

chawal aur chapati . rice & breads

BIRYANI .

Shrimp Biryani . 17⁰⁰
Lamb Biryani . 15⁰⁰
Chicken Biryani . 14⁰⁰
Vegetable Biryani . 13⁰⁰

LEMON RICE . Rice cooked in peanuts, curry leaves, mustard and lemon juice . 5⁰⁰

NAN

Plain nan . 3⁰⁰
Butter nan . 3⁰⁰

TAMARIND BAY NAN

Shahi nan . 3⁵⁰
Paneer nan . 3⁵⁰
Garlic nan . 3⁵⁰
Rosemary . 3⁵⁰

POORI . 3⁰⁰

PARATHA . Whole wheat bread 3⁵⁰

Zatar paratha . 3⁵⁰
Mint paratha . 3⁵⁰
Plain paratha . 3⁵⁰

ROTI . Whole wheat bread baked in clay oven . 3⁰⁰

KULCHA

Onion kulcha . 3⁵⁰
Potato kulcha . 3⁵⁰
Cheese kulcha . 3⁵⁰

BREAD BASKET . An assortment of three breads – Garlic Nan, Paratha, Roti . 10⁵⁰

We provide full service catering

Lunch Buffet Every Day

Mon – Fri – 12:00 - 2:30

Sat & Sun – 12:00 - 3:00

Dinner

5PM – 10:30PM

www.tamarind-bay.com

MA sales tax of 6.25% and city tax of 0.75%, totaling 7% are added to the total price

Not all ingredients are listed. If you are allergic to certain foods, please inform the staff before placing your order.

tamarind
bay

75 Winthrop St, Cambridge, MA

T: 617 491 4552 F: 617 491 4525

www.tamarind-bay.com

Best New Restaurant –Boston Globe & Boston Phoenix

**Rated highest for food among Indian restaurants in the US by
ZAGAT SURVEY**

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TAMARIND BAY – COASTAL INDIAN KITCHEN

1665 BEACON ST, BROOKLINE, MA 02138

617 277 1752

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BOSTON
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appetizers . soups

- SAAG ALOO TIKKI** . Spinach and potato cakes served with tamarind sauce. 7⁵⁰
- TAWA PANEER** . Cottage cheese grilled with tomato sauce and homemade spices. 8⁵⁰
- CHILLI BATATA** . Potato edges and bell peppers cooked in Punjabi sauce. 8⁵⁰
- IMLIWALA BHUTTA** . Baby corn and scallions cooked in Tamarind sauce. 8⁵⁰
- DAHI KACHORI** . Flour patty served with tamarind sauce and yogurt. 6⁵⁰
- MURGH ANGAR BEDGI** . Chicken cubes marinated in yogurt and Bedgi chilli. 9⁵⁰
- KARAVALI SHRIMP** . Shrimp cooked with whole cashew in spicy garlic sauce. 10⁵⁰

tandoor . clay oven

veg.

- BHUNA PANEER** . Indian cheese marinated in coriander and spices and grilled. 12⁰⁰
- HARA BHARA KABAB** . Asparagus and peas kabab. 13⁵⁰
- TANDOORI BATATA** . Baby potatoes marinated with spices and grilled in tandoor. 12⁵⁰
- BHARTIYAE GULISTAN** . Fresh whole cauliflower marinated with gram flour and spices, grilled in tandoor. 12⁵⁰

non-veg.

- TANDOORI BATER** . Whole grilled Quail marinated in yogurt and caramelized onions. 16⁵⁰
- KABAB-e-KOHAT** . Chicken coated lamb & coriander sheekh kebabs. 15⁵⁰
- HARYALI CHAMPHEY** . Fresh spinach and coriander marinated lamb chops. 20⁵⁰
- MURGH NAFIS** . Cubes of chicken marinated with yogurt, cream, egg white and cumin. 14⁵⁰
- MURGH TIKKA** . Marinated boneless pieces of chicken. 14⁵⁰
- TANDOORI MURGH** . Chicken marinated in yogurt with paprika and nutmeg. 15⁵⁰ / HALF 9⁵⁰
- MAHI FIRDOUS** . Fillet of Salmon marinated with mint, yogurt and spices. 16⁵⁰
- GRILLED SCALLOPS** . Scallops marinated in yogurt and seasonal spices. 17⁵⁰
- JADI MACCHI HIRYAN NAAL** . Swordfish delicately marinated and finished in Tandoor. 16⁵⁰

murgh . chicken

- MYSORE CHILLI CHICKEN** . Cubes of chicken in curry leaf sauce . 15⁵⁰
- MURGH MALAI PALAK** . Tender pieces of chicken cooked in spinach & cream sauce . 15⁵⁰
- MURGH KHURCHAN** . Stripes of chicken tikka stir-fried with bell pepper, spring onions, yogurt, kasuri methi and rock salt. 16⁵⁰
- LAZEEZ TIKKA MASALA** . Chicken tikka masala garnished with capsicum, onions & tomatoes. 16⁵⁰
- DEHATI MURGH** . Village style chicken curry (with bone) . 14⁵⁰

macchi . seafood

- MALABAR FISH CURRY** . Seasonal fish simmered in a coconut curry sauce . 16⁵⁰
- ACHARI JHINGA** . Shrimp cooked in Indian Pickle spices . 16⁵⁰
- KONKANI LOBSTER** . Lobster tail pan seared served in kokum sauce. 24⁵⁰
- MACHLI MEETHI CURRY** . Fenugreek flavored Trout cooked in onion gravy. 16⁵⁰

gosht . lamb

- ROGAN JOSH** . Goat meat cooked in cardamom and fennel sauce - Kashmiri style. 16⁵⁰
- SURKH KUNDAN KALIYA** . Boneless lamb cooked in Hyderabad recipe. 16⁵⁰
- LAMB CHOPS BHUNNA MASALA** . Rack of lamb cooked in roasted Indian spices . 20⁵⁰
- RAAHRA GOSHT** . Lamb simmered in a wok over a period of time until it turns crisp brown & garnished with fresh coriander. 17⁵⁰
- SAAG GOSHT** . Lamb cooked with spinach. 16⁵⁰
- BAWLI HANDI** . Boneless Lamb cooked with vegetables . 17⁵⁰

subzi . vegetables

- KAIRI KI DAL** . Yellow lentils cooked with raw mango. 12⁵⁰
- LALLA MUSSA DAL** . Black lentil simmered overnight in spices . 13⁵⁰
- PESHAWRI CHOLE** . Chickpeas cooked with ginger & onions in cilantro sauce. 12⁵⁰
- PANEER-e-SHOLA** . Indian cheese with green pepper and onion in red chilly & tomato sauce. 13⁵⁰
- DUM ALOO BHOJPURI** . Baby potatoes tossed in fennel and onion tomato sauce. 12⁵⁰
- BHINDI ADRAKI** . Okra seasoned with ginger and onions sauce . 13⁵⁰
- SHAAHI BAIGAN** . Eggplant cooked in rich cashew gravy . 13⁵⁰
- KHUMB MUTTAR RIZALA** . Mushroom & green peas cooked in cashew and onion tomato sauce. 13⁵⁰
- FALDHARI KOFTA** . Raw banana dumplings cooked in an onion sauce . 14⁵⁰
- NEZAMI HANDI** . Mix Vegetables with spinach in almond sauce. 13⁵⁰
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