

# tamarind bay

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Lunch from 12:00 PM – 2:30 PM

Dinner from 5:00 PM – 10:30 PM

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## vegetarian starters

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**DHANIA TOMATO SHORBA.** Tomato soup flavored with cream and cilantro. 4<sup>50</sup>

**DAHI KACHORI.** Flour patty served with tamarind sauce and yogurt. 6<sup>50</sup>

**TAWA PANEER.** Cottage cheese grilled with tomato sauce and homemade spices. 8<sup>50</sup>

**CHILLI BATATA.** Potato edges and bell peppers cooked in chilli sauce. 8<sup>50</sup>

**SAAG ALOO TIKKI.** Spinach & potato cakes served with tamarind and mint chutney. 7<sup>50</sup>

**IMLIWALA BHUTTA.** Baby corn and scallions cooked in Tamarind Sauce. 8<sup>50</sup>

## non-vegetarian starters

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**CHICKEN SHORBA.** Rich chicken broth garnished with lemon and coriander. 4<sup>50</sup>

**MURGH ANGAR BEDGI.** Chicken cubes marinated in yogurt and bedgi chilli . 9<sup>50</sup>

**KARAVALI SHRIMP.** Shrimp cooked with whole cashew in spicy garlic sauce. 10<sup>50</sup>

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## tandoori chicken

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**TANDOORI BATER** . Whole grilled Quail marinated in yogurt and caramelized onions . 16<sup>50</sup>

**TANDOORI MURGH** . Chicken marinated in yogurt with paprika and nutmeg . 15<sup>50</sup>/HALF 9<sup>50</sup>

**MURGH NAFIS** . Cubes of chicken marinated with yogurt, cream, egg white and cumin . 14<sup>50</sup>

**MURGH TIKKA** . Marinated boneless pieces of chicken . 14<sup>50</sup>

## tandoori fish

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**JADI MACCHI HIRYAN NAAL** . Chunks of swordfish delicately marinated and finished in Tandoor. 16<sup>50</sup>

**MAHI FIRDOUS** . Fillet of Salmon marinated with mint, yogurt and spices . 16<sup>50</sup>

**GRILLED SCALLOPS** . Scallops marinated in yogurt and seasonal spices . 17<sup>50</sup>

## curry chicken

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**MURGH KHURCHAN** . Stripes of chicken tikka stir-fried with bell pepper, spring onions, yogurt, kasuri methi and rock salt. 16<sup>50</sup>

**MYSORE CHILLI CHICKEN** . Cubes of chicken with curry leaf sauce . 15<sup>50</sup>

**MURGH MALAI PALAK** . Tender pieces of chicken cooked in spinach & cream sauce . 15<sup>50</sup>

**LAZEEZ TIKKA MASALA** . Chicken tikka masala garnished with capsicum, onions and tomatoes . 16<sup>50</sup>

**DEHATI MURGH** . Village style chicken curry (with bone) . 14<sup>50</sup>

## curry fish

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**MALABAR FISH CURRY** . Seasonal fish simmered in a coconut curry sauce . 16<sup>50</sup>

**KONKANI LOBSTER** . Lobster tail pan seared served in Kokum sauce . 24<sup>50</sup>

**ACHARI JHINGA** . Shrimp cooked in Indian Pickle spices . 16<sup>50</sup>

**MACHLI MEETHI CURRY** . Fenugreek flavored Trout cooked in onion gravy. 16<sup>50</sup>

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## tandoori lamb

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**HARYALI CHAMPHEY** . Fresh spinach and coriander marinated lamb chops . 20<sup>50</sup>

**KABAB-E-KOHAT** . Chicken coated lamb & coriander sheekh kebabs . 15<sup>50</sup>

## tandoori vegetables

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**HARA BHARA KABAB** . Asparagus and peas kabab . 13<sup>50</sup>

**SHABNAM PURLUFT** . Button mushrooms stuffed with homemade cheese, grilled in tandoor . 12<sup>50</sup>

**TANDOORI BATATA** . Baby potatoes stuffed with Indian cheese marinated with spices and grilled in tandoor. 12<sup>50</sup>

**BHARTIYAE GULISTAN** . Fresh whole cauliflower marinated with gram flower and spices, grilled in Tandoor. 12<sup>50</sup>

**BHUNA PANEER.** Grilled Indian cheese marinated in coriander and spices. 12<sup>00</sup>

## curry lamb

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**SURKH KUNDAN KALIYA** . Boneless lamb cooked in a Hyderabad recipe . 16<sup>50</sup>

**RAAHRA GOSHT** . Lamb simmered in a wok over a period of time until it turns crisp brown & garnished with fresh coriander. 17<sup>50</sup>

**ROGAN JOSH.** Goat meat cooked in cardamom and fennel sauce - Kashmiri style . 16<sup>50</sup>

**LAMB CHOPS BHUNA MASALA** . Rack of lamb cooked in roasted Indian spices . 20<sup>50</sup>

**SAAG GOSHT.** Lamb cooked with spinach. 16<sup>50</sup>

**BAWLI HANDI.** Boneless Lamb cooked with vegetables . 17<sup>50</sup>

## curry vegetables

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**KAIRI KI DAL** . Yellow lentils cooked with raw mango. 12<sup>50</sup>

**LALLA MUSSA DAL** . Black lentil simmered overnight in spices . 13<sup>50</sup>

**PESHAWRI CHOLE** . Chickpeas cooked with ginger & onions in cilantro sauce. 12<sup>50</sup>

**PANEER E SHOLA.** Indian cheese with green pepper and onion in red chilly & tomato sauce. 13<sup>50</sup>

**DUM ALOO BHOJPURI.** Baby potatoes tossed in fennel and onion tomato sauce. 12<sup>50</sup>

**BHINDI ADRAKI.** Okra seasoned with ginger and onions sauce. 13<sup>50</sup>

**SHAAHI BAIGAN.** Eggplant cooked in rich cream & cashew gravy. 13<sup>50</sup>

**KHUMB MUTTAR RIZALA.** Mushroom & green peas cooked in cashew and onion tomato sauce. 13<sup>50</sup>

**FALDHARI KOFTA.** Raw banana dumplings cooked in an onion sauce. 14<sup>50</sup>

**NEZAMI HANDI.** Mix Vegetables with spinach in almond sauce. 13<sup>50</sup>

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## rice & breads

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**BIRYANI** . Shrimp / Lamb / Chicken / Vegetable  
. 17<sup>00</sup> / 15<sup>00</sup> / 14<sup>00</sup> / 13<sup>00</sup>

**LEMON RICE** . Rice cooked in peanuts, curry leaves, mustard and lemon juice . 5<sup>00</sup>

**RICE** 1<sup>00</sup>

**NAN** . Plain nan / Butter nan . 3<sup>00</sup>

**TAMARIND BAY NAN** . Choice of Shahi nan / Paneer nan / Garlic nan / Rosemary . 3<sup>50</sup>

**POORI** . 3<sup>00</sup>

**PARATHA** . Whole wheat bread Zatar flavored / Mint flavored / Plain . 3<sup>50</sup>

**ROTI** . Whole wheat bread baked in clay oven . 3<sup>00</sup>

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**KULCHA** . Choice of Onion / Potato / Cheese. 3<sup>50</sup>

**BREAD BASKET** . An assortment of three breads – Garlic Nan, Paratha, Roti . 10<sup>50</sup>

## dessert

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**RABRI**. Sweetened reduced milk topped with almonds and raisin. 6<sup>50</sup>

**KULFI**. Indian style ice cream. 5<sup>50</sup>

**KHEER** . Rice Pudding. 4<sup>50</sup>

**Not all ingredients are listed. If you are allergic to certain foods, please inform the staff.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Many foods contain nuts in its gravy. Please ask your server before ordering.

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