

FATT PUNDIT

HALAL 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

CRACKLING SPINACH | 11

Sweet yogurt, date & plum sauce, pomegranate

CRISPY OKRA SALT 'n' PEPPER | 11

Pink salt, chillies, burnt garlic

HAKKA CHILLY PANEER | 13.75

Cottage cheese, shallots, soy sauce, white & black pepper

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

MALABAR MONKFISH CURRY | 18

Grilled in saffron butter with fresh coconut

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

LOLLIPOP CHICKEN | 11.50

Spicy & crispy chicken wings served with Szechuan chutney

CHICKEN MANCHURIAN 14

Shallots, coriander, soy glaze

LAMB CHOPS - BLACK BEAN DUST | 26

Stone flower masala rub, charred to perfection

RIBEYE DRY RED CHILLY | 22

Beef strips, Kashmiri red chillies, roasted cashews

DESSERTS

SNOWFLAKE GELATO SIZZLING BROWNIE | 12.50

Snowflake Gelato's vanilla with chocolate covered honeycomb

VEGAN SIZZLING BROWNIE | 12.50

With Madagascan vanilla ice cream

LADY KENNY | 7.50

Inspired by Ledikeni Bengali sweet named after Lady Charlotte Canning

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.