

RICE, BREAD&SIDE

MALABAR PULAO 5.95
Fresh coconut, mustard seeds and curry leaf rice

LEMON RICE 5.95
South Indian lemon flavored rice

EXTRA RICE 1.50

BUTTER NAAN 3.00

PLAIN NAAN 3.00

GARLIC NAAN 3.50

SHAHI NAAN 4.50

ONION KULCH 3.50

ROTI 3.50

PARATHA 3.50

PUDINA PARATHA 3.50

MASALA PARATHA 4.50
Onion, green chili and coriander

BREAD BASKET 8.95
Garlic Nan, Pudina Paratha and roti

RAITA 3.00

PAPPADUM 2.00

MANGO CHUTNEY 1.00

MIX INDIAN PICKLE 1.00

ALL ITEMS FROM RESTAURANT MENU MAY NOT BE AVAILABLE FOR TAKE OUT.

OUR DISHES MAY CONTAIN NUTS. SOME DISHES MAY CONTAIN COCONUT.

VISIT OUR OTHER LOCATION

TAMARIND BAY – INDIAN BISTRO & BAR
75 WINTHROP ST
CAMBRIDGE, MA 02138
617 491 4552

tamarind bay

Coastal Indian Kitchen

1665 Beacon Street
Brookline MA 02445
617 277 1752

WEEKDAY

Lunch 12:00 PM – 2:30 PM

Dinner 5:00 PM – 10:00 PM

WEEKEND

LUNCH 12:00 PM – 3:00 PM


DINNER 5:00 PM – 10:30 PM

STARTERS

CRISPY CHEESE TIKKI PATTIES(2) 3.95
Potatoes and cheese patties


PANEER MALAI SHEEKH 6.95
Cottage cheese mixed with mint and spices cooked in tandoor

TAZE MATAR KA KHAAS (2) 4.95
Green pea patties yogurt, green chilli and ginger stuffing

MUSHROOM PEPPER CHEITTINAD  6.95
Mushrooms tossed with peppercorn and onion


CABBAGE CHITWA (2)  4.95
Cabbage patties on shredded cabbage mix.

PLANTAIN KABAB 5.95
Chef's creation. Raw Banana kababs.

PANEER KODUM  7.95
Julienne of cottage cheese tossed in bell peppers and sweet & sour sauce

CHICKEN TIKKA  6.95

JHINGA ANGAR BEDGI  6.95
Spicy jumbo grilled shrimp

MURGH HARI MIRCH TIKKA  7.95
Boneless chicken marinated with yogurt and green chillies, tempred with curry leaf and cooked in tandoor

GRILLED SCALLOPS  Half 7.95/Full11.95
Scallops tempered with mint salsa and lemon juice served on a bed of garlic spinach
Half 7⁹⁵/Full11⁹⁵

LAMB SHEEK KABAB (TK OUT ONLY) 12.95
Minced lamb kababs marinated with basil and topped with brown chutney

SEAFOOD

CALAMARI MASALA  15.95
Squid rings cooked in onion sauce


KARNATAKA TIGER PRAWN CURRY 16.95
Shrimp cooked in yogurt and coconut sauce (very mild)

FISH BALCHO  16.95
Mahi Mahi with Goan specialty pickle sauce

MANGLOREAN LOBSTER 23.95
Lobster cooked in Southern Indian spices dry curry

MASALA CRAB CAKE  18.95
Three crabmeat patties cooked in Malabar sauce

GOAN MIRCHI SHRIMP 16.95
Shrimp marinated and cooked in dry coconut, kokum and onion

NELLORE MACHLI  16.95
Tandoori Salmon marinated with fenugreek and Kadam Pudi spices

MAHARASTRIAN SHIGRI POMFRET  16.95
Whole Pomfret marinated with Indian pickle spices and grilled to perfection in clay oven

ANDHRA CHAPALA  20.95
Traditional Andhra fish with tomato and tamarind

SHRIMP BIRYANI 16.95

LAMB

SAAG GOSHT 14.95
Lamb cooked in fresh spinach

YOGURT GINGER LAMB CURRY 15.95
Boneless lamb cooked with julienne ginger in yogurt sauce

LAMB TOP BHUNA MASALA 15.95
Boneless lamb top roasted with spices and cooked in cream sauce

MUTTON PEPPER FRY  15.95
Boneless pieces of lamb cooked with curry leaf and black pepper

LAMB CHOPS KAFRIAL  18.95
Goan lamb chops grilled in tandoor

ANDHRA LAMB BIRYANI 15.95

CHICKEN

SOUTHERN CHAR GRILLED TANDOORI CHICKEN  12.95
Tandoori chicken with coastal specialty marinade

BUTTER CHICKEN CURRY 14.95
Grilled chicken cooked in tomato sauce

NILGIRI CHICKEN KORMA  14.95
Andhra specialty chicken cooked in green sauce

MATKI DUM MURGH 14.95
Cubes of chicken marinated with mint and yogurt, cooked in cardamom and javitri spices

RURAL CHICKEN CURRY  13.95
Village style basic chicken curry with bone

CHICKEN BIRYANI  14.95

VEGETABLES

SCALLION ALOO  12.95
Scallion tossed with baby potatoes tempered with cumin, asafoetida and curry leaves

BABY EGGPLANT BAGAHRA  13.95
Baby eggplant cooked with mint & cilantro in onion tomato sauce

SUBZ PALAK 13.95
Mixed vegetables cooked in spinach

ROYAL PANEER PASANDA 14.95
Cottage cheese stuffed with nuts & raisins, cooked in creamy cashew sauce

KAMAL KAKRI KA KOFTA  14.95
Lotus root dumplings cooked in fennel and fenugreek sauce

BHINDI METHI  13.95
Fresh okra cooked with Fenugreek spice in onion tomato sauce

STUFFED POTATO TIKKA MASALA 12.95
Cheese stuffed potato in cream tomato sauce

KADAI BABY CORN ASPARAGUS  14.95
Baby corn and asparagus cooked in kadai sauce

CARROT BEANS PORIAL  13.95
Beans & carrots tossed in crushed coconut, mustard seeds and curry leaves

GOBHI TAMATAR KA BHARTA 12.95
Cauliflower and tomatoes in tangy tomato sauce

SOUTHERN CHICKPEAS MASALA 12.95
Chickpeas cooked in coconut masala

LALLA MUSA DAL 12.95
Black lentils cooked overnight in Indian spices

TAMATAR PAPPU (can be **made V**) 11.95
Yellow lentils cooked in tomatoes

VEGETABLE BIRYANI  13.95