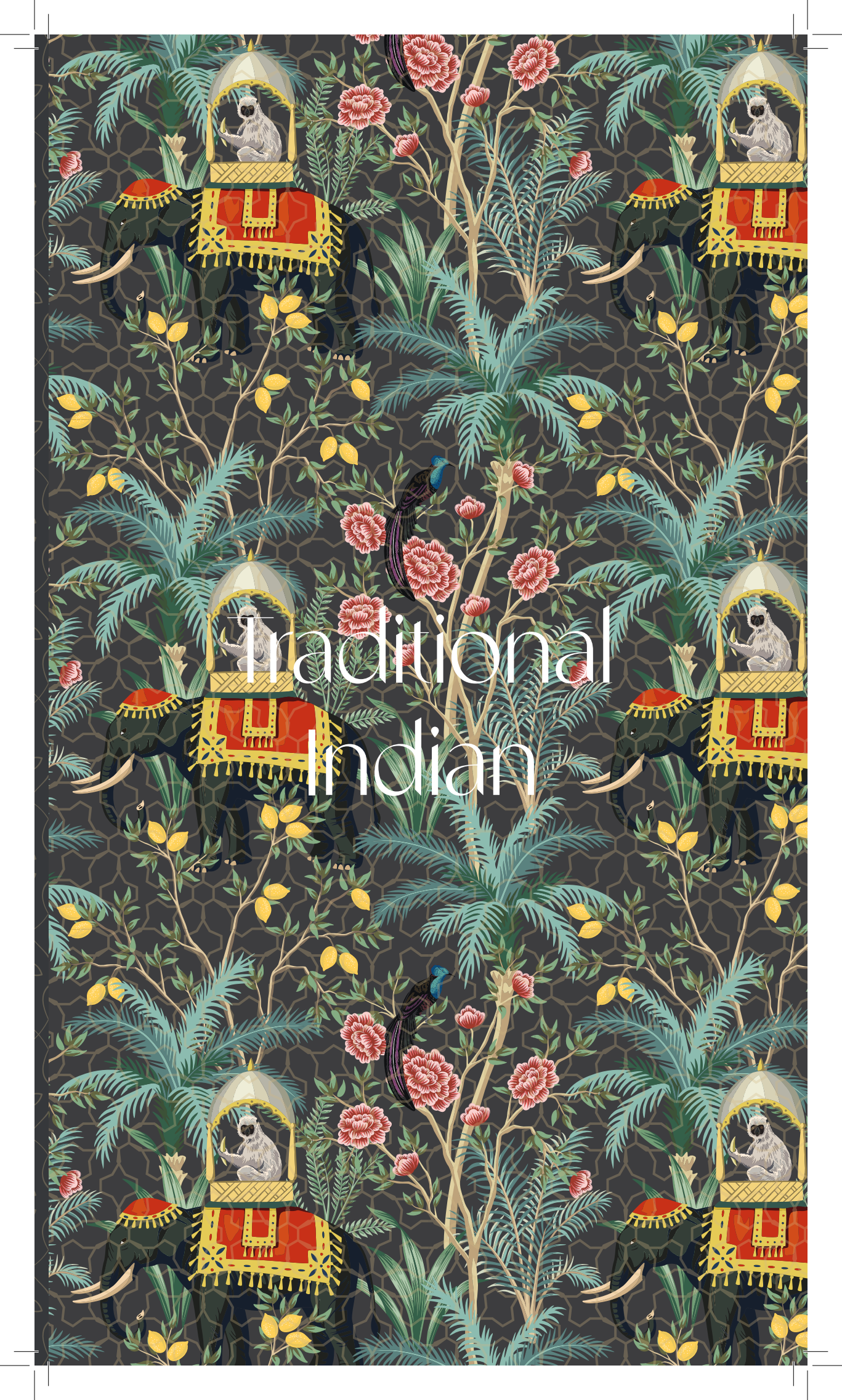






The meaning of Tamara is from a union of cultures. In Sanskrit it shapes an impression of flavourful 'Spices', whilst in Tamil it is a reference to the peaceful 'Lotus' flower. However, the most fitting interpretation derives from Gujarati, meaning 'Yours', a place for your comfort and relaxation. We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



Traditional Indian

starters

Vegetarian

10

Fresh cassava tossed with fresh garlic and chilli.

13

Vegan Chilli Chicken 🌱
Crispy soya mixed with spices, pepper and onion tossed in a indo-chinese sauce.

11

9

Puffed wheat crisps served with potatoes, chickpeas cumin and tamarind water.

11

Fried cassava sauteed with garlic, tomato sauce and spices.

9

Potato roundels dipped in gram flour batter and fried golden crisp.

кка

9

Stuffed potato marinated with yoghurt, herbs and spices, cooked in a Tandoor.

haat

9

Crunchy wafers garnished with potatoes, chickpeas and tamarind chutney.

“

11

Cottage cheese cubes deep fried and tossed in a hot wok with mixed spices.

er Tikka

12

Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices. Skewered with onions and mixed peppers, cooked in a Tandoor.

10

Spicy mushrooms and baby corn.

10

Puffed puri topped with onion, potatoes and garnished with crunchy sev and chutneys.

at

9.5

Punjabi samosa with chana, yoghurt and tamarind chutney.

latter

20

An assortment of vegetable samosas, spinach tikki, paneer tikka, potato bhajia & garlic mogo.

starters

Non - Vegetarian

Chilli Chicken //

12

Diced chicken sauteed with spices, red and green peppers.

Jeera Chicken

13

Chicken thigh cooked with ginger, garlic, cumin, black pepper & lemon.

Fried Chilli Chicken Wings //

10

Chicken wings marinated in garlic and ginger paste, chillies, then deep fried.

Chicken Tikka

11.5

Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic & cooked in a tandoor.

Hariyali Chicken

12

Tender chicken breast marinated with yoghurt, coriander, mint and green chillies, cooked in a Tandoor.

Multani Chicken Tikka

11.5

Juicy chicken breast marinated with fennel, cream, cheese and crushed garlic, cooked in a Tandoor.

Tandoori Chicken Wings

11

Tender chicken wings marinated with yoghurt, garlic and ginger paste, mustard paste, spices, cooked in a Tandoor.

Tandoori Chicken

Half 13 Whole 18.5

Chicken on the bone marinated with spices and yoghurt, cooked in a Tandoor.

Tamara Mixed Grill

22

Tandoori prawns, chicken wings, lamb chops, chicken tikka, hariyali chicken & lamb sheekh kebab.

Sheekh Kebab

12

Traditional Mughal minced meat with herbs and spices, cooked in a Tandoor.

Lamb Mushkaki

14

Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste, cooked in a Tandoor.

Crispy Chilli Lamb /

13

Lamb pieces mixed with corn flour, spices, fresh peppers and spring onions.

Lamb Chops

14.5

Juicy young lamb chops marinated with hot Indian spices, raw papaya and yoghurt, cooked in a Tandoor.

/ 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.

starters

Seafood

Chilli And Garlic Fish 12.5

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



Amritsari Fish 12.5

Battered fried tilapia with gram flour, ajwain and chillies.



Tawa Fish 13

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

Tandoori Prawns 16

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



Ajwaini Fish Tikka 13

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



Chilli and Garlic Prawns 14

King prawns tossed with peppers, chillies and sprinkled with spring onion.

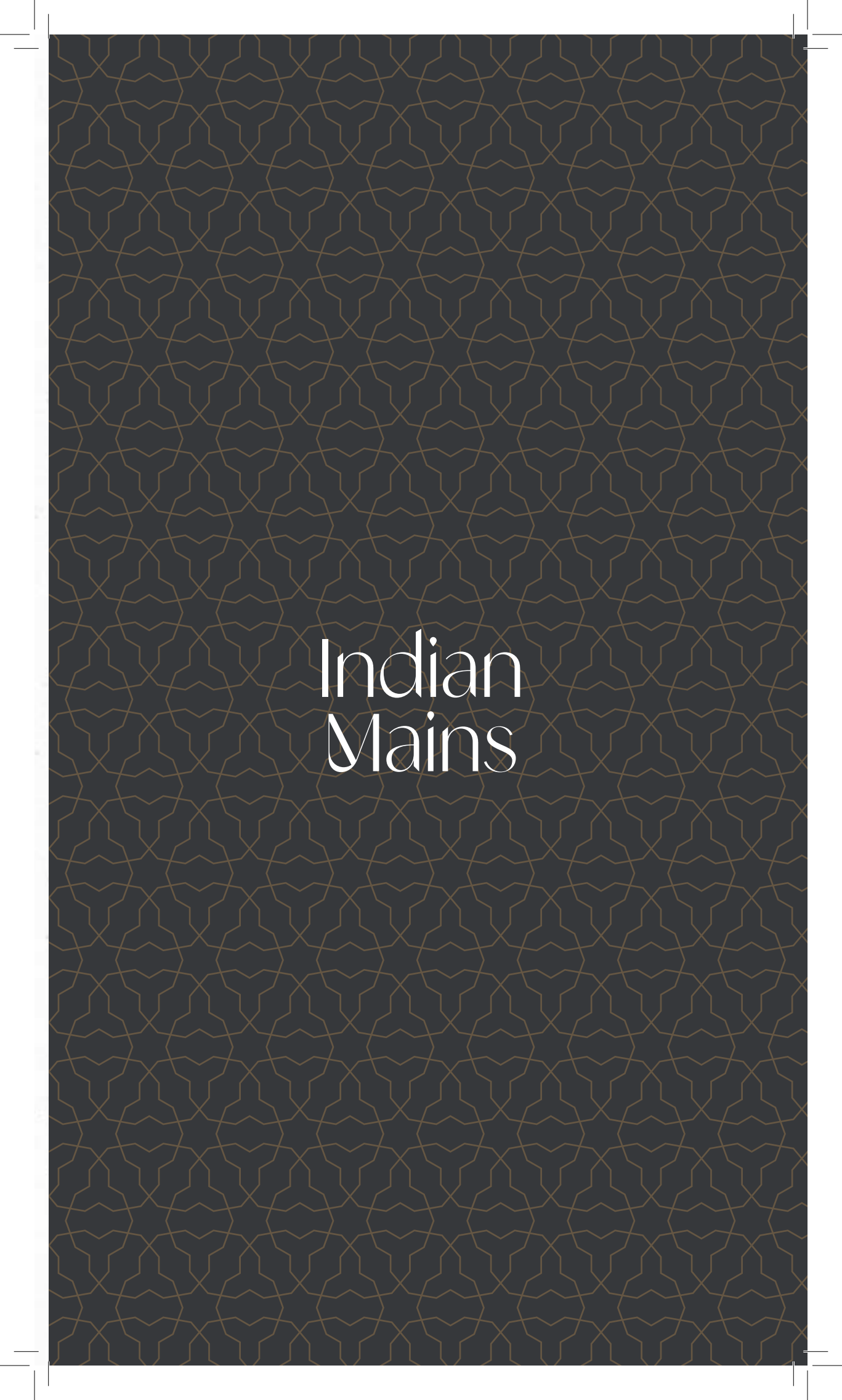
Tandoori Salmon Tikka 15

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

we are social

like, follow and share your stories





Indian Mains

mains

13.5

13

CHILD TALK MAGAZINE

13

14

13

13.5

13

14

13

13.5

14

13.5

14

 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.

mains

Seafood

Goan Fish Curry	13
Tilapia fish cooked in authentic Goan spices with coconut milk.	
Bhuna Fish Masala	13
Tilapia fillet cooked with peppers, onions, tomatoes and spices.	
Prawns Madras	16
Prawns cooked with onion, ginger & garlic, blended with ground spices.	
Prawn Lababdar	16
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

Mixed Vegetable	12
Chicken	14
Lamb	14.5
Prawn	16

Rice

Plain Rice	4.75
Jeera Rice	5
Pulao Rice	5.5

we are social

like, follow and share your stories



Breads

Tandoori Roti	4
Plain Naan	4
Butter Naan	4.5
Garlic Naan	4.5
Chilli Naan	4.5
Cheese Naan	5.5
Peshwari Naan	4.5
Keema Naan	6
Paratha	4.5
Aloo Paratha	5

Sides

Fried/Roasted Papad (N)	1.75
Served with home made chutneys.	
Masala Papad	2.5
Punjabi Salad	5.5
Masala Chips	6.5
Garlic Chips	6.5
Potato Chips	5
Raita	4
Plain Yoghurt	3.5
Mixed Vegetable Achar	3

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.

The image is a vertical rectangular panel featuring a traditional Chinese silk embroidery design. The background is a deep navy blue, overlaid with a fine, repeating pattern of gold-colored hexagons. The central motif consists of several peacocks with vibrant blue and green plumage and long, patterned tails, perched on dark, gnarled branches. Interspersed among the birds are numerous peach blossoms in shades of pink and orange, with green leaves. The text 'Authentic Chinese' is centered in a white, serif font, with 'Authentic' on the top line and 'Chinese' on the bottom line.

Authentic Chinese

starters

4

10.5

Deep fried bean curd sauteed with salt, pepper, fresh chilli and garlic.

7

Fresh vegetables rolled in filo pastry and deep fried.

8.5

Dumplings stuffed with mixed vegetables, grilled to finish.

9.5

Deep fried broccoli sauteed with salt, pepper, fresh chilli and garlic.

starters

7

A thick soup served with your choice of accompaniment:

Tofu

ShreddedChicken

King Prawns

7

Served with your choice of accompaniment:

Tofu

ShreddedChicken

King Prawns

9.5

Chicken and prawns, served in a clear soup.

Quarter - 13

Shredded duck served with spring onions, hoisin sauce and pancakes
(Non Halal)

like, follow and share your stories



starters

Non - Vegetarian

Grilled Chicken Dumplings 10

Dumplings with chicken and mixed vegetables, grilled to finish.



Smoked Shredded Chicken 11

Lightly battered shredded chicken sauteed with salt, pepper, fresh chilli and spring onion.



Chicken Satay 10

Skewered, marinated chicken served with peanut sauce.
(contains nuts)

Butterfly King Prawns 14

Japanese style deep fried king prawns with bread crumbs.

Spicy Chilli Squid 12.5

Deep fried squid sauteed with salt, pepper, fresh chilli and spring onion.



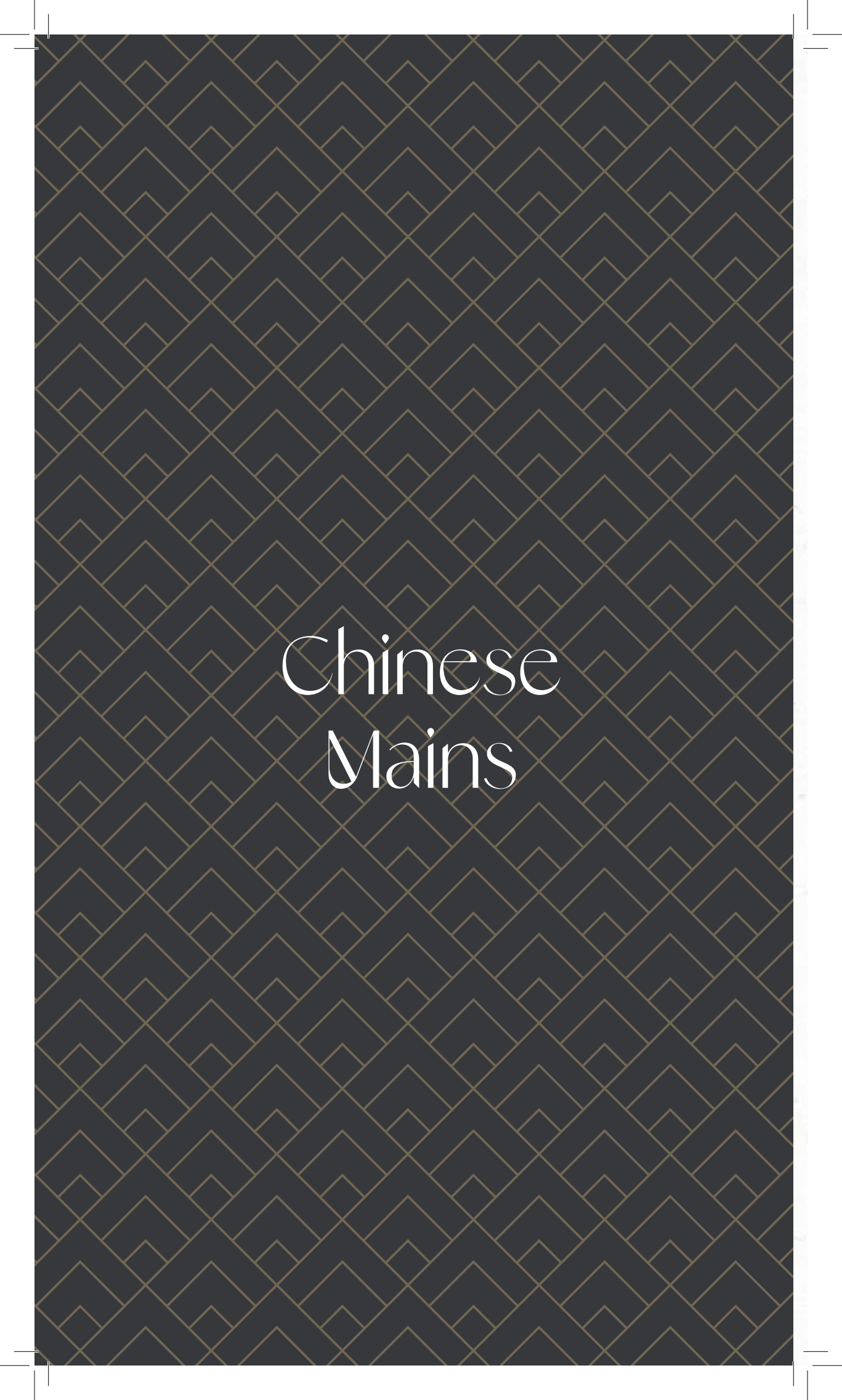
Spicy Chilli King Prawns 🌶️ 14.5

Deep fried king prawns sauteed with salt, pepper, fresh chilli and spring onion.



🌶️ 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.



Chinese Mains

mains

11

11

11.5

11.5

11

11

mains

12.5

12.5

12.5

12.5

13

13

12.5

12.5

13

13

15

15

15

15

15

15

15

15

15

15

14

14

14

14

Noodles



Special Chow Mein 14

Stir fried noodles with prawns and shredded chicken in soy sauce.



Singapore Noodles 13

Stir fried rice vermicelli with prawns and shredded chicken in curry powder.

Pad Thai Prawn 15.5

Stir fried rice noodles with eggs, prawns and chilli.

Vegetarian Chow Mein 11.5

Stir fried noodles with mixed vegetables in soy sauce.

Vegetarian Singapore Noodles 10.5

Stir fried rice vermicelli with mixed vegetables in curry powder

 perfect for sharing

Rice

Egg Fried Rice 7.5

Steamed rice stir fried with eggs.

Singapore Fried Rice 10.5

Steamed rice stir fried with prawns and shredded chicken.

Malaysian Style Nasi Goreng 15

Steamed rice stir fried with prawns in a special chilli sauce.

 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.

TAMARA LOUNGE

we are social

like, follow and share your stories



