



TAMARA  LOUNGE



The meaning of Tamara is from a union of cultures. In Sanskrit it shapes an impression of flavourful 'Spices', whilst in Tamil it is a reference to the peaceful 'Lotus' flower. However, the most fitting interpretation derives from Gujarati, meaning 'Yours', a place for your comfort and relaxation. We are here to ensure your satisfaction and make your experience with us unforgettable.





starters  
**Seafood**

**Chilli And Garlic Fish** ✓ 10

Battered fried pieces of tilapia tossed with peppers, chillies and sprinkled with spring onion.



**Amritsari Fish** ✓ 10

Battered fried tilapia with gram flour, ajwain and chillies.



**Tawa Fish** 11

Pan toasted tilapia fish fillet finished with soy sauce, chopped coriander and spring onions.

**Tandoori Prawns** 15.5

King prawns marinated with yoghurt, saffron, freshly ground spices, cooked in a Tandoor.



**Ajwaini Fish Tikka** 10

Tilapia fish marinated with yoghurt, ginger and garlic paste, ajwain seeds, cooked in a Tandoor.



**Golden Fried Prawns** ✓ 12

Lightly battered prawns with kashmiri red chillies, rice flour and ginger garlic paste.

**Tandoori Salmon Tikka** 14.5

Salmon marinated in mustard paste, garlic, ginger, lemon & salt, cooked in a tandoor.

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# Indian Mains



mains  
Seafood

<b>Goan Fish Curry</b>	11.5
Tilapia fish cooked in authentic Goan spices with coconut milk.	
<b>Bhuna Fish Masala</b>	11.5
Tilapia fillet cooked with peppers, onions, tomatoes and spices.	
<b>Prawns Madras</b>	15
Prawns cooked with onion, ginger & garlic, blended with ground spices.	
<b>Prawn Lababdar</b>	15
King prawns cooked with onions, cashew nuts and tomatoes, in a thick gravy. (contains nuts)	

Biryani

Mughlai influenced style of making biryani using lemon, saffron, yoghurt, basmati rice, coriander and fried onions. Cucumber raita is served as an accompaniment

<b>Mixed Vegetable</b>	10
<b>Chicken</b>	12
<b>Lamb</b>	13
<b>Prawn</b>	14

Rice

<b>Plain Rice</b>	4.5
<b>Jeera Rice</b>	4.75
<b>Pulao Rice</b>	5

Breads

<b>Tandoori Roti</b>	3.25
<b>Plain Naan</b>	3.5
<b>Butter Naan</b>	3.5
<b>Garlic Naan</b>	3.75
<b>Chilli Naan</b>	3.75
<b>Cheese Naan</b>	4.95
<b>Peshwari Naan</b>	3.95
<b>Keema Naan</b>	4.95
<b>Paratha</b>	4.25
<b>Aloo Paratha</b>	4.5

Sides

<b>Fried/Roasted Papad (N)</b>	1.5
Served with home made chutneys.	
<b>Masala Papad</b>	2
<b>Punjabi Salad</b>	4.75
<b>Masala Chips</b>	5.5
<b>Garlic Chips</b>	5.5
<b>Potato Chips</b>	4
<b>Raita</b>	3.5
<b>Plain Yoghurt</b>	3
<b>Mixed Vegetable Achar</b>	2.5

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🔥 Hot 🔥 Extra Hot 🌿 Vegan

Service charge is discretionary but a recommended 12.5% will be added to your total bill. For information about allergens in our food, please speak to a member of staff.



Indo-Chinese is an Indian interpretation of Chinese food, which combines the deep-fried, spicy flavours Indians love with a Chinese twist, through ingredients like soy sauce and vinegar. Indian Chinese food has become popular all over India, especially in Mumbai, but it's roots have always been in Kolkata.



Authentic  
chinese





