



Dash-n-Dine Delivery, LLC
Food Delivery Service

412-257-6168

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

Tamarind - NT

Disclaimer

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

New Arrivals

CHICKEN MAJESTIC	\$11.74
<i>Boneless chicken strips fried and tossed in house special sauce</i>	
DRAGON CHICKEN	\$11.74
<i>Indo-Chinese appetizer of crispy fried chicken strips tossed in sweet spicy sauce, sauteed with bell pepper & sesame seeds.</i>	
STUFFED MIRCHI	\$8.21
<i>Batter Fried split Chili stuffed with aromatic masala, peanuts, onions & chat masala</i>	
TANDOORI POMFRET (FISH)	\$17.61
<i>Whole Pomfret fish cooked in Tandoor oven with house made masalas. Topped with onions and Cilantro</i>	
TAWA FISH FRY	\$12.91
<i>Fish fillet pan fried with aromatic spices and masala</i>	
DAL MAKHNI	\$16.44
<i>This spicy lentil is a mix of red kidney beans and whole black gram and a perfect blend of whole spices</i>	
BAGARA BAINGAN	\$16.44
<i>Eggplant curry made by frying eggplant in Indian spices</i>	
MADRAS FISH CURRY	\$18.79
<i>A medley of south Indian spices handcrafted specifically for fish.</i>	
GOAN FISH CURRY	\$18.79
<i>A medley of goan spices handcrafted specifically for fish.</i>	
CHICKEN JALFRAZI	\$17.61
<i>A stir-fried curry dish popular throughout the Indian subcontinent and beyond. Jalfrezi means "hot-fry."</i>	
CHENNAI CHICKEN FRIED RICE	\$16.44
<i>Chennai style fried rice. Fried shredded chicken tossed with veggies, bell pepper and rice, added with salt and pepper to taste</i>	

Vegetarian Starters

Vegetable Samosa	\$7.04
<i>A delectable duo of handmade crisp cones filled with potatoes, peas, cumin, spiced & seasoned. Served with house special Tamarind and Mint chutney</i>	
Vegetable Pakora	\$8.21
<i>A medley of mixed vegetable spiced fritters hand made fresh to order, dipped in chickpea & rice flour batter, and fried</i>	
Paneer Pakora	\$9.39
<i>A medley of Paneer (indian cottage cheese) spiced fritters hand made fresh to order, dipped in chickpea &</i>	

Vegetarian Entrees

PANEER TIKKA MASALA	\$16.44
<i>Homemade cottage cheese simmered in onions, bell pepper, tomatoes and cream</i>	
PANEER BUTTER MASALA	\$16.44
<i>Homemade cottage cheese (paneer) simmered in onions sauce, tomatoes and cream.</i>	
PUNJABI DAL FRY	\$12.91
<i>Loosened yellow lentil cooked with spices, green chilli, cumins and onions</i>	
DAL MAKHANI	\$15.26
<i>Dal cooked with tomatoes and mild spices with rich cream.</i>	
SAAG	\$15.26
<i>Spinach cooked with a blend of spices and fresh onions, ginger and garlic Aloo</i>	
CHANNA MASALA	\$12.91
<i>Garbanzo beans cooked over a slow fire with a blend of spices and fresh tomatoes, onions, ginger and garlic</i>	
BAINGAN BARTHA (EGGPLANT)	\$15.26
<i>Eggplant roasted in tandoor and pureed, cooked with fresh tomatoes, green peas, onions, spices</i>	
BAGARA BAINGAN (EGGPLANT)	\$15.26
<i>Eggplant made with oil fry and cooked with fresh tomatoes, onions, spices</i>	
BHINDI MASALA VEGAN	\$15.26
<i>A rich onion, tomato based curry cooked with South Indian style spices with a chef's twist</i>	
ALOO GOBI MASALA	\$15.26
<i>Potatoes and cauliflower florets sauted with fresh tomatoes, cumin seeds, onions, ginger, garlic and cooked with exotic shires</i>	
NAVARATAN KORMA	\$15.26
<i>Mixed vegetables cooked with cottage cheese, cashes, raisins, turmeric and fenugreek leaves in a rich creamy gourmet sauce</i>	
MUTTER PANEER	\$16.44
<i>Green peas and cottage cheese cooked in herbs and spices in a tomato based creamy sauce</i>	
MALAI KOFTA	\$16.44
<i>Fresh handmade dumplings stuffed with cottage cheese, cauliflower, carrots, cashews, raisins, potatoes, herbs and cooked in rich creamy sauce</i>	
PANEER METHI MUTTER MALAI	\$16.44
<i>Cottage cheese, fenugreek leaves and green peas in a rich creamy sauce</i>	
CHETTINAD	\$15.26
<i>Authentic South Indian spice gravy made with spices, coconut milk and pepper</i>	

Indian Breads

Butter Naan	\$3.51
<i>Leavened white bread baked in tandoor oven with butter</i>	
Tandoori Roti	\$3.51
<i>Unleavened whole wheat bread baked in the tandoor oven.</i>	
Onion Naan	\$4.10
<i>Bread stuffed with onions</i>	
Naan	\$2.93
<i>Leavened white bread baked in tandoor oven with butter</i>	
Garlic Naan	\$4.10
<i>Bread topped with garlic</i>	
Aloo Paratha	\$4.69
<i>Paratha stuffed with potato</i>	
Keema Naan	\$5.28
<i>Naan stuffed with nuts and raisins</i>	
Chili Cheese Naan	\$5.28
<i>Leavened white bread baked with green chilli and cheese stuffing in tandoor oven</i>	
Paneer Kulcha	\$5.28
<i>Paneer stuffed naan</i>	
Lacha Paratha	\$5.28
<i>Crispy layered paratha from Northern part of India</i>	
Chilli Naan	\$5.28
<i>Leavened white bread baked with green chilli stuffing in tandoor oven</i>	
Poori	\$7.04
<i>Fluffy whole wheat berad</i>	
Batura	\$8.21
<i>Large puffy deep fried bread</i>	
Bread Basket	\$10.56
<i>Plain, garlic and onion naan</i>	

Rice & Noodles

Vegetarian Fried Rice	\$15.26
<i>chopped vegetables fried with steam rice, added with red chili paste and salt to taste</i>	
Egg Fried Rice	\$15.26
<i>Chopped vegetables fried with steamed rice, eggs added with red chili paste and salt to taste</i>	
Chicken Fried Rice	\$16.44
<i>Shredded chicken fried with steam basmati rice, added with salt and pepper to taste</i>	
Szechuan Chicken Fried Rice	\$16.44
<i>Fiery in nature with chopped vegetables fried with shredded chicken, added with red chili paste and salt to taste</i>	
Bisibela Bath	\$10.56
<i>Basmati rice cooked with fresh vegetables and lentils</i>	
Szechuan Egg Fried Rice	\$15.26
<i>Fiery in nature with chopped vegetables, eggs with steamed rice, added with red chili paste and salt to taste</i>	
Yogurt Rice	\$10.56
<i>Basmati rice with yogurt and pices</i>	

rice flour batter, and fried	
Gobi Manchurian (Indo-Chinese)	\$10.56
Batter cauliflower tossed with manchurian sauce	
Chili Paneer	\$10.56
Paneer saut ed with chilies, herbs and spices	
Cut Mirchi	\$8.21
Chili bajji refried and sprinkled with onions, chat masala	
Stuffed Mirchi	\$9.39
Batter Fried split Chili stuffed with aromatic masala, peanuts, onions & chat masala	
Medhu Vada	\$8.21
Deep fried lentil donuts	
Dhahi Vada	\$9.39
Deep fried lentil donuts dipped in yogurt sauce.	
Aloo Bhonda	\$8.21
Deep fried savory appetizer made with spicy potato mix	
Tamarind Special Veg. Sampler	\$14.09
Vegetable Pakora, Samosa, Medhu Vada and Chili Bajji	

Non Vegetarian Starters

Chicken 65	\$10.56
Boneless cubes of chicken marinated with Indian spices and deep fried. A popular Indian bar room snack	
Chicken Majestic	\$11.74
Chicken marinated with spices, with added rice flour, semolina and shallow fried till crisp.	
Chicken Lollipop	\$10.56
Boneless chicken strips fried and tossed in house special sauce	
Draggon Chicken	\$11.74
Indo-Chinese appetizer made with crispy batter fried chicken strips tossed in a sweet, and spicy sauce, sauteed with bell pepper, and topped with sesame seeds	
Chilli Chicken (Dry)	\$11.74
Chicken sauteed with spices, chillies and herbs	
Chicken Manuchurian	\$11.74
Battered chicken tossed with Manchurian sauce	
Ginger Chicken	\$11.74
Cooked Boneless Chicken tossed with spicy ginger sauce	
Kodi Vepudu	\$12.91
Andhra spice delight marinated bone-in chicken fried and sauteed with Onions and spices	
Tawa Fish Fry	\$12.91
Fish fillet pan fried with aromatic spices and masala	
Ginger Fish	\$11.74
Cooked Tilapia fish tossed with spicy ginger sauce	
Apollo Fish	\$11.74
Marinated fish sauteed in spicy sauce	
Chili Shrimp	\$12.91
Fried shrimp tossed in chili suace	
Apollo Shrimp	\$12.91
Marinated shrimp sauteed in spicy sauce	
Assorted non-veg (sampler)	\$16.44
Combination of chicken tikka, shrimp tikka and lamb kabob sauteed with Indian spices	
SPICY WINGS (5 pieces)	\$10.56
Wings made with Indian Spicy sauce	
SPICY WINGS (10 pieces)	\$15.26
Wings made with Indian Spicy sauce	

KADAI	\$15.26
Traditional curry sauce prepared with sliced green & red capsicum and finished in Sauce tomatoes, fresh ginger, coriander, onion and cumin	

Chicken Entrees	
BUTTER CHICKEN	\$16.44

CHICKEN TIKKA MASALA	\$16.44
Meat marinated with yogurt, spices and simmered in onions, bell peppers and cream	

CHICKEN KOORMA	\$16.44
A Moghalai delight, creamy sweet and spicy mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream	

CHETTINADU CHICKEN	\$16.44
Authentic South Indian spice curry cooked with coconut milk and traditional grounded masala	

CHICKEN CURRY	\$16.44
The traditional exotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish	

VINDALOO CHICKEN	\$16.44
Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, and yogurt in a tangy spiced sauce.	

ROGANJOSH CHICKEN	\$16.44
A slow cooked meat with herbs, onions, tomatoes and Indian spices	

SAAG CHICKEN	\$16.44
A traditional North Indian dish of long cooked spinach and spices with cream	

KADAI CHICKEN	\$16.44
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	

CHICKEN PEPPER FRY	\$16.44
A dry spicy dish made with black pepper spices, curry leaves, simmered in onions.	

ANDHRA CHICKEN CURRY	\$16.44
Andhra spicy curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs	

BUNA CHICKEN	\$16.44
Indian spices fried in very hot oil and made into curry with chicken cubes	

Meat & Seafood Entrees	
*All entrees served with basmati rice	

BUNA	\$17.61
Indian spices fried in very hot oil and made into curry with goat pieces	

KEEMA MUTTER	\$17.61
Minced Lamb cooked with spices and peas	

KARAIAKUDI MUTTON SUKKA (BONE-IN)	\$17.61
A spicy and dry goat pieces coats well with aromatic blend of flavored Indian masala.	

CHETTINADU GOAT (BONE-IN)	\$17.61
Authentic spicy curry cooked with coconut milk and traditional South Indian grounded masala	

GOAT CURRY (BONE-IN)	\$17.61
Exotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to	

Lemon Rice	\$10.56
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Basmati rice flavored with lemon with curry leaves	
Noodles	\$15.26

Noodles are a type of food made from unleavened dough which is rolled flat and cut, stretched or extruded, into long strips or strings	
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Desserts and Beverages

Mango KULFI	\$3.51
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Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom	
Almond KULFI	\$3.51

Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom	
Pistachio KULFI	\$3.51

Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom	
RASMALAI	\$4.69

2 Pieces of snowy floats of sweetened milk in rose water flavored milk and garnished with pistachio	
GULAB JAMUN	\$4.69

Pastry ball made from milk dough fired until golden brown and served in sugary syrup with cardamom.	
GULAB IAMUN WITH KULFI	\$5.86

Gulab Jamun served with your choice of Kulfi	
KHEER RICE PUDDING	\$4.69

Traditional Indian rice pudding cooked with raisins, cashew, nuts and cardamom. Served cold	
GAJAR KA HALWA	\$5.86

Rich dessert made with fresh carrots, milk and sugar encapsulated within the generous amount of ghee	
CAKE	\$4.69

Eggless pastry (Limited Availability)	
SODA	\$2.34

ICE TEA	\$2.34
LASSI (SWEET OR SALT)	\$3.51

MANGO LASSI	\$3.51
MANGO SHAKE	\$3.51

MADRAS COFFEE	\$3.51
MASALA CHAI (TEA)	\$3.51

Sides

Raita - Side	\$2.34
Creamy condiment yogurt dish made with onions, cucumber, tomato, cilantro and a touch of mint	

Papadam - Sides	\$2.34
Basmati Rice - Side	\$2.34

Pickle	\$2.34
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DRINKS

Beers

TAJMAHAL (Large)	\$10.56
TAJMAHAL	\$5.86

CORONA	\$4.69
YUENGLING	\$4.69

GUINNESS	\$4.69
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Wines

MERLOT Glass	\$8.21
MERLOT Bottle	\$29.36

CABERNET SAUVIGNON Glass	\$8.21
CABERNET SAUVIGNON Bottle	\$29.36

PINOT NOIR Glass	\$8.21
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Soups

Tomato Soup	\$5.86
Tomato soup, spices, butter and finished with cream	
Sambar Soup	\$5.86
Lentil soup prepared with fresh vegetables, turmeric, herbs, cumin, coriander, and mustard seeds, family recipe	
Rasam Soup	\$5.86
Lentil stock added with South Indian spices. A south Indian specialty	
Sweet Corn Chicken	\$5.28
A soup recipe prepared with cream style corn and mixed vegetables and chicken	
Hot and Sour Soup	\$5.86
Choice of Vegetables or Chicken	
PEPPER MUTTON (GOAT) SOUP	\$9.39
South Indian style Pepper Mutton(Goat) Soup is a delicious and healthy soup, served hot on a cold winters day.	

Chaat Corner

Samosa Chaat	\$8.21
Mashed samosa with chickpea curry and onions tossed in yogurt and our housemade chutneys	
Lucknkows Aloo Tiki Chaat	\$8.21
Mashed potato patty with chickpeas, onions and tossed in yogurt & housemade chutney	
Papadi Chaat	\$7.04
Combination of crispy flour crackers and onions topped with yogurt and chutney	
Bombay Bhelppuri	\$7.04
A mixture assorted crins tossed with onions, notato, tomato and housemade chutnevs	

House Specialties

VEGETABLE KOTLU	\$14.09
PAROTTA	
Made with shredded layered bread (PAROTTA), vegetables, onions, curry leaves and spices	
CHILLI PAROTTA	\$14.09
Made with shredded layered bread (PAROTTA), vegetables and spicy sauce	
EGG KOTLU PAROTTA	\$15.26
Made with shredded layered bread (PAROTTA), eggs, vegetables, onions, curry leaves and spices	
CHICKEN KOTLU PAROTTA	\$16.44
Made with shredded layered bread (PAROTTA), shredded chicken, vegetables, onions, curry leaves and spices	

PAROTTA WITH VEGETABLES	\$14.09
KOORMA	
Layered, flaky and crispy bread (PAROTTA) served with South Indian Vegetable Koorma	
MALABAR PAROTTA	\$7.04
Layered, flaky and crispy bread (PAROTTA)	

Tiffin Corner

IDLY	\$7.04
Steamed rice and lentil patties served with Sambar, Coconut and Tomato chutneys	
MEDHU VADA	\$8.21
Fried lentil patties served with sambar and chutneys	
SAMBAR IDLY	\$8.21

finish	
LAMB TIKKA MASALA	\$17.61
Meat marinated with yogurt, spices and simmered in onions, bell pepper tomatoes and cream	
LAMB KOORMA	\$17.61
A Mughlai delight creamy sweet & spicy mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream.	
LAMB VINDALOO	\$17.61
Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, yogurt in a tangy spiced sauce.	
LAMB ROGANJOSH	\$17.61
A slow cooked meat with herbs, onions, tomatoes and Indian spices.	

PINOT NOIR	Bottle	\$29.36
SHIRAZ	Glass	\$8.21
SHIRAZ	Bottle	\$29.36

Spirits

BLACK LABEL	Single	\$7.04
BLACK LABEL	Double	\$12.91
GLENFIDICH	Single	\$7.04
GLENFIDICH	Double	\$12.91
CHIVAS REGAL	Single	\$7.04
CHIVAS REGAL	Double	\$12.91
JACK DANIEL	Single	\$7.04
JACK DANIEL	Double	\$12.91
SMIRNOFF	Single	\$7.04
SMIRNOFF	Double	\$12.91
GREY GOOSE	Single	\$7.04
GREY GOOSE	Double	\$12.91
BOURBON	Single	\$7.04
BOURBON	Double	\$11.75

Briyani Corner

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

Vegetable Biryani	\$15.26
Basmati rice cooked with vegetables and fresh herbs, spices and cooked in a curry sauce	
Paneer Biryani	\$16.44
Basmati rice cooked with cottage cheese, vegetables, fresh herbs, spices and cooked in a curry sauce	
Egg Biryani	\$15.26
Basmati rice cooked with boiled eggs and fresh herbs, spices and cooked in a curry sauce	
Chicken Biryani	\$16.44
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken	
Hyderabadi Chicken Dum Biryani)Subject to availability)	\$17.61
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	
Special Chicken Biryani	\$17.61
Basmati rice cooked with fresh herbs, spices and simmer deep fried chicken pieces with house special semi-gravy. Served with boiled egg.	
Goat Biryani	\$18.79
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of goat	
Lamb Biryani	\$18.79
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of lamb	
Keema Biryani	\$18.79
Basmati rice cooked with fresh herbs, spices and cooked with minced lamb	

Tandoori (Grilled)

Paneer Tikka	\$16.44
Marinated Indian cottage cheese grilled in oven	
Chicken Tikka	\$16.44
Boneless free range chicken pieces marinated in yogurt, mace, ginger and other spices tandoor (clay oven) grilled	
Tandoori Chicken	\$16.44
Chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers in Tandoor(clay oven)	
Shrimp Kebab	\$17.61
Specialy marinated shrimp grilled to perfection	
Malai Kabab	\$16.44
Boneless chicken marinated with	

<i>Steamed rice and lentil patties served in Sambar with Coconut and Tomato chutneys</i>		<i>herbs & spices</i>	
IDLI & VADA	\$9.39	Seekh Kabab	\$17.61
<i>Steamed rice and lentil patties served with fried lentil donuts, Sambar, Coconut and Tomato Chutneys</i>		<i>Minced lamb mixed with herbs and spices and grilled in tandoori oven</i>	
DAHI VADA	\$9.39	Tandoori Lamb Chops	\$19.96
<i>Fried lentil patties served in YOGURT</i>		<i>Aromatically spiced, marinated and clay oven grilled tender lamb chops</i>	
POORI	\$7.04	Mixed Tandoori Platter	\$19.96
<i>Fluffy bread</i>		<i>Combination platter consisting of seekh kabab, chicken tikka, tandoori chicken and shrimp kabab</i>	
POORI WITH CHANNA (CHICKPEAS MASALA)	\$10.56		
<i>Fluffy bread served with chickpeas masala</i>			
POORI WITH BHAJI (POTATO MASALA)	\$10.56		
<i>Fluffy bread served with potato masala curry</i>			
BATURA	\$7.04		
<i>A large fluffy bread</i>			
DELHI CHOLE BATURA	\$11.74		
<i>A large fluffy bread served with chickpeas curry</i>			