

reasons to have a
tama takeout:

IT'S EASY

to order and collect

we are super quick

and only use

great quality fresh stuff

packaged to keep it warm

all at fab prices!

you can find us round the back
of the cornerhouse in trinity
square, nottingham ng1 4db



opening times

sun-thurs 11:30-22:00
fri-sat 11:30-23:00

www.tamatanga.com

no time to stop?
or just fancy your food

AT HOME OR
IN THE OFFICE?

thank goodness
for the

**TAMA
TAKEOUT**

pop in to order or call
0115 958 4848

oh, and we now use
deliveroo, too!



deliveroo

tamatanga
eat • drink • indian

small plates

onion bhaji 4.95
we use onion and carrot for our bhajis, which come with a
mint & coriander chutney

veggie / lamb samosas 5.25 / 5.75
the humble samosa. a golden triangle of loveliness
that has survived centuries and continents.
ours come with a tamarind chutney

amritsari fish fry 6.45
spiced coley fish bites with a gurkha roasted tomato &
garlic chutney

gunpowder paneer 5.95
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 5.95
boti is a cut of meat; bite sized pieces of chicken thigh marinated
with fenugreek, garlic & ginger, roasted in our clay oven

sri lankan roll 6.25
tender pulled lamb flavoured with fragrant curry leaves, ginger
& caramelised onions in a crispy filo roll, with tamatanga chutney

bang bang chicken 5.95
crispy keralan fried chicken marinated with curry leaves,
ginger & garlic and served with a more-ish lightly spiced
tama mayo

prawn tempura 6.95
the juiciest prawns are marinated in tamatanga spices and
batter fried, with our tamatanga chutney

lamb tikka 6.75
these tender chunks of lamb, marinated with black
pepper, turmeric and spices, will literally melt in your
mouth. they come with a mint & coriander chutney

chaat please!

*chaat is so much more than just a savoury snack. it's
almost a way of life; a common item found throughout
india everywhere from roadside food carts to the back
of grocery stores. chaat is a little bit of everything
that makes something devastatingly more-ish: sweet,
sour, crispy, crunchy, tangy & tasty!*

chaat bombs 5.95
crisp bread puffs are filled with chickpeas, sprouts, sweetened
yoghurt, tamarind & coriander and topped with homemade
vermicelli

papdi chaat 5.95
tamatanga's long-time darling. chickpeas, whole
wheat crisp, mint chutney & sweetened yoghurt
topped with blueberries and tamarind chutney

ragda pattice 5.95
a true bombay street food. crisp potato cakes on masala
yellow peas with our home made chutneys

lovely curries

hearty & wholesome bowls of curry that come on a plate with your choice of rice or naan. 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 12.95

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

chicken khurana

we fell in love with this creation by chef khurana and think you will, too. marinated 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!

chicken tikka masala

stories 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!

garlic chilli chicken **hot!**

chicken thigh pieces cooked with crushed garlic & green chillies. it's got a good kick, this one

punjabi butter chicken

comfort curry, if there was such a thing. chicken tikka pieces in an earthy, flavoursome and creamy tomato based sauce

homestyle chicken curry

tender thigh meat cooked lovingly just the way grandpa would make it. this is every day indian food at its very best

seafood 13.95

goan fish curry

a 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

lamb 13.45

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

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

green lamb curry

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

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 exquisitely dreamy as the backwaters of God's own country

prawn nilgiri

a fragrant and rich green prawn curry made with fresh coriander, mint and coconut milk, originating from the blue mountains in southern india

veggie side 6.25 main 11.95

tarka daal

a staple in every indian household at mealtimes, these yellow lentils are cooked very simply with cumin & garlic

black butter lentils

daal makhani, our way. dreamily thick, creamy and flavoursome black lentils. tarka daal's glamorous big sis - without the sibling rivalry

saag paneer

pieces of paneer are cooked with vibrant spinach greens and garlic resulting in a flavoursome and comforting dish

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 mild and creamy korma type sauce

paneer makhani

the vegetarian wife of punjabi butter chicken; pieces of paneer in an earthy, creamy & flavoursome tomato based sauce

hearty biryanis

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 side of raita.

chicken	11.95
lamb	12.95
veggie	11.45

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	11.95
lamb	12.45
paneer	11.45

the little extras

naan (plain, garlic or coriander)	3.75
two lovely naans, handmade from scratch and finished to fluffy perfection in our clay oven	
chilli cheese naan	4.75
peshwari naan	4.75
tandoori roti	3.75
hand made and beautifully buttered	
side salad with dressing	2.95
raita	3.45
a refreshing mix of yoghurt & cucumber	
pilau rice	3.75
poppadums & chutneys	3.25
tamatanga chips	4.45