

T A T T U TO YOU

Now bringing the Tattu Experience into your homes with an exclusive selection of our most loved dishes.

Please note:

We have limited capacity for our collection service, orders will be processed on a first come first serve basis.

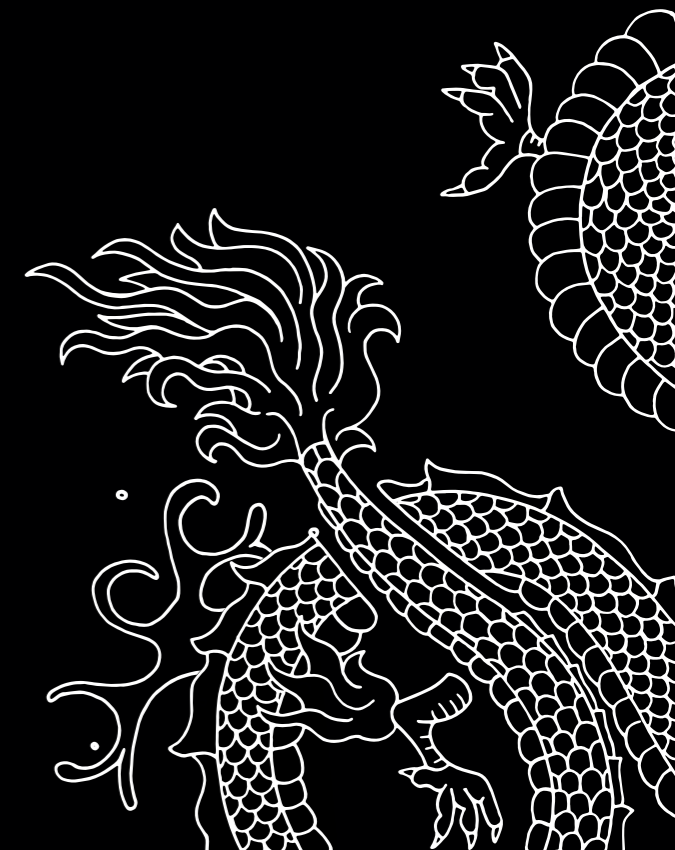
All of our dishes are prepared in a kitchen where cross contamination can occur, and sadly we cannot guarantee our food and drink is allergen free.

Allergen information on these items can be found here: tattu.co.uk/tattutoyou

Finishing Instructions:

For best results with hot dishes, remove dishes from their containers and place in a preheated oven at 180-degrees for 5-10 minutes. We recommend removing packaging and heating all wok dishes including Angry Bird, Sweet and Sour Iberico and Vegetarian Chicken and Black Bean, in a saucepan or wok to ensure they're piping hot before you enjoy.

Please note all items must be consumed on the day of purchase.



SHARING MENU 75

BITES

Lotus Chip Mess

Kimchi, bacon and sriracha aioli.

SMALL PLATES

Crispy Aromatic Duck
Spring RollsSpring onion, crispy shallots
and cherry hoisin.

Lobster and Prawn Toast

Sesame and sweet & sour chilli sauce.

LARGE PLATES

Caramel Soy Beef Fillet 7oz

Shiitake ginger brunoise
and asparagus.

Wok Fired Angry Bird 🌶️

Chicken, roasted chilli peppers
and sesame honey soy.

SIDES

Duck Egg and Chinese
Sausage Fried Rice

Special Fried Sweet Potato (V) (VG)

Szechuan, spring onion
and sweet sour salt.

DESSERT

Banana Fritters

Deep fried banana
and caramel shortbread.À
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BITES

Lotus Chip Mess

Kimchi, bacon and sriracha aioli.

Crispy Kale Seaweed (V) (VG)

Ichimi pepper, five spice
and sweet chilli sauce.

SMALL PLATES AND DIM SUM

Crispy Aromatic Duck
Spring RollsSpring onion, crispy shallots
and cherry hoisin.

Crispy Pork Belly

Black vinegar and coriander.

Wild Mushroom
Spring Rolls (V) (VG)

Truffle sour cream.

Salt and Pepper Aubergine (V) 8

Garlic, chilli and five spice.

Lobster and Prawn Toast 9

Sesame and sweet & sour chilli sauce.

RICE, NOODLES & VEGETABLES

Steamed Jasmine Rice (V) (VG) 4.5

Tattu Candy Rice (V) (VG) 6

Orange, candied ginger and beetroot.

Duck Egg and Chinese
Sausage Fried Rice 6

Soy Beansprout Noodles (V) 5.5

Special Fried
Sweet Potato (V) (VG) 6Black vinegar glaze, spring onion
and ichimi pepper.

LARGE PLATES

Wok Fired Angry Bird 🌶️ 17

Chicken, roasted chilli peppers
and sesame honey soy.

½ Aromatic Duck Pancakes 21

Szechuan, cucumber
and spring onion.

Caramel Soy Beef Fillet 7oz 32

Shiitake ginger brunoise
and asparagus.

Sweet and Sour Iberico 17

Pineapple, banana shallots
and dragon fruit.Black Pepper
and Honey Ribs 🌶️ 21

Garlic, chilli and soy.

Vegetarian Chicken
and Black Bean (V) 14

Asparagus and mangetout.

Thai Style Crispy Monkfish 32

Lime, shallots and lemongrass.

DESSERTS

Banana Fritters (V) 8

Deep fried banana
and caramel shortbread.Asian Pear Sticky
Toffee Pudding (V) (VG) 8.5

Cinnamon, vanilla and almond.

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COCKTAILS

Serves two and subject to availability.

Cherry Blossom Negroni 14

Tattu's famous trees come to life.
Gin, cherry blossom vermouth
and Campari.

Lucky Number 8 14

Are you feeling lucky?
Chocolate and chilli infused rum
and bourbon.

Crouching Tiger 14

The elegance and power of a tiger.
Gin, tequila and pink grapefruit.

BEER

Tiger 330ml 4.5

SOFTS

Coca Cola 2

Diet Coca Cola 2

Lemonade 2

Tonic 2

Still Water 4

Sparkling Water 4

*Wines, beers and cocktails available
through Deliveroo only.**Softs available on both Deliveroo and
Click and Collect.*

A request for your thoughts.

Delivery is a new undertaking for our brand so we
would really like to hear your feedback on our menu,
food, drinks and packaging first hand so that we can
continue to improve. Any issues with delivery please
contact the delivery company directly.Many thanks,
Team Tattu.

SPARKLING

Prosecco 25

Ca' del Console, Italy.

Laurent-Perrier La Cuvée 60

NV, France.

Laurent-Perrier Rosé Brut 80

France.

WHITE

Pinot Grigio 20

Mezzacorona, Castel Firmian, Italy.

Sauvignon Blanc 24

Coopers Creek, Marlborough, NZ.

Gavi di Gavi 24

La Contessa, Italy.

Petit Chablis 36

Jean-Marc Brocard, France.

ROSÉ

Pinot Grigio Rosé 20

Mannara, Italy.

M de Minuty 36

Château Minuty, Provence, France.

RED

Merlot 20

Mezzacorona, Castel Firmian, Italy.

Rioja Crianza 24

Conde Valdemar, Spain.

Winemaker's Reserve Malbec 30

Bodegas Norton, Argentina.

Cabernet Sauvignon 40

Buena Vista, California, USA.

(V) Vegetarian (VG) Vegan option available

🌶️ Spicy dish