



MENU



TAMARIND

KIA ORA • GREETINGS • NAMASTE!

Welcome to



at Gladstone Road

Tamarind of Gisborne is a fine dining Indian Restaurant that has a very simple philosophy, we believe in using only the freshest and best local produce and in providing a service that ensures our guests feel they are truly important.

With a passion for India and Indian food, Tamarind is a fusion of ideas from proud owners and chef C.J. Singh. We have lived in and travelled all over India in search of good food flavours.

What sets Tamarind apart from other Indian restaurants is the contemporary front of house, fine dining service levels, the use of fresh local ingredients, local wines, an extensive whisky collection and a traditional charcoal tandoor to create great authentic flavours.

All our dishes are cooked fresh to order and we never compromise on quality, offering a range of traditional and unique dishes, constantly offering our guests new experiences and tastes.



CHEF RECOMMENDATIONS

HEENGA HARI MICH\$22.99

Shrimp marinated in Indian herbs, mint and sauce cooked pan fry. A speciality presented by our chef Deepak Bhardwaj.

2007 Single Gold Medal Winner, Sonoma Country Harvest Fair.

LAMB CHOP ANNARDNA\$24.00

Lamb Chop cooked Pomogranade, a speciality presented by our Chef Deepak Bhardwaj.

2007 Double Gold Medal winner, Sonoma Country, Harvest Fair
Judged the Best Lamb in the Show.

CHICKEN CHAT\$20.00

Old Delhi road side dhaba style chicken, a speciality presented by our Chef Deepak Bhardwaj.

2007 Double Gold Medal Winner, Sonoma Country, Harvest Fair
Judged Best Poultry in the Show.

MURGH DARBARI\$22.99

Juicy blend of chunks of tender chicken in a butter-laced aromatic Tomato gravy, artfully prepared by choosing the finest ingredients.

MURGH DUM DUM\$22.99

MALAI PANNER\$19.99

Paneer cooked in a fragrant & fresh fenugreek and cashew cream sauce.

GOBI BAGECHA\$21.99

Cauliflower & potatoes sauteed.

LAMB HOT FLAME CHINGARI

Diced lamb cooked with high flame glazed ajith tamarind pulp and mango pulp served on hot sizzling plate

CREAMY MUSHROOM CHJICKEN KORMA\$23.99

Marinate mushroom with fresh yoghurt and coriander cooked with boneless cheickcen and flavoured with creamy almond sauce

OKRA LAMB MASALA\$23.99

Diced fried onion with lamb with flavour of tamatos and garlic tossed with fresh okra

ENTREES

DELHI SAMOSA \$6.90
Cumin seeds flavoured homemade pastry, stuffed with mixture of lightly spiced potato and green peas. Served with our renowned Tamarind chutney.

ONION BHAJI \$6.90
Slices of onion stirred in spiced Channa flour then crisped to golden brown chopped vegetables dipped in mildly spiced batter and deep fried.

MIX PAKORA \$6.90
Chopped vegetables dipped in mildly spiced batter and deep fried.

ALOOTIKKI \$9.90
Spiced patties made from mashed potatoes, than pan fried, drizzled with yogurt.

CHICKEN TIKKA \$12.90
Boneless chicken, immersed in our famous tandoori marinate of spices then tandoori smokes.

LAMB SEEKH KEBAB \$11.90
Succulent lean minced lamb, spiced with a touch of cream cheese, & smoked in the Tandoor oven.

AMRITSARI FISH \$12.90
Created by our executive Chef. Something special.

TANDOORI CHICKEN HALF \$13.00 • FULL \$22.00
A dish that needs very little introduction The secret lies in the marinating process. .
A tender spring chicken marinated in our traditional spices and smoked over charcoal.

TANDOORI PRAWNS \$10.50
A dish from Hindu Kush Mountains Tender morsels of prawns marinated in our famous red tandoori masala and then smoked in Tandoor.

VEGETERIAN PLATTER \$16.50
Onion Bhaji, Samosa & Aloo Tikki.

TAMARIND MIX PLATTER \$18.50
Vegetable Samosa Aloo Tikki, Chicken Tikka and Lamb Seekh Kebab.

TANDOORI PLATTER \$22.00
A mixture of Chicken Tikka, Tandoori chicken, Seekh Kebab and Tandoori Prawns.

SEAFOOD CURRIES

- PRAWN MASALA** \$19.90
Prawn cooked in a pan fried onion gravy and whole spices and garnished with coriander
- PRAWN SAAGWALA** \$19.90
Prawn marinated in yogurt and spices and delicately cooked in spinach.
- PRAWN MALABARI CURRY** \$19.90
Shelled prawn cutlets sautéed with onions,capsicum,coriander and fresh coconut cream.
- BUTTER PRAWNS** \$19.90
Shelled prawns flamed in cumin seeds and fresh garlic,then finished in a creamy mild puree of tomato gravy.
- FISH MASALA** \$19.90
A tangy spicy fish curry.
- FISH MADRAS** \$18.90
Delicious medium curry garnished and prepared in coconut,South Indian style.
- MUSTARD DELICIOUS FISH CURRY** \$21.50
Purely Indian style This style of curry is unique to eastern region of India where fish is abundantly available and is in almost every day's meal This new fish marinated and tossed in mustard oil with ginger garlic flavours and onion.

CHICKEN CURRIES

SELECT AN AFFORDABLE PRICE AND SIZE ON ALL CURRIES
HALF SIZE \$12.90 WITH BASMATI RICE

- BUTTER CHICKEN** \$17.90
A must for beginner & a continuance for the diner who enjoys the finer balances of Indian cuisine Tender morsels of boneless chicken cooked in the tandoor then finished in a mild creamy tomato based gravy.
- CHICKEN KORMA** \$17.90
Also known as dish prepared in saffron.A mild delicious creamy grounded cashew gravy.17.90
- CHICKEN MADRAS** \$17.90
Tender chicken cooked in delicious medium curry garnished and prepared in coconut, South Indian style.16.90

CHILLI CHICKEN \$18.90
Boneless tandoori chicken,sautéed together with onion,capsicum and 18 different special spices.Finished with a hint of garlic and sweet chilli.

CHICKEN TIKKA MASALA \$17.90
A dish that dates back the time of the Mughal EmperorsTender morsels of boneless chicken,smoked over charcoal,then finished in a classical rich tomato,onion sauce.

CHICKEN SAAGWALA \$17.90
Tender chicken marinated in yoghurt and spices and delicately cooked in spinach.

CHICKEN MANALI (HIMALAYA'S) \$17.90
Himalayan dish of boneless chicken cooked in onions and tomatoes and finished with cashew nut and special Himalayan Mountain herbs.

CHICKEN BALTI \$17.90
Succulent chicken pieces in a medium spicy sauce with green pepper and tomatoes.

CHICKEN JALFREZI \$17.90
An elegant mild dish of boneless chicken cooked with thick gravy,Onions,capsicum.
A very royal and special treat.

MANGO CHICKEN \$17.90
Boneless chicken cooked with rich creamy tomato and korma gravy with mango pulp.

BHUNNA CHICKEN \$17.90
Chicken breast cooked in a special blend of spices and finished in a cashew nut and yoghurt gravy.

CHICKEN VINDALOO \$17.90
Chicken cooked with home-made vindaloo paste consisting of vinegar and other hot Indian spices.
Mother chicken curry—Its is unique in taste and my mother recipe

BEEF CURRIES

BEEF VINDALOO \$16.90
A hot dish,made world famous by the chefs of goa.It has Portuguese influence.

BEEF KORMA \$16.90
Beef cooked in a rich cashew nut gravy,garnished with sliced almonds and coriander.

BEEF MADRAS \$16.90
A medium to hot curryThis delicious tangy dish comes traditionally from South India.

BEEF SAAGWALA \$16.90
Beef marinated in yoghurt and spices and delicately cooked in spinach.

LAMB CURRIES

KASHMIRI LAMB ROGANJOSH \$17.90
Boneless lamb curry marinated in garam masala, then added to curry leaves and tomatoes.

LAMB KORMA \$17.90
Also known as a dish prepared in saffron. A mild delicious creamy grounded cashew gravy.

LAMB NAWABI \$17.90
Mild lamb curry, marinated first in natural yogurt then sautéed with sliced onions, tomatoes and fenugreek. Finished in lightly spiced coconut sauce

LAMB SAAGWALA \$17.90
A very famous Lamb Curry. Finished in a perfect harmony of pureed spinach lightly spiced with fenugreek.

LAMB MADRAS \$17.90
Lamb pieces cooked in delicious medium curry garnished and prepared in coconut, South Indian style.

LAMB VINDALOO \$17.90
Lamb cooked with home-made vindaloo paste consisting of vinegar and other hot Indian spices.

LAMB DHANIAWALA \$17.90
Lamb cooked with ginger and fresh coriander

MASALA KA GOSHT (MEDIUM TO SPICY) \$17.90
Tender pieces and boneless lamb cooked with .LAMB WITH WHOLE SPICES AND YOGHURT

BHUNNA LAMB \$17.90
Lamb cooked in a special blend of spices and finished in a cashewnut and yogurt gravy.

LAMB TIKKA MASALA \$17.90
A dish that dates back the times of Mughal Emperors Tender morsels of boneless lamb smoked over charcoal and the finished in a classic rich tomato and onion sauce.

GHOST DO PIAZA \$17.90
Do (two) Plaza (onions) gets its name because onions appear twice in the cooking process. Boneless lamb cooked with roasted cumin, sliced onions and other dry spices such as cloves and brown cardamoms.

VEGETARIAN DELIGHT CURRIES

DAL MAKHANI \$16.90
Black lentils stewed on a slow fire overnight.

NAVRATTAN KORMA \$16.90
Fresh seasonal vegetables zucchini, cooked in a mild creamy cashew gravy.

PALAK PANEER \$15.90
Traditional home made cottage cheese simmered gently in a spinach based sauce with a selection of herbs.

KADAI PANEER \$15.90
Cubes of homemade cheese cooked with chopped onions, garlic and Indian spices.

MALAI KOFTA \$15.90
Mashed potatoes and lightly spiced cottage cheese balls lightly done until golden brown.

PANEERTIKKA MASALA \$15.90
Homemade cottage cheese cooked together with a medium spiced masala sauce.

CHANNA MASALA \$15.90
Chickpeas cooked in a lightly spiced tomato & onion gravy.

SAAG ALOO \$14.90
Potato cooked in a lightly spiced fenugreek pure of fresh spinach. Dum aloo Dum Aloo or Alu Dum belongs to, specifically, Kashmiri cuisine. The potatoes, usually smaller ones, are first deep fried, then cooked slowly at low flame in a gravy with spices. Dum Aloo is a popular recipe cooked throughout India.

ALOO GOBI \$15.90
A mild creamy potato dish, using finely diced potatoes cooked together with onion, tomato, coriander, cumin and cauliflower.

CHILLI CHEESE \$16.90
Indo-Chinese food is a delicious mix of flavours from Chinese and Indian cuisine. This paneer chilli recipe is basically a stir fry of deep fried cottage cheese cubes with green capsicum, chillies, onion, garlic and delicious Chinese sauces.

BHINDI ALOO \$ 17.90

BREAD SELECTION

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|---|-----|
| NAAN | \$ |
| Yeast free plain flour tandoori bread -option with or without butter. | |
| GARLIC NAAN. | \$ |
| Finished with fresh garlic and coriander. | |
| TANDOORI ROTI. | \$ |
| Wholemeal bread,roasted over charcoal. | |
| ALOO PARATHA. | \$ |
| Flaky wholemeal roti bread stuffed with spicy potatoes. | |
| KEEMA NAAN | \$ |
| Filled with premium,lightly spiced minced lamb. | |
| CHEESE NAAN | \$ |
| Stuffed with premium NZ cheese. | |
| CHEESE AND GARLIC NAAN. | \$ |
| Stuffed with fresh NZ cheese and fresh garlic. | |
| CHEESE AND CAPSICUM NAAN | \$ |
| Filled with homemade cottage cheese.and juicy caps | |
| PESHWARI NAAN | \$ |
| Sweet style bread,filled with Almonds,Coconut and Raisins. | |
| CHEESE & ONION NAAN | \$ |
| Bread filled with premium NZ cheese & Onion. | |
| CHOCOLATE NAAN | \$ |
| Good for kids | |
| CAPSICUM AND CHEESE ONION PIZZA NAAN. | \$ |
| CHICKEN AND STUFFED CARROT AND CABBAGE PIZZA NAAN | \$ |
| GREEN CHILLI AND POTOTEOS AND MINT NAAN | \$ |
| TANDOORI CHICKEN PIZZA NAAN | \$ |
| BIRYANI each. | \$ |
| Item cooked with basmati rice along with yogurt and blended of spices with Hyderabad style. | |
| CHICKEN BIRYANI,LAMB BIRYANI,VEGETABLE BIRYANI | \$, |

SIDES

PAPADS\$8.50
2 pieces of papadoms with mango chutney

RAITA\$8.50
Sweet and tangy yoghurt with yoghurt

BHINDI MASALA\$8.50
Fresh okra is delicious when simmered with tomatoes in this Creole-inspired vegan side dish. Use more cayenne if you like it spicy.8.50

CUMIN AND YOGHURT RICE\$8.50
In India, jeera is the word for cumin. This Indian fried rice is fragrant and delicious and makes a perfect side dish for any curry or Indian main. dish with fresh homemade yoghurt

MASALA OMELETTE\$8.50
This is one of the best omelets you get from vendors on the streets to have between bread slices with maybe some ketchup and green chutney applied to each slice. Have a bite of our street cuisine...8.50

DESI GHEE KI\$5.00
Sweet chapati roll

CHUTNEYS\$3.90
Mango delicious
Tamarind tangy
Mint amazing
Tomato and coriander

MEALS FOR KIDS

CHICKEN NUGGETS\$10.00
x4 nuggets with butter sauce and chips with mango lassi

CHICKEN ROLL\$10.00

VEGETERIAN BANQUET

\$40.00 per person

ENTRÉE

Samosa, Onion bhaji, Pakora

MAINS:

Vég Korma, Dal Makhani, Butter Paneer
served with rice and Naan bread also with one sweet dish

TAMARIND BANQUET

\$45.00 per person

ENTRÉE

Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebabs

MAINS

Butter Chicken, Lamb Rogan Josh, Vég korma and Beef Vindaloo
served with naan and sweet desert

DRINKS

DELICIOUS LASSIS \$5.00

Mango yummy lassi

Roohafza rose lassi

Cumin white lassi

Plain lassi

FIZZY DRINKS \$3.50

Coke, Sprite, L & P

FRESH JUICES. \$7.50

Orange, Pineapple,

Carrot, Ginger and Beetroot

DESSERTS

MANGO KULFI. \$9.99

GULAB JAMUN \$9.99

FRENCH VANILLA \$9.99

PISTACHU KULFI \$9.99

DRINKS MENU

WINES

AROMATICS GLASS

| | |
|---------------------------------|--------|
| Matawhero Gewurztraminer . . | \$9.00 |
| Ashwood Estate Pinot Gris . . . | \$8.00 |
| Milton Gewurztraminer | \$9.50 |
| Spade OakVoysey Pinot Gris . . | \$7.50 |

SAUVIGNON BLANC

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|---------------------------|--------|
| Spade OakVoysey | \$7.50 |
| Matawhero | \$9.50 |

CHARDONNAY

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|----------------------------|--------|
| Spade OakVoysey | \$7.50 |
| Hihī Full Monty | \$8.00 |
| Milton Opou | \$9.50 |
| Milton Shotberry | \$8.00 |
| Matawhero | \$9.50 |

RED WINE

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|----------------------------|--------|
| Hihī Gizzy Red | \$7.50 |
| Matawhero Merlot | \$9.50 |

RIESLING

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|---|--------|----------|---------|
| Hihī Gizzy Fizzy (740ml) | \$7.50 | | \$28.00 |
| Hihī Bubbles & Squeak Brut Cuvee (740ml) | | | \$28.00 |
| Longbush Family Cosmos Brut | | | \$40.00 |
| Lindauer Classic Brut Piccolo (200ml) | | | \$8.50 |
| Lindauer Special Reserve (200ml) | | | \$11.50 |
| Deutz Marlborough Cuvee (200ml) | | | \$18.50 |
| Te Hana Reserve Cuvee NV (200ml) | | | \$12.00 |
| Veuve DaVernay Brut (200ml) | | | \$12.00 |

BEER

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|--------------------------------------|---------|
| Kingfisher Strong | \$10.50 |
| Kingfisher Premium | \$8.00 |
| BOTTLE Tiger | \$9.50 |
| \$34.00 Chang | \$9.50 |
| \$32.00 Heinekin | \$7.50 |
| \$40.00 Corona | \$8.50 |
| \$28.00 Steinlager | \$7.50 |
| Amestral Light | \$6.50 |
| Lion Red | \$7.50 |
| Tui | \$7.50 |
| \$32.00 Export Citrus | \$7.50 |
| \$34.00 Speights Summit | \$7.50 |
| Montieths Apple Cider | \$7.50 |
| Rekorderlig Straw and Lime | \$7.50 |

\$28.00

RTD

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|---|--------|
| \$40.00 Coruba & Cola | \$7.50 |
| \$32.00 Smirnoff Pure Lime and Soda | \$7.50 |
| \$34.00 Smirnoff Pure Passionfruit and Soda | \$7.50 |
| Gordons & Tonic | \$8.50 |
| Long WhiteVodka Lemon and Lime | \$6.50 |

\$28.00

SPIRITS

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|--------------------------------------|--------|--|---------|
| \$34.00 Jim Beam Bourbon | \$7.50 | | \$12.50 |
| Grants | \$6.50 | | \$9.50 |
| Johnnie Walker Black Label | \$9.50 | | \$13.50 |
| Johnnie Walker Red Label | \$7.50 | | \$12.50 |
| Bombay Sapphire Gin | \$7.50 | | \$11.50 |
| SmirnoffVodka | \$7.50 | | \$10.50 |

COCKTAILS ALL \$10.00

- Mumbai India Mojito
- Indian Spice Lady
- Bollywood FilmyTashian
- Mangosa
- Tajmahal