

# 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 6.75

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

## mango & coconut brulee cheesecake 5.95

mango & coconut flavoured baked cheesecake on a crunchy biscuit base, topped with mango sauce and a generous sprinkle of coconut. heaven in a mouthful...

## chocolate fudge cake 6.25

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

## gulab jamun 5.25

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 5.45

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

## pistachio kulfi 5.25

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

## ice cream 5.25

### movenpick vanilla dream

madagascar bourbon vanilla blended with alpine cream for a dreamy taste

### movenpick strawberry

creamy, fruity and refreshing with delectable strawberry pieces

### ben & jerry's chocolate fudge brownie

*drizzle with passionfruit, raspberry, mango or chocolate*

## sorbets 5.25

### jude's mango sorbet

made with juicy alphonso mangoes

### jude's raspberry sorbet

brimming with refreshing raspberries

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# 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.*

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americano	3.45
cappuccino	3.75
latte	3.75
espresso	3.25
double espresso	3.45

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hot chocolate 3.45

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

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# 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!*

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cup of cha 3.45

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