

Tamarind Menu



eat all you want for £9.95*



Monday to Friday evenings only • Saturday 12pm to 3pm and 6pm to 11pm

***TERMS & CONDITIONS**

No take away allowed

10% service charge will be added to your bill

2 1/2 hours eating time allowed

Tap water will not be served

Be afraid, be very afraid...we charge for wasted food so come really hungry!

www.peepulcentre.com 0116 261 6000

STARTERS Vegetarian

- CHILLI PANEER**) **D**
Stir fried battered paneer with capsicum, onion, green chilli in soy sauce
- PANEER TIKKA**) **D**
Marinated cubes of paneer cooked in clay oven
- CRISPY BHAIYA**)
Deep fried sliced potatoes marinated with ginger, garlic & gram flour
- CRISY CHILLI**))
Stir fried mix vegetables in schezwan sauce
- CHILLI ALOO**)
Stir fried potatoes with capsicum, onion, green chilli in soy sauce
- SHANGHAI POTATOES**))
Potatoes stir fried in schezwan sauce with onion and capsicum
- TAMARIND SPECIAL VEGETABLES TANDOORI MIX GRILL**) **D**
An assortment of paneer tikka, shanghai potatoes & chilli aloo

STARTERS Non Vegetarian

- PAHADI SHEEK KEBAB**)
Minced lamb blended with onions, green chillies & delicious spices cooked in a clay oven
- CHICKEN TIKKA KALIMIRCH**)) **D**
Tender pieces of chicken breast blended in tandoori spices & peppercorn cooked in a clay oven
- CHICKEN SCHEZWAN**))
Battered pieces of chicken stir fried with bell pepper, onion & green chilli in Schezwan sauce
- CHILLI CHICKEN**)
Stir fried battered chicken, with bell pepper, onion & green chilli in chilli soy sauce
- JEERA CHICKEN NIBLETS**) **D**
Chicken niblets marinated in tandoori spices cooked in a clay oven, then stir fried in cumin
- TAMARIND SPECIAL TANDOORI MIX GRILL**) **D**
An assortment of chicken tikka kalimirch, pahadi sheek kebab, jeera niblets & fish chilli

VEGETARIAN CURRY

- PANEER TIKKA MASALA**) **D**
Tandoori paneer cooked in delicious makhani sauce
- MUTTER PANEER**) **D**
Combination of green peas & cottage cheese simmered in tomato & onion sauce
- MALAI KOFTA CURRY**) **D**
Fried vegetable & paneer dumpling cooked in mild creamy sauce
- ALOO METHI**)
Potato cooked with fenugreek and onion sauce
- METHI MUTTER MALAI**) **D**
Combination of green peas & fenugreek simmered in creamy sauce
- CHANNA MASALA**)
Chickpeas cooked in onion, tomato & garlic sauce
- DAL TADKA**)
Yellow lentils tempered with onion, chilli & garlic
- DAL MAKHANI**) **D**
A harmonious combination of slow cooked black lentils, tomatoes & fresh cream

NON VEGETARIAN CURRY

- CHICKEN AND LAMB CAN BE ORDERED WITH THE BELOW PREPARATION**
- ROGANJOSH**)
Medium hot sauce cooked with tomato, onion & blended with our chef's special sauce
- RARA**)
Medium hot sauce from Punjab with a delicate taste of sautéed onions, nicely balanced with fresh herbs and kheema
- KHADAI**)
A blend of hot aromatic spices, fresh chillies which leave a hot tingling sensation, without being too spicy
- KORMA**) **D** **N**
A very mild curry prepared with fresh coconut milk, cream & almonds
- BHUNA**)
Medium hot, dry cooked with fresh spices, onion & green peppers
- METHI**)
Methi cooked with garlic & onions in a medium spicy sauce
- VINDALOO**))
Very hot hot hot! strongly flavoured spices in a rich gravy sauce with potatoes

RICE

- BOILED
- JEERA
- PUALO
- LEMON
- VEGATABLE FRIED RICE

BIRYANI

- EGG)
- VEG)
- CHICKEN)
- LAMB)

BREAD

- PLAIN NAAN
- GARLIC NAAN
- TANDOORI ROTI
- TAMARIND SPECIAL NAAN

NOODLES

- VEGATABLE HAKKA)
NOODLES
- CHICKEN HAKKA)
NOODLES

) MEDIUM)) HOT) **D** CONTAINS DAIRY) **N** CONTAINS NUTS

Please advise of any allergies before ordering

Add £1.50 and order a FISH DISH

