

# T A T T U

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Interpreting our 'Modern Chinese' concept into this special building allowed us to look at new avenues of design and led to the exploration of the ancient Chinese philosophy of Yin Yang, the blending of contrary forces to create harmony. Yin is the dark element linked with femininity, shadows, and water. Much like all Tattu interiors, our main restaurant downstairs represents 'Yin', it is detailed in feminine finishes, including our salvaged cherry trees that are brought back to life by hand to create a canopy of blossom throughout the space. Our traditional wooden fretwork and carefully styled lighting casts shadows and creates the effect of waterfalls down our granite walls. Yang is the light element linked with masculinity, growth, and fire. This new design is featured in our ground floor bar and dining areas. Utilising light natural materials and imported stone the space represents the growth of our family business into new realms offering a new take on the traditional Tattu design. Polished brass reflects light to create a warm glow through-out, the perfect environment to relax with one of our signature cocktails. The 'U' in Tattu represents the most important element of our brand, you, our guest.

Welcome to Tattu Birmingham.



Follow our food, drink and interior journey.

  @tatturestaurant

**BITES**

<b>Crispy Kale Seaweed</b> (V) (VG)	5.00
Ichimi pepper, five-spice and sweet chilli sauce.	
<b>Lotus Chip Mess</b>	8.25
Kimchi, bacon and sriracha aioli.	
<b>Sweet Soy Shishito Peppers</b> (V) (VG)	4.90
Teriyaki and ginger.	

**DIM SUM**

<b>Aromatic Duck Spring Rolls</b>	9.90
Spring onion, crispy shallots and cherry hoisin.	
<b>Wild Mushroom Spring Rolls</b> (V) (VG)	9.50
Truffle sour cream.	
<b>Surf and Turf Shumai</b>	9.90
Sticky red prawn, beef short rib and spring onion.	
<b>Lobster and Prawn Toast</b>	11.90
Sesame and sweet & sour chilli sauce.	
<b>Chicken Truffle Shumai</b>	8.50
Freshly shaved truffle and soy.	
<b>Glazed Beef War Tip</b>	9.90
Teriyaki and soy.	

**SMALL PLATES**

<b>Sticky Beef Short Rib</b>	13.90
Soy, chilli and crispy shallots.	
<b>Crispy Pork Belly</b>	11.90
Black vinegar and coriander.	
<b>Tuna Sashimi Wontons</b>	11.50
Sesame, soy and avocado.	
<b>Yellowtail and Kiwi Sashimi</b>	11.25
Soy mirin, dragon fruit and chilli salsa.	
<b>Chilli Crusted Tofu</b> (V) (VG)	8.00
Kohlrabi, coriander and chilli soy.	
<b>Salt and Pepper Aubergine</b> (V)	7.90
Garlic, chilli and five-spice.	
<b>Szechuan Rock Shrimp</b>	11.90
Carrot, sancho pepper and pickle.	
<b>Sesame Roasted Scallops</b>	15.60
Chinese sausage, crushed edamame and mint.	
<b>Chilli Salt Baby Squid</b>	10.25
Sweet chilli and spring onion.	

**TO SHARE**

<b>Braised Lamb Steamed Buns</b>	22.90
Slow cooked lamb shoulder, chilli oyster sauce and sticky dates.	
<b>½ Aromatic Duck Pancakes</b>	23.00
Szechuan, cucumber and spring onion.	

(V) Vegetarian    🌶️ Spicy dish  
(VG) Vegan option available, ask your server

Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team.

## LARGE PLATES

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<b>Wok Fired Angry Bird</b> 🍴	19.00
Chicken, roasted chilli peppers and sesame honey soy.	
<b>Chinese Barbeque Chicken</b>	19.50
Chilli, sweet soy and pickled cucumber.	
<b>Red Pepper Lamb Cutlets</b> 🍴	25.00
Chinese five-spice butter and sesame.	
<b>Sweet and Sour Iberico Pork</b>	19.90
Pineapple, banana shallots and dragon fruit.	
<b>Fillet Steak and Caramel Soy 7oz</b>	33.75
UK premium aged beef, shiitake brunoise and asparagus.	
<b>Black Pepper and Honey Ribs</b>	24.50
Garlic, chilli and soy.	
<b>Japanese Black Wagyu Ribeye 7oz</b>	74.00
Green beans and truffle sesame soy.	
<b>Vegetarian Chicken and Black Bean</b> (V)	15.00
Asparagus and mangetout.	
<b>OK Glazed Tempah</b> (V) (VG)	15.00
Padron peppers, cape gooseberry and grapes.	
<b>White Miso Salmon</b>	20.00
Black pepper, pickled ginger and cucumber.	
<b>Steamed Butterfly Sea Bass</b>	27.50
Shaoxing wine, lemon soy and caramel chilli.	
<b>Thai Style Crispy Monkfish</b>	26.75
Lime, shallots and lemongrass.	
<b>Shanghai Black Cod</b>	36.00
Hoisin, ginger and lime.	
<b>Green Pepper Lobster</b>	59.00
Jalapeños and crispy shallots.	

## RICE, NOODLES AND VEGETABLES

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<b>Steamed Jasmine Rice</b> (V) (VG)	5.00
<b>Duck Egg and Chinese Sausage Fried Rice</b>	6.00
<b>Soy Beansprout Noodles</b> (V) (VG)	5.50
<b>X.O Rice</b>	7.00
Chicken, shrimp and pancetta.	
<b>Tattu Candy Rice</b> (V) (VG)	6.00
Orange, candied ginger and beetroot.	
<b>Singapore Noodles</b>	12.00
Prawn, chicken and pork.	
<b>Special Fried Sweet Potato</b> (V) (VG)	6.50
Black vinegar glaze, spring onion and ichimi pepper.	
<b>Sweet Soy Grilled Asparagus</b> (V) (VG)	7.00
<b>Tenderstem Broccoli</b> (V) (VG)	7.00
Black sesame and truffle.	

## DESSERTS

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<b>White Chocolate Dragon Egg</b> (V)	8.00
Coconut, passionfruit and mango.	
<b>Asian Pear Sticky Toffee Pudding</b> (V) (VG)	9.50
Cinnamon, vanilla and almond.	
<b>Frozen Cherry Blossom</b> (V)	10.95
White chocolate, spiced apple and cherry.	
<b>Chocolate and Hazelnut Pagoda</b> (V)	10.50
Almond cake, lemon meringue and espresso caramel.	
<b>Tang Yuan Doughnuts</b> (V) (VG)	9.00
Black sesame, raspberry and ginger.	
<b>Banana Fritters</b> (V)	7.95
Deep fried banana and caramel shortbread.	

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CLASSIC TASTING MENU ONE

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55 per person

Available for parties of two to eight.

WAVE ONE

**Sweet Soy Shishito Peppers** (V) (VG)  
Teriyaki and ginger.

WAVE TWO

**Surf and Turf Shumai**  
Sticky red prawn, beef short rib  
and spring onion.

**Yellowtail and Kiwi Sashimi**  
Soy mirin, dragon fruit and chilli salsa.

WAVE THREE

**Chinese Barbeque Chicken**  
Chilli, sweet soy and pickled cucumber.

**White Miso Salmon**  
Black pepper, pickled ginger  
and cucumber.

**Tenderstem Broccoli** (V) (VG)  
Black sesame and truffle.

**Singapore Noodles**  
Prawn, chicken and pork.

WAVE FOUR

**Banana Fritters** (V)  
Deep fried banana and caramel shortbread.

**Asian Pear Sticky Toffee Pudding** (V) (VG)  
Cinnamon, vanilla and almond.

MODERN CHINESE MENU TWO

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65 per person

Available for parties of two to eight.

WAVE ONE

**Crispy Kale Seaweed** (V) (VG)  
Ichimi pepper, five-spice  
and sweet chilli sauce.

**Chicken Truffle Shumai**  
Freshly shaved truffle and soy.

WAVE TWO

**½ Aromatic Duck Pancakes**  
Szechuan, cucumber and spring onion.

WAVE THREE

**Fillet Steak and Caramel Soy/ 7oz**  
UK premium aged beef,  
shiitake brunoise and asparagus.

**Thai Style Crispy Monkfish**  
Lime, shallots and lemongrass.

**Special Fried Sweet Potato** (V) (VG)  
Black vinegar glaze, spring onion  
and ichimi pepper.

**Duck Egg and Chinese  
Sausage Fried Rice**

WAVE FOUR

**Banana Fritters**  
Deep fried banana and caramel shortbread.

**Cherry Blossom** (V)  
White chocolate, cherry and candyfloss.

## EMPEROR'S CHOICE MENU THREE

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96 per person

Available for parties of two to eight.

### WAVE ONE

#### Lotus Chip Mess

Kimchi, bacon and sriracha aioli.

### WAVE TWO

#### Braised Lamb Steamed Buns

Slow cooked lamb shoulder,  
chilli oyster sauce and sticky dates.

#### Sesame Roasted Scallops

Chinese sausage, crushed edamame and mint.

### WAVE THREE

#### Japanese Black Wagyu Ribeye/ Toz

Green beans and truffle sesame soy.

#### Shanghai Black Cod

Hoisin, ginger and lime.

#### X.O Rice

Chicken, shrimp and pancetta.

#### Sweet Soy Grilled Asparagus (V) (VG)

### WAVE FOUR

#### Chocolate and Hazelnut Pagoda (V)

Almond cake, lemon meringue  
and espresso caramel.

#### White Chocolate Dragon Egg (V)

Coconut, passionfruit and mango.

(V) Vegetarian    🌶️ Spicy dish

(VG) Vegan option available, ask your server

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