



**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 Samosa	\$7.04
<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>	
Vegetable Pakora	\$8.21
<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	\$9.39
<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>	
Cut Mirchi	\$8.21
<i>Chili bajji refried and sprinkled with onions, chat masala</i>	
Medhu Vada	\$8.21
<i>Deep fried lentil donuts</i>	
Dhahi Vada	\$9.39
<i>Deep fried lentil donuts dipped in yogurt sauce.</i>	
Gobi Manchurian (Indo-Chinese)	\$9.39
<i>Batter cauliflower tossed with manchurian sauce</i>	
Chili Paneer	\$10.56
<i>Paneer sauteed with chilies, herbs and spices</i>	
Tamarind Special Veg. Sampler	\$12.91
<i>Vegetable Pakora, Samosa, Medhu Vada and Chili Bajji</i>	

## Non Vegetarian Starters

Chicken 65	\$9.39
<i>Boneless cubs of chicken marinated with Indian spices and deep fried. A popular Indian bar room snack</i>	
Chicken RRR	\$9.39
<i>Chicken marinated with spices, with added rice flour, semolina and shallow fried till crisp.</i>	
Chicken Lollipop	\$10.56
<i>Marinated chicken wings fired sauteed with spices and herbs</i>	
Chicken Manchurian (Indo-Chinese)	\$10.56
<i>Batter chicken tossed with manchurian sauce</i>	
Chicken Sangrila	\$10.56
<i>Boneless chicken sauteed in spicy special sauce tempering with bell peppers and curry leaves</i>	
Chilli Chicken (dry) Indo-Chinese	\$10.56
<i>Chicken sauteed with spices, chillies &amp; herbs</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 MAKAHNI	\$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>	
PANEER SAAG	\$16.44
<i>Spinach cooked with a blend of spices and fresh onions, ginger and garlic</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 sauteed 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>	

## Desserts and Beverages

Mango KULFI	\$3.51
<i>Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom</i>	
Almond KULFI	\$3.51
<i>Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom</i>	
Pistachio KULFI	\$3.51
<i>Traditional Indian ice cream made of condensed milk, cream, almonds, coconut, cardamom</i>	
RASMALAI	\$4.69
<i>2 Pieces of snowy floats of sweetened milk in rose water flavored milk and garnished with pistachio</i>	
GULAB JAMUN	\$4.69
<i>Pastry ball made from milk dough fired until golden brown and served in sugary syrup with cardamom.</i>	
GULAB JAMUN WITH KULFI	\$5.86
<i>Gulab Jamun served with your choice of Kulfi</i>	
KHEER RICE PUDDING	\$4.69
<i>Traditional Indian rice pudding cooked with raisins, cashew, nuts and cardamom. Served cold</i>	
GAJAR KA HALWA	\$5.86
<i>Rich dessert made with fresh carrots, milk and sugar encapsulated within the generous amount of ghee</i>	
CAKE	\$4.69
<i>Eggless pastry (Limited Availability)</i>	
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
<i>Creamy condiment yogurt dish made with onions, cucumber, tomato, cilantro and a touch of mint</i>	
Papadam - Sides	\$2.34
Basmati Rice - Side	\$2.34
Pickle	\$2.34

Ginger Chicken	\$10.56
<i>Cooked Boneless Chicken tossed with spicy ginger sauce</i>	
Chili Shrimp	\$11.74
<i>Fried shrimp tossed in chili sauce</i>	
Apollo Shrimp	\$11.74
<i>Marinated shrimp sauteed in spicy sauce</i>	
Apollo Fish	\$9.39
<i>Marinated fish sauteed in spicy sauce</i>	
Ginger Fish	\$11.74
<i>Cooked Tilapia fish tossed with spicy ginger sauce</i>	
Assorted non-veg (sampler)	\$10.56
<i>Combination of chicken tikka, shrimp tikka and lamb kabob sauteed with Indian spices</i>	
Kodi Vepudu	\$11.74
<i>Andhra spice delight marinated bone-in chicken fried and sauteed with Onions and spices</i>	
SPICY WINGS (5 pieces)	\$10.56
<i>Wings made with Indian Spicy sauce</i>	
SPICY WINGS (10 pieces)	\$15.26
<i>Wings made with Indian Spicy sauce</i>	

## Soups

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

## House Specialties

VEGETABLE KOTHU PAROTTA	\$14.09
<i>Made with shredded layered bread (PAROTTA), vegetables, onions, curry leaves and spices</i>	
CHILLI PAROTTA	\$14.09
<i>Made with shredded layered bread (PAROTTA), vegetables and spicy sauce</i>	
EGG KOTHU PAROTTA	\$15.26
<i>Made with shredded layered bread (PAROTTA), eggs, vegetables, onions, curry leaves and spices</i>	
CHICKEN KOTHU PAROTTA	\$16.44
<i>Made with shredded layered bread (PAROTTA), shredded chicken, vegetables, onions, curry leaves and spices</i>	
PAROTTA WITH VEGETABLE KOORMA	\$14.09
<i>Layered, flaky and crispy bread (PAROTTA) served with South Indian Vegetable Koorma</i>	
MALABAR PAROTTA	\$7.04
<i>Layered, flaky and crispy bread (PAROTTA)</i>	

CHETTINAD	\$15.26
<i>Authentic South Indian spice gravy made with spices, coconut milk and pepper</i>	
KADAI	\$15.26
<i>Traditional curry sauce prepared with sliced green &amp; red capsicum and finished in Sauce tomatoes, fresh ginger, coriander, onion and cumin</i>	

## Chicken Entrees

BUTTER CHICKEN	\$16.44
<i>Tandoori oven cooked yogurt marinated chicken breast simmered in tomatoes, Indian spices and creamy sauce</i>	
CHICKEN TIKKA MASALA	\$16.44
<i>Meat marinated with yogurt, spices and simmered in onions, bell peppers and cream</i>	
CHICKEN KOORMA	\$16.44
<i>A Moghalai delight, creamy sweet and spicy mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream</i>	
CHETTINADU CHICKEN	\$16.44
<i>Authentic South Indian spice curry cooked with coconut milk and traditional grounded masala</i>	
CHICKEN CURRY	\$16.44
<i>The traditional exotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish</i>	
VINDALOO CHICKEN	\$16.44
<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 sauce.</i>	
ROGANJOSH CHICKEN	\$16.44
<i>A slow cooked meat with herbs, onions, tomatoes and Indian spices</i>	
SAAG CHICKEN	\$16.44
<i>A traditional North Indian dish of long cooked spinach and spices with cream</i>	
KADAI CHICKEN	\$16.44
<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>	
CHICKEN PEPPER FRY	\$16.44
<i>A dry spicy dish made with black pepper spices, curry leaves, simmered in onions.</i>	
ANDHRA CHICKEN CURRY	\$16.44
<i>Andhra spicy curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs</i>	
BUNA CHICKEN	\$16.44
<i>Indian spices fried in very hot oil and made into curry with chicken cubes</i>	

## Meat & Seafood Entrees

<b>*All entrees served with basmati rice</b>	
BUNA	\$17.61
<i>Indian spices fried in very hot oil and made into curry with goat pieces</i>	
KEEMA MUTTER	\$17.61
<i>Minced Lamb cooked with spices and peas</i>	
KARAIKUDI MUTTON SUKKA (BONE-IN)	\$17.61
<i>A spicy and dry goat pieces coats well with aromatic blend of flavored Indian masala.</i>	
CHETTINADU GOAT (BONE-IN)	\$17.61
<i>Authentic spicy curry cooked with coconut milk and traditional South Indian grounded masala</i>	

## Tiffin Corner

IDL Y	\$7.04
<i>Steamed rice and lentil patties served with Sambar, Coconut and Tomato chutneys</i>	
MEDHU VADA	\$8.21
<i>Fried lentil patties served with sambar and chutneys</i>	
SAMBAR IDLY	\$8.21
<i>Steamed rice and lentil patties served in Sambar with Coconut and Tomato chutneys</i>	
IDL I & VADA	\$9.39
<i>Streamed rice and lentil patties served with fried lentil donuts, Sambar, Coconut and Tomato Chutneys</i>	
DAHI VADA	\$9.39
<i>Fried lentil patties served in YOGURT</i>	
POORI	\$7.04
<i>Fluffy bread</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>	

## Dosa Corner

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

Sadca (plain) Dosa	\$9.39
Madras Masala Dosa	\$10.56
<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>	
Mysore Dosa	\$10.56
<i>Spicy Chutney coated</i>	
ANDHRA SPICY DOSA	\$10.56
<i>Crispy dosa smeared with red chilli chutney and sprinkled with garlic flavored roasted gram</i>	
Paper Dosa	\$10.56
<i>Extra Long and crispy</i>	
Ghee Dosa	\$10.56
<i>Topped with ghee</i>	
Paneer Dosa	\$11.74
<i>Topped with Indian Cottage Cheese</i>	
Cheese Dosa	\$11.74
<i>Topped with shredded Cheese</i>	
CHILLI CHEESE DOSA	\$11.74
<i>Dosa with cheese, green chillies toppings</i>	
Spring Dosa	\$10.56
<i>A crunchy dosa with spring vegetable stuffing</i>	
Rava Dosa	\$11.74
<i>Wheat crep choice of onion or special</i>	
Egg Dosa	\$11.74
<i>Topped with egg</i>	
Chicken Dosa	\$12.91
<i>Dosa Stuffed with Tandoori Chicken curry</i>	
Keema Dosa	\$14.09
<i>Dosa stuffed with cooked minced lamb</i>	
Uthappam	\$10.56
<i>Pancake size twin dosa</i>	

GOAT CURRY (BONE-IN)	\$17.61
<i>Exotic curry sauce prepared with onions, turmeric, spices, fresh tomatoes, ginger, garlic, onions to finish</i>	
LAMB TIKKA MASALA	\$17.61
<i>Meat marinated with yogurt, spices and simmered in onions, bell pepper tomatoes and cream</i>	
LAMB KOORMA	\$17.61
<i>A Mughlai delight creamy sweet &amp; spicy mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream.</i>	
LAMB VINDALOO	\$17.61
<i>Vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, yogurt in a tangy spiced sauce.</i>	
LAMB ROGANJOSH	\$17.61
<i>A slow cooked meat with herbs, onions, tomatoes and Indian spices.</i>	

## Biryani 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
<i>Basmati rice cooked with vegetables and fresh herbs, spices and cooked in a curry sauce</i>	
Paneer Biryani	\$16.44
<i>Basmati rice cooked with cottage cheese, vegetables, fresh herbs, spices and cooked in a curry sauce</i>	
Egg Biryani	\$15.26
<i>Basmati rice cooked with boiled eggs and fresh herbs, spices and cooked in a curry sauce</i>	
Chicken Biryani	\$16.44
<i>Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken</i>	
Special Biryani	\$17.61
<i>Basmati rice cooked with fresh herbs, spices and simmer tender morsels of chicken</i>	
Goat Biryani	\$18.79
<i>Basmati rice cooked with fresh herbs, spices and simmer tender morsels of goat</i>	
Lamb Biryani	\$18.79
<i>Basmati rice cooked with fresh herbs spices and simmer tender morsels of lamb</i>	
Hyderabadi Chicken Dum Biryani )Subject to availability)	\$17.61
<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>	
Keema Biryani	\$18.79
<i>Basmati rice cooked with fresh herbs, spices and cooked with minced lamb</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>	
Garlic Naan	\$4.10
<i>Bread topped with garlic</i>	
Aloo Paratha	\$4.69
<i>Paratha stuffed with potato</i>	
Kheema Naan	\$5.28
Peswari Naan (Seasonal)	\$5.28

Onion Uthappam	\$11.74
<i>Soften rice pancake baked in griddle with topped onions</i>	
Vegetable Uthampam	\$12.31
<i>Soften rice pancake baked in griddle with Tomato, Peas, Onions, Hot chili or Vegetables</i>	

## **Tandoori (Grilled) Bazaar**

Paneer Tikka	\$16.44
<i>Marinated Indian cottage cheese grilled in oven</i>	
Chicken Tikka	\$16.44
<i>Boneless free range chicken pieces marinated in yogurt, mace, ginger and other spices tandoor (clay oven) grilled</i>	
Tandoori Chicken	\$16.44
<i>Chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers in Tandoor(clay oven)</i>	
Shrimp Kebab	\$17.61
<i>Specialy marinated shrimp grilled to perfection</i>	
Malai Kabab	\$16.44
<i>Boneless chicken marinated with herbs &amp; spices</i>	
Seekh Kabab	\$17.61
<i>Minced lamb mixed with herbs and spices and grilled in tandoori oven</i>	
Tandoori Lamb Chops	\$19.96
<i>Aromatically spiced, marinated and clay oven grilled tender lamb chops</i>	
Mixed Tandoori Platter	\$19.96
<i>Combination platter consisting of seekh kabab, chicken tikka, tandoori chicken and shrimp kabab</i>	

## **Puffy Corner**

<i>Naan stuffed with nuts and raisins</i>	
Chili Cheese Naan	\$5.28
<i>Naan stuffed with green chill and cheese</i>	
Paneer Kulcha	\$5.28
<i>Paneer stuffed naan</i>	
Lacha Paratha	\$5.28
<i>Crispy layered paratha from Northern part of India</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**

Vegeterian 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 chilli paste and salt to taste</i>	
Chicken Fried Rice	\$16.44
<i>Shredded chicken fried with steam basmathi 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>	
Yogurt Rice	\$10.56
<i>Basmati rice with yogurt and pices</i>	
Egg Noodles	\$16.44
Lemon Rice	\$10.56
<i>Basmati rice flavored with lemon with curry leaves</i>	
Chicken Noodles	\$16.44