

# TAMA TAKEOUT

reasons to have a tama takeout:

IT'S EASY  
to order online  
collect or deliver

we are super quick  
and only use  
great quality fresh stuff  
packaged to keep it warm  
all at fab prices!

oh, and we now use  
deliveroo, too!



deliveroo

tamatanga®  
eat • drink • indian

## lovely curries

**chicken** 13.95

**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. sthis is every day indian food at its very best

**seafood** 14.95

**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

**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

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!

**lamb** 14.95

**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

**lamb chettinad hot!**  
black pepper and curry leaves give this lamb curry its bold heat and depth of flavour

**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

**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

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

**veggie curry**  
mixed veggies in a creamy masala 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** 12.95

**lamb** 13.95

**veggie** 11.95

## 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** 12.95

**lamb** 13.45

**paneer** 12.45

## the little extras

**naan (plain, garlic or coriander)** 3.95  
two lovely naans, handmade from scratch and finished to fluffy perfection in our clay oven

**chilli cheese naan** 4.95

**peshwari naan** 4.95

**tandoori roti** 3.95  
hand made and beautifully buttered

**side salad with dressing** 2.95

**raita** 3.45  
a refreshing mix of yoghurt & cucumber

**pilau rice** 3.95

**poppadums & chutneys** 3.45

**tama chips / plain chips** 4.75  
legendary since 2008, our tama chips are more-ishly crisp and tossed in our very own spice blend

## small plates

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

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

**chilli cheese pops** 4.95  
chilli cheese bites with a crispy coating served with a garlic & chilli sour dip

**amrtsari fish fry** 6.45  
spiced white fish bites with a gurkha roasted tomato & garlic chutney

**gunpowder paneer** 6.25  
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

**bang bang chicken** 6.25  
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

## 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!

**papdi chaat** 6.25  
tamatanga's long-time darling. chickpeas, whole wheat crisp, mint chutney & sweetened yoghurt topped with blueberries and tamarind chutney

**ragda pattice** 6.25  
a true bombay street food. crisp potato cakes on masala yellow peas with our home made chutneys

RICE OR NAAN\* INCLUDED!

\*go for gold with a peshwari naan or chilli cheese naan for +1.00!