IN THE OFFICE?

no time to stop?
or just fancy your food

AT HOME OR IN THE OFFICE?

thank goodness for the

TAMA TAKEOUT

small plates

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
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<tbody>
<tr>
<td>onion bhaji</td>
<td>4.95</td>
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<tr>
<td>veggie / lamb samosas</td>
<td>5.25 / 5.75</td>
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<tr>
<td>amritsari fish fry</td>
<td>6.45</td>
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<tr>
<td>gunpowder paneer</td>
<td>5.95</td>
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<tr>
<td>boti chicken</td>
<td>5.95</td>
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<tr>
<td>sri lankan roll</td>
<td>6.25</td>
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<tr>
<td>bang bang chicken</td>
<td>5.95</td>
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<tr>
<td>prawn tempura</td>
<td>6.95</td>
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<tr>
<td>lamb tikka</td>
<td>6.75</td>
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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   |
| papdi chaat               | 5.95   |
| ragda pattice             | 5.95   |

chaat bombs

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

papdi chaat

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

ragda pattice

a true bombay street food. crisp potato cakes on masala yellow peas with our homemade 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!

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 naneema

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

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

veggie

veggie 13.95

panaer makhani
mixed veggies in a mild and creamy korma type sauce

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

pick 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 12.95

naan (plain, garlic or coriander) 3.75

the little extras

two lovely naans, handmade from scratch and finished to fluffy perfection in our clay oven

chilli cheese naan 4.75
peshwari naan 4.75

side salad with dressing 2.95
raita 3.45

pilau rice 3.75
poppadums & chutneys 3.25
tamatanga chips 4.45