

# FATT PUNDIT

## 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 & other parts of India.

### MIX VEGETABLE MOMO | 7

Spinach, mushroom, courgette & tofu

### CHICKEN MOMO | 7.50

Soy, garlic & spring onions

### BEEF MOMO | 8

Leeks, red chilli & coriander

### KID GOAT MOMO | 8.50

Garam Masala, cardamom, ginger & garlic

## VEG

### CRISPY OKRA SALT 'n' PEPPER | 11

Pink salt, chillies, burnt garlic

### STICKY SESAME VEGETABLES | 11.50

Crispy vegetable fritters with sticky ginger

### BOMBAY CHILLI MOCK CHICKEN (VEGAN) | 13.75

Celery, Szechuan chilly, mixed peppers

### POPCORN CAULIFLOWER | 11

smoked, soya garlic dip

## SEAFOOD

### BOMBAY CHILLY PRAWNS | 14.50

Celery, Szechuan chilly & mixed peppers

### CRAB 65 | 15.50

Crunchy soft shell crab, spiced mustard paste & curry leaves

## SIDES

### TAMARIND GLAZED POTATOES | 6.75

Baby potatoes, black salt

### STIR FRY BROCCOLI | 6.75

With roasted almonds

## BREAD, RICE & NOODLES

### BING BREAD | 5.90

Buttery, crisp & crunchy

### BURNT GINGER RICE | 6.25

### EGG SZECHUAN FRIED RICE | 7.25

### VEGETABLE HAKKA NOODLES | 12

Bean sprout, cabbage, green onion

### STIR FRY SZECHUAN NOODLES

Vegetable | 13, Chicken or Beef | 15

## MEAT, GAME & POULTRY

### SZECHUAN HONEY DUCK | 18.25

Crispy duck strips, five spice, pancakes

### LOLLIPOP CHICKEN | 11.50

Spicy & crispy chicken wings served with Szechuan chutney

### CHICKEN MANCHURIAN | 14

shallots, coriander, soy glaze

### SHREDDED CHILLY VENISON | 15.50

"Made famous at the Leopold Cafe of Mumbai" smoked sweet chilly, soya

### LAMB CHOPS - BLACK BEAN DUST | 26

Stone flower masala rub, charred to perfection

### RABBIT WONTONS | 14.20

Burnt Garlic, Black Bean

### RIBEYE DRY RED CHILLY | 22

Beef strips, Kashmiri red chillies, roasted cashews

## DESSERTS

### VEGAN SIZZLING BROWNIE | 12.50

With Madagascan vanilla ice cream

## OUR STORY

Originating from Kolkata, this unique cuisine was invented when the Hakka people migrated to India from the Chinese province of Canton, bringing with them their culinary treasures. Incorporating traditional Chinese cooking techniques with the spices of India to create something both new yet familiar, Indo Chinese is now an integral part of Indian cuisine.



We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen free.

If you have any food or dietary requirements please let us know.

We use soya bean oil (produced from genetically modified soya).

An optional service charge of 12.5 % will be added to your bill.