** - Gujrathi dal

### SIDE & DESSERT

#### BREADS

tamarind bay **Onion Chilli Cheese Kulcha**

tamarind bay **Pudhina Parantha**

tamarind bay **Lachcha Parantha**

tamarind bay **Methi Paratha**

tamarind bay **Makhan Naan / Garlic Naan**

tamarind bay **Khasta Roti / Missi Roti**

tamarind bay **Roomali Roti - LIVE (Option of Pudina)**

tamarind bay **Kadak Tandoori Roti**

#### RICE

tamarind bay **Mushroom Masala Biryani.**

tamarind bay **Tamatar Wali Rice**

tamarind bay **Jeera aur Hare Piaz ki Pulao**

tamarind bay **Mutter Pulao**

tamarind bay **Sabz Biryani** - long grain rice with assorted vegetables flavored with saffron

tamarind bay **Kaju aur Kishmish Pulao**

tamarind bay **Lucknowi Lamb Biryani** – Lamb cooked on dum with raw rice

tamarind bay **Hyderabadi Chicken Biryani** - Boneless pieces of chicken and rice cooked in gravy made with almond, brown onion and fried mint

tamarind bay **Pullao** - choice of cumin / peas / steamed rice

#### YOGURT

tamarind bay **Punjabi Stuffed Bhalle** - Stuffed urad dal dumpling with sweet & sour curd

tamarind bay **Chennai Dahi Wada** - South indian wada with sour card & mustard curry leaves tempered

tamarind bay **Rajasthani Dahi Wada**

tamarind bay **Choice of any Raita** - Mixed / Pudina / Pineapple / Boondi

#### DESSERT

tamarind bay **Kulfis** - Traditional pistachio / chocolate with white chocolate

tamarind bay **Rabdi** with sweet mango chutney

tamarind bay **Shahi Tukra**

tamarind bay **Kesharia Angoori Rabdi**

tamarind bay **Garam Gulab Jamun**

tamarind bay **Pishta Rasmalai**

tamarind bay **Kesharia Rasso Malai**

tamarind bay **Kheer Malpua**

tamarind bay **Baked Gur Ka Sandesh (Seasonal)**

tamarind bay **Kesharia Jalebi**

tamarind bay **Assorted Bengal Sandesh Platter**