



TIGERLILY

- BERKELEY -

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STARTERS

Tiger Fries (V)

potato fries, served with ketchup and our signature hot sauce, topped with parmesan cheese **10.00**

Veg Samosa (V) 2 pcs

potato, garlic, ginger, green peas, and paneer served with tamarind - cilantro mint sauce **10.00**

Samosa Chole (V) 1pc

spiced garbanzo, yogurt, tamarind - cilantro mint sauce **10.50**

Veg Pakora (GF) (V) (V*)

seasonal vegetables mixed with chickpea flour, onion, garlic, ginger, fried and topped with tamarind - cilantro mint sauce **10.00**

Curried Deviled Eggs (GF) (V) 2eggs.

served with pickles **11**

Brussels Sprouts Citrus Soy Glaze (GF) (V) (V*)

soy-mirin glaze, pear, sesame, garlic, Korean chili (V) **13.50**

Onion Rings (GF) (V)

onions, chickpea flour breaded **11**

Avocado & Beets (GF) (V) (V*)

pistachio salsa Verde, house made paneer cheese, citrus vinaigrette **16**

Chicken Wings

choice of either BBQ / honey glazed / hot spicy.

served with carrots, choice of blue cheese or ranch dip **14**

Tigerlily Nachos (Chicken / Paneer)

corn tortilla chips topped with tikka sauce, (jalapeños, cilantro, onion, tomato salsa) & Mozzarella cheese **14**

Tigerlily Tacos - Shrimp 15/ Chicken 14/ Veggie 13 (2 tacos of any one kind)

soft tacos filled with red onions, jalapeños, diced tomatoes, topped with cilantro & chipotle mayo.

Tuna Tartare

avocado, tuna, romaine lettuce, sesame, soy-mirin dressing, papadum **16.50**

Sesame Avocado Fry Bread (V) (V*)

fennel seed, turmeric, parmesan, arugula, chili oil **13.50**

Five Lentil & Bean Salad (GF) (V) (V*)

Indian lentils, beans, onions, tomatoes, cilantro, potatoes, and spices, served in a papadum bowl **11**

FIRE | from our clay oven.

Clay Oven Naan 9.50 choice of either

Squid ink / Red beet/ Sesame / Cilantro Garlic

(served with tikka sauce, cilantro chutney, & cucumber yogurt sauce)

Plain Naan 5.50

Pork and Naan squid ink naan, beer braised pork shoulder, kiwi **19**

Biryani Royale (Lamb 22 /Chicken 20 /Veggie 18)

basmati rice cooked in aromatic spices with a choice of meat or veggies Served with raita

Earth

Malai Kofta (V)(V*)

lentil balls cooked in spiced aromatic creamy sauce, served with basmati rice and cilantro-garlic naan **23.50**

Paneer Tikka Masala (V)

paneer (cottage cheese cubes) cooked in our signature tikka masala sauce served with basmati rice & garlic naan **24.50**

Chana Masala (V)(V*)

garbanzo beans flavored with spices, served with basmati rice and plain naan **22.00**

Palak Paneer (V)

paneer (cottage cheese) cooked in a thick paste made from pureed spinach, served with garlic naan & basmati rice **23.50**

House Made Hummus & Baba Ganoush (V)

red beet naan, house made hummus & mint baba ganoush, seasonal vegetables **16.50**

Veggie Korma (V)(V*)

carrots, broccoli, yellow squash, peas, potatoes & paneer cooked in creamy sauce herbs. Served with rice and garlic naan **23.50**.

Baingan Bharta (V)(V*)

eggplant flame grilled, mashed and cooked with peas, onion and tomatoes, Indian spices. Served with rice and Garlic naan**23.50**

SEA

Tandoori Prawns

served with basmati rice, plain naan, and our signature tikka sauce on a sizzler **29.50**

Tandoori Fish

whole fish, (Golden Pompano, **bone in**) marinated in Indian spices, cooked in clay oven served with cilantro-mint rice **25.00**

Fish Curry

seasonal fish fillet cooked in spicy coconut curry sauce, served with rice and plain naan. **25.00**

Shrimp Tikka Masala

shrimps cooked in our signature tikka masala sauce, served with basmati rice and cilantro-garlic naan **29.50**

Land

Tamarind Chili Baby Back Pork Ribs

buttermilk cole slaw, curried deviled egg **26**

North Indian Style Meatballs

lamb & pork, coconut milk & tomato curry, kale, stewed chickpeas, house made paneer cheese, cilantro-garlic naan **24**

63° Egg & Dhal Kofta (GF) (V) (V*)

braised kale, coconut curry, salsa rosa, mushrooms, house made paneer, and basmati rice **22**

Chicken

Fried Chicken with Tikka sauce

buttermilk marinade, tikka sauce, braised kale, turmeric mashed potatoes **26.50**

Tandoori Mint Chicken Tikka Kababs

mint yogurt, garlic, ginger marinade, served with sautéed veggies, basmati rice, plain naan, and tikka sauce on a sizzler **26.50**

Chicken Tikka Masala

tandoor grilled Chicken cooked in our signature tikka sauce served with basmati rice and garlic naan **25.50**

Coconut Curry Chicken

boneless chicken cooked in authentic Indian spiced coconut curry served with basmati rice and plain naan **24.50**

Mango Chicken Curry

boneless chicken cooked with herbs & spices, infuse with mango pulp, served with basmati rice & plain naan **24.50**

Chicken Vindaloo

boneless chicken and potato cooked in spicy vindaloo sauce served with basmati rice and plain naan **24.50**

Lamb

Sesame Seed Lamb Chops

sesame seed, yogurt marinade and Indian spices, served with basmati rice, plain naan, and tikka sauce on a sizzler **32**

Tandoori Mint Lamb Chops

broccoli, fingerling potatoes, baba ganoush **32**

Lamb Tikka Masala

lamb cubes cooked in our signature tikka masala sauce served with basmati rice and garlic naan **28.50**

Lamb Vindaloo

boneless lamb cubes and potatoes cooked in Indian vindaloo sauce served with basmati rice and plain naan **27.50**

Lamb Curry

boneless lamb cooked in Indian sauce, served with basmati rice & garlic naan **27.50**

Saag Lamb

boneless lamb cubes cooked in a thick paste made from pureed spinach and seasoned with ginger, garlic, garam masala and other spices, served with garlic naan & basmati rice **27.50**

SKY (Sides) 5.50

Braised kale

Raita (Yogurt)

Turmeric mashed Potato

Cilantro-mint rice

Basmati rice

(GF) - gluten free (V) - vegetarian (V*) – vegan when requested.

Wines

Bubbles

Prosecco, Mionetto *Italy,12/48*
Brut, Chandon, *California 13/52*
Brut Rose, Chandon, *California 13/52*

Whites

Chardonnay 2021 Pepperwood Grove 11/44 *******(House Wine)** *****
Chardonnay 2019 Ardeche Louis Latour Chardonnay, *Rhone Valley, FRANCE 12/48*
Sauvignon Blanc, 2023, Tuatea , *Marlborough New Zealand 11/44*
Sauvignon Blanc 2021, French Blue, *Bordeaux, France 12/48*
Pinot Grigio 2021 Villa Sonia *Delle Venezie Italy 10/40*
Reisling Dry 2022, Emma Reichart *South Pasadena CA 11/44*

Rosé

Rose, *France 11/44*

Reds

Cabernet Sauvignon 2021 Pepperwood Grove 11/44 *****(House Wine) *****
Cabernet Sauvignon 2022, Method, *Napa California 12/48*
Pinot Noir, 2023, Meiomi, *Acampo, California 12/48*
Chianti, 2017 Reserve, *Italy 12/48*
Zinfandel, 2021 Ozv *Lodi CA 11/44*
Malbec 2021, Graffigna Reserve, *Argentina 11/44*
Merlot, 2022, *Vintage Bogle, Clarksburg, California 12/48*

Desserts 9

Gulab meets Vanilla

Warm. Syrup- soaked Gulab jamun paired with a scoop of creamy vanilla ice cream

Ras Malai (2pc)

Cottage cheese patties in sweet cream flavored with cardamom and pistachio.

Oreo Naan

Naan stuffed with crumbled Oreo cookies served with scoop of vanilla ice cream.

Kulfi Falooda

Indian Ice cream(kulfi) made in house, topped with (falooda) thin tapioca noodles, sweet rose syrup and basil seeds.

Crème Brulé

Creamy custard topped with caramelized sugar.

Chocolate Cake

Made in house flourless chocolate cake topped with vanilla ice-cream scoop.

After Dinner Drinks 15

Paan Martini

Gin, Jaan Paan Liqueur, rose syrup, Aperol, sugar syrup

Tawny Port

Dessert wine

Corkage Fee \$18 / \$3 per person cake fee
Substitution charge 2.00 Extra Tikka Sauce 1.50

