

**Lunch \$20.04**  
Choice of:

- Soup.....
- Kala Chana Tikya .....
- Tandoori Salmon .....

**Entree**  
Choice of:

- Gosht Korma Cubes of lamb in a cashew, onion and saffron sauce .....
  - Tamarind Chicken Boneless tandoori chicken flavored with ginger, garlic and tamarind .....
  - Bhari Mirch Italian pepper filled with seasoned potatoes and spinach, served with tomato and onion sauce .....
- All dishes are served with kulcha, rice, vegetable of the day & gol gappa

**Dessert**  
Choice of:

- Chocolate Mousse Marble .....
- Carrot Pudding Delight .....

**Dinner**

**Aagaz**  
Appetizers

- Aloo Tikkiyas Spicy potato cakes served with tamarind and mint chutney..... 6.00
- Lucknow Ki Bhajia Crisp light fritters with whole spinach leaf, banana and homemade cheese..... 6.25
- Vegetable Samosa Crispy turnovers with seasoned potatoes and green peas... 5.50
- Cod and Crab Cake Fennel and onion seed spiced cod and crab cakes..... 13.00
- Raji's Shrimp Balchou A Goan specialty. Succulent shrimp in a spicy chili masala sauce..... 10.25
- Raji's Rajasthani Sooley Grilled lamb marinated in lemon and garlic on a bamboo skewer..... 8.00
- Dahi Aloo Poori A mixture of wheat crisps, potatoes, and chick peas in yogurt and tamarind sauce..... 6.00
- Bhel Poori Assorted crisps and noodles, with sweet and sour chutneys..... 6.00
- Amritsari Seekh Marinated homemade cheese and vegetables served on a bed of tomato sauce..... 7.50
- Pudine Wali Machli Chunks of Pollack marinated with mint and served crisp..... 10.00
- Raj Kachori A specialty of Calcutta. Chick-pea-filled flour patties with tamarind sauce..... 6.25

**Shorba**  
Soups

- Broccoli Broccoli soup with cloves and peppercorns..... 6.00
- Crab She-crab soup with nutmeg, ginger juice and saffron..... 8.00
- Mulligatawny A spicy favorite of Anglo-India made with red lentils, vegetables and chicken..... 6.25

**Baigh-E-Subz**  
Salads

- Raji's Tropical Salad Grilled chicken tossed with seasonal tropical fruits..... 7.00
- Ajwainee Shrimp Salad Grilled shrimp salad with baby arugula and peas shoots and ajwain dressing..... 9.00
- Tamarind Salad Fresh seasonal greens served with mango, pea shoots and red and green grapes..... 5.00

**Khazana-E-Aatish**  
Treasures From The Tandoor

- Tulsi Malai Kabab A recipe developed by our chef. Boneless pieces of delicately spiced chicken, flavored with fresh basil..... 17.00
- Mugho Ike Tike Fenugreek flavored, marinated boneless pieces of chicken..... 17.00
- Tandoor Chicken Chicken marinated in yogurt and mild spices half 11.00 17.00
- Tandoori Bater Whole grilled quail marinated in aromatic Indian herbs..... 17.00
- Jhinga Angarey Jumbo prawns marinated in yogurt and roasted chiles and cilantro..... 24.00
- Raji's Machli Tikka Filet of Atlantic salmon and tandoori spices..... 20.00
- Masaledar Chop Lamb chops marinated in nutmeg, cinnamon and aromatic Indian herbs..... 24.00
- Raan-E-Chengesi Roast leg of lamb marinated in yogurt, garlic, ginger and whole spices..... 23.00
- Seekh Kabab Clove smoked lamb kabas..... 17.00
- Raji's Venison Chops Spicy venison chops with Tamarind signature cranberry sauce..... 26.00
- Tandoori Salad Tangy grilled seasonal fruit and vegetables marinated in olive oil, lemon and tandoori spices..... 15.00
- Bharwan Paneer Homemade cheese filled with fresh mint and coriander chutney..... 15.00

**Samundri Moti**  
Seafood

- Kerala Fish Curry Seasonal fish simmered in coconut curry sauce..... 20.00
- Raji's Kesari Lobster Grilled lobster tail with fennel and saffron curry..... 30.00
- Lobster Masala Lobster cooked with shiitake mushrooms, chopped onions, garlic and white wine..... 25.00
- Tamarind Swordfish Filet of swordfish marinated in tamarind chutney, and fenugreek leaves..... 19.00
- Raji's Karare Tuna Pan-seared tuna with a crust of toasted tomato seeds..... 19.00
- Konju Pappas Shrimp cooked in a spicy coconut sauce with curry leaves and smoked tamarind..... 22.50
- Shrimp Moiley A Chennai specialty. Shrimp in a coconut based sauce with mustard seed, ginger and curry leaves..... 22.50

**Murgh**  
Chicken

- Chicken Shahi Korma Roasted chicken in a saffron cashew sauce..... 17.00
- Murg Lazeez Ground chicken with spinach, yogurt and mint sauce..... 17.00
- Chicken Tikka Masala Chicken tikka cooked in a tomato fenugreek sauce with Indian spices..... 17.00
- Murgh Kolapuri Fiery Maharashtrian chicken with whole spices and peppercorns..... 17.00
- Raji's Murg Maharaja Rolled chicken breast filled with spinach, paneer and apricot, served with fennel sauce and sauteed vegetables..... 18.00

**Gosht**  
Lamb & Goat

- Rogan Josh A classic north Indian dish, goat in a cardamom sauce..... 18.00
- Lamb Vindaloo Lamb in a fiery tangy sauce..... 18.00

- Lamb Pasanda Apricot-filled grilled lamb in a cashew nut and saffron sauce..... 19.00
- Saag Gosht Lamb cooked with fresh spinach leaves and ginger..... 18.00
- Raji's Lamb Shank Slow braised lamb shank flavored with whole spices and red wine..... 24.00

**Tamarind Special Dinners**

- Raji's Vegetarian Thali An assortment of tandoori salad, lentils, vegetables, chutneys and relishes..... 24.00
- Tandoori Mixed Grill Lamb chop, tandoori chicken, tulsi malai kabab, shrimp and murg tikka with nan and dal makhni..... 24.50
- Tamarind Seafood Platter Assortment of lobster, shrimp, scallop, sea bass and seasonal fish served with rosemary nan and tomato raita..... 32.00

**Subzi Ke Baag Se**  
Vegetarian Specialties

- Dum Aloo Gobi Potatoes and cauliflower simmered in an onion tomato sauce 14.00
- Saag Paneer Homemade cheese cubes with spinach and ground spices..... 14.00
- Chana Pindi A north Indian specialty of chickpeas cooked with onion tomatoes and pomegranate seeds..... 14.00
- Hing Dhania Aloo Potatoes with asafetida and coriander seeds..... 14.00
- Paneer Pasanda Homemade cheese medallions filled with nuts, raisins, and flavored saffron, mace and cardamom..... 14.50
- Bhindi Do Piazza Okra with browned onions and dried mango..... 14.00
- Nargisi Kofta Finely chopped lotus root dumplings with homemade cheese, in a saffron onion sauce..... 14.00
- Bhagarey Baigan Japanese eggplant cooked in an aromatic sauce with peanuts, sesame seeds and coconut..... 14.00
- Vegetable Jalfrezi Mixed vegetables with homemade cheese, spiced with ginger, cumin and garlic..... 14.00
- Tamarind's Shiitake Sauteed jumbo shiitake mushroom with mustard seeds and fresh curry leaves..... 15.00
- Beans Poryal String beans and coconut with white lentils and curry leaves..... 14.00
- Dal Makhini A traditional Punjabi preparation of black lentil simmered overnight on a slow fire with onion and garlic..... 11.00

**Basmati Degh**  
Rice

- Lemon Rice Lemon flavored basmati rice with curry leaves and mustard seeds. 6.00
- Steamed Basmati Rice Aromatic long grain rice..... 4.75
- Vegetable Pillau Baked basmati rice and vegetables with nuts and raisins..... 7.75
- Goat Biryani Basmati rice with goat meat and spices..... 18.00
- Chicken Biryani Basmati rice with chicken and spices..... 16.50
- Tamarind Rice Basmati rice flavored with tamarind, mustard and curry leaves... 6.00

**Roti**  
Breads

- Nan A light bread baked in the clay oven..... 3.75
- Roti Whole wheat bread baked in the clay oven..... 3.50
- Pudina Paratha Mint flavored oven baked bread with a butter glaze..... 4.00
- Tandoor Paratha Whole wheat, multi-layered bread baked in the clay oven..... 3.75

- Kulcha Onion black pepper/broccoli..... 4.50
- Garlic Nan A multi-layered nan bread flavored with garlic..... 4.50
- Rosemary Nan Nan bread flavored with rosemary and served with olive oil... 4.50
- Nan-E-Tamarind Nan filled with dry fruits, nuts, and raisins..... 4.75
- Keema Nan A crisp nan with ground lamb..... 5.00
- Poori Whole wheat, deep fried puffed bread..... 4.00

**Accompaniments**

- Kheera Raita Yogurt with grated cucumber..... 4.25
- Tomato & Mint Raita Yogurt with tomato and mint..... 4.25
- Peshawari Raita Yogurt with slices of pineapple, dried fruits and nuts..... 4.25

**Mithai**  
Dessert

- Kulfi A traditional Indian ice Cream..... 5.25
- Rasmalai Sweet cottage cheese dumplings flavored with saffron and cardamom..... 5.25
- Ghujjia Light pastry filled with semolina raisins, coconut and cashews..... 5.25
- Gulab Jamun A light pastry dumpling made from dry milk and honey..... 5.25
- Creme Brulee A lemon and cardamom custard..... 5.50
- Rice Pudding Caramelized basmati rice and almonds, pistachio and raisins..... 5.25
- Chocolate Mousse Cake With lemon sauce and a chocolate cigar..... 8.50
- Warm Chocolate Souffle A flourless cake with raspberry sauce..... 8.50
- Mango Cheese Cake Served with mango and vanilla sauce..... 7.50
- Assorted Truffles With Sambuca, Grand Marnier and white chocolate..... 15.00
- Dessert Platter Assorted dessert for two or more..... pp 6.00
- Ice Cream Mango and Ginger..... 5.25
- Sorbet Assorted Flavors..... 6.50

**Tea Room**

**Indian Specialties**

- Nan Khatai Spiced Lentil flour short bread..... 2.50
- Ajwain Biscuits Indian Sweet & salt biscuit..... 2.00
- Cake Rusks Indian Dunkin biscuit..... 1.00
- Payasam Saffron flavoured Vermicelli pudding served with caramelized almonds..... 3.95
- Bon Bon A light crisp pastry filled with nuts and semolia..... 4.25

**Sandwiches**

- Paneer Tomatoes, lettuce served with a Tamarind dressing (sweet and pungent) or Green Chutney dressing..... 5.75
- Saag Paneer Spiced fresh spinach, and homemade cheese with a hint of garlic..... 6.25
- Achari Khumb Pickled tandoori mushroom, served with a sweet and pungent Tamarind dressing..... 6.25
- Tandoor Salmon Served with vinegar onions, capers and mustard dressing. 8.75
- Malai Tikka Boneless Chicken cooked in tandoor served onions and bell peppers..... 7.50
- Lamb Sholley Streaks of lamb marinated in yogurt and spices served with a mint yogurt dressing..... 7.95

**Assortment of Pastries**

- Fruit Tarts..... 4.00
- Lemon Tart..... 3.50
- Scone/ Muffin..... 3.00
- Pound Cake..... 4.95
- Ice Creams/ Sorbets..... 4.50
- Tea for Two Includes two pots of tea, your choice of two sandwiches, and assorted pastries platter..... 25.00
- Tea for One Includes a pot of tea, your choice of one sandwiches, and assorted pastries platter..... 15.00

**Beverages**

- Pot of Tea (hot/cold)..... 3.75
- Coffee..... 2.00
- Cappuccino..... 3.75
- Espresso..... 3.50
- Fresh Orange Juice..... 2.50
- Sparkling or Mineral Water..... 2.75
- Coke or Diet Coke..... 2.00
- Lassi (mango/sweet/salted)..... 3.50

**Tea Selection**

- Spring Peak (green tea) A sweet and mel-low, full bodied Green tea from China. Only young spring pickled leaves are used to make this tea.....
- Darjeeling (black tea) We currently offer a second flush organic tea produced by the Makaibari Estate. The taste has distinct muscatel notes with the lingering sweetness.....
- Assam (black tea) A rich and malty single estate tea from Northern India. Bold enough for milk & sugar.....
- Earl Grey (scented black tea) We use a whole leaf Ceylon tea and infuse it with pure bergamot oil - for those Earl Grey fans who really love bergamot.....
- Ceylon Orange Pekoe (black tea) A whole leaf tea from Sri Lanka. Has the essential brisk character of classic Ceylon tea, but smoother and richer.....
- Nilgiri (black tea) A strong black tea from the blue hills of southern India. A delight for English Breakfast style tea enthusiasts.....
- Genmaicha (green tea) Japanese Green Tea mellowed and balanced by the addition of roasted and popped rice.....
- Jasmine Pearl (scented green tea) Tender silvery tips of green South China tea rolled into pearls. Dried amidst fresh jasmine blossoms.....
- Nantou Oolong (oolong tea) A light green oolong with an intense floral aroma and sweet taste.....
- Tieguanyin (oolong tea) A China oolong perfectly balanced between Green and Black teas with a lingering hint of peach..
- Drum Mountain White Cloud (white tea) A classic white tea, most delicate in flavor of green teas, but fullest in body. Accompanies fruit, sorbet, or perfect by itself.....
- Hibiscus Elder (herbal infusion) A lively, sweet and fruity herbal infusion. No caffeine.....
- Violet/ Mint (herbal infusion) Refreshing blend of wild mint and violet flowers.....
- Herbal Chai (herbal infusion) Indian spiced herbal tea without the caffeine.....

