

3535 West Dublin Granville Road
Columbus, Ohio 43235
Phone: 614-781-3800
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SOUPS

Birbali Shorba | 3

Shorba made from fresh tomatoes and orange segments with a flavor of aromatic herbs and roasted cumin

Mulligatawny Soup (Veg/Chicken) | 3/4

A traditional peppered spiced pea and lentil soup

SALADS

House Salad | 4

Cucumbers, tomatoes, onions, lettuce, garbanzo beans, tossed in house dressing

Onion Salad | 2

Raw onion rings, whole chilies, lemon wedges, seasoned with salt, pepper, chat masala

STARTERS

Vegetarian

Samosa (2) | 4

Crispy pastries filled with delicately spiced potatoes and peas

Pakora | 5

Assortment of vegetables dipped in batter and deep fried

Potato and Cashew Rolls (4) | 5

Deep fried spiced hash potato nuggets mixed with toasted cashew nuts

Aloo Moti Tikki (4) | 5

Paneer and potato cakes coated with sago - deep fried

Paneer Pakora | 6

Spiced paneer dipped in batter and deep fried

Chilgoza Kurkuri (4) | 6

Cheese, portabella mushrooms, pine nuts and sun dried tomatoes with dry red chili wrapped in filo and fried

Bhindi Amchur | 6

Deep fried wafer thin slices of okra sprinkled with tangy spices

Vegetarian Platter (2 peces each) | 9

A variety of Pakora, Samosa, Aloo Moti Tikki

Non Vegetarian

Keema Samosa (2) | 6

Crispy pastries filled with delicately spiced minced lamb & peas.

Chicken Pakora | 6

Boneless chicken marinated with spices and deep fried in batter

Machchi Amritsari | 7

Fried fillet of fish matured in a rich spicy marinade of dried chilies and lemon

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TANDOOR

Traditional Clay Oven Cooking-Our House Specialty</i

Vegetarian

Vegetable Seekh Kebab | 11

Tender rolls of succulent vegetable minced, skewered and grilled over hot ambers

Paneer Tikka | 12

Paneer marinated with yogurt cooked over hot ambers and mixed with sauteed onions, peppers and tomatoes.

Non Vegetarian

Tandoori Murgh (Half/Full) | 10/17

The 'King of Kebabs' - a well known Indian delicacy

Murgh Tikka | 14

Tender pieces of boneless chicken breast marinated in spices and cooked in our tandoor

Murgh Malai | 14

Tender pieces of boneless chicken breast delicately spiced, blended with cream cheese and lemon juice, roasted in a clay oven.

Tadka Murgh Tikka | 14

Boneless Chicken breast, seasoned and finished with ginger and spices. House Specialty!!

Reshmi Kebab | 14

Tender rolls of chicken minced, skewered and grilled over hot ambers in our tandoor

Seekh Kebab | 14

Tender rolls of succulent minced lamb seasoned to perfection, skewered and grilled over hot ambers in our tandoor.

Tandoori Chaamp | 14

Char grilled spring lamb chops, basted in Indian style barbeque sauce

Sikandari Raan | 18

Char grilled spring lamb chops, basted in Indian style barbeque sauce

Sikandari Raan | 18

Boneless leg of spring lamb braised in a marinade of black cumin and finished in a tandoor.

Tandoori Machi | 18

Mildly seasoned Mahi Mahi marinated in yogurt grilled to perfection in our tandoor

Tandoori Shrimp | 18

Fresh shrimp seasoned with tandoori spices and grilled on a skewer

Tadka Mix Grill | 19

Assortment of murgh tikka, tandori murgh, seekh kebab, tandoori shrimp. The best way to sample our tandoori specialties.

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Tadka

RICE

Basmati Chawal | 4

Fluffy white Basmati rice steamed to perfection

Jera Rice | 4

Fluffy white Basmati rice steamed and seasoned with cumin

Sabzi Pulao | 5

Pulao rice from coastal India cooked with seasonal vegetables

Tadka Vegetable Biryani | 6

Basmati rice simmered with vegetables in mace and kewra and finished in a sealed vessel

Tadka Murgh Biryani | 11

Basmati rice simmered with bone-in chicken in mace and kewra and finished in a sealed vessel

Gosht Biryani | 13

Basmati rice simmered with lamb in mace and kewra and finished in a sealed vessel

Hyderabadi Biryani (Chicken or Lamb) | 14

Basmati rice simmered with elaborate spices and cooked to perfection

Tadka Mixed Biryani | 16

Basmati rice simmered with elaborate spices, chicken, lamb, shrimp, and finished in a sealed vessel

ROTI aur NAAN (Breads)

Tandoori Roti | 2

Whole wheat bread baked in a tandoor

Rumali Roti | 4

Thin hand tossed bread cooked on a convex iron griddle

Poori | 2

Tender and puffy whole wheat bread, fried golden brown

Naan (Plain/Butter) | 2

Leavened refined flour bread made in a tandoor

Garlic Naan | 3

Leavened refined flour bread coated with garlic made in a tandoor

Bullet Naan | 3

Perfect for the spice lover. Leavened refined flour bread coated with onions and green chilies made in a tandoor

Stuffed Kulcha (Keema/Paneer) | 3

Leavened bread stuffed with spiced minced lamb or paneer

Aloo Naan | 3

Leavened bread stuffed with mildly spiced mashed potatoes

Onion Kulcha | 4

Leavened bread stuffed with onions and chilies

Paratha | 2

Layered whole wheat bread

Aloo Paratha | 3

Layered whole wheat bread stuffed with mildly spiced mashed potatoes

Lachcha/Pudina Paratha | 3

A multi layered bread from tandoor laced with clarified butter

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Tadka

CURRIES

Vegetarian

Channa Poori | 12

Chickpeas spiced and cooked to perfection. Served with two large golden brown poori

Dal Tadka | 12

Black lentils, tomatoes, ginger & garlic simmered overnight on slow charcoal fire, enriched with cream

Peeli Daal | 10

Whipped yellow moong daal simmered until tender & tempered

Peshawari Channa | 10

Cooked chickpeas spiced with chilies and dry mango powder

Paneer Tadka | 12

Paneer batons peppered in our chef's innovative mixture of peppers, onion and herbal tomato coulis

Paneer Makhani | 12

Paneer slices in a velvety tomato gravy enriched with honey

Palak Paneer | 12

Cubes of paneer and spinach cooked to perfection

Paneer Bhurji | 12

Crumbled paneer tossed with onions and tomatoes

Mattar Paneer | 12

Cubes of paneer mixed with peas in a creamy tomato gravy

Khoya Kaju | 12

A unique gravy for a truly unique dish, seasoned with subtle spices and finished with whole cashews

Malai Kofta | 12

Mouth melting minced vegetable balls in a tomato creamy gravy

Dum Aloo Kashmiri | 12

Baby potatoes simmered in a velvety gravy of onions & tomatoes with fennel seed powder

Aloo Vindaloo | 12

Baby potatoes cooked in freshly ground Indian spices - a spicy preparation

Kalimirch Aloo | 11

Baby potatoes in crushed black pepper and curry leaves - a dry preparation

Baigan Bharta | 11

Eggplant smoked, baked and mashed and seasoned with herbs and sauteed with onions & tomatoes

Mirch Baingan Ka Salan | 11

Long hot chilies and Indian eggplant simmered in peanuts and sesame laced curry

Palak Aur Bhutte Ki Sabzi | 11

American corn kernels and spinach cooked to perfection

Methi Malai Mattar | 12

Medley of fenugreek and peas cooked in a cashew nut sauce tempered with tomatoes and spices

Vegetable Jalfrezi | 12

Combination of vegetables enhanced with fresh spices

Sabzi Kalimirch | 11

Mixed vegetables in coarsely crushed peppercorn in a white

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CURRIES

Navrattan Korma | 11

Mixed vegetables delicately cooked in spices

Bhindi Do Pyaza | 11

Fresh okra and onions in a tangy dry preparation

Non Vegetarian MURGH (Chicken)

Murgh Handi Lazeez | 13

Char grilled chicken simmered with tomatoes, onions and peppers, cooked in roasted cumin masala

Murgh Kalimirch | 13

Boneless chicken cooked in coarsely crushed peppercorn in a white smooth cashew paste

Murgh Makhani | 13

Boneless chicken in a velvety tomato gravy enriched with honey - an all time favorite

Murgh Korma | 13

boneles pieces of chicken cooked in a rich korma gravy

Murgh Palak | 13

Puree of spinach and boneless chicken seasoned with ginger, and cooked to perfection

Murgh Tadka | 13

Boneless pieces of chicken cooked in traditional curry sauce

Murgh Kadai | 13

Boneless pieces of chicken cooked with special herbs and spices

Murgh Tikka Masala | 13

Char grilled chicken served in a velvety tomato gravy

Murgh Vindaloo | 13

Spiced chicken cooked with freshly ground spices and potatoes - a spicy preparation

Murgh Methi | 13

Char grilled chicken cooked with fenugreek in a cashew nut sauce tempered with tomato and spices

Murgh Chettinad | 13

Traditional south indian preparation

GHOST (Goat and Lamb)

Gosht Achari | 14

Spiced bone-in goat cooked in pickle masala and freshly ground spices

Ghost Vindaloo | 14

Spiced lamb cooked with freshly ground spices and potatoes - a spicy preparation

Kashmiri Rogan Josh | 14

Tender morsels of bone-in goat simmered in yogurt with Kashmiri herbs and spices - A house speciality.

Punjabi Rogan Josh | 14

Tender pieces of lamb cooked in a traditional punjabi gravy

Lamb Tadka | 14

Boneless pieces of lamb cooked in a traditional curry sauce

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CURRIES

Lamb Makhani Masala | 14

Seasoned boneless lamb cooked in a velvety tomato gravy, seasoned with spices

Lamb Korma | 14

Boneless pieces of lamb seasoned to perfection, and cooked in a rich korma gravy. A house specialty

Lamb Kadai | 14

Boneless pieces of lamb cooked in a semi dry preparation seasoned with herbs and spices.

Lamb Madras (very spicy) | 14

Boneless lamb seasoned with chilies and cooked in a fiery mixutre of spices.

MACHI aur JHEENGA (Fish and Shrimp)

Goan Machi Curry | 15

Coconut poached white fish chunks with fresh curry leaves and fenugreek - a spicy preparation

Tadka Machi Curry | 15

Tender white fish chunks seasoned and slow cooked in a traditional curry sauce

Kadhai Jheenga | 16

Shrimp with fresh peppers and onions napped in tomato gravy

Jheenga Tadka | 16

Shrimp cooked in tradition curry sauce. Seasoned to perfection

RAITAS AND PAPPADAM

Hare Masaley Ka Raita | 4

Traditional yogurt mixed with cucumber, tomatoes and onions

Raita Tadka | 4

Home made yogurt mixed with cucumber, onions, carrots, garlic, green chilies, mustard seeds

Boondi Raita | 3

Yogurt mixed with gram flour dumplings

Plain Yogurt | 3

Indian style plain yogurt

Masala Pappadam | 3

Pappadam topped with onions, chilies and cilantro, lightly seasoned with chat masala

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DESSERTS

Gulab Jamun | 3

Sugar syrup dipped fried dumplings of milk solids, stuffed with cardamom and nuts

Halwa Dilbahar | 3

An exotic preparation of carrots with milk, garnished with raisins and nuts

Kulfi Falooda | 4

A rich and creamy homemade Indian ice cream served with vermicilli and rose syrup

BEVERAGES

Masala Tea | 2

Traditional chai from India, infused with cloves, cardamom and spices

Jaljeera | 2

A refreshing spicy drink served chilled with lemon juice, mint and gram flour dumplings

Thandai | 3

The classic cooler of almonds, rose petals, poppy and melon seeds

Lassi (Sweet/Mango/Masala) | 3

Iced yogurt churned and served as per your choice of flavors