

cardamom

FRESH INDIAN



carry-out menu

to order call 734-662-2877

1739 Plymouth Road Ann Arbor, MI 48105 www.cardamomA2.com



Welcome.

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 by a host of cultures and 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

We cannot guarantee that any dish is *completely* allergen-free. Please ask us if you have special restrictions.

- | | |
|-------------------------------------|--------------------------------------------------------------------------------|
| • = 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.

4



MOMOS

Nepali steamed dumplings

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

Roasted tomato–Szechwan pepper chutney.

Chicken Momos ■ Vegetable Momos ●●*

Sunil (appetizer size) 5

Ravi (double order) 9

VEGETABLE PAKORA

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

4



STIR-FRIED SHRIMP

Shrimp with bell pepper and chili-soy sauce.

7



BHARAWAN ALOO TIKKI

Crispy potato patties, stuffed with green peas, sultanas, ginger, spices. Housemade tamarind + cilantro-mint chutneys.

5



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



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. 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

❧ tandoori entrées ❧

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

TANDOORI CHICKEN

Four pieces.

10

CHICKEN KALI MIRCH

Boneless chicken breast marinated in yogurt, cream cheese, spices, cooked in the tandoor. Covered with a generous dose of black peppercorn (*kali mirch*).

12

CHICKEN TIKKA

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

12

SEEKH KABAB

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

13

ANGAAREY SHRIMP

Shrimp marinated in yogurt, ginger, garlic, cilantro, spinach paste, cooked in the tandoor.

19

ACHARI PANEER TIKKA

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

12

❧ 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

13



GOAT BIRYANI

16



VEGETABLE BIRYANI

12



*can request no gluten

cardamom plates

Served with rice pulao, vegetables and chutney.
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.

22

BIHARI KABAB

Boneless lamb pieces marinated in yogurt, ginger, garlic, onion and papaya paste with garam masala.

18

GRILLED MASALA SALMON

Marinated in ginger, garlic and freshly roasted spices. Cooked in the tandoor.

18

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, 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

Spiced salmon, fresh greens, red onion, cilantro, cucumber, tomato, carrot, seasonal fruit.

12



SIDE SALAD

Mixed greens salad.

4



chicken curries

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

CHICKEN CURRY

Boneless chicken breast, tomato-based curry sauce.

11

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.

13

CHICKEN MAKHNI

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

Chicken tikka, creamy tomato + cashew paste curry sauce.

13

CHICKEN KORMA

Boneless chicken breast, creamy yogurt + almond sauce.

13



CHICKEN HYDERABADI

Boneless chicken breast, creamy cashew + poppyseed curry sauce.

13



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.

13

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goat & lamb curries



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

KARAH 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.

16

GOAT DHANSAK

Dhansak combines elements of Persian and Gujarati cuisine.

Braised goat meat pieces, yellow lentils, butternut squash, fresh tomato and cilantro.

16

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.

14

LAMB SAAG

Made with local, farm-fresh spinach year-round
Braised boneless lamb + fresh spinach, tomato
curry sauce with a touch of yogurt.

14

ROGAN JOSH

The deep red color comes from Kashmiri chilis
Braised boneless lamb, yogurt tomato curry
sauce with aromatic spices.

14

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 + poppyseed curry sauce.

14



seafood curries



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

SHRIMP MASALA

Shrimp, tomato-based curry sauce.

13

BENGALI FISH CURRY

Bengal's countless rivers and lakes assure that nearly everyone eats fish at least once a day.

Mahi mahi, tomato-mustard-onion sauce.

13

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.

13

SEAFOOD KORMA

Shrimp, scallops and fish, creamy almond cashew sauce.

14



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.” Our curries span a range of popular traditional Indian dishes and Anglo adaptations.



vegetarian curries



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

PALAK PANEER

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

11



MATAR PANEER

Homemade cheese + peas, creamy tomato curry sauce with fenugreek.

11



BAIGAN BARTHA

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

11



BHINDI MASALA

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

Okra with fresh ginger, garlic, onion and tomato.

11



ALOO GOBI

Potatoes + cauliflower, tomato-based curry.

10



DAL TARKA

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

10



CHANA PINDI

Chickpeas, tomato-onion-based curry sauce.

10



VEGETABLE KORMA

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

11



PANEER MAKHNI

Homemade cheese, creamy tomato + cashew curry sauce.

11



KARAH PANEER

Homemade cheese, fresh onion, tomato, spices.

12



MALAI KOFTA

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

12



VARANASI ALOO

Potatoes stuffed with cheese, almonds, raisins, onion and fresh cilantro, in tomato-fennel-yogurt-cashew-poppysseed sauce.

12





breads

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

MANGO CHUTNEY

2



CUCUMBER RAITA

2.50



ACHAR (INDIAN PICKLE)

1.50





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



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Disclaimer: Prices and availability subject to change without notice.

Although we try to assure accuracy, Cardamom cannot be responsible for typographical errors.