

PLANT BASED

This menu features mainly plant-based dishes. It includes some dishes with seafood of fish (e.g. fish sauce). Dishes marked with (V) are vegetarian, and (VE) are vegan. For any questions, please ask your server!"

BRUNCH & LUNCH

AVAILABLE UNTIL 3PM EVERYDAY

TOFU & EGG WAFFLE 9)

Fried egg, tofu, miso, mushrooms, smashed avo, sambal
(V) or (VE) Available

BALI SMOOTHIE BOWL (V) 10

Coconut apple smoothie, fresh mango, raspberries, banana, black rice, mixed seeds, pomegranate.

CRISPY AVOCADO STACK 10)

Smashed avo, edamame, tofu, kimchi, poached egg & sweetcorn fritter
(V) or (VE) Available

THAI STYLE OMELETTE 10

With mushroom and cherry tomatoes in a sweet soy sauce on a bed of steamed rice
(V) Available

KIMCHI AVOCADO RICE 12))

Kimchi, aromatic rice, chilli, spring onions, toasted sesame seeds and tofu pieces
(VE) Available

SMALL PLATES

JOYFUL TASTES & SHARING PLATES

SWEET CORN FRITTERS (VE) 7.5

Savoury sweetcorn fritters, sweet & sour glaze, peanuts & cucumber

KOREAN KIMCHI & CUCUMBER SALAD (VE) 7.5)

Crisp cucumber tossed with home-made kimchi

BROCCOLI GOMA TENDERSTEMS (V) 7.9

Mayo, sesame-infused glaze

HOISIN SPRING ROLLS (VE) 8.5

Drizzled with hoisin & peanut sauce

GLAZED STICKY TOFU (VE) 8.9

Succulent wok fried tofu with sweet soy and chilli glaze

ROASTED HISPI CABBAGE (V) 7.5

Miso butter

LARGE PLATES

INSPIRED BY THE AMAZING CUISINES OF THE EAST

CURRIES

ASIA'S RICH & SPICY HERITAGE

JAPANESE KATSU (VE) 12)

Panko sweet potato, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce

WOK FRESH

PACKED WITH GOODNESS & FRESH FLAVOURS

BLACK PEPPER STIR FRY 11.5)) (VE)

Tofu tossed with red chillies, mushrooms, ginger, pak choi, peppery & savoury

THAI GRILLED TOFU 12 (VE)

Zesty tamarind sauce, tender pieces of tofu, crispy shallot & charred tenderstems

PAD KRAPOW KHAI 13.8)))

Oyster sauce-infused tofu, Thai basil, fine bean, chillies, fried egg
(VE) Available

SIGNATURES

ENJOYED & LOVED BY US

JACKFRUIT RENDANG 18)) (VE)

Slow-cooked jackfruit in a blend of coconut, chilli, shallots, galangal, lemongrass. Served with roti, soy-seasoned egg & homemade sambal

*Please inform your server you want this dish veggie

NOODLE SOUPS

SOUL WARMED, SPIRITS LIFTED

KATSU UDON SOUP 15.5

Sweet potato in a panko breadcrumb, in a delicious katsu curry soup & udon noodles
Served with a soy-seasoned egg
(V) or (VE) Available

NOODLES & RICE

HEARTY, TRADITIONAL & SAVORY EATS

KING PAD THAI (V) 15.5

Rice noodles, bean sprouts, peanuts, cabbage, egg, tofu, fresh lime, thin omelette
(VE) Available

YAKI UDON 14.5

Chunky Noodles with tofu, fresh vegetables and a soy and mirin sauce
(VE) Available

BUDDHA BOWLS

BALANCED FRESH CLEAN EATING

Goma black rice tossed with mixed seeds, served with fresh mango, pomegranate seeds, Korean yellow radish, tomatoes, cucumber, peashoots & pickled carrots

PRESSED TOFU (VE) 13

Marinated in dark soy, gochujang & palm sugar

SIDES

TASTY ACCOMPANIMENTS TO ANY MEAL

RICE & NOODLES

JASMINE RICE (VE) 4

EGG FRIED RICE (V) 4.8

BLACK RICE (VE) 4.8

NOODLES (VE) 5

Wok-fried Chinese style or Chunky Udon Chilli

FRIES & ROTI

SEASONED FRIES (VE) 4.3)

CHILLI CHEESE CURRY FRIES (V) 5.9)

Curry sauce, chilli flakes & cheese

FLAKY ROTI (VE) 4.5

Two layered Malay style flatbreads

GREENS & LEAVES

GRILLED PAK CHOI (VE) 5

With garlic & soy

KIMCHI CUCUMBER SIDE (VE) 4.7)

TENDERSTEM BROCCOLI SIDE (V) 4.7

WHILE YOU WAIT

CHILLI GARLIC EDAMAME (VE) 5.9

Sesame Sambal

DESSERTS

CHOCOLATE FONDANT (V) 7.5

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

HONG KONG WAFFLE (V) 8.8

Hong Kong Bubble waffles, sliced banana, vanilla ice cream, dark chocolate sauce & crushed nuts

CHEESECAKE (V) 7.5

Lemon and ginger

SORBET OR ICE CREAM

Real Mango Smooth Sorbet (VE) 6

Ice Cream (Ask your server for flavours) (V) 5

) Spice level (V) Vegetarian (VE) Vegan

An optional 10% service charge for tables of 4 or more will be added to your bill. We cannot guarantee absence of allergens.

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