

[Tamatanga menu pdf](#)

I'm not a robot!

Ordering alcohol? We may ask for ID on delivery.2 Meal Deals from £28.95Good value everydayThe Full Indian1 poppadums + select 2 curries (from the curry bowl selection) and + 2 sides (select either, pilau rice, naan, garlic naan, coriander naan, garlic & coriander naan) The Good Vibe Tribe2 poppadums + 4 curries (select any from the curry bowl selection) + 4 sides. The Vegan Selection Chickpea Curry (£10.25Bangin' Bajan (£10.25Five Spice Aloo (£10.25Vegan Raga Pattice (A true Bombay street food. Crisp chutney potato cakes on masala yellow peas with our home made chutney.£6.25Vegan Veggie Biryani (£11.25Onion BhajiWe use onion and carrot for our Bhajis, which come with a mint & coriander chutney.£4.95Vegetable SamosasThe humble samosa. A golden triangle of flavours that has survived centuries and continents. Ours come with a tamarind chutney.£5.25Amritsari Fish FrySpiced coley fish bites with a gurkha roasted tomato and garlic chutney.£6.45Boti ChickenBoti is a cut of meat; bite-sized pieces of chicken thigh marinated with tandoori, garlic and ginger, roasted in our clay oven.£5.95Gillah Seekh KebabOur twist on the classic Seekh Kebab with pepper and onions for added pizzazz!£5.95Prawn Tempura The juicy prawns are marinated in tamatanghi spices and batter fried with our tamatanghi chutney.£6.95Gungpowder PaneerWe went on a mission, and this is definitely the best we've tasted. Spiced paneer and pepper pieces grilled and served with mint and coriander chutney.£6.25Banga Bang ChikkenCopy Keralan fried chicken marinated with curry leaves, ginger and garlic and served with a more-ish light spiced tam. may.£6.25Chilli Cheese PopsChilli cheese bites with a crispy coating served with a garlic and chilli sour cream dip.£4.95Lamb ChopsticksLamb chops marinated overnight with ginger, garlic and freshly ground cumin.£7.25Salai NaanOur salads are packed with healthy ingredients so they are hearty, filling and packed with protein. We use mixed leafy greens (no iceberg), dried fruit and nuts and a light dressing.£13.95Chicken QuicheNaan tikkas filled with spiced chicken and quinoa, served with baked walls to create a crispy and hearty meal.£12.95Chicken & Prawn PoppadomsA spicy and so versatile, this winning combination of paneer tikka pieces, spiced chickpeas and avocado on lush greens will have your mouth watering.£12.45Please Chaat is a little bit of everything that makes something devastatingly moorish, sweet, sour, crispy, tangy & tasty!Papdi ChaatTamatanghi's long-time darling, chicken, whole wheat crisps, mint chutney & sweetened yoghurt topped with blueberries and tamarind chutney.£6.25Raga Pattice A true Bombay street food. Crisp potato cakes on masala yellow peas with our home made chutneys.£6.25Chicken CurriesHearty & wholesome portions of curry made to real, homely recipes. Tip your curry out, dunk your naan or drown your rice. They taste great whichever way you eat them! DON'T FORGET TO ADD RICE OR NAAN TO FEAST ON YOUR CURRY WITH!Chicken KormaOur mild and creamy version of a chicken korma is always a favourite, evoking a nostalgia for family get togethers and hugs from Nanee-ma.£11.45Chicken Tikka MasalaStories abound as to the origin of this well-known curry house staple. Well, this is our take on the nation's favourite, and it goes down pretty darn well!£11.45-PopularGarlic Chilli ChickenChicken thighs cooked with crushed garlic and green chillies. It's got a good kick, this one.£11.45-PopularPunjabi Butter ChickenComfort curry, if there was such a thing. Chicken tikka pieces are cooked with sweet potatoes and coconut and flavoured with curry leaves to produce a wonderful mouth party that is hard to get enough of!£11.45Seafood CurriesHearty & wholesome portions of curry made to real, homely recipes. Tip your curry out, dunk your naan or drown your rice. They taste great, whichever way you eat them! DON'T FORGET TO ADD RICE OR NAAN TO FEAST ON YOUR CURRY WITH!Goan Fish CurryA dreamy curry made with chunks of white fish in a coconut sauce flavoured with goan chillies and tamarind, reminiscent of palm trees on goan shores.£11.95Prawn NilgiriA fragrant and rich green prawn curry made with fresh coriander, mint and coconut milk, originating from blue mountain in southern India.£11.95Lamb CurriesHearty & wholesome portions of curry made to real, homely recipes. Tip your curry out, dunk your naan or drown your rice. They taste great, whichever way you eat them! DON'T FORGET TO ADD RICE OR NAAN TO FEAST ON YOUR CURRY WITH!Lamb Rogan JoshAromatic lamb Rogan Josh cooked just like they do it on the backstreets of Delhi: full of soul, heart and deep flavour.£11.95Railway Lamb Cabin (Side)A traditional recipe served in the first class railway cabins of India. Lamb is cooked on a slow fire with garlic, whole red chillies and curry leaves; resulting in a spicy, rich lamb curry.£11.95Green Lamb CurrySucculent and tender pieces of lamb are cooked with vibrant spinach and garlic, packing in a good dose of healthy stuff with a lot of flavour.£11.95Keralan Lamb CurryTender 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.£11.95Lamb ChettinadBlack pepper and curry leaves give this lamb curry its bold heat and depth of flavour.£11.95Veggie CurriesHearty & wholesome portions of curry made to real, homely recipes. Tip your curry out, dunk your naan or drown your rice. They taste great, whichever way you eat them! DON'T FORGET TO ADD RICE OR NAAN TO FEAST ON YOUR CURRY WITH!Tarka DaaA staple in every Indian household at mealtimes, these yellow lentils are cooked very simply with cumin and garlic.£10.25Black Butter LentilsDreamily thick, creamy and flavoursome black lentils. Tarka Daal's glamorous big sis - without the sibling rivalry!£10.25NaanPanneerPieces of Paneer are cooked with vibrant spinach and garlic, resulting in a flavoursome and comforting dish.£10.25Chickpea CurryChickpeas; the unsung heroes jam packed with fibre and protein, ours are cooked in a rich onion and tomato sauce.£10.25Bangin' BaiganAubergine curry made with tomatoes, onions, garlic and cumin and smoking with flavour.£10.25Five Spice Aloolindians love their potatoes almost as much as rice! Five whole seed spices are hand ground to recreate the flavours for this potato dish.£10.25Veggie CurryMixed veggies in a mild and creamy korma type sauce.£10.25Panneer MakhaniThe vegetarian wife of Punjabi butter chicken; pieces of Paneer in an earthy, creamy and flavoursome tomato based sauce.£10.25Biryani BowlsWe slow cook our rice with whole spices, onions and mint leaf to create a richly flavoured and aromatic base for our Biryannis, which makes them taste real good! They come with a bowl of raita. Chicken Biryani£12.95-PopularIt's a WrapWhether 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 and coriander chutney and wow you with it.Veggie Side CurriesHearty & wholesome portions of curry made to real, homely recipes. Tip your curry out, dunk your naan or drown your rice. They taste great, whichever way you eat them! DON'T FORGET TO ADD RICE OR NAAN TO FEAST ON YOUR CURRY WITH!Black Butter Lentils (Side)£5.95Chickpea Curry (Side)£5.95Bangin' Baigan (Side)£6.25Panneer Makhani (Side)£6.25Plain NaanTwo lovely naans, handmade from scratch.£2.75Vegan NaanTwo lovely naans, handmade from scratch.£2.75Garlic NaanTwo lovely naans, handmade from scratch.£2.75Chilli Cheese NaanTwo lovely naans, handmade from scratch.£4.25Peshwari NaanTwo lovely naans, handmade from scratch.£4.25Cheese NaanTwo lovely naans, handmade from scratch.£4.25Coriander & Mint Chutney£0.50Coriander & Mint Chutney£0.50Peacock Apple Cider (500ml)£4.25Peacock Mango and Lime Cider (500ml)£4.25Papa Sauvignon Blanc (New Zealand)Apple-green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettle greens. Shows all the hallmarks of Marlborough and its benchmark varietal. Sauvignon Blanc.£11.25Inoski Chenin Blanc (South Africa)Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish.£11.25Fiori Sul Muro Catarratto Pinot Grigio (Italy) (Ve)Easy drinking delightful white wine with soft ripe fruits and an appetising dry finish.£11.25Le Jardin Merlot (France)A mouthful of red berry fruits, soft and juicy.£11.25