


 To our
 Guests
 and
 Patrons

We would like to welcome you to Tamara Lounge and we hope your experience with us will bring forth familiarity and good spirit.

The meaning of ‘Tamara’ is from a union of cultures.

In Sanskrit it shapes an impression of flavourful ‘Spices’, whilst in Tamil it is a reference to the peaceful ‘Lotus’ flower.

However, the most fitting interpretation derives from Gujarati, meaning ‘Yours’, a place for your comfort and relaxation.

Our wonderful staff are here to ensure your satisfaction and make your experience unforgettable.

Enjoy your meal with us at Tamara Lounge.


 N - Denotes Nuts
) - Hot
)) - Extra Hot

Some dishes are made without nuts but may contain traces. We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food.

Food allergies and intolerances
 Before ordering please speak to our staff about your requirements.

An optional service charge of 10% will be added to your bill

APPETISERS

VEGETARIAN

GARLIC MOGO Fried cassava, tossed with fresh garlic	5.75
PAANI PURI) WITH VODKA SHOT PAANI PURI) WITHOUT VODKA Puffed wheat crisps served with potatoes, chick peas, cumin and tamarind water	8.50 5.50

MASALA MOGO Fried cassava sautéed with garlic, tomato sauce and spices	5.75
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POTATO BHAJJIA Potato roundels dipped in gram flour batter and fried golden crisp	4.95
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ALOO MOTI TIKKA Stuffed potato marinated with yoghurt, herbs and spices, cooked in Tandoor	6.75
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PALAK PATTA CHAAT Batter fried baby spinach with mint, tamarind chutney and sweet yogurt	6.50
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ALOO PAPRI CHAAT Crunchy wafers garnished with potatoes, chickpeas and tamarind chutney	5.75
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CHILLI PANEER)) Cottage cheese cubes deep fried and tossed in a hot wok with mixed spices	6.95
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ACHARI PANEER TIKKA Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices and sautéed gram flour. Skewered with onions and mixed peppers, cooked in Tandoor	6.95
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GARLIC MUSHROOM Spicy mushrooms and baby corn	6.75
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APPETISERS

NON VEGETARIAN CHICKEN

CHILLI CHICKEN)) Diced chicken sautéed with spices, red and green peppers	7.50
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FRIED CHILLI)) CHICKEN WINGS Chicken wings marinated in garlic and ginger paste, chillies, then deep fried	7.50
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HARIYALI CHICKEN Tender chicken breast marinated with yoghurt, coriander, mint and green chillies, cooked in Tandoor	7.50
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MULTANI CHICKEN TIKKA Juicy chicken breast marinated with fennel, cream, cheese and crushed garlic, cooked in Tandoor	7.50
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TANDOORI CHICKEN WINGS Tender chicken wings marinated with yoghurt, garlic and ginger paste, mustard paste, spices, cooked in Tandoor	7.50
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JEERA CHICKEN Chicken tossed with fried cumin seeds, cooked in a hot wok. Available on or off the bone	7.50
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TANDOORI CHICKEN } Half 7.95 } Whole 14.95 Chicken on the bone marinated with spices and yoghurt, cooked in Tandoor	
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TAMARA MIXED GRILL Tandoori prawns, chicken wings, lamb chops, chicken tikka, hariyali chicken and lamb sheekh kebab	15.95
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APPETISERS

NON VEGETARIAN LAMB

SHEEKH KEBAB Traditional Mughal minced meat with herbs and spices, cooked in Tandoor	7.50
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CRISPY CHILLI LAMB) Lamb pieces mixed with corn flour, spices, fresh peppers and spring onions	8.50
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LAMB MUSHKAKI Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste, cooked in Tandoor	8.95
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LAMB CHOPS Juicy baby lamb chops marinated with hot Indian spices, raw papaya and yoghurt, cooked in Tandoor	9.95
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KASHMIRI LAMB RACK Lamb chops infused with whole spices in hot reduced milk and finished in Tandoor	12.95
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SEAFOOD

CHILLI AND GARLIC FISH) Battered fried pieces of tilapia tossed with peppers, chillies and sprinkled with spring onion	7.95
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AMRITSARI FISH) Battered fried tilapia with gram flour, ajwain and chillies	7.50
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AJWAINI FISH TIKKA Tilapia fish marinated with yoghurt, ginger and garlic paste, ajwain seeds, cooked in Tandoor	7.95
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STEAMED FISH Tilapia fish steamed to cook finished with soya sauce, spring onions and coriander	8.50
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GARLIC CHILLI PRAWNS) King prawns sautéed with garlic, peppers and onions, cooked in a hot wok	14.95
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TANDOORI PRAWNS King prawns marinated with yoghurt, saffron, freshly ground spices, cooked in Tandoor	14.95
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GOLDEN FRIED PRAWNS) Lightly battered prawns with kashmiri red chillies, rice flour and ginger garlic paste	9.95
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MAIN COURSE

VEGETARIAN

BOMBAY ALOO Simple spiced baby potato cooked in onions, fresh tomato the most popular side dish	6.50
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PANEER TAKA-TAK Indain cottage cheese cooked with peppers in a onion and tomato masala	6.95
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EGG CURRY Home style egg curry with fresh ginger, garlic, tomatoes and herbs	6.95
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CHANA MASALA White kabuli chana cooked in spicy curry sauce	6.50
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BHINDI MASALA Okra and shallots cooked in tomato and fresh spices	6.50
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VEGETABLE JALFREZI) Mixed vegetables tossed with peppers and onions, served in a dry masala	6.50
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MALAI KOFTA Mixed potatoes and cottage cheese dumplings cooked in onion and cashew nut gravy (N)	6.95
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PANEER BUTTER MASALA Cubes of cottage cheese cooked in onion and tomato based gravy	6.95
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PALAK PANEER Cubes of cottage cheese marinated with fresh spinach puree, cooked with spices	6.95
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METHI CORN Sweet corn pods cooked in spices, onions and tomatoes with fenugreek leaves, finished with cream	6.50
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BAINGAN BHARTA Smoked egg plant pulp, sautéed with chopped onions, ginger, garlic, green chillies and fresh ground spices	6.95
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TADKA DAAL Yellow lentils tempered with garlic, cumin, onion and fresh tomatoes	6.50
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NAWABI DAAL Black lentils slow cooked overnight and lightly spiced	6.50
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MAIN COURSE

NON VEGETARIAN CHICKEN

DHABA CHICKEN Homestyle chicken breast cooked with onions and tomatoes in a tangy sauce	8.50
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DHANIA MURGH Tender chicken cubes cooked in coriander, green chillies and fresh garlic	8.95
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CHICKEN TIKKA MASALA Succulent pieces of chicken tikka simmered in a thick creamy tomato gravy	8.50
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BUTTER CHICKEN Chicken cooked in a smooth sauce of tomatoes with spices, finished with cream	8.50
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METHI CHICKEN Chicken cooked in spices, onions and tomatoes with fenugreek leaves	8.50
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KADAI CHICKEN) Chicken breast cooked with spices, in a tomato sauce with onions and peppers.	8.50
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CHICKEN KORMA Chicken breast cooked in a creamy mild coconut sauce with fragrant spices cashewnuts and almonds (N)	8.50
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SEAFOOD

GOAN FISH CURRY Tilapia fish cooked in authentic Goan spices with coconut milk	9.50
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SEAFOOD MOILEE Prawns, squid and fish simmered in a coconut broth, tempered with curry leaves and mustard seeds	12.95
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BHUNA FISH MASALA Tilapia fillet cooked with peppers, onions, tomatoes and spices	9.50
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PRAWN LABABDAR King prawns cooked with onions, cashewnuts and tomatoes, in a thick gravy (N)	14.95
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PRAWN TAWA MASALA King prawns cooked with coriander leaves, mustard seeds, cashew nuts and cream	14.95
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MAIN COURSE

NON VEGETARIAN LAMB

LAMB VINDALOO)) Cubes of lamb cooked in traditional Goan style in a spicy curry sauce	8.95
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LAMB PEPPER MASALA Lamb cubes wrapped in a thick sauce of black peppercorns, chopped onions and tomatoes	9.50
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GOSHT KA SAAG Baby lamb cooked in spinach and green herbs	8.95
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LAMB KEEMA MUTTER) Minced lamb cooked with chopped onions, garlic, ginger, garden peas, green chillies and finely ground spice	8.95
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PUNJABI LAMB CURRY Lamb cooked with spices and kashmiri chillies, in a thin gravy.	8.95
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KADAI LAMB Lamb cooked with spices, in a tomato sauce with onions and peppers	8.95
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HYDERBADI BIRYANI

Mughlai influenced style of making biryani using lemon, saffron, yoghurt, basmati rice, coriander and fried onions. Cucumber raita is served as an accompaniment.

Choose from:

MIXED VEGETABLE	7.95
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CHICKEN	8.95
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LAMB	9.50
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KESARI PRAWNS	14.95
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PLEASE ASK YOUR SERVER FOR THE DISH OF THE DAY

ACCOMPANIMENTS

RICE

PLAIN RICE	3.25
JEERA RICE	3.50
PULAO RICE	3.50

NAAN/BREAD

TANDOORI ROTI	1.95
PLAIN NAAN	2.50
BUTTER NAAN	2.50
GARLIC NAAN	2.95
CHILLI NAAN	2.95
CHEESE NAAN	3.25
PESHWARI NAAN (N)	3.95
PARATHA	3.50
KEEMA NAAN	3.95
ALOO PARATHA	3.95

SIDES/SALADS

FRIED/ROASTED PAPAD Served with home made chutneys (N)	0.95
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MASALA PAPAD	1.50
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MIXED SALAD	1.95
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PUNJABI SALAD	3.50
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MASALA CHIPS	3.95
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POTATO CHIPS	2.95
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RAITA	2.50
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PLAIN YOGHURT	1.95
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