



# **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 served with tamarind - cilantro mint sauce **10.00**

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

served with pickles **10.50**

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

soy-mirin glaze, pear, sesame, garlic, Korean chili (V) **11.50**

### **Onion Rings (GF) (V)**

onions, chickpea flour breaded **10.00**

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

pistachio salsa Verde, house made paneer cheese, citrus vinaigrette **16.00**

### **Chicken Wings**

choice of either BBQ / glazed / hot spicy.

served with carrots, choice of blue cheese or ranch dip **14.00**

### **Tigerlily Nachos (Chicken / Paneer)**

Corn tortilla chips topped with tikka sauce, (jalapeños, cilantro, onion, tomato salsa) & Mozzarella cheese **14.00**

### **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 Salad (GF) (V) (V\*)**

5 different types of Indian lentils, onions, tomatoes, cilantro, limes, potatoes, and Indian Spices served in a papadum bowl **10.50**

## **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**

## **Biryani Royale (Lamb 22 /Chicken 20 /Veggie 18) Fri /Sat only**

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 **22.50**

### **Paneer Tikka Masala (V)**

paneer (cottage cheese cubes) cooked in our signature tikka masala sauce served with basmati rice & garlic naan **22.50**

### **Chana Masala (V)(V\*)**

Garbanzo beans flavored with spices from India served with basmati rice and plain naan **21.00**

### **Palak Paneer (V)**

paneer (cottage cheese) cooked in a thick paste made from pureed spinach, served with garlic naan & basmati rice **22.50**

### **House Made Hummus & Baba Ganoush (V)**

red beet naan, house made spicy hummus & mint baba ganoush, seasonal vegetables **15.50**

### **Veggie Korma (V)(V\*)**

Carrots, broccoli, yellow squash, peas, potatoes & cubes of paneer cooked in creamy sauce & mildly flavored with authentic spices & herbs. Served with basmati rice and garlic naan **22.50**.

### **Baingan Bharta (V)(V\*) 22.50**

Eggplant flame grilled, mashed and cooked with peas, onion and tomatoes, Indian spices. Served with rice and garlic naan

## SEA

### Tandoori Prawns

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

### Tandoori Fish

*Golden Pompano whole fish, (**bone in**) marinated in Indian spices, cooked in clay oven served with cilantro/mint rice* **24.00**

### Fish Curry

*Mahi Mahi fillet cooked in spicy coconut curry sauce, served with rice and plain naan.* **24.00**

### 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* **24**

### North Indian Style Meatballs

*lamb & pork, coconut milk & tomato curry, kale, stewed chickpeas, house made paneer cheese, cilantro-garlic naan* **23**

### 63° Egg & Dhal Kofta (GF) (V) (V\*)

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

### Pork and Naan

*squid ink naan, beer braised pork shoulder, hummus, kiwi, mint* **18.50**

## Chicken

### Fried Chicken with Tikka sauce

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

### Tandoori Mint Chicken Tikka Kababs

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

### Chicken Tikka Masala

*Chicken tikka kababs cooked in our signature tikka masala sauce served with basmati rice and garlic naan* **24.50**

### Coconut Curry Chicken

*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* **26.00**

### Lamb Vindaloo

*boneless lamb cubes and potatoes cooked in Indian vindaloo sauce served with basmati rice and plain naan* **26.00**

### Lamb Curry

*boneless lamb cooked in Indian sauce, served with basmati rice & garlic naan* **26.00**

### 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* **26.00**

## SKY (Sides) 5.50

Braised kale

Raita (Yogurt)

Turmeric mashed Potato

Basmati rice

<b>(GF) - gluten free (V) - vegetarian (V*) – vegan when requested.</b>
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# Wines

## Bubbles

Prosecco, Stella Rosa 12/48

Brut Excellence, Louis Perdrier, France 13/48

Brut Rose Excellence, Louis Perdrier, France 13/48

## Whites

Chardonnay 2021 Pepperwood Grove 11/36 \*\*\*\*\* (House Wine) \*\*\*\*\*

Chardonnay 2019 Ardeche Louis Latour Chardonnay, Rhone Valley, FRANCE 12/48

Sauvignon Blanc, 2023, Tuatea, Marlborough New Zealand 10/40

Sauvignon Blanc 2021, French Blue, Bordeaux, France 12/48

Pinot Grigio 2021 Villa Sonia Delle Venezie Italy 9/36

Reisling Dry 2022, Emma Reichart South Pasadena CA 11/42

## Rosé

Rose, 2023, Les Portes De Bordeaux, France 11/44

## Reds

Cabernet Sauvignon 2021 Pepperwood Grove 11/36 \*\*\*\*\* (House Wine) \*\*\*\*\*

Cabernet Sauvignon 2020, 14 Hands, Columbia Valley Washington 12/44

Pinot Noir, 2023 Mark West, California 12/44

Chianti, 2017 Reserve Italy 12/44

Zinfandel, 2021 Ozv Lodi CA 11/42

Malbec 2021, Argentina 10/40

Merlot, 2021 Donini Merlot Trevenezie, Veneto, Italy 12/48

## Desserts 8.50

### 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 Brûlée

*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 (refreshing Indian fusion cocktail)

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

### Tawny Port 10 years

*Dessert wine*

**Corkage Fee \$18 / 18% gratuity for 2 or more/ \$3 per person cake fee**

**Substitution charge 2.00 Extra Tikka Sauce 1.50**



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