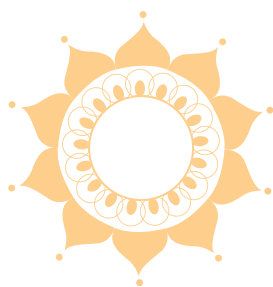


cardamom

FRESH INDIAN







Welcome.

Cardamom seeks to bring together East and West, old and new, familiar and unfamiliar, through food, culture and relationships. I chose the name “Cardamom” for my restaurant because cardamom is an important native Indian spice. Known as “the queen of spices”—second only to the “king,” black pepper—it is one of the most expensive spices in the world by weight (topped only by saffron and vanilla). Cardamom is used in a wide range of Indian foods and nearly all food from our kitchen—both savory and sweet. It’s an essential ingredient in *garam masala*, which is a basic spice mix that forms the foundation of many Indian dishes. It is used together with cinnamon and cloves in *chai* (spiced tea), and often used alone in desserts. So, cardamom, while quite precious, is both common and versatile.


Cardamom seeks to explore what Indian food and culture have done for centuries—take the best from outside influences and create something new, but distinctly Indian. Indian cuisine has been influenced over the centuries by a host of cultures—the Persians in the north, the Chinese in the east, the Portuguese, the British. Indian chefs and home cooks have a long history of taking outside flavors and cooking techniques, and combining them with their native spices. India is a vast country and very diverse. We designed our menu to reflect this diversity, and then to take it a step further by adding our own Western-influenced dishes.

Why Fresh Indian?

fresh ingredients—like locally grown produce, freshly roasted & ground spices
fresh cooking—our chefs are cooking your food to order—really!
more fresh produce on your plate—from fresh green salads to fresh-squeezed juice
fresh new dishes—East-meets-West creations

Please enjoy this journey with me,

Rinod

 Atithi devo bhava
A guest is equal to god.
—ancient Sanskrit saying





signature cocktails



CARDAMOM OLD FASHIONED

11

maker's mark bourbon, housemade cardamom syrup, cardamom bitters, bourbon cherry

PEGU CLUB

10

1920s cocktail from the famed gentlemen's club in Rangoon, Burma
tanqueray gin, orange curaçao, fresh lime juice, angostura bitters, orange bitters

GINGER GOLD RUSH

13

maker's mark bourbon, domaine de canton (french ginger liqueur with cognac),
fresh lemon juice, bourbon cocktail cherry

TAMARIND MARGARITA

13

1800 premium tequila, cointreau, tamarind, fresh lime juice, himalayan pink salt rim

MANGOPEÑO

11

Spicy meets sweet
absolut vodka, aperol, mango purée, fresh lemon juice, jalapeño, topped with cava

ULTIMATE GIN & TONIC

12

Invented in the 1800s by British in India; ours is made with authentic quinine tonic
hendrick's botanical gin, fever-tree premium indian tonic, mango wedge

MUMBAITINI 12
From Taj Mahal Hotel, New Delhi
grey goose vodka, fresh curry leaves, fresh ginger root, fresh lime juice

MODERN ROYALE 12
absolut vodka, st. germain (elderflower liqueur), lemon & lime juices,
topped with cava

CARDAMOM COLLINS 9
grapefruit vodka, housemade cardamom syrup, fresh lemon juice, soda

LYCHEE COCKTAIL 12
1800 premium tequila, soho lychee liqueur, lychee juice, fresh lemon juice

DESI HIGBALL 9
An Indian twist on the rum & coke
gosling's black seal rum, cola, cilantro, lime juice, tabasco, pinch of chat masala

COCONUT COOLER 9
white rum, coconut cream, mint, fresh lime juice, housemade cardamom syrup, soda



wine



sparkling

ARTE LATINO BRUT CAVA* | Spain 6 16
 Sparkling wines pair well with Indian food, so we offer this award-winning Cava by the glass
 Estate-grown grapes. Delicious green apple flavors. Fine, appealing bubbles. Clean, crisp.

CHARLES DE FÈRE CUVÉE JEAN-LOUIS BRUT* | France - 23
 Made just outside of Champagne!
 Bright & fruity. Typical Chenin Blanc aromas of apples, apricots, honey. Fine, abundant bubbles.

dry crisp whites

D'ARENBERG "THE HERMIT CRAB" VIOGNIER* | Australia 9 29
 Crisp, dry Viognier-Marsanne blend excellent for pairing with Indian food
 Medium bodied, fruity & spicy yet dry, this highly-rated offering is a crowd pleaser.

DOMAINE TALMARD MÂCON CHARDONNAY* | France 10 29
 Pure varietal Chardonnay, unmarked by any oak—pairs well with a range of our dishes
 Bright & fresh. Bursting with apple, peach and grapefruit flavors.

aromatic whites

NINE HATS RIESLING* | Columbia Valley, Washington 9 29
 Classic Riesling character sourced from some of the Columbia Valley's oldest Riesling vines.
 Notes of citrus, jasmine, melon. Minerality and acidity provide a fresh and lengthy finish.

VILLA WOLF GEWÜRZTRAMINER* | Germany - 23
 Gewürztraminer is often paired with Indian food, particularly to calm the heat
 Not overly sweet. Aromatic, floral, off-dry style.

rosé

CHATEAU DE PARAZA ROSÉ* | France 9 29
 Very drinkable and delightful with our curries
 Soft, not-quite-dry, rosé. Round, well-balanced and crisp. Grenache, Syrah.

*recommended for pairing with a range of our dishes

lighter reds

SEAN MINOR CARNEROS PINOT NOIR | California 11 32
Plum, blueberry and strawberry nuances. Bright cherry with earthy and sweet oak notes. Spicy finish framed by fresh fruit.

JOSEPH DROUHIN BEAUJOLAIS VILLAGES GAMAY* | France 11 32
A fruity and simple French red that pairs well with our foods
Lush and silky with flavors of bright red fruits. Approachable and easy to drink.

medium reds

DOMAINE DE LA PERRUCHE CABERNET FRANC* | France - 36
From the Saumur-Champigny region of the Loire Valley
Fruity and well-rounded Cabernet Franc. Red-berry fruits and juicy acidity.

bold reds

DRY CREEK HERITAGE VINES ZINFANDEL* | California - 34
A bolder red with amazing depth and structure that won't clash with Indian food
Layers of blueberry, allspice, red currants, and blackberries, with a juicy, mouthwatering quality. Silky and smooth mouthfeel.

TENET "THE PUNDIT" SYRAH* | Columbia Valley, Washington 12 36
Decadent mouthfeel with flavors of cherry, blueberry, blackberry. Long, juicy finish.

DOÑA PAULA MALBEC | Argentina 11 25
Estate grown and bottled at high altitude. Dark fruits, violets and spices. Mineral and graphite notes. Soft tannins.

wine and Indian food

Finding a wine to stand up to the aggressive flavors of Indian food can be tricky, but we are up to the task! Because all our dishes, regardless of heat level, feature a blend of spices, the traditional meat/wine pairings are not relevant. Most sommeliers will agree, best for Indian foods are sparkling wines and crisp, dry or aromatic whites. If you prefer red, stick to a fruity red and avoid high-tannic reds that will fight with the spices. Knowing that most parties will share multiple dishes at the table, we have tasted dozens upon dozens of wines with our foods and selected only those that will pair nicely with a wide range of dishes. You won't see high-tannic reds and oaky chardonnays here, but we hope you'll travel through the menu and try a wine you might not normally order—you might be surprised! We feel confident that you'll find every wine we've listed an excellent complement to our food.



beer



on tap

BELL'S SEASONAL WHEAT SERIES | Kalamazoo, MI | pint | **4.50**

Crisp, citrusy wheat beer is a great pair with Indian food.

Rotates—Oberon (spring/summer), Rind Over Matter (fall), Bright White (winter)

indian beer

Importing and availability remains inconsistent. Please ask your server for current stock.

lager

HEINEKEN | Netherlands | 12oz bottle | ABV: 5% | **5**

Classic European pale lager.

pilsner

PILSNER URQUELL | Czech Republic | 12oz bottle | ABV: 4.4% | **5**

Traditional Bohemian Pilsner style.

pale ale

BODDINGTON'S PUB ALE | Manchester, UK | pint draught can | ABV: 4.7% | **6**

"The Cream of Manchester." Draught can makes it even smoother and creamier.

BASS PALE ALE | UK | 12oz bottle | ABV: 5.1% | **5**

Since 1777, the original English Pale Ale and England's first trademark.
Roasted aroma and full-bodied flavor.

red ale

BELL'S AMBER | Kalamazoo, MI | 12oz bottle | ABV: 5.8% | **5**

Toasted grain and light caramel with a range of floral, citrus and herbal hops, capped by a clean bitterness. Very balanced.

american india pale ale

FOUNDERS CENTENNIAL IPA | Grand Rapids, MI | 12oz bottle | ABV: 7.2% | **5**

Award-winning, American-style, dry-hopped IPA brewed in Michigan.
Citrus accents; sweet, yet balanced.

french-style ale

BREWERY VIVANT FARM HAND | Grand Rapids, MI | pint can | ABV: 5.5% | **8**

This light-bodied, mildly sweet *saison* (French farmhouse ale) is brewed with Michigan-grown wheat and left unfiltered. Lemon-citrus tartness, easy drinking, yet complex. A delightful pair with our curries.

brown ale

NEWCASTLE BROWN ALE | UK | 12oz bottle | ABV: 4.7% | **5**

Classic British brown ale with great malty flavor that pairs well with Indian food.

stout

LION STOUT | Sri Lanka | 330mL bottle | ABV: 8.8% | **7**

Dark caramel, large, dense-headed brew, with sweet notes of chocolate and coffee in a foundation of dark roasted barley. Pairs well with coconut curries.



cider



UNCLE JOHN'S CIDER | St. Johns, MI | pint can | ABV: 6.5% | **7**

Semi-dry, fresh and crisp hard cider. Gluten-free.

VANDER MILL TOTALLY ROASTED | Spring Lake, MI | 12oz can | ABV: 6% | **5**

Hard cider brewed with cinnamon, pecan and vanilla. Gluten-free.



About allergies & special diets

Our son Ravi has a host of life-threatening food allergies, including dairy, egg and tree nuts, so we know about the importance of special diets firsthand. We do use all major food allergens in our kitchen—nuts, peanuts, fish, shellfish, eggs, dairy, wheat, soy—but we have chosen to cook with pure vegetable oil and not add dairy to dishes that can be made without. Therefore, we offer a wide selection of vegan items, and many of our meat dishes are actually dairy-free. India has a long tradition of vegetarianism, and these items are fully delicious!

We cannot guarantee that any dish is *completely* allergen-free. Please speak to your server if you have special restrictions. We provide the following keys for your reference.

- | | |
|----------------------------------|--|
| ● = vegetarian | ▲ = contains nuts/peanuts (coconut is not included in this label) |
| ● = vegan | ■ = contains gluten
(note: if you do NOT see a red square, it's no-gluten!) |
| ⦿ = can be made vegan—please ask | ◼ = can be made no-gluten—please ask |

80% of our menu items are made *without* gluten in their traditional preparation, so we code only the items that *do* have gluten. Everything on the menu *without* a code is no-gluten except for trace amounts, since we do use wheat flour in our kitchen.



starters



VEGETABLE SAMOSA (2)

Popular North Indian street food

Spiced potatoes + peas inside a crispy turnover.

Housemade tamarind + cilantro-mint chutneys.

5

● ●* ■

MOMOS

Nepali steamed dumplings

Choose spiced ground chicken or (vegan) vegetable (cabbage, potato, cauliflower, green onion).

Roasted tomato–Szechwan pepper chutney.

Chicken Momos ■

Vegetable Momos ● ●* ■

Sunil (appetizer size) 6

Ravi (double order) 11

CHICKEN TIKKA

Melt-in-your-mouth tender

Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onions + green peppers.

Cilantro-mint chutney.

7

ONION BHAJI

Spiced chopped onion, fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.

5

● ●* ■

VEGETABLE PAKORA

Potatoes, onion, cauliflower, carrot, zucchini and spinach fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.

5

● ●*

PAPADUM

Crisp lentil-flour chips with black pepper. Served with housemade tamarind + cilantro-mint chutneys.

3

● ●* ■

STIR-FRIED SHRIMP

Shrimp stir-fried with bell peppers and a touch of chili-soy sauce.

8

■

*cilantro-mint chutney (served on side) is not vegan

more about momos

Nearly every culture has its version of the steamed dumpling—and for good reason! *Momos* are popular in Nepal, Tibet, Darjeeling, Sikkim, Bhutan and northeast India. The variety we offer are those of my birthplace in Nepal. I make these at my Ann Arbor home for my children every week, and they still can't get enough...you'll see that we've named the large plate "Ravi" and the small plate "Sunil" after my sons to pay homage to their endless appetite for this popular Nepali street food.

breads


NAAN

Soft Indian bread. Real butter.

2  

ROTI

Whole wheat flatbread.


2   

GARLIC NAAN

3  

ONION KULCHA

Naan stuffed with fresh chopped onion.

3  

KASHMIRI NAAN

Naan stuffed with almonds, cashews, pistachios, raisins and mango chutney.

5   

tandoori entrées

All served with steamed basmati rice & vegetable of the day.

TANDOORI CHICKEN

Four pieces bone-in chicken, marinated in yogurt + spices.

Cooked in the tandoor.

13

CHICKEN TIKKA

Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onion + bell pepper.

13

SEEKH KABAB

Minced lamb, fresh ginger, garlic, bell pepper, onion, cumin, coriander and garam masala. Cooked on a skewer in the tandoor.

16

ACHARI PANEER TIKKA

Homemade cheese cubes marinated in Indian pickle spices and cooked in the tandoor with bell pepper, onion, tomato.

13 

sides

MANGO CHUTNEY

3  

CUCUMBER RAITA

Traditionally served with the main meal to cool the effects of spicy curry

Yogurt sauce with cumin, cucumber, carrot.

3 

ACHAR (INDIAN PICKLE)

Intrinsic to any Indian meal, there are thousands of varieties of pickle

Spicy mixed pickle.

3  

the tandoor oven

The *tandoor* is a clay oven used in India as well as in central and west Asia. The heat was traditionally generated by a wood or charcoal fire inside the clay oven, while the modern restaurant tandoor is now heated with gas. The gas heats both the clay pot and stones at the bottom, thus exposing the food to radiant heat, convection cooking, and smoking. Foods are marinated, placed on a skewer and lowered into the tandoor. Because the tandoor bakes and grills at the same time, tender and flavorful dishes result.

hyderabadi biryani

Hyderabad is the capital and largest city of the southern Indian state of Andhra Pradesh. Its food and culture have much Islamic influence, giving rise to this fragrant rice dish. Basmati rice is cooked with cinnamon, cloves, star anise, green cardamom, cumin and black pepper, then baked with onions, raisins, cashews, fresh mint, and either chicken, goat or vegetables. Served with raita and hardboiled egg, as is traditional.

CHICKEN BIRYANI

14



GOAT BIRYANI

18



VEGETABLE BIRYANI

13



*can request no gluten

cardamom plates

Served with rice pulao and vegetable of the day.
All are medium spice level. May be ordered spicy hot.

BAPU'S GOAT CHOPS

Find out why goat is my father-in-law's favorite dish!
Meaty flavor like lamb, but leaner and so tender.
Center loin chops marinated overnight.
29

GRILLED MASALA SALMON

India boasts hundreds of native fish species, including salmon
Marinated in ginger, garlic and freshly roasted spices.
Cooked in the tandoor.
25

entrée salads

Housemade dressing choices:

Lime Vinaigrette • • Yogurt Cumin • Tamarind-Chili Vinaigrette • •

CHICKEN TIKKA SALAD

Chicken tikka (marinated boneless chicken breast),
greens, cilantro, cucumber, tomato, red onion, carrot
and toasted almonds.
13



TANDOORI-ROASTED VEGETABLE SALAD

A whole skewer full of grilled veggies + *paneer*
(Indian cheese) on farm-fresh greens.
12



add chicken tikka 5 add salmon 8

GRILLED SALMON SALAD

Indian-spiced marinated grilled salmon, fresh greens, red
onion, cilantro, cucumber, tomato, carrot, seasonal fruit.
15

SIDE SALAD

Mixed greens salad.
5



what is curry?

“Curry” is a term that is used broadly to refer to nearly any spiced, sauce-based dish; it is thought to be derived from the word *kari* in Classical Tamil, which means “sauce.” There are as many variations on the meaning of “curry” and the sauces as there are cooks of Indian cuisine. “Curry leaf” is a spice used in some Indian dishes, but this is a separate meaning of the word “curry.” Cardamom’s curries span a range of popular traditional Indian dishes and Anglo adaptations. If you don’t see your favorite curry, just ask us—we may be able to whip it up!

chicken curries

Served with basmati rice. Order mild, medium or hot spice level.

CHICKEN CURRY

Boneless chicken breast, tomato-based curry sauce.

13

CHICKEN TIKKA MASALA

This famous English adaptation of tandoori chicken has been called the “national dish of Britain.”

Chicken tikka (tender, tandoori-roasted, marinated boneless breast), tomato and onion in creamy tomato curry sauce.

14

CHICKEN MAKHNI

If Tikka Masala is Britain’s favorite, then this is America’s.

Chicken tikka, creamy tomato + cashew paste curry sauce.

14 ▲

CHICKEN KORMA

Boneless chicken breast, creamy cashew + almond sauce.

14 ▲

CHICKEN HYDERABADI

Boneless chicken breast, creamy cashew + poppy seed curry sauce.

15 ▲

KARAHI CHICKEN

Karahi means “wok”—this dish is between a curry and a stir-fry.

Boneless chicken cooked with fresh onion, tomato, fresh mint, bell pepper, ginger, garlic, whole cardamom and cloves.

14

goat & lamb curries

Served with basmati rice. Order mild, medium or hot spice level.

KARAHI GOAT

Find out why goat is my father-in-law’s favorite dish! Meaty flavor like lamb, but leaner and very tender.

Braised goat meat pieces cooked with fresh onion, tomato, bell pepper, fresh mint, ginger, garlic, whole cardamom and cloves.

17

LAMB VINDALOO

Vindaloo is derived from the Portuguese *Vinha De Alhos* (a meat dish with “wine and garlic” brought to Goa by colonists). Anglo and Indian adaptations added potatoes (*aloo* means “potato” in Hindi).

Boneless lamb + potatoes, onion-tomato-vinegar sauce.

17

LAMB SAAG

Braised boneless lamb + fresh spinach, tomato curry sauce with a touch of cream.

17

ROGAN JOSH

The deep red color comes from Kashmiri chilis.

Braised boneless lamb, yogurt tomato curry sauce with aromatic spices.

17 ■

CHETTINAD LAMB

The Chettinad region of Tamil Nadu (South Indian state) is known for using a particularly wide range of aromatic spices in its cooking.

Braised boneless lamb, coconut + ground chickpea + poppy seed curry sauce.

17

seafood curries

Served with basmati rice. Order mild, medium or hot spice level.

SHRIMP MASALA

Shrimp, tomato-based curry sauce.

16

SEAFOOD KORMA

Shrimp, scallops and fish, creamy almond + cashew sauce.

18 ▲

KERALA SHRIMP CURRY

Seafood together with coconut is typical of Kerala, a southwest coastal and tropical state.

Shrimp in a coconut curry sauce made with tomato, mustard seed, onion and curry leaves.

16

vegetarian curries

Served with basmati rice. Order mild, medium or hot spice level.

PALAK PANEER

Cheese cubes + spinach, creamy curry sauce with distinctive fenugreek leaves.

13 ●

MATAR PANEER

Cheese cubes + peas, creamy tomato curry sauce with fenugreek.

13 ●

BAIGAN BARTHA

Fresh eggplant, roasted, finely chopped and cooked with green peas in a tomato-based curry sauce.

13 ● ●

BHINDI MASALA

If you think you don't like okra, think again.

Okra with fresh ginger, garlic, onion and tomato.

13 ● ●

ALOO GOBI

Potatoes + cauliflower, tomato-based curry sauce.

12 ● ●

DAL TARKA

Yellow lentils cooked with onion, tomato, ginger, garlic, whole red chilis, mustard seed, curry leaves.

11 ● ●

CHANA PINDI

Chickpeas, tomato-onion-based curry sauce.

12 ● ●

VEGETABLE KORMA

Carrot, potato, zucchini, cauliflower, green beans, peas, creamy almond + cashew sauce.

13 ● ▲

PANEER MAKHNI

Cheese cubes, creamy tomato + cashew curry sauce.

13 ● ▲

KARAHI PANEER

Cheese cubes cooked with fresh onion, tomato, bell pepper, fresh mint, ginger, garlic, whole cardamom and cloves.

13 ●

MALAI KOFTA

Kofta patties (ground cheese, carrot, zucchini, potatoes, cauliflower, bread crumbs), creamy tomato + cashew paste curry sauce.

13 ● ▲ ■

● = vegetarian ● = vegan ▲ = contains nuts/peanuts ■ = contains gluten



drinks



NIMBU PANI

Freshly squeezed lemon-gingerade, pinch of clove, cardamom.

3 

AAMA'S MANGO LASSI

Indian-style yogurt smoothie with mango.

4 

TROPICAL JUICE BOX

Mango or lychee fruit.

2.50 

ICED TEA

Freshly brewed Rishi iced tea blend.

3 

PREMIUM GINGER BEER

Fever-Tree brand award-winning ginger beer made from Indian and African gingers and cane sugar.

3 

SPARKLING MINERAL WATER

Topo Chico from Mexico.

3 

FOUNTAIN SODA

Coke, diet coke, sprite.

2 

CARDAMOM CHAI

We roast and grind our own *chai masala* (tea spice mix), then combine with India's ubiquitous "Red Label" tea and milk.

3 

SINGLE ESTATE INDIAN COFFEE

Indian-grown coffee from Zingerman's Coffee. Or Decaf.

3 

FINE LOOSE TEA

Individual infusion teapot

BLACK

Ceylon—Lumbini Estate (Sri Lanka)

Darjeeling—Glenburn Estate 2nd flush (India)

Assam—Hilmari Estate (India)

GREEN

Nepal Organic Green—Kanchanjangha Estate (Nepal)

Moroccan Mint (green tea + peppermint)

HERBAL

Lime Ginger Rooibos (organic)

Hibiscus Berry (organic)

Turmeric Ginger (organic)

3 



desserts



CARDAMOM RICE PUDDING

Cardamom-scented, creamy basmati rice pudding with toasted almonds and sultanas.

4 

CARROT HALWA

Spiced ground carrot cooked in milk + sugar. Served warm.

4 

GULAB JAMUN

Small spheres of milky dough are lightly fried and soaked in cardamom- and rose-scented syrup. Served warm.

4 

CARDAMOM CHEESECAKE

Our West-meets-East signature dessert made from scratch.

Light, American-style cheesecake scented with cardamom.

Ginger snap, graham and almond crust.

8 

chai

Most of the Indian populace were not tea drinkers prior to British colonization. When Indians did take on the British custom of tea drinking, they made it distinctly their own by adding spices and plenty of milk and sugar. Forget what you've had at the coffee houses. Ours is what *chai* should taste like (although every family makes their own version). We roast and grind our own *chai masala* (spice mix), then combine it with India's ubiquitous "Red Label" brand tea and milk.

GLOSSARY

- ACHAR pickle
ACHARI with pickle
AAMA mother (Nepali)
ANGAAREY fire, burning
ALOO potato
- BAPU father
BAIGAN eggplant
BARTHA mashed
BENGAL historic and geographical area that is now Bangladesh and the eastern Indian state of West Bengal
BHAJI fritter, fried vegetable
BHARAWAN stuffed
BHINDI okra
BIRHAR a state in northern India just south of Nepal
BIRYANI rice-based dish believed to have been invented in the kitchens of Mughal Emperors, based on a Persian word that means "baked"
- CHETTINAD region of the south Indian state of Tamil Nadu
CHAI tea
CHANA chickpea
CHAT snack, literally means "lick"
- DAL lentil
- GOA India's smallest state, located in west India; was a Portuguese territory for about 450 years until it was annexed by India in 1961.
GOBI cauliflower
GULAB rose
- HALWA dense, sweet confection
HYDERABAD capital city of the southern Indian state of Andhra Pradesh
- JAMUN Indian fruit with similar size and shape to *Gulab Jamun* balls
JOSH heat, hot
- KALI MIRCH black peppercorn
KARAHÍ wok
KERALA southern state of India on the western coast
KOFTA dumpling, patty, or ball
- KORMA creamy yogurt + almond-paste sauce
KULFI similar to ice cream, but denser and creamier
KULCHA leavened flatbread
- LASSI yogurt drink
- MALAI cream
MAKHNI creamy, tomato cashew-paste sauce
MATAR green pea
MASALA spice blend
METHI fenugreek (herb)
MOMOS steamed stuffed dumplings
- NIMBU lemon
- PAKORA fritter, fried snack
PALAK spinach, greens
PANEER cheese
PANI water
PAPRI puffed wheat-flour crackers
PAPADUM chips made of lentil flour
PINDI short for Rawalpindi, a city in Pakistan
PISTA pistachio
PULAO Indian-style rice pilaf. Ours is fairly simple: basmati rice cooked with turmeric, onions, green peas. Not to be confused with *biryani*, which has more spices and is baked with raisins, nuts and more vegetables.
- RAITA yogurt-based condiment
RAS MALAI *ras*="juicy," *malai*="cream"
ROGAN oil
- SAAG spinach, greens
SAMOSA popular north Indian street food
- TAMARIND tropical fruit
TANDOOR clay oven
TANDOORI (*adj.*) of the clay oven
THALI plate (note that the "th" represents an aspirated "t," not the English "th" sound)
TIKKI small cutlet or croquette
- VARANASI city on the banks of the Ganges in Uttar Pradesh

