

TAMARA  LOUNGE

Merry
Christmas





EXPERIENCE A MAGICAL CHRISTMAS AT TAMARA LOUNGE!

This December, we're bringing the festive spirit to life at Tamara Lounge, the ultimate spot for your Christmas celebrations! Whether you're hosting an intimate dinner or a lively group event, we have everything you need to make it unforgettable.

LIVE ENTERTAINMENT ALL MONTH LONG

Get ready for dazzling bellydance performances every Thursday, while our DJs keep the party going every Friday and Saturday night with the best R&B, Hip Hop, Commercial, and Old School beats.

INDULGE IN OUR EXCLUSIVE SNOWFLAKE SUPPER

Our specially crafted Snowflake Supper set-menu is perfect for Christmas parties, work events, and group bookings. Treat yourself to our exceptional feast filled with seasonal flavours.

DON'T MISS OUT - BOOK NOW!

Planning a festive night out or a work Christmas party? Tamara Lounge is your perfect destination for a memorable holiday experience. With live entertainment and delicious food, why settle for anything less?

Spots are filling up fast—head to our website to see 'What's On' and secure your booking today!

Reservations:

020 8848 1919

info@tamaralounge.com



OPENING HOURS

24th December (Christmas Eve)	12:00 - 03:00
25th December (Christmas Day) <i>(Shisha Lounge Only)</i>	15:00 -00:00
26th December (Boxing Day)	12:00 - 02:00
27th December	12:00 - 02:00
28th December	12:00 - 02:00
31st December (New Years Eve)	12:00 - 03:00
1st January (New Years Day)	15:00 - 00:00



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A Snowflake Supper MENU

£40
Per
Person

VEGETARIAN STARTERS (CHOOSE 2)

Chilli Broccoli

Deep fried broccoli sautéed with salt & pepper, fresh chili and garlic.

Garlic Mogo

Fried cassava tossed with garlic, tomato sauce and spices.

Chilli Paneer

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

Aloo Papdi Chaat

Crunchy wafers garnished with potatoes, chickpeas and tamarind chutney.

Achari Paneer Tikka

Cottage cheese marinated with yogurt flavoured with pickle spices, skewered with onions and mixed peppers cooked in tandoor.

Masala Mogo

Fried cassava sautéed with garlic, tomato sauce and spices.

NON-VEGETARIAN STARTERS (CHOOSE 2)

Crispy Chilli Lamb

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

Sheekh Kebab

Minced lamb with peppers delicately spiced and cooked in tandoor.

Chilli Chicken

Diced chicken sautéed with spices, red and green peppers.

Chicken Tikka

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

Amritsari Fish

Battered fried tilapia with gram flour, Ajwani and chillies.

Smoked Shredded Chicken

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

★ **VEGETARIAN MAINS**
(CHOOSE 2)

Chana Masala

White Kabuli chana cooked in spicy curry sauce.

Kadai Paneer

Cottage cheese cooked with onion, peppers tomato masala.

Veg Kolhapuri

Mixed vegetables served in a traditional Kolhapuri masala.

Tadka Daal

Yellow lentils tempered with garlic, cumin, onion and fresh tomatoes.

Methi Corn

Sweet Corn pods cooked in spices, onions and tomatoes with fenugreek leaves, finished with cream.

Vegetarian Chow Mein

Stir fried noodles with mixed vegetables in a soy sauce.

NON-VEGETARIAN MAINS
(CHOOSE 2)

Chicken Tikka Masala

Chicken cooked with chopped onions, tomatoes and fenugreek.

Chicken in Black Bean Sauce

Chicken breasts stir fried with peppers and onions in a black bean sauce, served on a sizzler.

Lamb Rogan Josh

Aromatic pieces of lamb cooked in a gravy flavoured with garlic, ginger and aromatic spices.

Punjabi Lamb Curry

Lamb cooked with spices and Kashmiri chillies, in thin gravy.

Dhaba Chicken Curry

Traditional Indian Style Chicken cooked in a tangy sauce of onions and tomatoes.

Goan Fish Curry

Tilapia fish cooked in authentic Goan spices with coconut milk.

ACCOMPANIMENTS

Egg Fried Rice / Pulao Rice / Breads / Salad
/ Raita / Papad

DESSERT

Gulab Jamun

OR

Gajar Halwa

Both served with vanilla ice cream.





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