

## **Tipu's Tiger - CLOSED**

115 1/2 South 4th West  
Missoula, Montana

phone: (406) 542-0622

hours: Sunday thru Thursday, 11am - 9 pm ~|~ Friday & Saturday 11 am - 9:30 pm

## Appetizers

Get your appetite going with one of our great selection of mouth-watering starters! The following appetizers are served with your choice of chutney, except where noted. Chutneys are homemade dips or sauces that accompany meals and appetizers. To see what is available check out our Chutneys section on the next page of the menu.

Samosas Samosa's are triangular fried pastries with different types of fillings, a traditional street food snack served all across India at railway stations, bus stops, café's and homes. (three samosas per order)

- :: \* **Vegetable Samosa** - a mixture of potatoes, cabbage, corn, peas and onions spiced to create a Tipu's favorite! \_\_\_\_ \$5
- :: **Spinach and Paneer Samosa** - fresh spinach and paneer (our homemade cheese) mixed with delicately spiced potatoes \_\_\_\_ \$6
- :: **Mushroom-Walnut Samosa** - finely chopped button mushrooms and crushed walnuts spiced with fenugreek, ginger and garlic \_\_\_\_ \$6
- :: **Mixed Samosa Plate** - sampling of each \_\_\_\_ \$6

More Appetizers...

- :: \* **Potato and Onion Bhajis** - grated potatoes and onion mixed into a garbanzo flour, lemon and spice batter and fried \_\_\_\_ \$5
- :: **Stuffed Chapati** - two pieces of our homemade flatbread filled with a spicy-sweet mango chutney and cheese then grilled \_\_\_\_ \$6
- :: \* **Spicy Yam fries** - wedges of fresh yams fried, seasoned with salt and chili powder. Served with Tamarind-chili chutney \_\_\_\_ \$4
- :: \* **Papadams** - two spicy crispy lentil wafers, served with tamar chutney \_\_\_\_ \$2

\* denotes vegan items, don't hesitate to ask your server if you have any questions.

## Chutneys

All Home-made!

- :: \* **Tamatar** - tomatoes, onions, mustard seed and spices \_\_\_\_ \$1
- :: \* **Date-Raisin** - a fruity mix with fresh ginger, garlic and jalapeno \_\_\_\_ \$1
- :: **Raita** - yogurt with carrot and cucumber and spiced with cumin \_\_\_\_ \$1
- :: \* **Tiger Sauce** - a mix of honey, mango, chili and spices \_\_\_\_ \$1
- :: \* **Tamarind-Chili** - tangy tamarind cooked with chili and spices \_\_\_\_ \$1
- :: \* **Habanero-Ginger** - fresh ginger and habanero peppers with lemon juice for a 'touch' of heat! \_\_\_\_ \$1
- :: \* **Three-Claw** - three different chili peppers and garlic blended into a dangerous mix! \_\_\_\_ \$1
- :: \* **Mango** - chopped mango pieces cooked with spices \_\_\_\_ \$1
- :: \* **Cilantro** - fresh cilantro, lemon juice, garlic and jalapeno \_\_\_\_ \$1

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## Soup, Salad & Breads

Soup

- :: \* **Masala Dahl** - gujarati style soup, a blend of various spices cooked with organic lentils and tomatoes \_\_\_\_ \$5 bowl or \$3 cup
- :: \* **Tharka Dahl** - organic red lentils cooked with garlic, cumin and a touch of jalapeno puree \_\_\_\_ \$5 bowl or \$3 cup
- :: **Daily Soup Special** - Ask your server about the daily soup special! \_\_\_\_ \$5 bowl or \$3 cup

Salads

Choose from one of our Home-made dressings Date-Raisin Vinaigrette, Ginger-Tahini, Red-Wine Vinaigrette or Balsamic Vinaigrette.

- :: **Tempeh Taco Salad** - smoked tempeh in a homemade taco bowl with organic baby greens, black beans, cheese, tomatoes, green onion, salsa and sour cream \_\_\_\_ \$9
- :: \* **Spinach Salad** - fresh spinach, tomatoes, walnuts and Greek olives \_\_\_\_ \$7 whole or \$4 side
- :: \* **House Salad** - organic baby greens, shredded carrots and beets with sunflower seeds \_\_\_\_ \$6 whole or \$4 side
- :: **Soup, salad and bread combination** - a choice of any soup, a side of our house or spinach salad and a choice of bread, a nutritious healthy choice to satisfy anyone! \_\_\_\_ \$9 Greek side salad add \$3

Breads

(All made with organic Montana wheat)

- :: **Garlic Naan** - a raised bread made with garlic, butter and spices \_\_\_\_ \$3
- :: **Paratha** - a Sun-dried tomato, green onion and garlic flatbread \_\_\_\_ \$3
- :: \* **Chapati** - an Indian flatbread flavored with cumin and sesame seeds \_\_\_\_ \$2

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## Entrée's

Our home-made curries served with your choice of \*Basmati rice or \*Biryani rice, \*Tharka or Masala Dahl\* and a choice of Chutney.

Some helpful hints.... All of our curries are made fresh from scratch, using different blends of spices for each dish. We offer two different choices of rice with your entrée: our regular Basmati rice is cooked with Cumin and Turmeric; our Biryani rice is made with soy margarine, nuts, raisins and Cinnamon. We also offer two kinds of Dahl (Dahl is a lentil-based soup or sauce, traditionally served over rice). Our regular Tharka Dahl, made with organic red lentils, Cumin, garlic, Fennel and a touch of jalapeno. Masala Dahl is made with organic red lentils spiced with Clove, Cinnamon, Cardamom, ginger and tomatoes.

- :: \* **Aloo Brinjal** - potatoes, eggplant and diced tomatoes spiced with ginger, cumin, mustard seed, turmeric and garam masala \_\_\_\_ \$9
  - :: \* **Kali Vatana** - organic black beans and sautéed mushrooms in a robust tomato sauce \_\_\_\_ \$9
  - :: \* **Makka Masala** - whole kernel of corn with sautéed onions, fresh ginger, garlic, jalapeno, turmeric and mustard seeds cooked in coconut milk and lemon \_\_\_\_ \$9
  - :: **Tamatar-sem-Paneer** - fried cubes of our paneer cheese, green beans and ground peanuts in a creamy yogurt-based tomato sauce spiced with a selection of cinnamon, clove and other spices and a touch of honey \_\_\_\_ \$10
  - :: **Saag-Paneer** - fried cubes of our paneer cheese atop a richly spiced fresh spinach and tomato curry \_\_\_\_ \$12
  - :: **Malai Kofta** - vegetarian meatballs made with quorn and spices smothered in a rich cream based sauce \_\_\_\_ \$13
  - :: **Chayau** - (pronounced Chow) a Nepalese style mushroom and garlic butter dish cooked with crimini, portobello and shitake mushrooms \_\_\_\_ \$16
  - :: \* **Tofu and Sweet Peppers** - deep fried tofu in a coconut and mango curry, a wonderful blend of sweet and spiciness \_\_\_\_ \$12
- Entrée's Continued Our homemade curries are served with your choice of \*Basmati or \*Biryani rice, \*Tharka or \*Masala dahl and your choice of Chutney
- :: **Paneer-ke-Shakerland** - cubes of our paneer cheese and yam fried and mixed into a rich creamy tomato and yogurt sauce \_\_\_\_ \$12
  - :: **Saag Chicken** - our fresh spinach and tomato curry with nuggets of 'chicken' style quorn \_\_\_\_ \$12
  - :: **Mango 'Chicken'** - Chicken style quorn and mango cooked with a fine blend of cumin, mustard seed and ginger to create a Tipu's favorite New! \_\_\_\_ \$13

Ask your server what our Sultan's special is tonight

Combination Platters Choose any two entrée's with \*Basmati or Biryani rice, \*Tharka or Masala Dahl, a vegetable Samosa, your choice of bread and a Chutney. \$15 add \$3 for Chayau

Curritos Request any entrée wrapped in a flour tortilla shell. \$1 (Also available fried golden brown.) Add a Mozzarella and Cheddar Cheese mix. \$1

All items fried in locally harvested Safflower Oil (GMO, trans-fat and PHVO free.)

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## Beverages

- :: **Chai** - "Best in Missoula!" Made traditionally using a family recipe. Available Hot or Iced. \_\_\_\_ \$3 Dairy or \*Soy \$4 \*Decaf Soy
- :: **Ginger Brew** - homemade with fresh ginger and spices, sweetened; hot or iced \_\_\_\_ \$3
- :: **Ginger Beer** - on tap, cold and carbonated. Refreshing \_\_\_\_ \$3 per glass or \$8 for a pitcher
- :: **Lhassi** - traditional yogurt smoothies, your choice of Mango lhassispiced with cardamom and sweetened or Coconut lhassimade with coconut milk, yogurt and sweetened \_\_\_\_ \$3
- :: \* **Turkish Coffee** - sweet and strong with a hint of rose-water and cardamom. Allow some time for this specialty \_\_\_\_ \$3
- :: \* **Coffee** - organic shade grown and free trade \_\_\_\_ \$2
- :: \* **Hot Teas** - Mint, Bancha Green Tea and Darjeeling \_\_\_\_ \$2
- :: **A Selection of Spritzers** - Please ask your server which Spritzers are available \_\_\_\_ \$2

## Desserts

- :: **Ice Creams** - made in the neighborhood by Big Dipper Cardamom, Saffron Almond, Tipu's Chai, \*Mango Sorbet or Habanero-Mango Sorbet \_\_\_\_ \$3
- :: \* **Carrot Cake** - Carrots, pineapple, raisins and pecans. \_\_\_\_ \$4
- :: **Gulab Jamum** - very sweet ricotta cheese pastry balls served in a rose-water syrup \_\_\_\_ \$3
- :: \* **Pinapple-Cardamom Coffee Cake** - an Indian twist to an old favorite \_\_\_\_ \$3
- :: \* **Mint Chocolate-Chip Cake** - A delicious option to complete your meal. \_\_\_\_ \$4
- :: \* **Chocolate Tofu Pie** - (drizzled with Raspberry sauce) Our most requested desert. \_\_\_\_ \$4
- :: \* **Chocolate Tofu Parfait** - This wheat-free option is the filling from our famous Chocolate Tofu Pie. \_\_\_\_ \$4

Ask your server for today's special dessert

## Notes

Please note that an 18% gratuity will be added to parties of six or more.

- :: **Lunch Buffet** - For a quick healthy and tasty lunch option try our lunch buffet. Available daily from 11:00 am - 4:30 pm. \$8 or just \$9 with Chai
- :: **Take-out Service** - All of our items are available for take out. Delivery available through Café Courier.

**:: Catering Service** - *Tipu's Tiger would be happy to cater any event for you: or, reserve our mezzanine for private parties up to twenty people.*

**:: Join our "Tiger Stripes"** - *frequent diner program for special discounts and a free birthday meal; its free and easy. Ask your server how to join!*

*Thank you for coming to Tipu's Tiger, we hope you enjoyed your meal. Bipin Patel and staff*

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