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Tamara Modern Indian Cuisine

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Menu Prices — October 24, 2026

Tamara Modern Indian Cuisine menu with prices in United States, updated April 2025: 179 items across 20 categories, prices from $3.29 to $38.50.

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Tamara Modern Indian Cuisine Menu with Prices (United States)

Tamara Modern Indian Cuisine menu with prices in United States, updated April 2025: 179 items across 20 categories, prices from $3.29 to $38.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/tamara-modern-indian-cuisine

Menu categories: Indo-Chinese · Desserts · Sides · Breads · Biryanis · Beverages · Seafood Entrées · Goat Entrées · Lamb Entrées · Chicken Entrees · Veggies Entrées · Tandoori · Non-Veg-Appetizers · Veg-Appetizers · Soup · Lamb Lunch · Goat Lunch · Seafood Lunch · Chicken Lunch · Veggie Lunch

Indo-Chinese

ITEM	PRICE
Chicken Fried Rice	**$17.60**
Chicken Noodles	**$17.60**
Veg Noodles	**$15.40**
Egg Hakka Noodles	**$16.50**
Garlic Chili Chicken	**$24.20**
Garlic Shrimp	**$24.20**
Veg Fried Rice	**$15.40**
Veg Manchurian	**$20.90**

Desserts

ITEM	PRICE
Gajrela	**$7.70**
Gulab Jamun	**$7.70**
Ras Malai	**$7.70**
Tamara's Special Dessert	**$11.00**

Sides

ITEM	PRICE
Curry Sauce	**$11.00**
Mango Chutney	**$5.50**
Papadum	**$4.40**
Plain Yogurt	**$4.40**
Raita	**$4.40**
White Basmati Rice	**$4.40**
Onion Lemon Chili	**$3.29**

Breads

ITEM	PRICE
Butter Naan	**$5.50**

ITEM	PRICE
Garlic Naan	**$6.60**
Aloo Paratha	**$7.70**
Bullet Naan	**$6.60**
Butter Tandoori Roti	**$6.60**
Cheese Naan	**$7.70**
Kashmiri Naan	**$7.70**
Mushroom Truffle Naan	**$8.80**
Onion Kulcha	**$6.60**
Pesto Parm Naan	**$9.90**
Plain Naan	**$5.50**
Rosemary Naan	**$7.70**
Tandoori Roti	**$6.60**

Biryanis

ITEM	PRICE
Chicken Biryani Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita.	**$24.20**
Goat Biryani Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita.	**$26.40**
Lamb Biryani Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita.	**$26.40**
Shrimp Biryani Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita.	**$26.40**
Special Mixed Biryani Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita.	**$27.50**
Veg Biryani Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita.	**$22.00**

Beverages

ITEM	PRICE
Coca-Cola Can	**$5.00**
Mango Lassi (Beverages)	**$7.70**
Coke Zero Can	**$5.00**
Sweet Lassi (Beverages)	**$7.70**
Diet Coke Can	**$5.00**
Salted Lassi (Beverages)	**$7.70**
Limca Can	**$5.00**
Coca-Cola Can (Beverages)	**$5.50**
Mango Lassi	**$7.00**

ITEM	PRICE
Diet Coke Can (Beverages)	**$5.50**
Masala Tea	**$5.00**
Sprite Can (Beverages)	**$5.50**
Orange Juice	**$5.00**
Thums Up Can (Beverages)	**$7.70**
Redbull Can	**$7.00**
Limca Can (Beverages)	**$7.70**
Salted Lassi	**$7.00**
Saratoga Still (Large) (Beverages)	**$11.00**
Saratoga Sparkling (Large)	**$10.00**
Saratoga Sparkling (Large) (Beverages)	**$11.00**
Saratoga Sparkling (Small)	**$5.00**
Saratoga Still (Large)	**$10.00**
Saratoga Still (Small)	**$5.00**
Sprite Can	**$5.00**
Sweet Lassi	**$7.00**
Thums Up Can	**$5.00**

Seafood Entrées

ITEM	PRICE
Goan Fish Curry Goan fish cooked in delicious spiced curry sauce.	**$26.40**
Goan Shrimp Curry Goan Shrimp cooked in delicious spiced curry sauce.	**$26.40**
Kadhai Shrimp Succulent shrimp cooked with tomatoes, onions, green peppers, ginger and garlic.	**$26.40**
Shrimp Tikka Masala Marinated grilled shrimp cooked in onion and tomato curry sauce.	**$26.40**
Shrimp Vindaloo Shrimp & potatoes cooked in a spicy tangy sauce.	**$26.40**

Goat Entrées

ITEM	PRICE
Goat Ghee Roast Bone-in goat tempered in clarified butter and whole spices.	**$26.40**
Goat Saag Tender goat meat simmered in a rich, spiced spinach sauce.	**$26.40**
Tamara's Special Goat Curry Bone-in goat cooked in Chef’s special spiced sauce.	**$26.40**

Lamb Entrées

ITEM	PRICE
Lamb Keema Minced lamb cooked with chunky onions, tomatoes and green peas.	**$26.40**
Lamb Korma Boneless lamb spiced and cooked with creamy onion sauce.	**$26.40**
Lamb Rogan Boneless lamb cooked with spices herbs and yogurt.	**$28.60**
Lamb Saag Succulent lamb cooked in a vibrant, spiced spinach gravy.	**$26.40**
Lamb Vindaloo Tender lamb simmered in a spicy, tangy sauce with a rich blend of flavors.	**$26.40**
Tamara's Special Lamb Curry Lamb cooked delicately with spiced curry sauce.	**$26.40**

Chicken Entrees

ITEM	PRICE
Butter Chicken Julienned chicken simmered in creamy tomato sauce with butter & spices.	**$24.20**
Chicken Lajawab Smokey chicken finished with 3 types of peppers in onion gravy.	**$24.20**
Chicken Tikka Masala Marinated chicken pieces cooked in tandoor finished with a flavorful gravy.	**$24.20**
Chicken Vindaloo Tender chicken and potatoes simmered in gravy for a zesty kick.	**$24.20**
Ghar Ki Murgi Daal Barabar A hearty blend of tender chicken and spiced lentils simmered together.	**$28.60**
Madras Chicken Curry Chicken cooked in a savory and exotic coconut based sauce.	**$24.20**
Pandara Chicken Bone-in chicken in a rich blend of yogurt & spices, inspired by the flavors of Delhi's Pandara Road.	**$26.40**
Saag Chicken Juicy chicken pieces cooked in a flavorful spinach sauce, spiced to perfection.	**$24.20**
Tamara's Special Chicken Curry Special marinated chicken finished with onion and tomato sauce.	**$24.20**

Veggies Entrées

ITEM	PRICE
Daal Bhukara Black lentils boiled overnight and tempered with butter and finished with fresh cream.	**$20.90**
Daal Tadka Yellow lentils simmered & tempered with garlic and aromatic spices.	**$19.80**
Malai Kofta Potato & cheese balls with creamy cashew & onion sauce.	**$20.90**
Palak Paneer Cottage cheese cubes cooked in flavorful spinach gravy.	**$20.90**

ITEM	PRICE
Aloo Gobi Tender potatoes and cauliflower star in a spicy and comforting dish.	**$20.90**
Baingan Bharata Chunky eggplant roasted in clay oven tempered with Indian spices.	**$20.90**
Bhindi Masala Fresh okra stir-fried with a blend of spices in a rich tomato and onion sauce.	**$20.90**
Channa Masala Hearty chickpeas simmered in a robust tomato and spice blend.	**$20.90**
Deewani Handi Mix vegetables in caramelized onions and tomato gravy.	**$20.90**
Egg Bhurji Spiced scrambled eggs cooked with onions, tomatoes, and chilies, finished with fresh herbs for a flavorful twist.	**$20.90**
Jeera Aloo Tender potatoes sautéed with seeds and spices, offering a savory and slightly tangy flavor.	**$20.90**
Kaju Methi Malai Creamy cashew and fenugreek curry, rich with a blend of Indian spices.	**$20.90**
Mutter Paneer Peas and cottage cheese cozy up in creamy comfort.	**$20.90**
Paneer Khurchan Sautéed paneer cubes with onions, bell peppers, and aromatic spices.	**$20.90**
Paneer Makhani Cottage cheese marinated and cooked in tandoor and finished in a flavorful gravy.	**$20.90**
Paneer Methi Toast A savory blend of paneer and aromatic fenugreek leaves sandwich.	**$20.90**
Punjabi Kadi A tangy, spiced yogurt curry with crispy gram flour fritters.	**$20.90**
Rasila Baingan Juicy baby eggplants cooked in hand-picked dry spices.	**$20.90**
Shaam Savera Spinach & cottage cheese balls in rich tomato sauce.	**$20.90**
Vegetable Korma Medley of fresh vegetables simmered in a creamy and aromatic curry sauce.	**$20.90**

Tandoori

ITEM	PRICE
Tandoori Chicken Chicken leg-quarters marinated with house-blended spices cooked and finished in tandoor.	**$22.00**
Achari Paneer Tender paneer in a tangy, spiced blend and grilled to perfection in tandoor.	**$19.80**
Chicken Malai Kabab Chicken breast marinated in hand selected aromatic spices.	**$22.00**
Chicken Tikka Chicken breast marinated in Indian spices served with side of spring mix.	**$22.00**
Hariyali Chicken Chicken breast marinated in fresh green herbs and Indian spices.	**$22.00**
Paneer Tikka Cottage cheese marinated in Indian spices and cooked in tandoor.	**$19.80**

ITEM	PRICE
Tandoori Fish Fish fillets marinated in a blend of spices and grilled to perfection.	**$27.50**
Tandoori Lamb Chops Lamb chops marinated in roasted Indian spices and finished in tandoor.	**$38.50**
Tandoori Shrimp Shrimp marinated in house-blended spices finished in tandoor.	**$25.30**
Tandoori Soya Chaap Soya chunks marinated in a mixture of yogurt and tandoori spices.	**$22.00**

Non-Veg-Appetizers

ITEM	PRICE
Amritsari Fish Pakoda Tender fish fillets, dipped in a crispy batter and fried to golden perfection.	**$17.60**
Chicken Angara Battered chicken tossed in spiced sour cream sauce.	**$15.40**
Chicken Majestic Tender tawa chicken cubes cooked with flavorful Indian spices.	**$15.40**
Chili Chicken Batter-fried chicken tossed in tangy sauce with peppers & onions.	**$15.40**
Garlic Pepper Shrimp Succulent shrimp marinated in a flavorful mixture of garlic, cracked black pepper, and aromatic spices.	**$17.60**
Masala Shrimp Juicy tawa shrimp marinated in a blend of aromatic Indian spices and cooked to perfection.	**$17.60**
Tawa Mutton Tender goat cubes tempered with whole Indian spices.	**$17.60**

Veg-Appetizers

ITEM	PRICE
Assorted Tikki Platter A delightful assortment of crispy, flavorful tikkis.	**$13.20**
Chilli Paneer Paneer and peppers engage in a spicy tango.	**$15.40**
Chinese Bhel Crispy noodles, sautéed onions, crunchy cabbage, savory peppers, and a variety of delicious chutneys.	**$13.20**
Gobi Manchurian Crispy cauliflower tossed in a tangy, spicy sauce with a hint of sweetness mischief.	**$13.20**
Onion Bhaji Crispy onion fritters bathed in chickpea batter.	**$11.00**
Papdi Chaat Papdis playfully mingle with tangy chutneys and savory toppings.	**$11.00**
Samosa Crispy pastry filled with spiced potatoes, served with tangy chutney.	**$7.70**
Dahi Bhalla Lentil dumplings soaked in creamy yogurt and topped with sweet and spicy tamarind chutney.	**$13.20**
Gobi Angara Battered cauliflower tossed in spiced sour cream sauce.	**$13.20**

ITEM	PRICE
Lotus Root Chili A blend of crispy lotus root slices stir-fried with aromatic spices and fiery red chilies.	**$15.40**
Samosa Chaat Golden samosas served with aromatic chana masala and tantalizing chutneys.	**$13.20**

Soup

ITEM	PRICE
Lentil Soup Earthy Lentils simmered in a hearty aromatic warm broth.	**$7.70**
Manchow Soup Veggies and noodles dance in a savory broth.	**$7.70**
Chef's Special Soup of the Day	**$8.80**

Lamb Lunch

ITEM	PRICE
Lamb Keema Lunch Minced lamb cooked with chunky onions, tomatoes and green peas. Served with one Samosa appetizer, your choice of Butter/...	**$24.00**
Lamb Korma Lunch Boneless lamb spiced and cooked with creamy onion sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic...	**$24.00**
Lamb Rogan Lunch Boneless lamb cooked with spices herbs and yogurt. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan...	**$24.00**
Lamb Saag Lunch Succulent lamb cooked in a vibrant, spiced spinach gravy. Served with one Samosa appetizer, your choice of Butter/ Garli...	**$24.00**
Lamb Vindaloo Lunch Tender lamb simmered in a spicy, tangy sauce with a rich blend of flavors. Served with one Samosa appetizer, your choice...	**$24.00**
Tamara's Special Lamb Curry Lunch Lamb cooked delicately with spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan or...	**$24.00**

Goat Lunch

ITEM	PRICE
Goat Ghee Roast Lunch Bone-in goat tempered in clarified butter and whole spices. Served with one Samosa appetizer, your choice of Butter/ Gar...	**$24.00**
Goat Saag Lunch Tender goat meat simmered in a rich, spiced spinach sauce. Served with one Samosa appetizer, your choice of Butter/ Garl...	**$24.00**
Tamara's Special Goat Curry Lunch Lamb cooked delicately with spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan or...	**$24.00**

Seafood Lunch

ITEM	PRICE
Goan Fish Curry Lunch Goan fish cooked in delicious spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan o...	**$24.00**
Goan Shrimp Curry Lunch Goan Shrimp cooked in delicious spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan...	**$24.00**
Kadhai Shrimp Lunch Succulent shrimp cooked with tomatoes, onions, green peppers, ginger and garlic. Served with one Samosa appetizer, your...	**$24.00**

ITEM	PRICE
Shrimp Tikka Masala Lunch Marinated grilled shrimp cooked in onion and tomato curry sauce. Served with one Samosa appetizer, your choice of Butter...	**$24.00**
Shrimp Vindaloo Lucnh Shrimp & potatoes cooked in a spicy tangy sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan or...	**$24.00**

Chicken Lunch

ITEM	PRICE
Butter Chicken Julienned chicken simmered in creamy tomato sauce with butter & spices. Served with one Samosa appetizer, your choice of...	**$22.00**
Chicken Lajawab Lunch Smokey chicken finished with 3 types of peppers in onion gravy. Served with one Samosa appetizer, your choice of Butter/...	**$22.00**
Chicken Tikka Masala Marinated chicken pieces cooked in tandoor finished with a flavorful gravy. Served with one Samosa appetizer, your choic...	**$22.00**
Chicken Vindaloo Lunch Tender chicken and potatoes simmered in gravy for a zesty kick. Served with one Samosa appetizer, your choice of Butter/...	**$22.00**
Ghar Ki Murgi Daal Barabar Lunch A hearty blend of tender chicken and spiced lentils simmered together. Served with one Samosa appetizer, your choice of...	**$22.00**
Madras Chicken Curry Lunch Chicken cooked in a savory and exotic coconut based sauce. Served with one Samosa appetizer, your choice of Butter/ Garl...	**$22.00**
Saag Chicken Lunch Juicy chicken pieces cooked in a flavorful spinach sauce, spiced to perfection. Served with one Samosa appetizer, your c...	**$22.00**
Tamara's Special Chicken Curry Lunch Special marinated chicken finished with onion and tomato sauce. Served with one Samosa appetizer, your choice of Butter/...	**$22.00**

Veggie Lunch

ITEM	PRICE
Aloo Gobi Lunch Tender potatoes and cauliflower star in a spicy and comforting dish. Served with one Samosa appetizer, your choice of Bu...	**$20.00**
Baingan Bharata Lunch Chunky eggplant roasted in clay oven tempered with Indian spices. Served with one Samosa appetizer, your choice of Butte...	**$20.00**
Bhindi Masala Lunch Fresh okra stir-fried with a blend of spices in a rich tomato and onion sauce. Served with one Samosa appetizer, your ch...	**$20.00**
Channa Masala Lunch Hearty chickpeas simmered in a robust tomato and spice blend. Served with one Samosa appetizer, your choice of Butter/ G...	**$20.00**
Daal Bhukara Lunch Black lentils boiled overnight and tempered with butter and finished with fresh cream. Served with one Samosa appetizer,...	**$20.00**
Daal Tadka Lunch Yellow lentils simmered & tempered with garlic and aromatic spices. Served with one Samosa appetizer, your choice of But...	**$20.00**
Deewani Handi Lunch Mix vegetables in caramelized onions and tomato gravy. Served with one Samosa appetizer, your choice of Butter/ Garlic N...	**$20.00**
Egg Bhurji Lunch Spiced scrambled eggs cooked with onions, tomatoes, and chilies, finished with fresh herbs for a flavorful twist. Served...	**$20.00**
Jeera Aloo Lunch Tender potatoes sautéed with seeds and spices, offering a savory and slightly tangy flavor. Served with one Samosa appet...	**$20.00**
Kaju Methi Malai Lunch Creamy cashew and fenugreek curry, rich with a blend of Indian spices. Served with one Samosa appetizer, your choice of...	**$20.00**

ITEM	PRICE
Malai Kofta Lunch Potato & cheese balls with creamy cashew & onion sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic...	**$20.00**
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Palak Paneer Lunch Cottage cheese cubes cooked in flavorful spinach gravy. Served with one Samosa appetizer, your choice of Butter/ Garlic...	**$20.00**
Paneer Khurchan Lunch Sautéed paneer cubes with onions, bell peppers, and aromatic spices. Served with one Samosa appetizer, your choice of Bu...	**$20.00**
Paneer Makhani Lunch Cottage cheese marinated and cooked in tandoor and finished in a flavorful gravy. Served with one Samosa appetizer, your...	**$20.00**
Punjabi Kadi Lunch A tangy, spiced yogurt curry with crispy gram flour fritters. Served with one Samosa appetizer, your choice of Butter/ G...	**$20.00**
Rasila Baingan Lunch Juicy baby eggplants cooked in hand-picked dry spices. Served with one Samosa appetizer, your choice of Butter/ Garlic N...	**$20.00**
Shaam Savera Lunch Spinach & cottage cheese balls in rich tomato sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naa...	**$20.00**
Vegetable Korma Lunch Medley of fresh vegetables simmered in a creamy and aromatic curry sauce. Served with one Samosa appetizer, your choice...	**$20.00**