



**Dash-n-Dine Delivery, LLC**  
Food Delivery Service

412-257-6168

<http://www.dash-n-dinedelivery.com>

# Tamarind

## Disclaimer

**This restaurant is not contracted with Dash-n-Dine Delivery, therefore orders are subject to higher service fees.**

## Starters - Vegetarian

Vegetable Pakora	\$7.79
<i>A medley of mixed vegetable spiced fritters hand made fresh to order, dipped in chickpea &amp; rice flour batter, and fried</i>	
Paneer Pakora	\$9.09
<i>A medley of Paneer (indian cottage cheese) spiced fritters hand made fresh to order, dipped in chickpea &amp; rice flour batter, and fried</i>	
Vegetable Samosa	\$6.49
<i>A delectable duo of handmade crisp cones filled with potatoes, peas, cumin, spiced &amp; seasoned. Served with house special Tamarind and Mint chutney</i>	
Samosa Chat	\$8.44
<i>Mashed pair of samosa with chickpeas and onion tossed in yogurt and our housemade chutneys. Vegan option available</i>	
Papadi Chat	\$7.79
<i>Combination of crispy flour crackers, potatoes, chickpeas and onions topped with yogurt and chutney, vegan option available</i>	
Bhel Puri	\$5.84
<i>A mixture assorted crisps tossed with onions, potato, tomato, chutney, vegan option available</i>	
Idly	\$6.49
<i>Steamed rice and lentil patties served with Sambar, coconut and tomato chutneys</i>	
Sambar idly	\$7.79
<i>Steamed rice and lentil patties soaked in Sambar</i>	
Idly/Vada	\$9.09
<i>Steamed Rice cakes and Fried lentil donut</i>	
Idly Manchurian	\$7.79
<i>Fried Idly tossed with Manchurian sauce</i>	
Medhu Vada	\$7.79
<i>Deep fried lentil donuts</i>	
Cut Mirchi	\$6.49
<i>Chili bhajji refried and sprinkled with onions, chat masala</i>	
Aloo Bhonda	\$6.49
<i>Deep fried savory appetizer made with spicy potato mix</i>	
Gobi Manchurian (Indo-Chinese)	\$7.79
<i>Batter cauliflower tossed with manchurian sauce</i>	
Assorted Veg Sampler	\$11.69
<i>Pakora, masla vada, chili bhajji, samosa</i>	

## Non Vegetarian Starters

Chicken 65	\$7.79
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## Indo-Chinese Corner

Vegeterian Fried Rice	\$15.59
<i>chopped vegetables fried with steam rice, added with red chili paste and salt to taste</i>	
Chicken Fried Rice	\$16.89
<i>Shredded chicken fried with steam basmathi rice, added with salt and pepper to taste</i>	
Szechuan Chicken Fried Rice	\$16.89
<i>Fiery in nature with chopped vegetables fried with shredded chicken, added with red chili paste and salt to taste</i>	
Vegetable Noodles	\$16.89
Egg Noodles	\$16.89
Chicken Noodles	\$18.19
Gobi Manchurian	\$15.59
<i>Marinated crispy cauliflower tossed with manchurian suace and cornflour based ginger-garlic concoction and garnished with spring onion greens</i>	
Chili Chicken	\$15.59
<i>Chicken sauteed with special sauces, chillies, herbs and spices</i>	
Chicken Manchurian	\$15.59
<i>Marinated boneless chicken tossed with manchurian suace and cornflour based ginger-garlic concoction and garnished with spring onion greens</i>	

## Non-Vegetarian Entrees

**All entrees are served with Basmati rice**

Chicken Koorma	\$16.89
<i>A moghalai delight, creamy sweet &amp; spicy with the delicate flavor a mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream</i>	
Lamb Koorma	\$18.19
<i>A moghalai delight, creamy sweet &amp; spicy with the delicate flavor a mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream</i>	
Shrimp Koorma	\$18.19
<i>A moghalai delight, creamy sweet &amp; spicy with the delicate flavor a mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream</i>	
Goat Koorma	\$18.19
<i>A moghalai delight, creamy sweet &amp; spicy with the delicate flavor a mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream</i>	
Chicken Chettinadu	\$16.89
<i>Authentic spicy curry cooked with coconut milk and traditional South Indian Grounded Masala</i>	
Goat Chettinadu	\$18.19
<i>Authentic spicy curry cooked with coconut milk and traditional South Indian Grounded Masala</i>	
Lamb Chettinadu	\$18.19
<i>Authentic spicy curry cooked with coconut milk and traditional South</i>	

## Sides

Raita - Side	\$2.59
<i>Creamy condiment yogurt dish made with onions, cucumber, tomato, cilantro and a touch of mint</i>	
Papadam - Sides	\$2.59
Basmati Rice - Side	\$2.59
Pickle	\$2.59

## Indian Beverages

Lassi Sweet Beverage	\$3.89
<i>Homemade whisked yogurt shake</i>	
Lassi Salt Beverage	\$3.89
<i>Homemade whisked yogurt shake</i>	
Mango Lassi	\$3.89
<i>Mango &amp; Yogurt drink</i>	
Mango Shake	
Madras Coffee	\$3.89
Masala Chai	\$3.89

## Dessert Ethnic Delights

Rasmalai - Dessert	\$5.19
<i>2 pc, of snowy floats of sweetened milk in rose water flavored milk and garnished with pistachio nuts</i>	
Gulab Jamun - Dessert	\$5.19
<i>Pastry ball made with milk dough fried until golden brown, and served in sugary syrup with cardamom, topped with cooca and hint of coconut.</i>	
Kulfi - Dessert	\$3.89
<i>Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom and hint of dark cocoa. - Choices: mango, Almond, Pistachio</i>	
Kheer rice pudding - Dessert	\$5.19
<i>Traditional Indian rice pudding cooked with raisins, cashews, nuts and cardamom</i>	
Gulab Jamun with Kulfi - Dessert	\$6.49
<i>Fried dumplings of dried milk served with kulfi</i>	
Gajar Ka Halwa - Dessert	\$6.49
<i>Rich Dessert made with fresh carrots, milk and sugar encapsulated with the generous amount of ghee</i>	

## Pastries (Eggless)

Black Forest Cake	\$5.19
Pineapple Cake	\$5.19
Mango Cake	\$5.19
Butterscotch Cake	\$5.19
Chocolate Cake	\$5.19

*Boneless cubs of chicken marinated with Indian spices and deep fried. A popular Indian bar room snack*

Chicken Manchurian (Indo-Chinese)	\$7.79
<i>Batter chicken tossed with manchurian sauce</i>	
Chilli Chicken (dry)	\$7.79
Indo-Chinese	
<i>Chicken sauteed with spices, chillies &amp; herbs</i>	
Chicken Sangrila	\$7.79
<i>Boneless chicken sauteed in spicy special sauce tempering with bell peppers and curry leaves</i>	
Ginger Chikcen	\$7.79
<i>Cooked Boneless Chicken tossed with spicy ginger sauce</i>	
Chili Shrimp	\$10.39
<i>Fried shrimp tossed in chili suace</i>	
Apollio Fish	\$10.39
<i>Marinated fish sauteed in spicy sauce</i>	
Apollo Shrimp	\$10.39
<i>Marinated shrimp sauteed in spicy sauce</i>	
Assorted non-veg (sampler)	\$11.69
<i>Combination of chicken tikka, shrimp tikka and lamb kabob sauteed with Indian spices</i>	

## **Puffy Corner**

Poori with Channa (Chick peas) or Bhaji (Potato masala)	\$10.39
<i>Poori served with channa masla or potato masala curry</i>	
Channa Batura	\$10.39
<i>a large puffy bread served with chick peas curry</i>	

## **Soups**

Tomato Soup	\$6.49
<i>Tomato soup, spices, butter and finished with cream</i>	
Sweet Corn Veg (Indo-Chinese)	\$6.49
<i>A soup recipe prepared with cream style corn and mixed vegetables</i>	
Sambar Soup	\$6.49
<i>Lentil soup prepared with fresh vegetables, turmeric, herbs, cumin, coriander, and mustard seeds, family recipe</i>	
Rasam Soup	\$6.49
<i>Lentil stock added with South Indian spices. A south Indian specialty</i>	
Sweet Corn Chicken	\$5.84
<i>A soup recipe prepared with cream style corn and mixed vegetables and chicken</i>	
Hot and Soup Soup	\$6.49
Chicken Soup	\$6.49
Vegetable Soup	\$6.49

## **Dosa Corner**

**a fermented crepe or pancake made with rice served with chutney and sambar**

Sadca (plain) Dosa	\$9.09
Paper Dosa	\$11.69
<i>Extra Long and crispy</i>	
Onion Dosa	\$10.39
<i>Topped with onions</i>	
Mysore Dosa	\$10.39
<i>Spicy Chutney coated</i>	
Ghee Dosa	\$10.39
<i>Topped with ghee</i>	
Chicken Dosa	\$11.69
<i>Dosa Stuffed with Tandoori Chicken curry</i>	

Indian Grounded Masala Shrimp Chettinadu	\$18.19
<i>Authentic spicy curry cooked with coconut milk and traditonal South Indian Grounded Masala</i>	
Chicken Vindaloo	\$16.89
<i>Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds and yogurt in a tangy spiced suace. For the one with true passion for spicy food</i>	
Shrimp Vindaloo	\$18.19
<i>Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds and yogurt in a tangy spiced suace. For the one with true passion for spicy food</i>	
Lamb Vindaloo	\$18.19
<i>Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds and yogurt in a tangy spiced suace. For the one with true passion for spicy food</i>	
Goat Vindaloo	\$18.19
<i>Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds and yogurt in a tangy spiced suace. For the one with true passion for spicy food</i>	
Chicken Pepper Fry	\$16.89
<i>A spicy dish made with black pepper spices, curry leaves semi dry simmered in onions</i>	
Lamb Pepper Fry	\$18.19
<i>A spicy dish made with black pepper spices, curry leaves semi dry simmered in onions</i>	
Goat Pepper Fry	\$18.19
<i>A spicy dish made with black pepper spices, curry leaves semi dry simmered in onions</i>	
Shrimp Pepper Fry	\$18.19
<i>A spicy dish made with black pepper spices, curry leaves semi dry simmered in onions</i>	
Chicken Roganjosh	\$16.89
<i>A slow cooked meat of your choice with herbs, onions and tomatoes and Indian spices</i>	
Shrimp Roganjosh	\$18.19
<i>A slow cooked meat of your choice with herbs, onions and tomatoes and Indian spices</i>	
Lamb Roganjosh	\$18.19
<i>A slow cooked meat of your choice with herbs, onions and tomatoes and Indian spices</i>	
Goat Roganjosh	\$18.19
<i>A slow cooked meat of your choice with herbs, onions and tomatoes and Indian spices</i>	
Chicken Curry	\$16.89
<i>The traditional excotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish</i>	
Lamb Curry	\$18.19
<i>The traditional excotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish</i>	
Goat Curry	\$18.19
<i>The traditional excotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish</i>	
Shrimp Curry	\$18.19
<i>The traditional excotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish</i>	

Keema Dosa	\$12.99
<i>Dosa stuffed with cooked minced lamb</i>	
Madras Masala Dosa	\$10.39
<i>Light and crisp rice flour pancake accompanied by lentil 'sambar' and onion &amp; tomato chutney with a filling of spiced potato and onions</i>	
Rava Dosa	\$11.69
<i>Wheat crep choice of onion or special</i>	
Egg Dosa	\$10.39
<i>Topped with egg</i>	
Paneer Dosa	\$10.39
<i>Topped with Indian Cottage Cheese</i>	
Cheese Dosa	\$10.39
<i>Topped with shredded Cheese</i>	
Set Dosa	\$10.39
<i>Pancake size twin dosa</i>	
Sada Uthappam	\$10.39
<i>Soften rice pancake baked in griddle</i>	
Onion Uthappam	\$10.39
<i>Soften rice pancake baked in griddle with topped onions</i>	
Vegetable Uthappam	\$10.39
<i>Soften rice pancake baked in griddle with Tomato, Peas, Onions, Hot chili or Vegetables</i>	

## **Fresh Handmade**

Naan	\$2.60
<i>Leavened white bread baked in tandoor oven with butter</i>	
Tandoori Roti	\$3.25
<i>Unleavened whole wheat bread baked in the tandoor oven.</i>	
Onion Naan	\$3.90
<i>Bread stuffed with onions</i>	
Kheema Naan	\$5.20
Garlic Naan	\$3.90
<i>Bread topped with garlic</i>	
Aloo Paratha	\$4.55
<i>Paratha stuffed with potato</i>	
Bread Basket	\$10.40
<i>Plain, garlic and onion naan</i>	
Poori	\$5.19
<i>Fluffy whole wheat berad</i>	
Batura	\$5.20
<i>Large puffy deep fried bread</i>	
Peswari Naan (Seasonal)	\$5.20
<i>Naan stuffed with nuts and raisins</i>	
Paneer Kulcha	\$5.84
<i>Paneer stuffed naan</i>	
Chili Cheese Naan	\$5.84
<i>Naan stuffed with green chill and cheese</i>	
Lacha Paratha	\$5.20
<i>Crispy layered paratha from Northern part of India</i>	

## **Tandoori (Grilled) Bazaar**

Paneer Tikka	\$18.19
<i>Marinated Indian cottage cheese grilled in oven</i>	
Shrimp Kabab	\$18.19
<i>Specialy marinated shrimp grilled to perfection</i>	
Chicken Tikka	\$15.59
<i>Boneless free range chicken pieces marinated in yogurt, mace, ginger and other spices tandoor (clay oven) grilled</i>	
Tandoori Chicken	\$15.59
<i>Chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers in Tandoor(clay oven)</i>	
Fish Tandoori	\$18.84
<i>Fish marinated in Indian spices</i>	

Chicken Saag	\$16.89
<i>A traditonal north Indain dish of long-cooked spinach and spices with cream</i>	
Lamb Saag	\$18.19
<i>A traditonal north Indain dish of long-cooked spinach and spices with cream</i>	
Shrimp Saag	\$18.19
<i>A traditonal north Indain dish of long-cooked spinach and spices with cream</i>	
Goat Saag	\$18.19
<i>A traditonal north Indain dish of long-cooked spinach and spices with cream</i>	
Chicken Tikka Masala	\$16.89
<i>Meat marinated with yogurt and spices and simmered in onions, bell pepper tomatoes and cream</i>	
Lamb Tikka Masala	\$18.19
<i>Meat marinated with yogurt and spices and simmered in onions, bell pepper tomatoes and cream</i>	
Shrimp Tikka Masala	\$18.19
<i>Meat marinated with yogurt and spices and simmered in onions, bell pepper tomatoes and cream</i>	
Goat Tikka Masala	\$18.19
<i>Meat marinated with yogurt and spices and simmered in onions, bell pepper tomatoes and cream</i>	

## **Entrees Rice Dishes**

Bisibela Bath	\$11.69
<i>Basmati rice cooked with fresh vegetables and lentils</i>	
Yogurt Rice	\$10.39
<i>Basmati rice with yogurt and pices</i>	
Lemon Rice	\$10.39
<i>Basmati rice flavored with lemon with curry leaves</i>	

## **Briyani Corner**

***Served with Raita. May be ordered as a main course or as a n extra dish. A famous pilau speciality***

Vegetable Biryani	\$14.29
<i>Basmati rice cooked with vegetables and fresh herbs, spices and cooked in a curry sauce</i>	
Egg Biryani	\$15.59
<i>Basmati rice cooked with boiled eggs and fresh herbs, spices and cooked in a curry sauce</i>	
Chicken Biryani	\$16.89
<i>Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken</i>	
Lamb Biryani	\$18.19
<i>Basmati rice cooked with fresh herbs spices and simmer tender morsels of lamb</i>	
Goat Biryani	\$18.19
<i>Basmati rice cooked with fresh herbs, spices and simmer tender morsels of goat</i>	
Special Biryani	\$18.19
<i>Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken</i>	
Hyderabadi Chicken Dum Biryani )Subject to availability)	\$18.19
<i>King of all biryanis, hyderabadi Dum biryani is an Idian chicken and Basmati rice recipe that is cooked on Dum over slow heat marinated with fresh herbs, spices</i>	

## **Non-Veg specials**

***Served with Basmati rice***

Chicken Congura	\$18.19
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*and grilled in tandoori oven*

<b>Malai Kabab</b>	<b>\$15.59</b>
<i>Boneless chicken marinated with herbs &amp; spices</i>	
<b>Seekh Kabab</b>	<b>\$18.19</b>
<i>Minced lamb mixed with herbs and spices and grilled in tandoori oven</i>	
<b>Mixed Tandoori Platter</b>	<b>\$22.09</b>
<i>Combination platter consisting of seekh kabab, chicken tikka, tandoori chicken and shrimp kabab</i>	

<i>Chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andra Pradesh state. Subject to availability</i>	
<b>Lamb Gongura</b>	<b>\$19.49</b>
<i>Chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andra Pradesh state. Subject to availability</i>	
<b>Goat Gongura</b>	<b>\$19.49</b>
<i>Chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andra Pradesh state. Subject to availability</i>	
<b>Shrimp Gongura</b>	<b>\$19.49</b>
<i>Chilies break the sourness of Gongura leaves in a rich green curry. A specialty from coastal Andra Pradesh state. Subject to availability</i>	
<b>Butter Chicken</b>	<b>\$16.89</b>
<i>Tandoori oven cooked yogurt marinated chicken breast simmered in tomatoes, Indian spices and creamy sauce</i>	
<b>Chicken Kadi</b>	<b>\$16.89</b>
<i>The traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt</i>	
<b>Lamb Kadai</b>	<b>\$18.19</b>
<i>The traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt</i>	
<b>Goat Kadi</b>	<b>\$18.19</b>
<i>The traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt</i>	
<b>Shrimp Kadai</b>	<b>\$18.19</b>
<i>The traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt</i>	
<b>Chicken Buna</b>	<b>\$16.89</b>
<i>a cooking process where the spices are fried first with the meat then added to cook in it's own juices</i>	
<b>Lamb Buna</b>	<b>\$18.19</b>
<i>a cooking process where the spices are fried first with the meat then added to cook in it's own juices</i>	
<b>Goat Buna</b>	<b>\$18.19</b>
<i>a cooking process where the spices are fried first with the meat then added to cook in it's own juices</i>	
<b>Shrimp Buna</b>	<b>\$18.19</b>
<i>a cooking process where the spices are fried first with the meat then added to cook in it's own juices</i>	
<b>Keema Mutter</b>	<b>\$16.89</b>
<i>Minced lamb cooked with spices and peas</i>	
<b>Kodi Veppudu</b>	<b>\$18.19</b>
<i>Andra spice delight marinated chicken with bone fried and sauteed with onions and spices</i>	
<b>Royala Vepudu</b>	<b>\$19.49</b>
<i>Hot &amp; Spicy Guntur style dish made with fresh ground masala</i>	

## **Vegetarian Entrees**

**All entrees are served with Basmati rice**

<b>Navratan Korma</b>	<b>\$15.59</b>
<i>Mixed vegetables cooked with cottage cheese, cashews, raisins, turmeric and fenugreek leaves in a rich creamy gourmet sauce.</i>	
<b>Baingan Bartha (Eggplant)</b>	<b>\$15.59</b>
<i>Eggplant roasted in tandoor and</i>	

	<i>pureed cooked with fresh tomatoes, greens peas, onions, spices,, Vegan option available</i>	
<b>Malai Kofta</b>		<b>\$16.89</b>
	<i>Fresh handmade dumplings stuffed with cottage cheese, cauliflower, carrots, cashews, raisins, potatoes, and herbs cooked in rich curry creamy sauce.</i>	
<b>Channa Masala</b>		<b>\$14.29</b>
	<i>Garbanzo beans cooked over a slow fire with a blend of spices and fresh tomatoes, onions, ginger and garlic</i>	
<b>Dal Fry</b>		<b>\$12.99</b>
	<i>Loosened yellow lentil cooked with spices, green chili, cumins and onions</i>	
<b>Dal Makhani</b>		<b>\$15.59</b>
	<i>Dal cooked with tomatos and mild spices with rich cream</i>	
<b>Aloo Gobi Masala</b>		<b>\$15.59</b>
	<i>Potatoes and cauliflower florets sauteed with fresh tomatoes, cumin seeds, green onions, ginger and garlic potato and cauliflower cooked with exotic spices</i>	
<b>Mutter Paneer</b>		<b>\$16.89</b>
	<i>Green peas and homemade cottage cheese cooked in herbs and spices in a tomato based creamy sauce</i>	
<b>Bhagara Baingan (Guthi Vankaya)</b>		<b>\$15.59</b>
	<i>An Andra region special, Indian egg plant cooked in South Indian curry sauce</i>	
<b>Paneer Tikka Masala</b>		<b>\$16.89</b>
	<i>Homemade cottage cheese(paneer)simmered in onions, bell pepper, tomatoes and cram</i>	
<b>Vegetable Chettinadu</b>		<b>\$15.59</b>
	<i>Authentic South indian spciy gravy made with spices, coconut milk and pepper. Vegan option available</i>	
<b>Saag</b>		<b>\$15.59</b>
	<i>Spinach cooked with a blend of spices and fresh onions, ginger and garlic - Vegan option available</i>	
<b>Kadai Masala</b>		<b>\$15.59</b>
	<i>The traditional exoctic curry sauce prepared with homemade cottage cheese tossed with sliced green &amp; red capsicum and finished in a suace tomatoes, fresh ginger, coriander, onion and cumin choices:Paneer(indian, cottage cheese)/Okra, vegan option available</i>	
<b>Bindi Masala</b>		<b>\$15.59</b>
	<i>This dish originated from southern part of India is a rich onion, tomato based curry cooked with South Indian style spices with a chef's twist. Served with rice.</i>	