
coffee

we use monsooned malabar beans for our coffee here at tamatanga. the coffee beans are unique to the malabar coast of india, having been exposed to the monsoon rain and winds, resulting in a smooth brew which is strong bodied with a chocolatey aroma and notes of spice and nuts.

americano	1.95
cappuccino	2.25
latte	2.25
espresso	1.65
double espresso	2.25

hot chocolate 2.25

after decaf coffee? no probs, just ask and we shall deliver.

tea

we love a good cup of tea and want you to enjoy it as much as we do. so we use teapigs; the best quality whole leaf teas, herbs and flowers in fabulous biodegradable tea temples. this tea is the real deal. we just can't drink anything else anymore!

cup of cha 1.95

everyday brew teapigs' signature blend of assam, ceylon and rwandan tea creates the perfect cuppa

green tea with mint a beautifully delicate blend using a base green tea called 'precious eyebrows'

lemon & ginger refreshing lemon and a ginger kick combine to create a summery infusion

CHAI TEA

2.25

*every vendor, in every city, in every region of india, offers their own version of this classic; the aromatic, spiced, milky tea that has been the indian drink of choice for hundreds of years. here's ours!
(just so you know, our chai tea is already sweetened)*

desserts

sweets are a huge part of indian culture, as well as the perfect way to finish off a meal. sharing is also a large part of the indian way, so don't worry if you can't manage a full dessert... just ask for two spoons and rope someone else in!

ice cream sundae 6.25

chunks of chocolate fudge cake with strawberry, vanilla and chocolate ice cream, topped with chocolate sauce and roasted nuts

mango & coconut brulee cheesecake 5.75

mango & coconut flavoured baked cheesecake on a chocolate biscuit base, topped with passion fruit sauce and a brulee topping. heaven in a mouthful...

chocolate fudge cake 5.95

warm chocolate fudge cake served with chocolate sauce and vanilla ice cream

gulab jamun 4.95

never easy to describe, but very easy to gobble up; gulab jamun is a popular indian dessert. think mini sponge puddings in a treacle type sauce. served warm with vanilla ice cream. these are the bomb!

rasmalai 5.25

cottage cheese dumplings (no other way to describe them!) soaked in sweetened, thickened milk delicately flavoured with cardamom. so very, very good

pistachio kulfi 4.25

richer and creamier than ice cream, this is a classic frozen indian dessert

ice cream 4.25

vanilla

strawberry

ben & jerry's chocolate fudge brownie

drizzle with passionfruit, raspberry, mango or chocolate

sorbets 4.45

these ain't no ordinary sorbets... produced on a small ancient farmstead in devon, using water from their local spring, lots of fruit and very little else, the sorbets are rich and fruity. best of all, they're low in calories, and if they're good enough for harrods, they're definitely good enough for us!

really raspberry

mellow mango