

BRUNCH

10:30AM – 3PM EVERYDAY

BACKPACKER BREAKFAST 12

Crispy bacon, sambal pork sausage, fried egg, tomatoes, mushrooms, edamame, sweetcorn fritters served with Asian BBQ sauce

EMPEROR'S BREAKFAST 14.5

For the hungry backpacker - doubling up on eggs, sausages and bacon.

CRISPY AVOCADO STACK 10

Smashed avocado, edamame, pea shoots, kimchi, poached egg, sweetcorn fritters & BBQ sauce
Available

BACON & EGG ROTI WRAP 9

Rolled toasted roti, bacon, sautéed tomatoes, mushrooms, fried egg, house fries
or Available

RENDANG ROTI WRAP 10

Flaky warm roti with beef rendang, cucumber sambal, fried egg & picked coriander. Served with house fries

KIMCHI RICE 11

Kimchi, aromatic rice, chilli, spring onions, toasted sesame seeds
Add crispy bacon or fried egg +2

CINNAMON & PINEAPPLE PANCAKE 7

Charred pineapple stacked between light roti, sweetened condensed milk, coconut & cinnamon ice cream

EXTRAS 2 EACH

Bacon, Sausage, Mushrooms, Cheese, Tomatoes or Eggs

MEALS FOR MANCHESTER 2

Buy a meal for people sidelined by poverty
See www.eatwellmcr.org for more
#eatwelldogood

BOTTOMLESS

£36 PER PERSON

90 MINUTES OF FREE-FLOWING
BUBBLES, LAGER, RUM BEACH BUCKETS
& OUR MOST POPULAR COCKTAILS

+

ANY BRUNCH PLATE OR VEGETARIAN,
CHICKEN OR PORK LARGE PLATE

Last sitting 3pm

SMALL PLATES

JOYFUL TASTES & SHARING PLATES

KIMCHI & CUCUMBER SALAD 7

Our homemade kimchi tossed with fresh cucumber, spring onion & sesame seeds

CRUNCHY KOREAN POPCORN CHICKEN 9

Crunchy chicken bites coated in a sweet honey butter glaze.

SATAY CHICKEN 8

Grilled chicken skewers with peanut sauce, kecap manis & fresh cucumber

HOISIN SPRING ROLLS 8

Crispy vegetable rolls with hoisin sauce, crushed peanuts & fresh mint

GLAZED STICKY WINGS 9

Crispy chicken wings tossed in a sweet soy & chilli glaze
Available

PORK GYOZA 8

Steamed crispy dumplings, served with sesame oil & fresh herbs

PRAWN DIM SUM 9

Three steamed parcels of Vietnamese-style prawn dumplings in translucent pastry

SZECHUAN CRISPY SQUID 9

Crispy squid dressed with Szechuan chilli oil, yuzu mayo, pea shoots & pink peppercorns

ROASTED CORN FRITTERS 8

Drizzled with a sweet & sour glaze, with crushed peanuts, pineapple & cucumber

SAUTEED GOMA TENDERSTEM 8

Charred tenderstem broccoli, toasted cashews, sesame mayo dressing, crispy garlic & shallots

BALINESE PORK BELLY 9

Slow-cooked in star anise & cinnamon, with a rich, sticky oyster & ginger sauce, coconut milk, toasted coconut & red chilli

BANG BANG PRAWNS 9

Lightly fried fresh prawns, dressed with a mayo, sweet chilli & sriracha sauce with a dressed salad

BEEF TATAKI 10

Searred fillet steak strips with yuzu ponzu, wasabi avocado mousse & pink peppercorns

DUCK PANCAKES 10

Shredded duck, plum hoisin sauce, fresh cucumber & spring onions

ASIAN SHARING PLATTER 20

Satay Chicken, Sticky Wings, Roasted Corn Fritters, Balinese Pork Belly & Kimchi & Cucumber Salad

LARGE PLATES

INSPIRED BY THE AMAZING CUISINES OF THE EAST

CURRIES

ASIA'S RICH & SPICY HERITAGE,
CURRIED TO PERFECTION

Served with jasmine rice

THAI GREEN CURRY 15

Spicy coconut curry with bamboo shoot, ginger, galangal, green chillies, fresh Thai basil & lime leaf
Choice of Chicken, Prawn, Vegetable & Tofu**

TAMPOPO KATSU CURRY 14

Panko chicken breast served with a mild curry sauce and a side salad
Available

BEEF RENDANG 15

Slow-cooked in coconut, chilli, shallots, galangal & lemongrass. Served with roti, cucumber, soy seasoned egg, homemade sambal, caramelised coconut flakes & peanuts
Available

THAI RED CURRY 15

Spicy coconut curry with lychees, cherry tomatoes, fine beans, Thai Basil & lime leaf
Choice of Chicken or Vegetable & Tofu**
Or Rump steak +3

WOK FRESH

THE ORIGINAL FAST FOOD, PACKED WITH
GOODNESS & BOLD FRESH FLAVOURS

Served with jasmine rice

BLACK PEPPER STIR-FRY 14

Peppery sweet stir-fry tossed with red chillies, mushroom, ginger & pak choi
Choice of Chicken, Roasted Pork Belly or Tofu
Or Rump Steak +1

CHILLI LEMONGRASS STIR-FRY 14

Aromatic stir-fry infused with fresh lemongrass, roasted peppers & chillies
Choice of Chicken, Roasted Pork Belly or Tofu

PAD KRAPOW KHAI 15

Fiery stir-fry with oyster sauce, charred green beans & red peppers, seasoned with Thai basil & chillies. Served with a fried egg
Choice of Chicken, Pork Belly or Tofu or
Or Seafood or Rump Steak +1.5

TAMARIND CHICKEN 15

Zesty tamarind sauce with tender slices of grilled chicken breast, served with crispy shallots on a bed of charred tenderstems
Available

NOODLES & RICE

HEARTY, TRADITIONAL & SAVORY EATS

INDONESIAN SATAY & RICE 13

Grilled marinated chicken skewers, full-flavour rice, satay sauce, cucumber salad & prawn crackers

NASI GORENG ROYALE 14.5

Wok-fried rice with charred green beans & red peppers, flavoured with chilli, garlic, lime leaf & crispy shallots. Served with homemade sambal & a fried egg
Choice of Chicken or Prawn

THAI CURRY NOODLES 14

Red curry cooked with soft noodles, chicken, ginger, garlic & fresh lime topped with crispy noodles & shallots

PAD THAI 14.5

Rice noodles & beansprouts stir-fried in a sweet, savoury & sour sauce with roasted peanuts, egg, tofu & fresh lime
Choice of Chicken, Prawn or Tofu or
Or King Pad Thai (wrapped in an omelette) +2

YAKI UDON 14

Chunky noodles with roasted pork belly, fresh vegetables & a soy & mirin sauce
Available

SINGAPOREAN VERMICELLI NOODLES 14

Thin rice noodles cooked in mixed curry spices & light soy with roasted pork belly, chicken, prawns, fresh vegetables & egg
or Available

TRADITIONAL SOUPS

SOUL WARMED, SPIRITS LIFTED

FUKUOKA TONKOTSU RAMEN 15

Rich with noodles, sliced pork belly, charred pak choi, braised bamboo shoots, nori, soy-stained egg, sesame seeds, fulfilling bowl of Japanese comfort.

“LION CITY” LAKSA 16

Yellow noodles in fiery coconut broth, chicken, prawns, mint, cucumber, red onion, tofu, fresh lime, explosion of flavours & textures.

KATSU UDON SOUP 15

Chicken breast in a panko breadcrumb, in a delicious katsu curry soup & udon noodles
Served with a soy seasoned egg
or Available

SALADS

VIBRANT, CRISP, NUTRIENT-PACKED

JAPANESE SALAD 13

Radish, cucumber, pickled ginger, pea shoot, cabbage & shredded carrot in a sesame & soy dressing
Choice of Chicken breast, Pork Belly or Tofu

THAI RARE BEEF SALAD 14

With rump steak, cucumber, cherry tomato, fresh mint & lemongrass, radish, peanuts, red onion & pea shoot in a chilli & lime dressing

LIVE LIFE IN COLOUR WITH TAMPOPO

LONDON
FITZROVIA
WIMBLEDON

MANCHESTER
ALBERT SQUARE
CORN EXCHANGE
TRAFFORD CENTRE

WE'RE ALSO ON
DELIVEROO

SIDES

TASTY ACCOMPANIMENTS TO ANY MEAL

CHILLI GARLIC EDAMAME 5.6

With a sesame and sambal dressing

THAI PRAWN CRACKERS 4

With a sweet chilli sauce

SEASONED FRIES 4

CHILLI CHEESE CURRY FRIES 6.5

Topped with curry sauce, chilli flakes, cheese & crispy shallots

JASMINE RICE 4

EGG FRIED RICE 4.5

GRILLED GREENS 6

With garlic & soy

FLAKY ROTI 4

Two layered Indian style flatbreads

NOODLES 5

Wok-fried Chinese style or Chunky Udon

DESSERTS

CINNAMON & PINEAPPLE PANCAKE 7

Charred pineapple stacked between light roti, sweetened condensed milk, coconut milk & cinnamon ice-cream

MANGO SORBET 6

Premium quality, made with real mango
Smooth, refreshing & simple

CHOCOLATE FONDANT 7.5

Warm chocolate cake with a liquid centre, topped with nuts & vanilla ice cream

ICE CREAM 5

Choose three scoops of Cinnamon, Chocolate Chip & Vanilla

MIX & MATCH MOCHI BALLS OR

Sweet rice flour dough wrapped around a centre of gelato ice cream. Please ask for flavours
With Three Mochi 6
Or Six Mochi 9

CHURROS

Deliciously crunchy doughnuts
Popular in the Philippines
With Three Churros 5
Or Six Churros 8

Spice level Vegetarian Vegan ** Not vegetarian as dish contains shrimp paste

An optional 10% service charge for tables of 4 or more will be added to your bill. We cannot guarantee absence of allergens. Unless indicated, we use chicken thigh in all our main dishes.

@tampopo_uk

@tampopouk

tampopo.co.uk



ALLERGIES LIST



HALAL MENU



VEG/VEGAN MENU

OUR COCKTAILS

10 EACH COCKTAILS MARKED ★ ARE AVAILABLE ALCOHOL FREE FOR 7 EACH

KOPI MARTINI ^{ve} ★

Shaken with Tia Maria, orange liqueur & white chocolate

RASPBERRY FLING ^{ve} ★

Smashed fresh raspberries, hibiscus, Thai basil & lemon juice, topped with gin & sweet soda

TOKYO ICED TEA ^{ve}

Wild coconut rum, gin, vodka & tequila, topped with sweet soda, kiwi juice & cherry

SINGAPORE SLING ^{ve}

The iconic Raffles Hotel original cherry brandy, orange liqueur, gin, benedictine, grenadine & fresh pineapple juice

LYCHEE BLOSSOM ^{ve} ★

Prosecco, gin, fresh lemon & lychee juice topped with elderflower & fresh lychees

KOREAN APPLE SOUR ^{ve} ★

Pure Korean apple Soju & vodka, sweet apple juice & sour lemons, served with fresh apple slices

THAI COCONUT PUNCH ^{ve} ★

Mango & pineapple with wild coconut rum topped with creamed coconut

BANGKOK MARGARITA ^{ve}

Silver Tequila, orange liqueur, pineapple & fresh lemon juice, shaken with a red hot chilli pepper, served with a salted rim

SHANGHAI FLOWER ^{ve} ★

Sparkling lemon, rose & cherry. Topped with prosecco & vodka

SILK ROAD COSMO ^{ve}

Vodka, triple sec, hibiscus flower, lemon juice, apple juice
Or try with gin rather than vodka



Raspberry Fling

HAPPY HOUR

BEFORE 6PM & AFTER 9PM

TWO COCKTAILS FOR 14
TWO 0% COCKTAILS FOR 10

*Must be the same cocktail

DISTILLED SPIRITS ^{ve}

SINGLE 25ML 7 / DOUBLE 50ML 10 / FREE MIXERS INCLUDED

SOJU & VODKA

OVER ICE WITH FRESH SOUR APPLE

HAKU - JAPAN - 40%

Soft, rounded & subtly sweet

UKIYO RICE VODKA - JAPAN - 40%

Fragrant & elegant, this vodka is best enjoyed neat, or with a light tonic
Distilled from traditional Awamori spirit
.....

SOJU - KOREA - 17% / 12%

50ml 6 / Bottle 15

Perfect before, during and after a meal
Classic/Apple Flavour

GIN & TONIC

OVER ICE WITH THAI BASIL & FRESH LYCHEE

TARSIER ORIENTAL PINK - UK - 40%

Raspberries, dragon fruit & lychee

ROKU - JAPAN - 43%

Traditional craft gin with juniper

UKIYO BLOSSOM - JAPAN - 40%

Double distilled with shochu and again with traditional juniper shakura flower, juniper & mandarin

RUM

OVER ICE WITH GRILLED PINEAPPLE

ALUNA COCONUT - UK - 37.5%

Award-winning - Blended with toasted coconut for a natural sweetness

DON PAPA - PHILIPPINES - 40%

Super premium aged small batch rum distilled from the finest sugar cane in Negros, and aged for seven years in American oak

SANGSUM BEACH BUCKET FOR 2 -

Thailand - 40% 15

Four measures of golden rum, with classic Coke in a sharing bucket

JAPANESE WHISKEY

STRAIGHT UP, ON THE ROCKS
OR AS A HIGHBALL

HIBIKI HAROMNY - JAPAN - 43%

Produced by Yamazaki, Hakushu & Chita distilleries. Sherry & oak aged, master blended by Suntory's Shingo Torii

THE YAMAZAKI 12-YO - JAPAN - 43% 11 / 19

Described as 'Pure Gold' & multi award-winning Blended from 6 different casks; hints of peach, pineapple, grapefruit & Japanese oak

MEKHONG - THAILAND - 35%

Authentically distilled from sugar cane, molasses, herbs & spices

WINE

SPECIALLY SELECTED TO COMPLIMENT THE FLAVOURS OF THE EAST

WHITE

125ML/175ML/250ML/ BOTTLE

MACABEO ^{ve}

Molinico Loco, Murcia, Spain
23

VERMENTINO ^{ve}

Les Vignes de L'Eglise, Languedoc, France
4.8 / 6.4 / 8.6 / 25

CHENIN BLANC ^{ve}

Liberty Fairtrade, Western Cape, South Africa
5.3 / 7.1 / 9.6 / 28

PINOT GRIGIO ^{ve}

Ca' di Alte, Veneto, Italy
5.7 / 7.7 / 10.2 / 30

PICPOUL DE PINET ^{ve}

Le Caves de Richemer, Languedoc, France
5.9 / 8 / 10.7 / 31

SAUVIGNON BLANC

Ribbonwood, Marlborough, New Zealand
6.3 / 8.3 / 11.3 / 33

'LUGARA' GAVID DI GAVI

La Giustiniana, Piemonte, Italy
40

RED

125ML/175ML/250ML/ BOTTLE

TINTO

Bodegas Máximo, Castilla-La Mancha, Spain
23

SHIRAZ ^{ve}

16 Stops, South Australia
5 / 6.1 / 9.6 / 28

MALBEC ^{ve}

Kaiken Clasico, Mendoza, Argentina
5.3 / 7 / 9.6 / 28

RIOJA CRIANZA ^{ve}

El Coto, Rioja, Spain
5.9 / 8 / 10.7 / 31

CÔTES-DU-RHÔNE

Organic, Famille Perrin 'Nature', Southern Rhône, France
39

ROSÉ

125ML/175ML/250ML/ BOTTLE

GRENACHE ROSÉ ^{ve}

Monruby, Languedoc, France
25

CÔTES DU PROVENCE ^{ve}

Château du Rouët 'Villa Estérelle', Provence, France
6.1 / 8.5 / 12.2 / 36

SPARKLING

125ML/ BOTTLE

PROSECCO SPUMANTE EXTRA DRY ^{ve}

Ca' di Alte, Veneto, Italy
5.9 / 32

2018 CLASSIC CUVÉE BRUT

Rathfinny Wine Estate, East Sussex, England
49

TAMPOPO SOFTS ^{ve}

SOUR CHERRY APPLEADE 5.5

Sparkling sour apple with cherries

MANGO ON THE ROCKS 5.5

Mango mixed with fresh lime & still lemonade

YUZUADE 5.5

Sour yuzu mixed with ginger, orange & homemade lemonade

LYCHEE & KIWI KOOLER 5.5

Fresh lychee juice & kiwi topped with sparkling apple, Thai basil & fresh lime

HOMEMADE LEMONADE 3.7

CLASSIC COKE / ZERO / SPRITE 3.7

LARGE STILL / SPARKLING WATER 5

TEA & COFFEE

VIETNAMESE COFFEE ^{ve} 3.7

Traditional style, butter roasted with hints of vanilla, served with condensed milk

FLOWERING TEA ^{ve} 3.9

Silver needle tea with jasmine & globe amaranth

LOOSE LEAF ^{ve} 3.2

Breakfast, Peppermint & Toasted Hojicha

JASMINE TEA ^{ve} 3.2

FRESH MINT TEA ^{ve} 3.2

VIETNAMESE ICED COFFEE ^{ve} 3.7

Freshly brewed coffee shaken over ice with condensed milk

BEER & CIDER

SINGHA - THAILAND - 5%

330ml 5.7

ASAHI SUPER DRY - JAPAN - 5.2% ^{ve}

330ml 5.3

TIGER - SINGAPORE - 4.8% ^{ve}

640ml 7.8 / 330ml 5.3

MEANTIME IPA, UK - 4.7% ^{ve}

330ml 5.2

ASAHI SUPER DRY, JAPAN - 0% ^{ve}

330ml 4.9

CORNISH ORCHARDS DRY CIDER, UK - 5.2% ^{ve}

520ml 6.5