



TAMASHA

Spring / Summer '22

STARTERS

TAMASHA PEPPERS Vegan / GF 7
Padron peppers charred to perfection and sprinkled with our Indian spice blended rock salt. Served over Tamasha Asian salad.

TRIO OF TAMASHA HUMMUS Vegan / also available as GF 7
Blitzed chick peas blended with garlic and lemon flavoured with beetroot, avocado and roasted chilli. Served with fresh naan bread.

SMOKY GARLIC MUSHROOMS V / also available as GF 8
Pan-fried creamy wild mushrooms with black and smoked garlic. Served on a bed of wilted spinach and Tamasha sourdough toast.

VEGETABLE SAMOSAS Vegan / GF 8
Two handmade triangle pastries filled with smashed baby potato, peas and spices. Served with tamarind chutney.

TAMASHA GYOZA 8
Five delicious parcels filled with your choice of crunchy diced vegetables or chicken. Served with a soy and sesame dipping sauce.

DYNAMITE CAULIFLOWER V 8
Explosive spicy cauliflower tossed in our Tamasha spiced mayo.

ONION BHAJIS Vegan / GF 8
Finely diced potato, onion and baby spinach coated in gram flour and fried until crispy and golden brown. Served with tamarind chutney. ★

STEAMED CHICKEN DUMPLINGS 9
Succulent chicken encased in a dumpling wrapper and steamed to perfection. Served with a sweet chilli sauce.

CHICKEN LOLLIPOPS ★ 10
Four chicken drumsticks slow-cooked to perfection then glazed in our honey bbq sauce. Served on top of our homemade mash.

DYNAMITE CHICKEN 10
Explosive spicy chicken fillets tossed in our Tamasha spiced mayo.

AROMATIC CRISPY DUCK 10
Served with pancakes, fresh spring onion, cucumber and hoisin dipping sauce.

GRILLED LAMB CHOPS 10
Three pieces of our Tamasha glazed lamb chops with a hint of chilli. Served with coriander and mint chutney.

TERIYAKI BEEF 10
Delicious tender beef cuts, panca chilli, teriyaki glaze and roasted sesame seeds.

CRISPY CALAMARI 10
Tender pieces of calamari coated in our secret spiced batter and fried to perfection. Served with garlic and coriander infused aioli and a chargrilled lime to squeeze over.

GARLIC & CHILLI SQUID 10
Tender squid pieces lightly fried and tossed in our secret Tamasha spice blend. Served with garlic and coriander infused aioli and a chargrilled lime to squeeze over.

TAMASHA BAO BUNS 12
Your choice of miso mushrooms or slow-cooked short rib of beef sandwiched between our pillowy soft buns, then garnished with finely diced spring onions, fresh coriander, chilli and sesame seeds. ★

DYNAMITE KING PRAWNS 12
Explosive crispy tempura king prawns tossed in our Tamasha homemade spiced mayo.

GARLIC & CHILLI KING PRAWNS 12
Marinated overnight in Amarillo chilli, garlic and fresh lime then coated in our secret seasoning and deep fried to perfection then drizzled with our Tamasha sweet chilli sauce.

TAMASHA CRAB CAKES 12
Inspired all the way from Thailand; packed with crab, ginger, chilli and coriander. Served with our Tamasha sweet chilli sauce.

SAFFRON SCALLOPS GF 14
Pan-fried scallops served on top of our homemade mash, with a citrus and saffron infused homemade butter.

FROM TAMASHA WITH LOVE 24

Our signature platter for two persons, consisting of lamb chops, dynamite king prawns, chicken tikka and Tamasha crab cakes. Served with Asian salad and coriander mint chutney.

Ideal for sharing ★

TAMASHA MAIN EVENT

BUTTER CHICKEN KATSU Sauce contains nuts 18
A delicious combination of succulent panko fried chicken breast and our heart-warming creamy Indian butter makhani sauce. Served over Jasmine rice to create a delicious twist from India and Japan.

TAMASHA THAI CURRY GF 18
A fragrant and creamy Thai green curry with your choice of either vegetables, chicken or prawns. Our chefs present this dish with Jasmine rice and a unique Tamasha touch.

TAMASHA BEEF SHORT RIB 22
Delicately spiced and slow-cooked for hours until melt in the mouth tender. Served with our buttery Tamasha mash and gravy. A must try! ★

MISO COD FILLET 22
Miso marinated cod steamed in a banana leaf. Served with fragrant Jasmine rice, tenderstem broccoli, grilled pak choi and miso broth sauce.

PAN-FRIED SEA BASS Sauce contains nuts / GF 22
Wild sea bass fillets pan-fried to perfection. Served on top of our Indian spiced mash with our butter makhani sauce on the side.

STICKY ASIAN GLAZED DUCK 24
Boneless duck cooked in an Asian inspired glaze of honey, soy, ginger, garlic and gochujang. Served with Asian salad and fries, perfect for dipping into the sticky, moreish sauce.

GRILLED INDIAN LAMB CHOPS 24
Six pieces of our Tamasha lamb chops with chilli. Served with Asian salad and our roasted Bombay potatoes.

INDIAN LAMB SHANK GF 24
Slow-cooked with fragrant Indian spices until the meat falls from the bone. Served with our creamy Tamasha mash and our secret homemade gravy.

TAMASHA SPECIAL SEAFOOD CURRY 24
An indulgent curry of king prawns and scallops slow-cooked in our homemade fusion of Thai and Indian inspired curry sauce. Topped with a fillet of pan-fried sea bass. Served with fluffy Jasmine rice.

LAMB SHANK MASSAMAN CURRY GF 26
A truly luxurious dish that's slow-cooked in a Thai Massaman sauce with the secret Tamasha spices blending together harmoniously with the lamb melting off the bone. Served with our roasted Bombay potatoes.

TAMASHA RIB-EYE STEAK 26
Delicately marbled throughout for superb, full-bodied flavour. Served with vine tomatoes and roasted Bombay potatoes. Please specify your choice of sauce from our sauce selection.

TAMASHA SURF AND TURF 36
One of our most indulgent dishes, our delicately marbled rib-eye steak with full bodied flavour. Served with our signature garlic prawns, vine tomatoes, Asian salad and roasted Bombay potatoes. ★

VEGETARIAN MAINS

Our vegetarian menu has been carefully designed by our award-winning chefs from around the world. Creating dishes to tantalise your taste buds.

TAMASHA AUBERGINES Vegan / GF 16
Roasted aubergine stuffed with Tamasha chick pea dahl. Served with a spiced tomato sauce and Asian salad.

VEGETABLE HIGHWAY CURRY Vegan / GF 16
Inspired by the streets of India. Roasted vegetables simmered in our tomato and vegetable curry sauce made with a secret blend of herbs and spices. Served with fragrant Jasmine rice.

TAMASHA MISO TOFU Vegan 16
Miso and soy sauce marinated tofu topped with toasted sesame seeds. Served with our vibrant Asian salad and roasted Bombay potatoes.

TAMASHA SKEWERS

Our Tamasha skewers are served with roasted Bombay potatoes and a dressed Asian salad.

CHICKEN TIKKA GF 18
Succulent chicken tikka marinated overnight in Indian spices, grilled and served with a coriander mint chutney.

LAMB TIKKA 20
Tender, boneless lamb fillets marinated overnight in Indian spices, grilled and served with a coriander mint chutney.

GARLIC & CHILLI KING PRAWNS GF 24
Marinated in chilli, garlic and lime, coated in our secret seasoning. Served with a coriander mint chutney.

TAMASHA MIXED GRILL TRIO GF 25
Can't decide? Have all three with a selection of our chicken tikka, lamb tikka and chilli king prawn skewers. Served with a coriander mint chutney. ★

SUNDAY ROAST

Served with roasted root vegetables, braised red cabbage, tenderstem broccoli, homemade Tamasha stuffing, Yorkshire pudding, roasted Bombay potatoes and our rich Tamasha gravy.

VEGETABLE 18

CHICKEN 18

BEEF 20

LAMB 20

SALADS

CAESAR SALAD V 10
Our twist on the classic Caesar salad. Hearts of Romaine lettuce, eggs, homemade croutons, parmesan crisps and Caesar dressing.

UPGRADE YOUR SALAD WITH OUR DELICIOUS EXTRAS:

+ **MISO TOFU** 6
+ **CHICKEN TIKKA** 6
+ **GARLIC PRAWNS** 8

TAMASHA MANGO SALAD Vegan / GF / Contains nuts 8
This vibrant dish combines sweet mango, crunchy peppers and diced vegetables. It's garnished with toasted nuts and fresh coriander and has a nice kick from the chillies.

SIDES

ASIAN SALAD 4
HOUSE FRIES 5
ROASTED BOMBAY POTATOES 5
TAMASHA CREAMY MASH 5
GRILLED ASPARAGUS 5
GRILLED TENDERSTEM BROCCOLI 5
PARMESAN AND TRUFFLE FRIES 6

SAUCES

PEPPERCORN 4
BUTTER MAKHANI Sauce contains cashew nuts / GF 4
TAMASHA GRAVY GF 4

We hope you enjoy your experience with us today,

Team Tamasha x



TAMASHAGRILL

(V) VEGGIE / VEGAN / (GF) GLUTEN FREE / ★ CHEF FAVOURITES (Please ask your server for more information)

Please inform us of any allergies or dietary requirements before you order. It is not guaranteed that any product is 100% free of any allergen due to the cross contamination in our busy kitchen.