

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.



Traditional  
Indian





starters

# Seafood

**Chilli And Garlic Fish** ✓ **11.5**

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



**Amritsari Fish** ✓ **11.5**

Battered fried tilapia with gram flour, ajwain and chillies.



**Tawa Fish** **12.5**

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** **11**

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



**Golden Fried Prawns** ✓ **13**

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

**Tandoori Salmon Tikka** **15**

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

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# Indian Mains







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## Seafood

<b>Goan Fish Curry</b>	<b>12.5</b>
Tilapia fish cooked in authentic Goan spices with coconut milk.	
<b>Bhuna Fish Masala</b>	<b>12.5</b>
Tilapia fillet cooked with peppers, onions, tomatoes and spices.	
<b>Prawns Madras</b>	<b>16</b>
Prawns cooked with onion, ginger & garlic, blended with ground spices.	
<b>Prawn Lababdar</b>	<b>16</b>
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>	<b>11</b>
<b>Chicken</b>	<b>13</b>
<b>Lamb</b>	<b>13.5</b>
<b>Prawn</b>	<b>15</b>

## Rice

<b>Plain Rice</b>	<b>4.75</b>
<b>Jeera Rice</b>	<b>5</b>
<b>Pulao Rice</b>	<b>5.5</b>

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## Breads

Tandoori Roti	3.75
Plain Naan	4
Butter Naan	4
Garlic Naan	4
Chilli Naan	4
Cheese Naan	5.5
Peshwari Naan	4.5
Keema Naan	6
Paratha	4.5
Aloo Paratha	5

## Sides

<b>Fried/Roasted Papad (N)</b>	1.75
Served with home made chutneys.	
<b>Masala Papad</b>	2.5
<b>Punjabi Salad</b>	5.25
<b>Masala Chips</b>	6
<b>Garlic Chips</b>	6
<b>Potato Chips</b>	4.5
<b>Raita</b>	4
<b>Plain Yoghurt</b>	3.5
<b>Mixed Vegetable Achar</b>	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 its roots have always been in Kolkata.



Authentic  
Chinese

starters

## Vegetarian

**Prawn Crackers** 4



**Spicy Chilli Tofu**  9.5

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



**Vegetable Spring Rolls**  6

Fresh vegetables rolled in filo pastry and deep fried.

**Grilled Vegetable Dumplings** 8

Dumplings stuffed with mixed vegetables, grilled to finish.



**Spicy Chilli Broccoli**  9

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



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## Soup

**Sweet Corn Soup**

A thick soup served with your choice of accompaniment:

Tofu  7

ShreddedChicken 8

King Prawns 9.5

**Tom Yum Soup**

Served with your choice of accompaniment:

Tofu  7

ShreddedChicken 8

King Prawns 10

**Wonton Soup** 9.5

Chicken and prawns, served in a clear soup.

**Crispy Aromatic Duck** Quarter - 13 Half - 22 Whole - 35

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

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## Non - Vegetarian

**Grilled Chicken Dumplings** 10  
Dumplings with chicken and mixed vegetables, grilled to finish.



**Smoked Shredded Chicken** 10  
Lightly battered shredded chicken sauteed with salt, pepper, fresh chilli and spring onion.



**Chicken Satay** 9.5  
Skewered, marinated chicken served with peanut sauce.  
(contains nuts)

**Butterfly King Prawns** 13.5  
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  
Deep fried king prawns sauteed with salt, pepper, fresh chilli and spring onion.



/ Hot // Extra Hot 🌿 Vegan

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# Chinese Mains





# Noodles



**Special Chow Mein** 13

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



**Singapore Noodles** 12

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** 10.5

Stir fried noodles with mixed vegetables in soy sauce.

**Vegetarian Singapore Noodles v** 10

Stir fried rice vermicelli with mixed vegetables in curry powder

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# 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

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