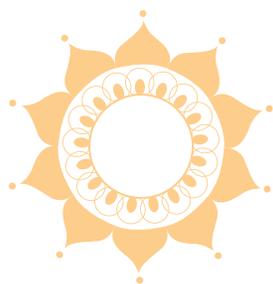


cardamom
FRESH INDIAN

weekday lunch





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





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.
Served with housemade tamarind + cilantro-mint chutneys.

4 ● ●* ■

VEGETABLE PAKORA

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

4 ● ●*

PAPRI CHAT

Ubiquitous Indian street snack with great variation from city to city—great to share for the table.

Homemade white flour crisps (*papri*), potatoes + chickpeas in yogurt + tamarind + mint sauce.

6 ● ■

ONION BHAJI

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

4 ● ●*

PAPADUM

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

2 ● ●* ■

SOUP OF THE DAY

bowl 6 cup 3

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

from the tandoor

Lunch portion, served with basmati rice, vegetable of the day, choice of soup or salad.

TANDOORI CHICKEN

Three pieces.

9

CHICKEN TIKKA

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

9

SEEKH KABAB

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

9

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.

entrée salads

Made with local, farm-fresh greens grown year-round.
Served with *nimki* (flour chips with toasted onion seeds).

Housemade dressing choices:

Lime Vinaigrette ••

Yogurt Cumin •

Tamarind-Chili Vinaigrette ••

CHICKEN TIKKA SALAD

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

10



TANDOORI-ROASTED VEGETABLE SALAD

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

10



add chicken tikka 2

GRILLED SALMON SALAD

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

12



SIDE SALAD

Mixed greens salad.

4



indian wraps

Our own interpretation of the *kathi* roll, an Indian-style flatbread-wrapped sandwich.
Served with *nimki* (flour chips with toasted onion seeds).

CHICKEN WRAP

Chicken tikka (tandoori-grilled boneless chicken breast), bell peppers, onion, fresh cilantro, cucumber, lettuce, *chat masala* (spices), yogurt dressing, wrapped in whole-wheat flatbread (*roti*).

8



PANEER WRAP

Indian cheese (*paneer*), bell peppers, onion, fresh cilantro, cucumber, lettuce, *chat masala* (spices), yogurt dressing, wrapped in whole-wheat flatbread (*roti*).

8



thalis

Every day we have a fresh selection of dishes that goes onto the *thali*—ask your server.
Best bet for those on a lunch hour.

VEGETARIAN THALI

A complete Indian meal served on a tray (*thali*):

- Choice of Palak Paneer (spinach + cheese curry) or Aloo Gobi (potato + cauliflower curry)
- Three vegetarian dishes (changes daily)
- Soup of the day
- Basmati rice
- Naan (bread)
- Cucumber-yogurt raita
- Mango chutney
- Achaar (Indian pickle)
- Dessert—choice of rice pudding or gulab jamun

10



CHICKEN or LAMB THALI

A complete Indian meal served on a tray (*thali*):

- Tandoori Chicken
- Choice of Chicken Tikka Masala or Lamb Curry
- Three vegetarian dishes (changes daily)
- Soup of the day
- Basmati rice
- Naan (bread)
- Cucumber-yogurt raita
- Mango chutney
- Achaar (Indian pickle)
- Dessert—choice of rice pudding or gulab jamun

11



thalis

If you've never had a *thali*, you should, because this is the way that Indians eat! The eating philosophy dictates that a complete meal encompasses all five tastes: sour, bitter, sweet, salty and pungent/spicy.

Thali literally means “plate” in Hindi and Nepali and refers to a selection of various dishes and condiments which together form a complete meal. *Thalis* vary from region to region in South Asia, and are usually served in small bowls called *katori*, which are placed on a round tray, the actual *thali*. We offer a different selection each day—ask your server.



bread

NAAN

Soft Indian bread. Real butter.

2 ● ■

ROTI

Whole-wheat flatbread.

2 ● (●) ■

PRANTHA

Whole-wheat bread layered with real butter, ground carom seeds, salt.

2.50 ● ■

GARLIC NAAN

2.50 ● ■

ALOO PRANTHA

Prantha stuffed with spiced potatoes.

3 ● ■

ONION KULCHA

Naan stuffed with fresh chopped onion.

2.50 ● ■

KASHMIRI NAAN

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

4 ● ▲ ■

BREAD BASKET

One each: naan, garlic naan, onion kulcha, aloo prantha.

8 ● ■



sides

CUCUMBER RAITA

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

Yogurt sauce with cumin, cucumber, carrot.

2.50 ●

ACHAR (INDIAN PICKLE)

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

Spicy mixed pickle.

1.50 ● ●

MANGO CHUTNEY

2 ● ●



lunch curries



Lunch portion curries are served with steamed basmati rice, *naan* (bread), choice of soup or salad.

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), creamy tomato curry sauce.

9

CHICKEN MAKHNI

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

Chicken tikka, creamy tomato + cashew paste curry sauce.

9



LAMB CURRY

Braised boneless lamb, tomato-based curry sauce.

9

LAMB KORMA

Braised boneless lamb, creamy yogurt + almond-paste sauce.

9



COCONUT SHRIMP OR FISH

Shrimp or Mahi-Mahi + vegetables, coconutmilk sauce with fresh curry leaves. Choose shrimp or fish.

12

PALAK PANEER

Housemade cheese + spinach, creamy curry sauce with distinctive fenugreek leaves.

8



ALOO GOBI

Potatoes + cauliflower, tomato-based curry sauce.

8



BAIGAN MASALA

Eggplant cooked in a tomato-onion curry sauce with fenugreek leaves.

9



indo-chinese



Indo-Chinese cuisine—now an integral part of Indian food—was developed by Chinese living in Calcutta since the 19th century. Lunch portion served with rice, *naan* (bread), choice of soup or salad.

CHILI CHICKEN

Chicken breast, sautéed onions + bell pepper in a tomato-soy-chili sauce.

9



CHILI PANEER

Indian cheese (*paneer*), sautéed onions + bell pepper in a tomato-soy-chili sauce.

9





drinks



NIMBU PANI

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

3 ● ●

AAMA'S MANGO LASSI / SWEET LASSI

Indian-style yogurt smoothie. Mango or sweet (plain).

3.50 ●

TROPICAL JUICE

Colorful juice boxes—choose mango, guava or lychee fruit.

2.50 ● ●

COCONUT WATER

In a juice box!

2.50 ● ●

ICED TEA

Freshly brewed fine black tea.

2.50 ● ●

FOUNTAIN SODA

Coke, diet coke, sprite.

2 ● ●

CARDAMOM CHAI

Traditional preparation

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

3 ●

SINGLE ESTATE INDIAN COFFEE

Zingerman's Coffee Company's current pick from India's coffee crop. Or Zingerman's Detroit Street Decaf.

2.50 ● ●

FINE LOOSE TEA

Individual infusion teapot

Ceylon Single Estate (Sri Lanka, organic)

Darjeeling (India, fair trade, organic)

Coconut Oolong

Moroccan Mint (green tea + peppermint, organic)

White Tea with Rose Blossoms

Lime Ginger Rooibos (herbal, organic)

Hibiscus Berry (herbal, organic)

Turmeric Ginger (herbal, organic)

2.50 ● ●



desserts



CARDAMOM RICE PUDDING

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

3.50 ● ▲

CARROT HALWA

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

3.50 ● ▲

RAS MALAI

Ricotta-like cheese poached in thick cardamom-scented milk syrup. Sprinkled with pistachios.

3.50 ● ▲

PISTA KULFI

Thick, Indian-style pistachio ice cream made in our kitchen.

3.50 ● ▲ ■

CARDAMOM CHEESECAKE

A West-meets-East dessert made just for us by a local pastry chef.

American-style cheesecake scented with cardamom, and a touch of almond in the crust.

6 ● ▲ ■

GULAB JAMUN

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

3.50 ● ▲ ■

MANGO ICE CREAM

4 ●

CHOCOLATE COCONUT CAKE

Not Indian at all, but very good! Made locally.

Dark chocolate cake, layered with coconut—white chocolate ganache, toasted coconut flakes.

6 ● ■

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