

tamarind bay

Coastal Indian Kitchen

1665 Beacon Street
Brookline MA 02445
617 277 1752

BOOK YOUR TABLE ONLINE AT
www.tamarind-bay.com

WEEKDAY

Lunch 12:00 PM – 2:30 PM
Dinner 5:00 PM – 10:00 PM

WEEKEND LUNCH BUFFET

LUNCH 12:00 PM – 3:00 PM
DINNER 5:00 PM – 10:30 PM

State tax of 6.25% and local tax of 0.75%, totaling 7% are added to total price of the meal.
Service charge of 18% for parties of six or more added

SOUP

TAMATAR TULSI KA RASAM

Plum tomatoes tempered with curry leaf and tamarind topped with basil and lemon juice
4⁹⁵

KODI JURA SHORBA

Thick chicken stock flavored with cumin, lemon and Indian spices
4⁹⁵

STARTERS

CRISPY CHEESE TIKKI PATTIES (2)

Potatoes and cheese patties
3⁹⁵

PANEER MALAI SHEEKH

Cottage cheese mixed with mint and spices cooked in tandoor
6⁹⁵

TAZE MATAR KA KHAAS (2)

Green pea patties yogurt, green chili and ginger stuffing
4⁹⁵

MUSHROOM PEPPER CHEITTINAD V

Mushrooms tossed with peppercorn and onion
6⁹⁵

CABBAGE CHITWA (2) V

Cabbage patties on shredded cabbage mix.
4⁹⁵

PLANTAIN KABAB

Chef's creation. Raw Banana kebabs.
5⁹⁵

PANEER KODUM

Julienne of cottage cheese tossed in bell peppers and sweet & sour sauce
7⁹⁵

CHICKEN TIKKA

6⁹⁵

JHINGA ANGAR BEDGI

Spicy jumbo grilled shrimp
6⁹⁵

MURGH HARI MIRCH TIKKA

Boneless chicken marinated with yogurt and green chilies, tempered with curry leaf and cooked in tandoor
7⁹⁵

GRILLED SCALLOPS

Scallops tempered with mint salsa and lemon juice served on a bed of garlic spinach
Half 7⁹⁵/Full 11⁹⁵

TULSI MALAI LAMB

Minced lamb kebabs marinated with basil and served on bed of chutney
7⁹⁵

V – Vegan  Medium Hot   Hot

OUR DISHES MAY CONTAIN NUTS AND COCONUT PLEASE ASK YOUR SERVER
OUR DISHES ARE COOKED IN VEGETABLE OIL AND ARE TRANS FAT FREE

MAIN COURSE - SEAFOOD

Our signature seafood dishes come from various regions of India such as Karnataka, Kerala, Mangalore, Goa, Chennai, Maharashtra and Andhra Pradesh. Our menu will change seasonally. All entrées served with rice.

CALAMARI MASALA

Squid rings cooked in onion sauce

15⁹⁵

KARNATAKA TIGER PRAWN CURRY

Shrimp cooked in yogurt and coconut sauce (very mild)

16⁹⁵

FISH BALCHO

Mahi Mahi with Goan specialty pickle sauce

16⁹⁵

MANGLOREAN LOBSTER

Lobster cooked in Southern Indian spices dry curry

23⁹⁵

MASALA CRAB CAKE

Three crabmeat patties cooked in Malabar sauce

18⁹⁵

GOAN MIRCHI SHRIMP

Shrimp marinated and cooked in dry coconut, kokum and onion

16⁹⁵

NELLORE MACHLI

Tandoori Salmon marinated with fenugreek and Kadam Pudi spices

16⁹⁵

MAHARASTRIAN SHIGRI POMFRET

Whole Pamphlet marinated with Indian pickle spices and grilled to perfection in clay oven

16⁹⁵

ANDHRA CHAPALA

Traditional Andhra fish with tomato and tamarind

20⁹⁵

SHRIMP BIRYANI

16⁹⁵

MAIN COURSE - LAMB

SAAG GOSHT

Lamb cooked in fresh spinach

14⁹⁵

YOGURT GINGER LAMB CURRY

Boneless lamb cooked with julienne ginger in yogurt sauce

15⁹⁵

LAMB TOP BHUNA MASALA

Boneless lamb top roasted with spices and cooked in cream sauce

15⁹⁵

MUTTON PEPPER FRY

Boneless pieces of lamb cooked with curry leaf and black pepper

15⁹⁵

LAMB CHOPS KAFRIAL

Goan lamb chops grilled in tandoor

18⁹⁵

ANDHRA LAMB BIRYANI

15⁹⁵

MAIN COURSE - CHICKEN

SOUTHERN CHAR GRILLED TANDOORI CHICKEN 
Tandoori chicken with coastal specialty marinade
12⁹⁵

BUTTER CHICKEN CURRY
Grilled chicken cooked in tomato sauce
14⁹⁵

NILGIRI CHICKEN KORMA 
Andhra specialty chicken cooked in green sauce
14⁹⁵

MATKI DUM MURGH
Cubes of chicken marinated with mint and yogurt, cooked in cardamom and javitri spices
14⁹⁵

RURAL CHICKEN CURRY 
Village style basic chicken curry with bone
13⁹⁵

CHICKEN BIRYANI 
14⁹⁵

MAIN COURSE - VEGETABLE

SCALLION ALOO 
Spring onion tossed with baby potatoes tempered with cumin, asafetida and curry leaves
12⁹⁵

BABY EGGPLANT BAGAHRA 
Baby eggplant cooked with mint & cilantro in onion tomato sauce
13⁹⁵

SUBZ PALAK
Mixed vegetables cooked in spinach
13⁹⁵


ROYAL PANEER PASANDA
Cottage cheese stuffed with nuts & raisins, cooked in creamy cashew nut sauce
14⁹⁵

KAMAL KAKRI KA KOFTA 
Lotus root dumplings cooked in fennel and fenugreek sauce
14⁹⁵

BHINDI METHI 
Fresh okra cooked with Fenugreek spice in onion tomato sauce
13⁹⁵

STUFFED POTATO TIKKA MASALA
Cheese stuffed potato in cream tomato sauce
12⁹⁵

KADAI BABY CORN ASPARAGUS 
Baby corn and asparagus cooked in kadai sauce
14⁹⁵

CARROT BEANS PORIAL 
Beans & carrots tossed in crushed coconut, mustard seeds and curry leaves
13⁹⁵

GOBHI TAMATAR KA BHARTA
Cauliflower and tomatoes in tangy tomato sauce
12⁹⁵

SOUTHERN CHICKPEAS MASALA
Chickpeas cooked in coconut Masala
12⁹⁵

LALLA MUSA DAL
Black lentils cooked overnight in Indian spices
12⁹⁵

TAMATAR PAPPU (can be **made V**)
Yellow lentils cooked in tomatoes
11⁹⁵

VEGETABLE BIRYANI 
13⁹⁵

RICE, BREAD & SIDE

MALABAR PULAO
Fresh coconuts, mustard seeds and curry leaf rice
5⁹⁵

LEMON RICE
South Indian lemon flavored rice
5⁹⁵

EXTRA RICE
1⁵⁰

PLAIN NAAN
3⁰⁰

BUTTER NAAN
3⁰⁰

GARLIC NAAN
3⁵⁰

ONION KULCHA
3⁵⁰

SAHI NAAN
4⁵⁰

ROTI **V**
3⁵⁰

PUDINA PARATHA
3⁵⁰

MASALA PARATHA 
Onion, green chili and coriander
4⁵⁰

PLAIN PARATHA
3⁵⁰

BREAD BASKET
Garlic Naan, Pudina Paratha, Roti
8⁹⁵

RAITA
3⁰⁰

PAPPADUM
2⁰⁰

MANGO CHUTNEY
1⁰⁰

MIXED INDIAN PICKLE
1⁰⁰