

SIDE DISHES

- 46. Saag Aloo** €4.25
Literally, spinach and potatoes cooked in medium spices. Super good for you!
- 47. Bombay Aloo** €4.35
Potatoes Bombay style. This is quite a dry dish with medium spices and lots of cumin seeds.
- 48. Aloo Gobhi** €4.25
Potatoes with cauliflower cooked with medium spices. It's pepped up with tomatoes and fresh coriander herb.
- 49. Aloo Chana** €3.95
Chickpeas and potatoes are a happy marriage here. The spicing is delicate and the result is delicious.
- 50. Chana Saag** €4.25
Chickpeas and spinach cosy up with medium spices.
- 51. Chana Bhajee** €3.95
Chickpeas are perked up with garlic, ginger and cumin.
- 52. Mushroom Bhajee** €4.25
Button Mushroom cooked with coriander, tomatoes and onion in a medium sauce.
- 53. Tarka Dhal** €4.25
Millions of Indians eat this every day. It is like a thick spiced lentil soup which is always garnished with fresh herbs, garlic and sometimes fried cumin seeds
- 54. Palok Paneer** €4.50
Fresh spinach and Indian cottage cheese lightly spiced with coriander and cumin.

SUNDRIES

- 55. Boiled Rice** €1.95
- 56. Pilau Rice** €2.25
- 57. Egg Fried Rice** €2.95
- 58. Coconut Rice** €2.95
- 59. Mushroom Pilau Rice** €2.95
- 60. Plain Naan Bread** €2.50
- 61. Garlic Naan** €2.95
- 62. Keema Naan (stuffed with minced lamb)** €3.50
- 63. Peshawari Naan (with coconut and almonds)** €2.95
- 64. Green Chilli and Coriander Naan** €2.95
- 65. Cheese Naan** €3.15
- 66. Rotl (traditionally accompanies dhal)** €1.95
- 67. Raita (a cooling cucumber and yoghurt dip)** €2.95
- 68. Chips** €2.95
- 69. Poppadoms** €2.25

Our dishes are made in-house using only the finest and freshest ingredients including locally sourced chicken, lamb, fish and vegetables. We only use King Prawns in our prawn dishes.



Tamarind - Indian Cuisine The Healthy Way

Tamarind Indian Cuisine's Head Chef, Kamal, has over 20 years experience working in many of the World's finest Indian Restaurants. He brings with him many Original recipes and dishes. Kamal does not use any artificial additives or colourings in his cooking, all dishes are made In-house using only the finest and freshest ingredients including locally sourced chicken, lamb, fish and vegetables. Kamal uses a combination of spices including fresh green chilli, coriander, ginger, garlic, turmeric, cumin, cinnamon & cardamom which have known benefits in preventing vascular disease, cancer and dementia and also can help with weight loss. Kamal uses minimal amounts of oils in his cooking and only uses those which are heat stable and beneficial to health.

All food is made fresh when it is ordered. We hope you enjoy.



WE ARE NOW TAKING BOOKINGS IN OUR RESTAURANT FOR PARTIES OF ALL SIZES & ALL YOUR SPECIAL OCCASIONS.

PRIVATE PARTY AREA AVAILABLE.
TEL: 041 983 2433

EARLY BIRD MENU
2 COURSE MEAL €14.99
5 DAYS A WEEK - MON TO THURS
5PM - 7PM - EAT IN ONLY

SUNDAY LUNCH
2 COURSE MEAL €12.99
1PM - 5PM - EAT IN ONLY

SET DINNER FOR TWO
(TAKE AWAY ONLY)
Onion Bhajee, Phari Kebab,
Chicken Tikka Masala
& Lamb Bhuna,
2 Pilau Rice
& 2 Cans of Soft Drinks
ONLY €29.99
TAKE AWAY ONLY
(NO SUBSTITUTIONS OR CHANGES ALLOWED)

Gift Vouchers Available



TAMARIND

INDIAN CUISINE

INDIAN CUISINE THE HEALTHY WAY

**RESTAURANT
TAKE AWAY &
DELIVERY SERVICE**

Bryanstown Centre, Bryanstown,
Dublin Road, Drogheda.
tamarinddrogheda@gmail.com

041 983 2433
041 980 4352

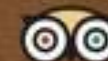
OPEN 7 DAYS A WEEK
Monday - Saturday 5pm - 11pm
Sunday 1pm - 10pm



Indian
Cuisine
The Healthy
Way


CREDIT CARDS ACCEPTED

 Find us on Facebook



MEDITERRANEAN

TAMARIND INDIAN & MEDITERRANEAN RESTAURANT

Appetizers

Hommous sm. 4.99 lg. 7.99

Chickpeas blended with sesame seed sauce, garlic & lemon

Spicy Hommous sm. 5.49 lg. 7.99

Hommous with Veggies 12.99

Baba Ghanooj sm. 5.49 lg. 8.49

Charbroiled eggplant with sesame seed sauce, garlic & lemon

Starter Combo 9.99

Hommous, baba ghanooj & tabbouli

Falafel Plate 8.99

Chickpeas & fava beans ground with vegetables & spices served with tahini sauce, tomatoes, lettuce & pickles

Spicy Potato 6.99

Sauteed potatoes with fresh garlic, cilantro & lemon

Meat Pie (3 PC) 4.99

Spinach Pie (3 PC) 4.99

Sauteed Spinach with onions

Veggie Grape Leaves (6 PC) 9.99

Meat Grape Leaves (6 PC) 9.99

Salads

Fattoush Salad sm 5.49 lg. 7.99

Traditional salad mixed with Baked pita bread & soumar

Tabbouli Salad sm 5.99 lg. 7.99

Chopped parsley, tomatoes, green onions, mint & cracked wheat in a light lemon dressing

House Salad sm 4.99 lg 6.99

Greek Salad sm 6.99 lg 8.99

Caesar Salad sm 4.99 lg 7.99

Spinach Salad sm 5.99 lg 7.99

Yogurt & Cucumber lg 4.95

Top your salad:

Beef or Chicken Shawarma or Grilled Chicken Breast 3.99
Feta Cheese 1.49

Fattoush Salad W/Grilled Chicken

Lentil Soup

Saute Mushroom 6.99

Kibbeh Nayeh (Raw) 11.99

Raw ground meat and olive oil with cracked wheat, natural herbs and spices.

Chicken Wings (7 PC) 7.99

Fried Kibbeh (5 PC) 9.99

Sauteed ground meat & onions, stuffed in kibbeh balls & fried in vegetable oil

Hommous with Shawarma 11.99

Beef or Chicken

Hommous w/ Sauteed Beef or Chicken 12.99

Mujadara 10.99

Steamed brown lentils with cracked wheat topped with fried onions, served with yogurt sauce

Eggplant and Tomato Sauce 7.99

Fresh baked eggplant topped with fresh tomato sauce and feta cheese

Foule 7.99

Sauteed Fava beans mixed with tomatoes, green onions, garlic, and olive oil

Hommous

W/ Sauteed Chicken

Kibbeh Nayeh

Soups

Cup 3.49 . Bowl 4.49

Quart of any of the Soups 8.49

Chicken Vegetable

Beef Vegetable

Crushed Lentils

Beef Chili.

Entrees

All served with Rice or Fries or Grilled Vegetables and Salad or Soup
Served with Fresh Bread and Garlic

Shish Kabob 17.99

Marinated & charbroiled beef tenderloin.

Shish Tawook 16.99

Marinated & charbroiled chicken breast cubes

Shish Tawook w/ Lemon Oregano 17.99

Marinated & charbroiled chicken breast cubes

Shish Kafta 15.99

Ground meat with parsley, onions & spices

SheshCo Beftake 17.99

Beef tenderloin, thinly sliced, and sauteed with natural herbs and spices. Served W/ Hommous.

Chicken Liver 15.99

Sauteed onions, green onions, peppers & hint of lemon

Hommous w/ Chicken Sautee 15.99

Hommous topped with sauteed chicken

Hommous w/ Meat Sautee 16.99

Hommous topped with sauteed meat

Chicken Sautee 16.49

Sauteed with mushrooms, fresh cilantro & hint of garlic With choice of jalapeno

Beef Sautee 16.49

Sauteed with mushrooms, fresh cilantro & hint of garlic, with choice of jalapeno

Meat Grapeleaves (6) 15.99

with rice or vegetables

Veggie Grapeleaves (6) 15.99

with rice or vegetables

Lamb Chops* 3 pcs 19.99

Lamb Chops* 5 pcs 27.99

Chicken Shawarma Plate 14.99

Meat Shawarma Plate 15.99

De-boned Chicken

Half 14.99 / Whole 22.99

White meat onl: add. 1.99 / 2.99

Chicken Shata 16.99

Charbroiled chicken breast topped with sauteed fresh tomatoes,

jalapeno, garlic, with natural herbs & spices.

Quails 18.99 3 PC

Pieces marinated in lemon, garlic, sauce

& natural herbs & spices Add lemon oregano for .99

David Basha 16.99

Sauteed balls of ground Meat w/ Onions, Tomato & Mushroom

Mujadara Dinner 13.95

Steamed brown lentils with cracked wheat topped with fried onions, served with yogurt sauce

Beef Ghallaba 17.99

Sauteed with freshly cut vegetables

Chicken Ghallaba 16.99

Sauteed with freshly cut vegetables

Vegetarian Ghallaba 13.99

Freshly cut vegetables, sauteed with natural herbs & spices

Hommous with Ghallaba 18.99

(Choice of vegetarian or Beef or chicken) Freshly cut vegetables, sauteed with natural herbs & spices

Chicken Cream Chops 15.99

Tender chicken breast breaded and fried to perfection

Lamb Chops

Shish Kabob



Deboned Chicken



Shish Tawook



Chicken Ghallaba



Combos

All served with Rice or Fries or Grilled Vegetables and Salad or Soup

Sampler Plate for One 20.49

Sampler Plate for Two 31.99

Falafel hommous, baba ghanouj, tabbouli, Meat and veggie grape leaves, Shawarma, Chicken and Meat and Spinach pie

Shawarma Combo 16.99

Beef & Chicken Shawarma

Beef Combo 16.99

Fried Kibbeh, kafta, and Beef shawarma

Chicken Combo 16.99

Shish tawook, chicken cream chops and chicken shawarma

Shish Combo for One 19.49

One skewer kabob, one skewer tawook, one skewer kafta

Shish Combo for two 32.99

One shish kebob, 2 shish tawook & 2 shish kafta & small Hommous

Shish Combo (for 3-5) 57.99

2 shish kebob, 3 shish tawook, & 3 shish kafta & large Hommous with choice of cream chop or deboned chicken

Veggie Combo for One 14.99

Tabbouli, hommous, 2 grape leaves, 2 falafel & a spinach pie

Vegetrain Combo for Two 27.99

Hommous, baba ghanooj, 4 veggie grape leaves, 4 falafel, tabbouli, & mujadara 2 spinach pies

Feast (for 6-8) 94.99

Falafel, tabbouli, hommous, baba ghanooj, 4 kabob skewers, 4 tawook skewers, 6 kafta & cream chop whole deboned chicken

Sheshco Feast for (10-13) 195.00

2 Falafel Plates, 2 tabbouli, 2 hommous, 2 baba ghanouj, 5 kebab skewers, 5 tawook skewers, 10 pieces lamb chops, 10 kafta, Cream chops, 1 Whole De-boned chicken

Mixed Maza 39.99

2 Falafel, 2 fried kibbeh, fattoush, hommous, baba ghanouj, tabbouli, 2 meat and 2 veggie grape leaves, 2 spinach pies, 2 meat pies, meat and chicken shawarma, mjadara and 2 skewer kafta

Catering & Parties Available

For Your Business & Social Occasions. Ask Manager For Details

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APPETISERS

- 1. Chicken Chaat** €5.95
Diced barbequed chicken served in a crispy wheaten basket with a sweet tangy sauce. (Contains Gluten)
- 2. Onion Bhazi** €4.50
Sliced onion lightly spiced with fresh coriander, green chillies, whole cumin then deep fried. (Contains Gluten)
- 3. Tandoori King Prawns** €8.95
Succulent King Prawns marinated in yoghurt and spices, cooked in the tandoor oven.
- 4. Vegetable Pakora** €4.50
Seasonal vegetables in a light crispy batter, pungently spiced with fresh coriander and green chilli. (Contains Gluten)
- 5. Chicken Pakora** €4.95
Chicken coated with garlic, ginger, and tamarind spice mixed with ground flour. (Contains Gluten)
- 6. Spiced Potato Cake** €5.25
Crispy potato cakes stuffed with lentils and spices. (Gluten, Egg)
- 7. Lamb Tikka** €5.95
Tender lamb marinated with yoghurt, ground spice cooked in the Tandoori oven.
- 8. King Prawn Puri** €8.95
King Prawns cooked in onions, tomato and tamarind served on fried Bengali bread. (Contains Gluten)
- 9. Tandoori Spicy Chicken Wings** €4.25
Spiced chicken wings cooked in the Tandoori oven.
- 10. Vegetable Samosa** €3.95
A light Indian pastry parcel stuffed with delicately spiced vegetables. (Contains Gluten)
- 11. Chicken Samosa** €4.95
Minced chicken in a light Indian pastry parcel stuffed with tamarind spice. (Contains Gluten)
- 12. Malmali Kebab** €4.50
Minced lamb lightly spiced and cooked in the Tandoori oven.
- 13. Phari Kebab** €4.95
Skewered chicken breast flavoured in yoghurt and spices and cooked in the Tandoori oven.
- 14. Aloo Chana Puri** €4.95
Chickpeas and potatoes cooked in onions, tomato and tamarind served on fried Bengali bread. (Contains Gluten)
- 15. Tamarind Tasting Plate (for 2)** **Meat** €9.95
A selection of starters for Two People. **Vegetarian** €8.95

MANY OF OUR DISHES CONTAIN ALLERGENS SUCH AS GLUTEN, NUTS, DAIRY & SHELLFISH. IF YOU ARE UNSURE ABOUT ALLERGENS IN OUR FOOD PLEASE ASK A MEMBER OF STAFF.

ALL DISHES CAN BE MADE TO SUIT YOUR TASTE
MILD/MEDIUM/HOT/VERY HOT
IF YOU ARE UNSURE PLEASE ASK.

MAIN COURSES

CLASSIC CURRIES

Chicken	Beef	Lamb	King Prawn	Vegetable
€11.95	€12.95	€12.95	€14.95	€10.95

- 16. Korma**
A popular mild dish cooked with ground almond, coconut with fresh cream. (Contains Dairy, Almonds & Pistachio Nuts)
- 17. Rogan Josh**
Cooked with fresh tomato, spring onion, coriander, ginger, garlic and garnished with fresh tomatoes.
- 18. Tikka Masala**
Flavoured recipe of creamy tomato sauce, garnished with flaked almonds. (Contains Dairy, Almonds & Cashew Nuts)
- 19. Jal Frezi**
Cooked with a mix of peppers, fresh onion, ginger and tomato, garnished with fresh green chilli.
- 20. Madras** (Contains Mustard)
Cooked with mustard seeds, curry leaves and ethnic spices.
- 21. Vindaloo**
A fiery curry with ginger, garlic and fresh lemon juice.
- 22. Bhuna**
A gently spiced yet zingy curry, fresh onion, peppers and tomatoes are cooked with ginger, garlic and a secret blend of spices.
- 23. Dopiaza**
This is a gently spiced curry, with fresh onion and coriander.
- 24. Dhansak**
If you like lentils, you'll love this dish with its sweet and hot flavours and the pineapple is an interesting touch.
- 25. Pathia**
Spicy, sweet and sour, they are all here alongside onion, pepper, fresh coriander and lime. Zippy Hot and Yummy!

TANDOORI SPECIALITIES

- All Tandoori dishes are accompanied by salad and sauce.
- 26. Chicken Tikka** €12.95
This is diced, boneless chicken, seasoned and marinated in yoghurt and freshly ground spices before being cooked in the Tandoori oven. It's scrummy and healthy too!
 - 27. Lamb Tikka** €13.95
Tender pieces of lamb from Co. Meath, marinated in yoghurt and freshly ground spices.
 - 28. Tandoori Chicken** €12.95
Fresh Irish chicken on the bone given the Tandoori treatment.
 - 29. Tandoori King Prawn** €15.95
Marinated shellfish with garlic, yoghurt and red chillies before being gently cooked in the Tandoori oven.
 - 30. Tandoori Shashlick** €13.95
Chicken, marinated overnight in a special Tamarind sauce with green peppers, tomatoes and onions.
 - 31. Tamarind Mixed Tandoori** €15.95
Please ask your server for details.

ALL MAIN COURSES INCLUDE PILAU RICE OR NAAN BREAD
(€1 SUPPLEMENT FOR OTHER TYPES OF RICE OR NAAN)

CHEF'S RECOMMENDATION

Chicken	Beef	Lamb	King Prawn	Vegetable
€12.95	€13.95	€13.95	€15.95	€11.95

- 32. Karahi**
This is a medium spiced, thick curry sauce with another sacred blend of tamarind spices, fried onions, fresh coriander and peppers.
- 33. Chilli Masala**
Hot but not too hot! The chef's have blended their own spice but we can put more chilli in if you like! (Contains Dairy)
- 34. Balti**
Balti is actually the dish the curry comes in, it's medium hot with garlic, peppers, fresh coriander, herbs and special sacred Balti spices.
- 35. Rezala** (Contains Mustard)
The best way to describe this is "savoury". If your looking for something different and authentic this is the one to try!
- 36. Molee**
A South Indian curry with the main flavours coming from coconut, mustard seed and curry leaves.
- 37. Achari**
There is plenty of pickle in this curry, so it's great if you like tangy flavours.
- 38. Methi**
Fenugreek is the big flavour here.
- 39. Chettined**
A fiery dish from South India which is chock-full of crushed peppers and coconut milk and finished with crackly curry leaves.
- 40. Makhana Wala (Butter)**
This is lightly spiced, sweet flavours with lots of butter. (Contains Dairy)
- 41. Pasanda**
A mild creamy curry chock full of almonds and yoghurt, if you like sweet flavours you'll love this.

- 42. Mango Wala**
This is a favourite in the Tamarind Kitchen. The mango gives it an unbeatable flavour.
- 43. Saag Wala**
Saag means spinach. Wala means "with". The blend of spices in this curry really work with the spinach. It is particularly good with lamb as the meat ingredient.
- 44. Garlic Chilli**
Marinated ginger, garlic fresh green chillies and garnished with coriander.
- 45. Satkora**
A delicious recommended dish. Tender pieces of lamb cooked with traditional Bengali Lemon Satkora (bitter lemon), garlic, tomatoes, chillies and spices.

BIRYANI DISHES

Chicken	€12.95	Beef	€13.95	Lamb	€13.95	King Prawn	€15.95	Vegetable	€11.95	Mixed	€16.95
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A Biryani is a delicious mixture of Basmati rice stir fried together with saffron and mild Bengali spices. The name comes from the Persian word for "roasted". It comes with a vegetable curry.

