

OUR CLAY OVEN

we hire expertly trained hands to cook in our clay oven, because nothing can imitate the taste of it! meat, fish and veg that is juicy, healthy & full of flavour comes to you with a small bowl of tarka daal. you just need to decide whether to pimp it up with rice, naan* or our legendary tama chips!

*go for gold with a peshwari naan or chilli/cheese naan for +1.00!

first-class lamb chops 17.45

in india the phrase ‘first-class’ is used to describe anything that is excellent, and these tender lamb chops are definitely that! marinated overnight with ginger, garlic and freshly ground cloves, they take a little longer to perfect than some of our other dishes, so bear with us!

tamatanga salmon 18.45

one of our personal faves, this one... salmon fillet perfectly cooked with a light and fresh blend of tamatanga's spices and served with our very own tamatanga chutney

tandoori chick-chicken 16.45

not one, but two chicken breasts marinated & roasted in the clay oven, with our mint & coriander chutney. pow to the protein in this!

THE TAMA FEAST 21.95

two first-class lamb chops, one tandoori chicken breast, one piece of tamatanga salmon and one tandoori king prawn. beast the feast and beat your chest!

veggie heaven 18.95

two paneer shashlik kebabs, one mushroom shashlik kebab and two pieces of achari broccoli make heaven a place on earth for anyone who loves their veg

SALAD BOWLS

our salads are boosted with healthful ingredients so they are hearty, filling and packed with protein. we use mixed lush greens (no iceberg in sight), drizzle with a tamarind vinaigrette and top with a lovely crisp herb naan for you to munch on

luscious lamb 14.95

lamb tikka pieces, roasted tandoori butternut squash and spiced chickpeas topped with pine nuts make this an all round favourite!

chicken quinoa 13.95

chicken tikka pieces with spiced chickpeas and quinoa, topped with roasted walnuts to create a satisfying and hearty salad

avocado, chickpea & paneer 13.45

paneer is oh-so-nice, and so versatile... this winning combination of paneer tikka pieces, spiced chickpeas and avocado on lush greens will have your mouth watering

IT'S A WRAP

whether you call them kathi rolls or wraps, the idea is the same. we take a soft flour flatbread, fill it with warming and delicious flavours, serve it with our legendary tama chips and a mint & coriander chutney and wow you with it.

chicken 14.45

lamb 14.95

paneer 13.95

BIRYANI BOWLS

we slow cook our rice with whole spices, onions and mint leaf to create a richly flavoured and aromatic base for our biryanis, which makes them taste real good! they come with a bowl of raita.

chicken 14.95

lamb 15.95

veggie 13.95

CURRY BOWLS

hearty & wholesome bowls of curry that come on a plate with your choice of rice or naan. tip your curry out, dunk your naan or drown your rice. they taste great whichever way you eat them!

RICE OR NAAN* INCLUDED!
*go for gold with a peshwari naan or chilli/cheese naan for +1.00!

chicken	15.45	lamb	16.45	veggie	side* 7.45	main 14.45
nee-ma's chicken curry our mild & creamy version of a chicken korma is always a favourite, evoking a nostalgia for family get togethers and hugs from nanee-ma		delhi lamb curry aromatic lamb rogan josh cooked just like they do it on the back streets of delhi; full of soul, heart and deep flavour		tarka daal a staple in every indian household at mealtimes, these yellow lentils are cooked very simply with cumin & garlic flavour		
		railway cabin lamb hot! a traditional recipe served in the first class railway cabins of india. lamb is cooked on a slow fire with garlic, whole red chillies & curry leaves, resulting in a spicy, rich lamb curry		black butter lentils daal makhani, our way. dreamily thick, creamy and flavoursome black lentils. tarka daal's glamorous big sis - without the sibling rivalry		
		green lamb curry also known as palak gosht, succulent and tender pieces of lamb are cooked with vibrant spinach greens and garlic, packing in a good dose of healthy stuff with a lot of flavour		saag paneer pieces of paneer are cooked with vibrant spinach greens and garlic resulting in a flavoursome and comforting dish		
		keralan lamb curry tender lamb chunks infused with hand ground south indian spices, fresh curry leaves and simmered gently in coconut milk. this curry is as exquisitely dreamy as the backwaters of God's own country		chickpea curry chickpeas; the unsung health heroes jam packed with fibre and protein. ours are cooked in a rich onion & tomato sauce		
				bangin' baigan aubergine curry made with tomatoes, onions, garlic and cumin & smoking with flavour		
				five spice aloo indians love their potatoes almost as much as rice! five whole seed spices create the flavours for this potato dish from the east of india		
				veggie curry mixed veggies in a creamy masala sauce		
				paneer makhani the vegetarian wife of punjabi butter chicken; pieces of paneer in an earthy, creamy & flavoursome tomato based sauce		
						*does not include rice or naan

THE LITTLE EXTRAS

naan (plain, garlic or coriander) 4.45
two lovely naans, handmade from scratch and finished to fluffy perfection in our clay oven

cheese naan 5.45
chilli cheese naan 5.45
peshwari naan 5.45
tandoori roti 4.45
hand made and beautifully buttered
raita 3.75
a refreshing mix of yoghurt & cucumber

plain chips 4.95
tama chips 5.25
legendary since 2008, our tama chips are more-ishly crisp and tossed in our very own spice blend
side salad with dressing 3.45
pilau rice 4.45
poppadums & chutneys 4.25

THE THALI

our chefs prepare and choose the veg dishes for your thali, changing them regularly to keep your tastebuds entertained. you then choose any curry from our curry bowls to go on your thali. whether you're a meat lover or prefer to keep things strictly veggie, this is simply a great way to eat indian food...

thali 21.45
you get a veg snack, salad, poppadums & chutney, two veg dishes, daal of the day, rice, one naan and any curry of your choice

tamatanga thali 22.45
you get salad, poppadums & chutney, two veg dishes, daal of the day, raita, rice, one naan and any TWO curries of your choice

SMALL PLATES

onion bhaji 5.75
we use onion and carrot for our bhajis, which come with a mint & coriander chutney

chilli cheese pops 5.95
chilli cheese bites with a crispy coating served with a garlic & chilli sour dip

amritsari fish fry 6.75
spiced white fish bites with a gurkha roasted tomato & garlic chutney

gunpowder paneer 6.75
we went on a mission, and this is definitely the best we've tasted... spiced paneer and pepper pieces grilled and served with mint & coriander chutney

boti chicken 6.25
boti is a cut of meat; bite sized pieces of chicken thigh marinated with fenugreek, garlic & ginger, roasted in our clay oven

smoked lamb naco 6.95
softly spiced, slow cooked lamb leg in a folded naan taco with green salad and gurkha chutney

bang bang chicken 6.75
crispy keralan fried chicken marinated with curry leaves, ginger & garlic and served with a more-ish lightly spiced tama mayo

prawn tempura 7.25
the juiciest prawns are marinated in tamatanga spices and batter fried, with our tamatanga chutney

we must tell you that our food is prepared in a kitchen where
ALLERGENIC INGREDIENTS MAY BE PRESENT
so we can't guarantee that anything is 100% free of these things at all times
please ask to see our allergy guide if you need any more information
a discretionary service charge of 10% is added to groups of 6 or more

your food comes out as and when it's ready, so just dig in and enjoy it as it arrives!

tamatanga
eat • drink • indian

turn over the page for our vegan and gluten-friendly menus!