work hard brunch harder! start the weekend with a

7003



eat

chilli cheese toast classic indian homestyle comfort food. gooey and so more-ish, served up with masala beans and vine cherry tomatoes

chickpea curry with puri vg or veg puffed, airy roti breads with a homely and hearty chickpea curry, alongside pickle, chilli and yogurt

tama fish 'n' chips

crispy masala battered fish that literally melts in the mouth, served with tama or plain chips, tama mayo and lemon

kathi roll

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soft flour flatbread wraps with deliciously flavoured fillings served with our legendary tama chips chicken, lamb or paneer

bombay grilled sandwich

our take on a street side staple. masala potatoes, cheese and mint & coriander chutney inside grilled sandwich bread makes for heavenly eating! comes with tama or plain chips

small plates if none of the above tickle your fancy, take your pick of any two small plates from below

onion bhaji

chilli cheese pops amritsari fish fry gunpowder paneer boti chicken bang bang chicken chaat bombs papdi chaat ragda pattice

in the mood for pud?

ask for our dessert menu and finish off with something sweet!

[°]groups of up to 10 people. last orders wil be taken 15 minutes before the end of your slot and everyone in the group must order from the same menu

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drink

bubbles prosecco

cobra beer

cocktails

too cool for school

abundantly refreshing. gin, fresh lime, cucumber and coriander, tempered with lemonade. lifts the spirits and revitalises the palate

vanilla velvet

decadent mango, guava and vanilla with a vodka and raspberry base. this velvety concoction is ideal for those with a sweet tooth

tama daiquiri

a classic to take you back in time. rum, lime and sugar syrup shaken and served straight up. this simple drink will hook you from your first sip

mango bellini

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tropical vibes in a glass. prosecco and mango shine bright together like the glowing sun, infused with golden sweetness

watermelon sugar

tama's margarita. juicy watermelon, tequila, orange triple sec and lime create a refreshing tropical paradise perfect for summer!

tama's bloody mary

the brunch staple done tama style. vodka, tomato juice, tabasco, worcestershire sauce, salt, pepper, lemon and our home made fennel & green chilli syrup all thrown together and served over ice. spicy, savoury and moreish!

surat sling

from singapore to surat. our very own rhubarb & pink peppercorn syrup gives this sling the tama treatment. shaken together with gin, triple sec, cherry & pineapple to keep it classic yet intriguing

soft drinks

coke, coke zero, sprite

juice

mango, passionfruit, pineapple, apple or orange

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