

Vegetarian Specialities

Mixed Vegetable Rezala (V) 🌱	9.95
East meets West, hot and mild taste mixed	
Mixed Vegetable Makhani (V)	9.95
Cooked with cheese in a creamy sauce with garlic, ginger and fresh fruits (very mild dish)	
Mixed Vegetable Jalfrezi (V) 🌱	9.95
Selection of vegetables cooked in freshly ground spices and hot green herbs garnished with stir fried capsicum and tomatoes (fairly hot dish)	
Miloni Sabzi Handi (V)	9.95
Assortment of vegetables and paneer in a delicately spiced sauce	
Sabzi Paneer Jalfrezi (V) 🌱	9.95
Soft Indian cheese, cooked vegetables with herbs & green chillies, madras hot	
Aloo Gobi Piaz (V) 🌱	9.95
Potato & cauliflower cooked to a medium hot strength with hot green herbs, chunky onion, green peppers and tomato	

English Dishes

Served with Chips, Peas & Salad

Fried Scampi	9.95
Chicken Omelette	8.50
Prawn Omelette	8.50
Mushroom Omelette	8.50
Chicken Nuggets	8.95

Side Dishes

EXTRA CHARGE OF £4.25 PER SIDE WILL APPLY

Bombay Aloo Spicy potatoes	4.25
Mushroom Bhaji	4.25
Saag Aloo Spinach & potatoes	4.25
Aloo Gobi Cauliflower & potatoes	4.25
Mixed Vegetable Bhaji	4.25
Saag Paneer Spinach & Indian cheese	4.25
Channa Bhaji Chickpeas	4.25
Tarka Dall Lentils	4.25
Bindi Bhaji Okra	4.25
Gobi Bhaji Cauliflower	4.25
Broccoli Bhaji	4.25
Chips	3.50
Green Salad	2.95
Raitha	2.95
Onion / Cucumber / Tomato	



Kids Menu

1 Popadom

Choose a Main:

Chicken Nuggets / Chicken Tikka (Dry)
Chicken Korma / Chicken Tikka Massala
Chicken Curry / Choice of Any Curry

Choose from:

Rice or Chips

Dessert:

Ice Cream

£9.95

Authentic Rices

Rice	3.50
Pilau Rice	3.95
Fried Rice	4.25
Keema Rice	4.50
Egg Rice	4.50
Mushroom Rice	4.50
Garlic Rice	4.50
Special Egg Fried Rice	4.50
Egg & green peas	

Breads

Plain Naan	3.50
Keema Naan	3.95
Garlic Naan	3.95
Peshwari Naan	3.95
Chicken Tikka Naan	3.95
Chapatti	2.50
Poratha	3.95
Tandoori Roti	3.95



Tamarind

Restaurant & Bar

Award-Winning Contemporary Indian Cuisine at its Finest

WEEKNIGHT SPECIAL MENU

Popadoms & Chutneys

Any Appetiser

Any Main Dish

Rice or Nan or Chips

Ice Cream or Coffee

(King Prawn, Lamb Shank & Lamb Chop
Main Dishes will incur a £4 extra charge)



@TamarindCwmbran

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We cater for all kinds of dietary requirements. Please speak to a member of staff who will be able to advise you as to which of our dishes will be suitable for your needs.

Please note that some of our dishes may contain nuts, nut traces or other allergens. Fish dishes may contain bones. Please speak to our staff for further information.

Our customers are very important to us. If you can think of any way we can improve please do not hesitate to let us know. We always appreciate constructive feedback on Tripadvisor, Google & social media.

Appetisers

Served with salad & mint sauce

Popadoms	0.85
Plain or Spicy	
Chutney Tray	3.20
A selection of popular chutneys	
Onion Bhaji	4.50
An Indian classic made even crispier	
Garlic Mushrooms	4.95
Baby mushrooms tossed in the pan with butter, garlic & fenugreek	
Stuffed Pepper \	4.95
Bell pepper stuffed with chicken or mixed vegetable. Medium/hot	
Samosa - Vegetable or Meat	4.50
Hand-made pastry filled with vegetables or minced lamb	
Chaat - Chicken or Aloo	4.95
Chicken or potatoes with chaat massala sauce	
Juri Chaat	6.95
Chicken & chickpeas in chaat massala, served inside a madras popadom basket	
Lamb Tikka or Chicken Tikka	5.95
Mouth-watering chicken or lamb cooked in the tandoor	
Sheek Kebab	4.95
Minced lamb cooked on a skewer in the tandoor	
Kebab Special	5.95
Mixture of chicken tikka, lamb tikka and onion bhaji	
Tandoori Chicken	4.95
Quarter piece of marinated chicken cooked in the tandoori	
Tandoori Chicken Fry	5.95
Spicy pulled chicken off the bone, cooked with garlic & mixed spices	
Sea Bass	7.95
Pan fried sea bass fillet marinated in olive oil, coriander & mixed spice	
Prawn Puri	4.95
Bhuna style prawns in a light fluffy bread	
Prawn Cocktail	5.95
Prawns served in a classic cocktail sauce	
Lamb Chops	6.95
Locally sourced lamb chops marinated in tandoori spices	
King Prawn Puri	6.95
Sweet flavoured king prawns with a hint of spice, wrapped in soft puri	
Salmon Tikka	7.95
Grilled salmon fillet marinated with tandoori spices	

Biryani Dishes

A traditional dish stir-fried with basmati rice & spices, accompanied with vegetable curry, raitha & chutney

Chicken or Lamb Biryani	13.95
Chicken or Lamb Tikka Biryani	14.95
Tandoori Chicken Biryani	14.95
Prawn Biryani	14.95
Vegetable Biryani	12.95
King Prawn Biryani	17.95
Malayan Chicken Biryani	14.95
Chicken & pineapple with an omelette on top	
Special Biryani	15.95
A mix of chicken, lamb & prawn. Topped with an omelette	
Maharaja Biryani	15.95
Chicken tikka or lamb tikka, cooked with minced meat with an omelette on top	

Tandoori Sizzlers

Tandoori dishes are marinated in yoghurt with herbs & spices & cooked in a tandoori. Served sizzling on a hot skillet. Accompanied with salad & mint sauce

Chicken or Lamb Tikka	11.95
Mouth-watering chicken or lamb cooked in the tandoor	
Chicken or Lamb Shashlick	14.95
Served with massala sauce	
Tandoori Mixed Grill	15.95
Chicken tikka, lamb tikka, sheek kebab & tandoori chicken	
Tandoori King Prawn	15.95
King prawns marinated in spices & cooked in the tandoor	
House Special Shashlick	18.95
Mixture of chicken, lamb & sheek kebab	
Paneer Tikka	10.95
Indian cottage cheese, spiced & cooked in the tandoor	
Salmon Tikka	14.95
Grilled salmon fillet marinated with tandoori spices	
Lamb Chops	14.95
Locally sourced lamb chops marinated in tandoori spices	

Balti Dishes

Original Chicken Balti	9.95
Original Lamb Balti	10.95
Mushroom Chicken Balti	9.95
Mushroom Lamb Balti	10.95
Chilli Chicken Balti	9.95
Chilli Lamb Balti	10.95
Spinach Chicken Balti	9.95
Spinach Lamb Balti	10.95
Chicken and Vegetable Balti	9.95
Tamarind Balti Speciality	11.95
Exotic marinated lamb, chicken and prawn	
Garlic Chicken Tikka Balti	11.95
Tamarind King Prawn Balti	14.95

Traditional Dishes

Chicken, Lamb, Prawn or Vegetables. For King Prawn extra £4

Curry \	9.95
Medium	
Madras \ \	9.95
Hot	
Vindaloo \ \ \ \	9.95
Very hot	
Phall \ \ \ \ \	10.95
Very, very hot	
Korma	10.95
Mild & creamy with coconut	
Bhuna \	10.95
Rich & dry with garlic in thick sauce	
Jalfrezi \ \	10.95
Hot with chillies, jalapenos, onions & peppers	
Pathia \ \	10.95
Hot, sweet & sour with onions & tomatoes	
Rogon \	10.95
Thick sauce with tomatoes, coriander & garlic	
Dansak \ \	10.95
Hot, sweet & sour with lentils	
Saag	10.95
With onion & spinach	
Dupiaza	10.95
With onions & green peppers in a rich sauce	

Tamarind Specialities

These dishes are unique to us, prepared by our head chef from his own recipes

Lamb Shank \	17.95
Locally sourced lamb shank marinated for 24 hours in our chef's blend of herbs & spices. Cooked in a thick, medium bhuna style sauce	
Ghandaree Chicken \	16.95
Grilled marinated chicken breast with minced lamb, topped with chef's special sauce	
Jaipuree King Prawns \	19.95
Cooked with onions, green chilli, green peppers, garlic and fresh tomatoes in a hot sauce	
Goan Hot Chicken \ \	16.95
Chicken cooked with crushed red chillies, coconut milk, garlic & coriander. Fairly hot	
Pathila Raj \	18.95
Chicken breast or lamb fillet cooked in chef's own blend of spices. Medium/hot	
Agra Lamb or Chicken \	18.95
Lamb or chicken cooked with ginger, honey & a blend of chef's own mixed spices in a thick sauce	
Maharaja Bhuna \	11.95
Garlic chicken & minced lamb cooked with onions, bell peppers & garlic with fresh herbs in a medium curry	
Murgh Palak Paneer	11.95
Chefs speciality grilled chicken breast with spinach & soft Indian cheese, slow cooked with fabulous taste sensations	
Shatkora \	11.95
A famous Bangladeshi regional dish consisting of tender pieces of chicken cooked in a medium sauce with rinds of distinctly flavoured Bangladeshi citrus fruit	
Balti Exotic \	11.95
A unique combination of chicken, lamb & prawns with bell peppers, tomatoes, onions, accented cumin seeds finished with spinach	
Handi Chicken or Lamb	11.95
Home style tender chicken or lamb slow cooked with peppers, tomatoes, ginger and coarsely ground spices	
Nizami Handi \	11.95
Classic tandoori cooked chicken breast, chickpeas, spinach & potatoes in medium spicy sauce, Bengal own handi recipe	
Murghi Handi Laziz (N)	11.95
Grilled chicken simmered in a creamy almond nut sauce with the rich aroma of green cardamom	
Karahi Jhinga \	14.95
Pan tossed king prawns with tricolour peppers, crushed coriander and chilli flakes	
Murgh Mussallam (N) \	11.95
Tandoori cooked chicken with minced lamb & egg in a medium sauce with tomatoes & spices	
King Prawn Summerkand	14.95
King prawns cooked in a rich creamy sauce of Moguls origin	
Anar Kali Bahar (N)	11.95
Chicken breast & spices cooked fairly mild with cream	
Chicken or Lamb Makhani (N)	11.95
Tandoori roasted chicken or lamb mildly spiced in butter & creamy sauce	
Chicken or Lamb Pasanda (N)	11.95
Mildly spiced with single cream, yoghurt, nuts & raisins	
Butter Chicken Supreme (N)	11.95
Mild, creamy dish cooked with butter	
Tamarind Mild Speciality	11.95
Chicken tikka, lamb tikka, mushrooms & garlic, mildly spiced in butter & creamy sauce	
North Indian Garlic Chilli Chicken \ \	11.95
Barbecued chicken pieces cooked in fresh garlic & chilli sauce with caramelised onions	

Our Signature Dishes

These dishes are unique to us, prepared by our head chef from his own recipes

Sobzi Andz Delight \ \	14.95
Cauliflower, potatoes and spinach cooked with hard boiled eggs in a medium sauce	
Mughali Paneer \	16.95
A popular Indian cottage cheese, cooked with baby mushrooms and spinach in a medium bhuna sauce	
Delhi Machhalee	18.95
Salmon pan-fried with spices and served on a bed of spinach bhuna	
Red Hot Prawns \ \ \ \	18.95
King prawns marinated in tandoori spices and grilled in the tandoori oven. Cooked in a hot sauce with naga chilli, chilli flakes and fresh green chilli. Not for the faint-hearted	
Goan Fish \	19.95
Fish fillet cooked in a coconut milk, garlic, ginger and green chilli sauce	
Gorbi Lamb \ \	18.95
Cauliflower and lamb cooked in a medium-to-hot sauce with green peppers	
Barhari Lamb Chops \	19.95
Cooked in our chef's special sauce, medium spice	
Rani Mass \	16.95
Pan fried Indian Ocean Fish cooked with chefs special blend of herbs and spices served on a bed of spicy potato and spinach	

Massala Dishes

Vegetable Massala	9.95
Chicken Tikka Massala	10.95
Lamb Tikka Massala	11.95
King Prawn Massala	13.95
Chicken Chilli Massala \ \ \	9.95
A delightful Indian dish cooked in capsicum and tomatoes, flavoured with rich spices, madras strength with green chilli	
Chicken Green Massala \ \	13.95
Tandoori chicken cooked with fresh ground chillies, coriander, onion, green peppers, garlic, ginger, spinach, lime and pickle flavour	

