## FATTPUNDIT

## DAIRY FREE MENU

All meals in Tangra start with these hearty，flavoursome steamed dumplings coming straight from the Steel Steamers，served with a spicy chutney，with influences from Bhutan ，Nepal，Tibet and other parts of India．

CHICKEN MOMO｜ 7
soy，garlic，spring onions

BEEF MOMO｜ 7.50
leeks，red chilli，
coriander

V E G

POPCORN CAULIFLOWER｜ 8.50
purple \＆white，smoked，soya garlic dip
CRISPY OKRA SALT＇n＇PEPPER｜ 8.50
pink salt，chillies，burnt garlic

SEAFOOD

BOMBAY CHIIIY PRAWNS｜ 13
celery，szechuan chilly，mixed peppers
CRAB $65 \mid 13$
soft shell crab，wok blistered sweet corn，charred scallion\＆Szechuan peppercorn

MEAT，GAME \＆POULTRY

## SZECHUAN HONEY DUCK｜ 15.50

crisy duck strips，five spice，steamed pancakes

LOLIYPOP CHICKEN｜ 9.50
spicy\＆crispy chicken wings served with Szechuan chutney

MANCHURIAN CHICKEN｜ 12
shallots，coriander，soy glaze
SHREDDED CHIILY VENISON｜ 14
＂Made famous at the Leopold café of Mumbai＂with smoked dark soya

RIBEYE DRY RED CHIILY 17
Beef strips，Kashmiri red chillies， roasted cashews

IAMB CHOPS－BIACK BEAN DUST｜ 19 stone flower masala rub，charred to perfection
RABBIT WONTONS｜ 13
burnt garlic，black bean，chilli oil

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MIX VEGETABLE MOMO | 6.50
    spinach, mushroom,
        courgette & tofu
    KID GOAT MOMO | 8
    garam masala, cardamom,
    ginger & garlic
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BOMBAY CHILII MOCK CHICKEN｜ 12 celery，szechuan chilly，mixed peppers

STICKY SESAME VEGETABLES｜ 10
crispy veg fritters，sticky ginger glaze

BREAD，RICE \＆NOODLES
BING BREAD｜ 4.50
buttery，crisp and crunchy
BURNT GINGER RICE｜ 5
EGG SZECHUAN FRIED RICE $\mid 6$
VEGETABLE HAKKA NOODLES｜ 9 Bean sprout，cabbage，green onion
STIR FRY SZECHUAN NOODLES \｜ 11 Chicken or beef

SIDES

TAMARIND GIAZED POTATOES $\mid 6$
Baby potatoes，black salt
STIR FRY BROCCOLI \｜ 5.50
with roasted almonds
DESSERT
VEGAN SIZZIING BROWNIE｜ 10.50
with Madagascan vanilla ice cream（v）

