Tamarind
TRIBECA

PRIX FIXE $110

APPETIZERS

Tamarind Scallops
Scallops pan-seared with garam masala

Vegetable Samosa
Crispy turnover stuffed with potato and green peas

Murgh Malai Kebab
Chicken marinated in cream cheese and carom seeds

Lasuni Gobi
Crispy cauliflower in a garlic sauce

ENTREES

Seekh Kebab
Ground lamb kebab with mace and bell peppers

Daab Chingri
Prawns in coconut sauce

Chicken Tikka Masala
Tandoori chicken cooked in a creamy tomato sauce

Saag Paneer
Paneer cooked with spinach and ground spices

Masaledar Aloo Gobi
Roasted potatoes and cauliflower

ACCOMPANIMENT

Dal Makhni and Cucumber Raita

Lemon Rice and Basmati Rice

Garlic Naan and Roti

DESSERT

Pistachio Kulfi, Moong Dal Halwa & Mango Cheese Cake

Tamarind
TRIBECA

PRIX FIXE $125

APPETIZERS

Punjabi Tikhe Kabab
Chicken marinated with yogurt and jalapeno

Hara Bhara Kabab
Grilled spinach stuffed patties

Raj Soole
Strips of lamb marinated in spices and finish in griddle

Amritsari Seekh
Tandoori paneer

ENTREES

Sirkha Gosht
Lamb cubes marinated with spices and vinegar

Kerala Fish Curry
Seasonal fish in coastal curry sauce

Chicken Korma
Chicken in creamy cashew saffron sauce

Bharwan Mirchi
Italian pepper stuffed with paneer, potatoes and Indian spices

Matar Paneer
Paneer and Green in creamy tomato sauce

ACCOMPANIMENT

Dal Makhni and Cucumber Raita

Veg Pulao and Basmati Rice

Rosemary Naan, Lacha Paratha, Roti

DESSERT

Gulab Jamun, Rasmalai & Mango Kulfi

Tamarind
TRIBECA

PRIX FIXE $145

APPETIZERS

Baghare Jhinga
Shrimp pan seared with mustard seeds and curry leaves

Tikhi Tofu Tikki
Grilled Tofu patty flavored with fresh herbs

Banjara Murgh
Dark meat chicken marinated in gram flour and tandoori spices

Bhuta Kaju Kebab
Sweet corn cashew patty

ENTREES

Kalimirch Lamb Chops
Lamb chops marinated with yogurt and black pepper

Lobster Masala
Lobster in creamy tomato sauce

Punjabi Kukkad
Chicken cooked along whole spices and onion

Nargisi Kofta
Lotus root dumplings in an onion, cashew sauce

Lachedar Bhindi
Okra cooked along dried mango and caramelized onions

ACCOMPANIMENT

Dal Makhni and Boondi Raita

Saffron biryani and Basmati rice

Truffle Oil Naan, Pudina Paratha, Roti

DESSERT

Jasmine Chocolate Cake, Pistachio Kulfi
& Bread Pudding

tamarind
TRIBECA

PRIX FIXE $160

APPETIZERS

Baghare Jhinga
Shrimp pan seared with mustard seeds and curry leaves

Nazakte Aloo
Stuffed potatoes with seasoned vegetables and cheese

Shikampuri Kabab
Lamb patty flavored with Indian spices, stuffed with hung yogurt

Bharwan Kumbh
Stuffed mushroom with potatoes, paneer, cheddar cheese

ENTREES

Achari Hiram Ki Chhampen
Venison chops marinated with pickling spices

Malabar Lobster
Lobster in coconut milk, mustard seed and curry leaves

Chicken Champaran
Chicken slow cooked along slices and fresh whole garlic

Chapala Puluso
Halibut in tamarind, tomato and curry leaves

Achari Kumbh
Shiitaki Mushrooms cooked in pickle spices

Paneer Pasanda
Paneer cooked in creamy cashew sauce

ACCOMPANIMENT

Dal Makhni and Boondi Raita
Saffron biryani and Basmati rice
Assorted Indian Bread Basket

DESSERT

Pomegranate Chocolate Mousse, Rasmalai Tres Leches
& Chocolates Truffles