

STARTERS

PONEER SATAY | £ 6.25
Chunks of cheese skewered on a bamboo stick then shallow fried in butter ghee topped with sesame seed and sweet tamarind sauce

MANGO CHICKEN CHAT | £ 6.25
Succulent chicken cooked with chef’s special recipe. Flavoured with mango, dusted with coconut topped with spiced egg nest, garnished with chives

CHICKEN MOLLMOW | £ 6.25
Two different types of marinated chicken cooked in clay oven then wrapped with roasted sweet and hot spices. Mouthwatering flavoursome appetiser

SMOKED MACKEREL CHUTNEY | £6.75
Dry dish, smoked mackerel fish cooked with onions, green chillies, coriander in special spices

ONION BHAJI | £ 4.95
4 pieces in a portion

VEG SAMOSA OR MEAT SAMOSA | £ 4.75
2 pieces in a portion

MIXED STARTER | £ 8.95
2 Onion bhajis, 2 Samosa, 2 Spring rolls (great for sharing)

CHICKEN CHAT | £ 5.95

ALOO CHAT | £ 5.45
Small pieces of potatoes cooked with tomatoes, cucumber in a unique tangy sauce, served with salad

TIKKA
marinated in tandoori spices, skewered and barbecued in the clay oven

CHICKEN TIKKA | £ 5.45

HARYALI CHICKEN TIKKA(Green Chicken) **| £ 5.45**

LAMB TIKKA | £ 5.75

PONEER TIKKA | £ 6.35

SALMON TIKKA | £ 8.25

SHEEK KEBAB | £ 6.35
Spiced minced Lamb cooked in clay oven on skewers

MIXED KEBAB | £7.25
Sheek kebab, Chicken tikka and Lamb tikka (two pieces of each)

TANDOORI CHICKEN (1/4) | £ 5.45
Succulent chicken on the bone marinated in tandoori spices and barbecued in the clay oven

TANDOORI KING PRAWN | £ 8.95
King prawns marinated in tandoori spices and barbecued in the clay oven

JALFRY SIZZLER | £ 5.45
Barbecued chicken strips stir-fried with green chillies, peppers and onions

PRAWN ON PUREE | £ 6.95
Fried prawns in a tasty sauce served on top of puree bread

KING PRAWN ON PUREE | £ 8.95
Fried king prawns in a tasty sauce served on top of puree bread

KING PRAWN BUTTERFLY | £ 6.25

TANDOORI LAMB CHOPS | £ 8.25
Two pieces of lamb chops marinated with yogurt and tandoori spices cooked in clay oven, served with salad and mint sauce

KING PRAWN SIZZLER | £ 9.45
Sizzling king prawns barbecued with green peppers, onions and dry sauce

TAMARIND SPECIALS

PASSANDA (MILD) CHICKEN | £ 11.95 / LAMB | £ 12.45
Tender chicken or Lamb cooked in mild spices with cream, butter and yoghurt. Garnished with ground nuts and almond powder

ACHARI CHICKEN | £ 11.95 / LAMB | £ 12.45
Chicken or lamb sprinkled with fresh coriander and selected spices, then cooked in a unique sour sauce

BUTTER CHICKEN (MILD) | £ 11.95 / LAMB | £ 12.45
Tender chicken or lamb mildly cooked with special spices, herbs and butter

NAGA
For vindaloo lovers, this unique dish cooked with hot peppers has its own special hot fragrance and taste

KING PRAWN NAGA | £ 15.95

CHICKEN TIKKA NAGA | £ 11.95

LAMB TIKKA NAGA | £12.45

SOUTH INDIAN GARLIC CHILLI CHICKEN | £ 11.95 / LAMB 12.45
Barbecued pieces of chicken or lamb cooked with fresh chillies and garlic in a fairly hot sauce

KEEMA ALOO | £ 12.45
Minced meat cooked with diced potatoes, medium-hot dry sauce

DUM GOST | £ 12.45
Lamb off the bone cooked over a slow fire with yoghurt, sun-dried red chillies, rich spices and fresh herbs. A very spicy dish

KING PRAWN ZHAFRAN | £ 16.95
Mouthwatering jumbo size prawns cooked with onions, mixed peppers, tomatoes, topped with crispy ginger, spring onions and coriander

HARYALI MUROGH MASALA | £ 11.95
Green chicken barbecued on a marinade of spinach, mint and coriander puree, served in a creamy sauce.

HARYALI MUROGH ZHAFRAN | £ 11.95
Green chicken cooked with onions, mixed peppers, tomatoes & ajwani topped with crispy ginger, spring onions and coriander

HARYALI MUROGH JALFREZI | £ 11.95
A fairly hot dish. Green chicken prepared with green chillies, mixed peppers and onions. Medium finish

HARYALI MUROGH REZALA | £ 11.95
Haryali chicken baked on a marinade of spinach, mint and coriander paste cooked with mixed peppers, fresh green chillies, Slightly tangy & fairly hot

SPECIAL SHAJAHANI CHICKEN | £ 14.25 / LAMB 14.75
Mouthwatering succulent dish of tender chicken or lamb cooked with chef’s special recipe and mango sauce

CHICKEN TAWA | £ 13.75 / LAMB TAWA | £ 14.25
An extravagant dish prepared with fenugreek, tamarind, coriander, green chillies. A flavoursome dish served on a tawa dish. Medium finish

SPECIAL CHICKEN KALIYAN | £ 13.75 / LAMB | £ 14.25
Marinated in yoghurt, garlic, ginger, mint and vinegar cooked with spinach, green chillies, chickpeas, tempered in fried garlic, Fairly hot

FISH KHAZANA | £ 16.95
Fresh salmon fish filets are shaped into cubes and cooked with few selected spices for special textures. Topped with fried onions, dry sauce

FISH BHUZON KHAASS | £ 15.95
A fairly hot dish of succulent fanghash fish cooked with mixed peppers, onions, green chillies in a thick sauce tempered in fried garlic. Garnished with mustard and spring onions

FAVOURITES

CHICKEN LAMB TIKKA PRAWN KING PRAWN
KORMA | £10.95 | £11.25 | £11.95 | £ 11.95 | £15.95
A mild dish cooked in a sweet and creamy sauce

CURRY | £8.95 | £9.45 | £9.95 | £10.45 | £14.95
Medium dish with a traditional recipe

MADRAS | £9.45 | £9.95 | £10.45 | £10.95 | £15.45
Cooked with madras sauce, fairly hot

VINDALOO | £9.45 | £9.95 | £10.45 | £10.95 | £15.45
Cooked with very hot spices and potatoes

BHUNA | £9.95 | £10.45 | £10.95 | £11.45 | £15.95
Cooked with onions, fresh tomatoes, green peppers and coriander

ROGAN | £9.95 | £10.45 | £10.95 | £11.45 | £15.95
Garnished with tomatoes, peppers and coriander in a medium sauce

DUPIAZA | £9.95 | £10.45 | £10.95 | £11.45 | £15.95
Cooked with roasted onions in a fairly thick medium sauce

DANSAK | £10.25 | £10.75 | £11.25 | £11.75 | £16.25
Cooked with lentils, herbs and spices in a hot sweet and sour sauce

PATHIA | £10.25 | £10.75 | £11.25 | £11.75 | £16.25
Sweet and sour dish in hot sauce

KARAHI | £10.45 | £10.95 | £11.45 | £11.95 | £16.45
Medium hot, cooked with fresh green peppers, tomatoes, onions and coriander served in a hot iron oak

JALFREZI | £10.45 | £10.95 | £11.45 | £11.95 | £16.45
Cooked with fresh green chillies and green peppers in a fairly hot sauce

SAG | £10.45 | £10.95 | £11.45 | £11.95 | £16.45
Sag dishes cooked with spinach in a thick sauce. fairly hot dish

VEGETARIAN SPECIALS

BALTI MULTI VEGETABLES | £ 8.75
Made with aubergine, cauliflower, carrot, chickpeas, lentils, mushrooms, peas and spinach

PONEER ZHARDA | £ 9.75
An extravagant dish of paneer cooked with fresh herbs and other roasted spices, mixed peppers, onions, and coriander with a crispy potato topping. Medium dry sauce

SUBZI PIAZI | £8.75
Mixed vegetables cooked with dry roasted spices topped with spiced onions garnished with spring onions and coriander. Medium dry sauce

SUBZI ZHARDA | £ 8.75
An extravagant dish of mixed vegetables cooked with fresh herbs and other roasted spices, mixed peppers, onions, coriander with a crispy potato topping. Medium dry sauce

SABZI ACHARI | £ 8.75
A fiery dish of hot and sour mixed vegetables cooked with mixed pickle, dry red chillies and vinegar

PANEER CHILLI MASALA | £10.25
A fairly hot spicy dish of paneer cooked in a madras strength thick sauce with fresh green chillies tempered in fried garlic

MASALA

Cooked in a specially prepared lightly flavoured mild and creamy sauce, fresh cream and almond powder

CHICKEN TIKKA MASALA | £ 11.25

LAMB TIKKA MASALA | £ 11.75

MIXED MASALA | £ 12.75
Chicken tikka, Lamb tikka and Sheek kebab

TANDOORI CHICKEN MASALA | £ 11.25

TANDOORI KING PRAWN MASALA | £ 17.95

VEGETABLE TIKKA MASALA | £ 10.25

SHASHLICK MASALA CHICKEN | £ 12.95 / LAMB | £ 13.45
A medium dish of diced chicken or lamb barbecued with fresh onions, tomatoes and green peppers cooked in a thick creamy sauce

HARYALI CHICKEN SHASHLICK MASALA | £ 12.75
Green chicken, fresh onions, tomatoes and green peppers in a marinade of spinach, mint and coriander puree barbecued in the clay oven then cooked in a thick creamy sauce

TANDOORI

CHICKEN TIKKA | £ 10.95
Marinated in tandoori spices, skewered and barbecued in the clay oven. Served with mint sauce

LAMB TIKKA | £ 11.45

PONEER TIKKA | £ 11.95

HARYALI CHICKEN TIKKA | £ 10.95
Chicken Marinated in a puree of green herbs

TANDOORI CHICKEN (1/2) | £ 10.95

TANDOORI SALMON | £ 16.95

TANDOORI KING PRAWN | £ 17.95

SHEEK KEBAB | £ 11.45
Spiced minced Lamb cooked in clay oven on skewers

SHASHLIK CHICKEN | £ 11.95 LAMB | £ 12.45
Marinated in Tandoori spices with tomatoes, onions and green peppers and barbecued in the clay oven. Served with salad and mint sauce

PONEER SHASHLIK | £ 12.95

HARYALI CHICKEN SHASHLIK | £ 11.95
Chicken Marinated in a puree of green herbs

KING PRAWN SHASHLIK | £ 18.95

JALFRY SIZZLER | £ 11.95
Strips of barbecued chicken stir-fried with green chillies, onions and peppers

KING PRAWN SIZZLER | £ 18.95
Sizzling king prawns barbecued with green peppers, onions and dry sauce

TANDOORI MIX GRILL | £ 18.25
Tandoori chicken, chicken tikka, lamb tikka, tandoori king prawn, sheek kebab, served with salad, mint sauce and a naan bread

VEGETARIAN MAINS

SABZI DANSAK | £ 8.75
A choice of fresh vegetables cooked with lentils to a slightly hot, sweet and sour taste

SABZI BHUNA | £ 8.75
Fresh vegetables cooked with medium spicy dry sauce

SABZI JALFREZI | £ 8.75
A fairly hot dish of mixed vegetables, prepared with green chillies, onions, peppers and spices

SABZI KARAH | £ 8.75
Mixed vegetables cooked with green peppers, tomatoes and onions

SABZI MASSALA | £ 8.75
Fresh vegetables cooked to a hot taste given by green chillies

SAG CHANA DANSAK | £ 9.45
Spinach, Chickpeas and lentils cooked with herbs and spices in a hot thick sweet and sour sauce.

BIRIYANI

Biriyani is a method of cooking rice with the juices of other vegetables, chicken, lamb or prawns, whole spices and special fragrances. A distinctive look is given by the careful use of saffron. A vegetable curry dish accompanies each biriyani dish.

TAMARIND SPECIAL BIRIYANI | £ 16.95
King prawn, chicken tikka and lamb tikka, mixed vegetables topped with an egg

MIXED VEGETABLE BIRIYANI | £ 11.95

CHICKEN BIRIYANI | £ 13.25 / LAMB BIRIYANI | £ 13.75

PRAWN BIRIYANI | £ 13.95

CHICKEN TIKKA BIRIYANI | £ 13.95

LAMB TIKKA BIRIYANI | £ 14.45

KING PRAWN BIRIYANI | £ 17.95

BALTI

Balti dish is from the region of Kashmir, the dish is prepared in a thick sauce made from a selection of Kashmiri spices served with Naan or Rice

TAMARIND SPECIAL BALTI | £ 17.95
Cooked with king prawn, chicken tikka and lamb tikka

BALTI PESHAWARI CHICKEN | £ 14.95 / LAMB | £ 15.45
An exotic dish marinated with tandoori spices, cooked with peppers, tomatoes and onions, finished with medium-hot taste

ACHARI BALTI CHICKEN | £ 14.95 / LAMB | £ 15.45
A fairly hot and sour dish of mixed pickle, dry red chillies and vinegar finished in a fairly dry sauce

CHICKEN BALTI | £ 14.25 / LAMB BALTI | £ 14.75

PRAWN BALTI | £ 14.95

CHICKEN TIKKA BALTI | £ 14.75

LAMB TIKKA BALTI | £ 15.25

KING PRAWN BALTI | £ 17.95

VEGETARIAN SIDES

VEGETABLE NIRAMISH (Dry mix vegetables) | £ 4.95

VEGETABLE CURRY | £ 4.95

MUSHROOM BHAI | £ 5.25

ALOO BATESHA | £ 4.95

A fairly hot dish of potatoes cooked with crispy garlic, cumin, fresh green and red chillies

CAULIFLOWER BHAI | £ 4.95

SAG PONEER (Spinach and cheese) | £ 5.25

MOTOR PONEER (Peas and cheese) | £ 5.25

SAG BHAI (Spinach) | £ 4.95

SAG CHANA (Spinach and chickpeas) | £ 4.95

SAG ALOO (Spinach and potatoes) | £ 4.95

BOMBAY ALOO (Spicy Potatoes) | £ 4.95

ALOO GOBI (Cauliflower and potatoes) | £ 4.95

BINDI BHAI (Okra) | £ 5.25

BRINJAL BHAI (Aubergine) | £ 5.25

CHANNA MASALA (Chickpeas) | £ 4.95

TARKA DAL (Lentils) | £ 4.95

DAL SAMBA (Lentils with vegetables) | £ 4.95

CASHEW CURRY | £ 5.25
A mild dish. Cashew nuts and peas cooked with special spices and curry leaves in creamy coconut milk using a delicious traditional Sri Lankan recipe

NAN

TAMARIND SPECIAL NAAN | £ 5.95
A huge double sized naan bread combined with fresh fenugreek, coriander and sesame seeds

PLAIN NAAN | £ 3.45

PESHAWARI NAAN | £ 3.85

GARLIC NAAN | £ 3.75

GARLIC AND CHILLI NAAN | £ 3.85

CHEESE NAAN | £ 3.95

KEEMA NAN | £ 3.95

KULCHA NAAN | £ 3.85
With onions and green peppers

PLAIN PARATHA | £ 3.25
(Two pieces)

EGG PARATHA | £ 3.45

STUFFED PARATHA | £ 3.75
Paratha filled with vegetables

CHAPATI | £ 2.95

PUREE | £ 2.95

TANDOORI ROTI | £ 3.25

SUNDRIES

PAPADAM (each) (Plain or Spiced) | £ 1.10

RAITHA (Onion or Cucumber) | £ 2.75

SAUCES | £ 4.75
MADRAS | KORMA | MADRAS | DANSAK | VINDALOO

CHUTNEY (Per portion) | £ 1.10
MANGO CHUTNEY | TOMATOE CHUTNEY | MINT SAUCE | MIXED PICKLE | ONION SALAD

RICE

COCONUT RICE | £ 4.25
A fragrant rice cooked with cherry tomatoes, mustard seeds, freshly grated coconut and red peppers

KEEMA RICE | £ 4.75
Minced meat

SHIROSHA RICE | £ 3.95
Onions and mustard

SAG RICE | £ 3.95

MUSHROOM RICE | £ 3.95

VEGETABLE RICE | £ 3.95

SPECIAL FRIED RICE | £ 4.25
Scrambled egg and peas

EGG RICE | £ 3.95

LEMON RICE | £ 3.95

GARLIC RICE | £ 3.95

PONEER RICE | £ 4.95

PILAU RICE | £ 3.75

PLAIN RICE | £ 3.55

DESSERTS


FERREROSE
£ 4.45


CASSATA BOWL
£ 4.45


MANGO DELIGHT
£ 4.45


SORENTO SLICE
£ 4.45


PASSION BOWL
£ 4.45


CHOCOLATE FUDGE CAKE
£ 4.45


LEMON CHEESECAKE
£ 4.45


KULFI (PISTACHIO/MANGO)
£ 2.25


STRAWBERRY CHEESECAKE
£ 4.45

DRINKS

SOFT DRINKS LARGE BOTTLES (1.5 L) | £ 3.45
COKE | DIET COKE | LEMONADE | FANTA ORANGE

SOFT DRINKS GLASS BOTTLES (SMALL) | £ 1.95
COKE | DIET COKE | LEMONADE | COKE ZEO | ORANGE JUICE

J20 BOTTLE | £ 2.25
APPLE & MANGO | ORANGE & PASSION FRUIT

STILL WATER 500ML (GLASS BOTTLE) | £1.45

SPARKLING WATER 500ML (GLASS BOTTLE) | £1.45

STILL WATER 750ML (GLASS BOTTLE) | £ 2.75

SPARKLING WATER (GLASS BOTTLE) | £ 2.75

ALCOHOLIC DRINKS

HOUSE RED WINE (75CL) | £ 13.95

HOUSE WHITE WINE (75CL) | £ 13.95

COBRA LARGER (LARGE) | £ 4.95

KINGFISHER LARGER (LARGE) | £ 4.95

COBRA NON ALCOHOLIC BEER (330ML) | £ 3.25



tamarind
Indian Fusion Cuisine

01707 644651
01707 643778

tamarind-pottersbar.co.uk
21 Barnet Road, Potters Bar EN6 2QX

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Number 1 Indian Restaurant
in Hertfordshire

January 2023