

## SOUTH INDIAN SPECIALTIES

*dosai & utthappam*

Dosa is a thin rice & lentil crepe served with sambar & coconut chutney

**Masala:** mashed potato w/green peas, onion, lentil 2.00  
**Chicken curry:** dosa served with chicken curry add 7.00  
**Mutton curry:** dosa served with mutton curry add 8.00

110. Sada dosai	\$8.95
Large crepe made of rice & lentil flour	
111. Paper dosa	\$9.95
Thin, crispy crepe	
112. Butter dosa	\$8.95
Rolled butter crepe	
113. Palak dosa	\$9.95
Spinach spread crepe	
114. Mysore dosa	\$9.95
Spicy crepe	
115. Rava dosa	\$9.95
Cream of wheat & rice flour crepe with cilantro	
116. Onion rava dosa	\$10.95
Cream of wheat & rice flour crepe w/ onions & cilantro	
117. Chicken tikka dosa	\$14.95
Roasted chicken wrapped in dosa	
118. Lamb tikka dosa	\$15.95
Roasted lamb wrapped in dosa	
119. Spicy onion rava	\$10.95
Cream of wheat & rice crepe w/onions, cilantro & chili	
120. Utthappam	\$8.95
Rice & lentil flour pancake	
121. Onion pepper utthappam	\$9.95
Rice & lentil flour pancake	
122. Iddly	\$5.95
Two steamed lentil & rice cakes	
123. Vadai	\$5.95
Two fried lentil flour donuts	
124. Rasam	\$4.95
Traditional South Indian spiced lentil essence soup	
125. Iddly or vadai sambar bowl	\$7.95
Rice cakes & fried lentil donuts soaked in sambar	
126. Bonda	\$5.95
Two fried potato ball fritters	
127. Dahi Vadai	\$5.95
Two vadai soaked in mild spiced yogurt	

## CHUTNEY, PICKLES & PAPADUM

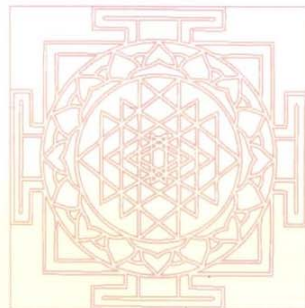
128. Raita	\$3.00
Homemade yogurt, grated cucumber & tomatoes	
129. Boondi raita	\$3.95
Yogurt mixed with besan crunchies & cumin	
130. Dahi bhalle	\$5.95
Yogurt soaked lentil donuts with chutney & cumin	
131. Mango chutney, Papadum or Pickles	\$1.95

## DESSERTS

132. Rasmalai	\$4.95
Homemade cheese in sweetened milk & rosewater	
133. Gulab jamun	\$4.00
Dry milk pastry served hot with syrup	
134. Kulfi	\$4.95
Traditional Indian ice cream with pistachios & rosewater	
135. Tamba chocolate kulfi	\$5.95
Kulfi with semisweet chocolate nuts	
136. Gajjer halwa	\$4.95
Caramelized carrots & cream pudding	
137. Badami kheer	\$3.95
Rice pudding with almonds	

## BEVERAGES

Masala tea or coffee: with ginger, cardamom & masala	\$2.50
Tea	\$2.50
Green Tea	\$2.50
Kashmiri Tea	\$3.95
Mango Lassi or Lassi	\$4.95
Juices	\$3.95
All sodas	\$2.50



## Lunch Box To Go

**\$8.95**

**1 Chicken Box**  
 Chicken curry  
 Vegetable of the day  
 Basmati rice pulao  
 Naan and salad

**\$8.95**

**2 Tandoori Box**  
 Tandoori chicken  
 Vegetable of the day  
 Basmati rice pulao  
 Naan and salad

**\$9.95**

**3 Lamb Box**  
 Lamb curry  
 Vegetable of the day  
 Basmati rice pulao  
 Naan and salad

**\$7.95**

**4 Vegetable Box**  
 Two vegetable curries  
 Basmati rice pulao  
 Naan and salad

Catering: Indoor & outdoor  
 We also cater to corporate accounts  
 and private parties

**FREE DELIVERY**  
 \* minimum delivery \$15

**Happy Hour 4:00p - 6:00p**



order online  
 mc/visa accepted

www.tambagrillandbar.com



**Open 7 Days**

**Buffet Lunch**  
 12:00 - 3:30 pm  
 Monday - Saturday \$ 9.95

**Sunday Brunch**  
 12:00 - 3:30 pm  
 \*includes one drink \$11.95

**Dinner (a la carte)**  
 Sun-Thur 3:30p-11:00p  
 Fri- Sat 3:30p-12:00a

**tamba**  
 Indian Grill & Bar

Tel: 212-481-9100/212-681-6775  
 Fax: 212-481-9101  
 103 Lexington Avenue, New York NY 10016

\*All prices are subject to change without notice

## SALADS

- Herbed tomato** \$4.95  
Savory tomato soup simmered with fresh herbs & garlic
- Mulligatawny** \$4.95  
Traditional Indian soup with chicken, lentils & mild spices
- Chicken corn** \$4.95  
Delicious hearty corn soup with diced chicken

## SALADS

- Chicken tikka salad** \$6.95  
Grilled chicken with mixed greens & house dressing
- Tamba salad** \$3.95  
Tomatoes, cucumbers, onions, carrots & mixed greens

## APPETIZERS

Served with our special mint and tamarind chutneys

- Vegetable samosas** \$4.95  
Seasoned potatoes, peas & spices wrapped in thin pastry
- Keema samosas** \$5.95  
Pastry pockets stuffed with minced lamb
- Papri chat** \$5.95  
Mixture of crisps, potatoes, chickpeas, yogurt & chutneys
- Curried crab cakes** \$8.95  
Deliciously seasoned with herbs & chili
- Tikki's** \$5.95  
Potato or spinach cakes, panfried & served with chutneys
- Lasani gobhi** \$6.95  
Cauliflower sauteed with garlic & tangy tomato sauce
- Dahi puri** \$5.95  
Crisp flour puffs filled with yogurt & chutneys
- Onion pakoras** \$5.00  
Onion fritters with herbs & mild spices
- Chicken pakora** \$6.00  
Shredded chicken & onion fritters with mild spices
- Paneer pakora** \$7.95  
Homemade cheese fritters seasoned with mint
- Kalmi kebab** \$7.95  
Chicken wings cooked in tandoor (hot or mild)
- Chicken 65** \$8.95  
Crisped & sauteed with curry leaves & spicy sauce
- Fish koliwada** \$11.95  
Fish fillet of the day marinated in spices & deep fried
- Shrimp 65** \$12.95  
Crisped & sauteed with curry leaves in spicy sauce
- Shammi kebab** \$8.95  
Patties of ground lamb & split peas with ginger & mint

## TAMBA SPECIALS

- Tamba's mixed grill** \$20.95  
Boti kebab, seekh kebab, tandoori chicken & tandoori prawns
- Kandhari lamb chops** \$21.95  
Marinated in garlic, yogurt, lemon & mild spices
- Kandhari chicken** \$16.95  
Marinated chicken breast & yogurt cooked in tandoor
- Tamba-murg delight** \$16.95  
Boneless chicken stuffed with spinach, cheese & nuts
- Tawa Tak-a-tak** \$13.95  
(Choice of bhindi, baingan or karela) cooked in onion & tomato

## TANDOORI SPECIALTIES

Marinated in yogurt, fresh ground spices and herbs cooked in clay oven

- Tandoori chicken** \$12.95  
Spring chicken cooked in tandoor
- Chicken tikka** \$14.95  
Pieces of chicken breast seasoned with spices & herbs
- Malai kebab** \$14.95  
Boneless chicken breast in yogurt, cream & spices
- Haryali tikka** \$14.95  
Boneless pieces of chicken in mint & coriander
- Chicken kebab** \$14.95  
Robustly flavored minced chicken skewers
- Seekh kebab** \$15.95  
Robustly flavored minced lamb skewers
- Boti kebab** \$15.95  
Tender pieces of lamb cooked in tandoor
- Grilled subaz -e- bahar** \$12.95  
Assorted fresh vegetables cooked in tandoor
- Mint paneer tikka** \$14.95  
Pieces of homemade cheese cooked in tandoor
- Tandoori jalpari** \$19.95  
Succulent jumbo prawns cooked in tandoor
- Tandoori fish tikka** \$16.95  
Fish fillet marinated in spices, cooked in tandoor

## CHICKEN SPECIALTIES

- Butter chicken** \$14.95  
Boneless grilled chicken in tomato butter sauce
- Chicken tikka masala** \$14.95  
Roasted boneless chicken breast in tomato cream sauce
- Chicken shahi korma** \$14.95  
From the Royal kitchen in mild cardamom cashew sauce
- Murg methi** \$14.95  
Boneless pieces of chicken cooked w/fenugreek leaves
- Zafrani murg masala** \$15.95  
Boneless chicken in creamy saffron cashew sauce
- Murg nilgiri** \$14.95  
Cubes of chicken in creamy mint & coriander sauce
- Goan chicken vindaloo (spicy)** \$14.95  
Boneless chicken with potatoes in a tangy hot sauce
- Punjabi saag chicken** \$14.95  
Boneless chicken with spinach, fenugreek & spices
- Chicken jalfrezi** \$14.95  
Stir-fried chicken & vegetables in garlic & ginger sauce
- Tamba's chicken keema** \$14.95  
Minced chicken cooked with peas & light spices
- Chicken curry** \$14.95  
Boneless chicken cooked in traditional style
- Chili chicken** \$14.95  
Chicken pieces with onions, chili peppers & soy sauce
- Achhari chicken** \$14.95  
Chicken cooked in spicy pickle seasoning
- Pepper chicken chettinad** \$14.95  
Chicken prepared with peppers, onion & cilantro
- Amritsari murg masala** \$14.95  
Bone-in chicken cooked in Punjabi style
- Kadai chicken** \$14.95  
Tender chicken, onion, pepper & tomato served in a wok
- Chicken madras** \$14.95  
Chicken pieces, dried red chili, mustard seeds & coconut

## LAMB/GOAT SPECIALTIES

- Lahori balti gosht** \$15.95  
Boneless lamb with herbed tomatoes in Tamba baltis
- Lamb rogan josh** \$15.95  
Lamb pieces in onion curry with yogurt & special spices
- Goan lamb vindaloo (spicy)** \$15.95  
Pieces of lamb with potatoes in a tangy hot sauce
- Tanjabi saag gosht** \$15.95  
Lamb or goat cubes cooked with spinach, spices & herbs
- Pepper mutton fry** \$16.95  
Dry mutton curry with hot spices in Chennai style
- Lamb bhuna Hyderabad** \$16.95  
Lamb cubes, tomatoes, garlic, ginger & Hyderabad spices
- Lamb pasanda** \$15.95  
Lamb simmered in exotic spices & fennel sauce
- Achhari lamb** \$15.95  
Lamb cooked in spicy pickle seasoning
- Lamb korma kashmiri** \$15.95  
Lamb cubes with pineapple bits, nuts & mild spices

## SEAFOOD SPECIALTIES

- Goan prawn vindaloo (spicy)** \$16.95  
Prawns cooked with potatoes in a hot & tangy sauce
- Prawns jalfrezi** \$16.95  
Stir-fried with vegetables, herbs & spices
- Shrimp saag** \$16.95  
Cooked with spinach & a touch of ginger
- Tamba fish masala** \$16.95  
Fish fillet delicately cooked with onion, ginger & tomato
- Saffron Prawns** \$17.95  
Prawns cooked in wine saffron sauce
- Crab Masala** \$17.95  
Crab meat cooked in chettinad spices
- Fish moile** \$16.95  
Fish fillet, ginger, mustard & curry leaves in coconut milk stew

## VEGETARIAN SPECIALTIES

- Bhindi-do-pizza** \$12.95  
Okra sauteed with onions & tomatoes
- Kadai paneer** \$12.95  
Homemade cheese sauteed with onions, peppers & spices
- Vegetable jalfrezi** \$12.95  
Mixed vegetables sauteed with exotic spices
- Baingan bharta** \$12.95  
Mashed eggplant with onions, tomatoes & coriander
- Chana pindi** \$11.95  
Chickpeas sauteed with chef's special spice blend
- Tamba dal makhni** \$11.95  
Black lentils delicately seasoned with exotic spices
- Dal tadka** \$11.95  
Yellow lentils simmered with cumin & red chili
- Paneer makhni** \$12.95  
Paneer simmered in a fragrant tomato cream sauce
- Navratan korma** \$12.95  
Mixed vegetables cooked in a special sauce
- Malai kofta** \$12.95  
Vegetable kofta cooked in creamy tomato sauce
- Saag paneer** \$12.95  
Homemade cheese with spinach, tomatoes & herbs
- Aloo gobi** \$12.95  
Potatoes & cauliflower sauteed with onions & tomato

## BIRYANI & RICE

- Shrimp biryani** \$16.95  
Basmati rice with shrimp, saffron, nuts, & raisins
- Noor jahan biryani** \$14.95  
Basmati rice with chicken, saffron, nuts & raisins
- Tamba biryani** \$16.95  
Goat or lamb with basmati rice, saffron, nuts & raisins
- Kashmiri biryani** \$13.95  
Basmati rice cooked with assorted fruits, nuts & raisins
- Vegetable biryani** \$14.95  
Basmati rice cooked with garden vegetables & herbs
- Pulao rice** \$3.95  
Basmati rice cooked with peas, saffron & a touch of spice
- Lemon rice** \$8.95  
Basmati rice with mustard seeds, curry leaves & lemon
- Yogurt rice** \$8.95  
Basmati rice cooked with mild spice & yogurt
- Tomato rice** \$8.95  
Basmati rice cooked with tomato & cilantro
- Sambar rice** \$8.95  
Basmati rice cooked with sambar & herbs

## TANDOORI BREADS

- Tamba's special naan** \$4.95  
Bread stuffed with chicken, ginger, herbs & spices
- Onion kulcha** \$4.95  
Bread stuffed with onions & spices
- Garlic kulcha** \$4.95  
Bread cooked with garlic & herbs
- Lachha paratha** \$4.95  
Multi-layered whole wheat bread
- Aloo paratha** \$4.95  
Whole wheat bread with potato stuffing
- Pudina paratha** \$4.95  
Multi-layered whole wheat bread with mint & spices
- Kashmiri naan** \$4.95  
Bread stuffed with ground lamb
- Rosemary naan** \$4.95  
Light and fluffy rosemary bread
- Poori** \$4.95  
Deep fried whole wheat puffed bread
- Tandoori roti** \$2.95  
Whole wheat bread baked in tandoor
- Naan** \$2.95  
Light & fluffy bread baked in tandoor
- Bhatura** \$4.95  
Deep fried puffed flour bread
- Peshawari Naan** \$4.95  
Baked bread stuffed with nuts & raisins
- Paneer kulcha** \$4.95  
White flour bread stuffed with homemade cheese