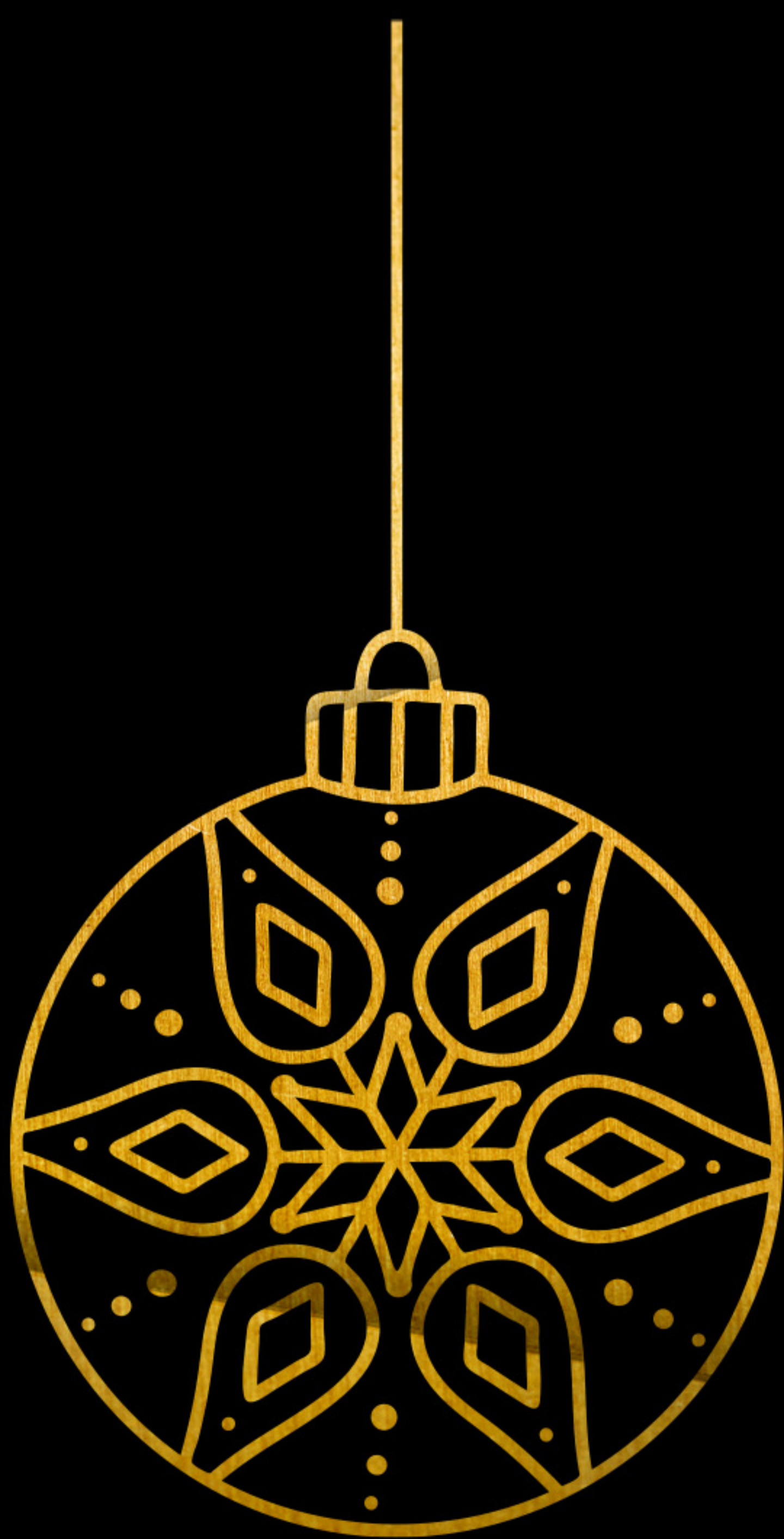


Christmas
at
Tantra



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TANTRA GIFT CARDS

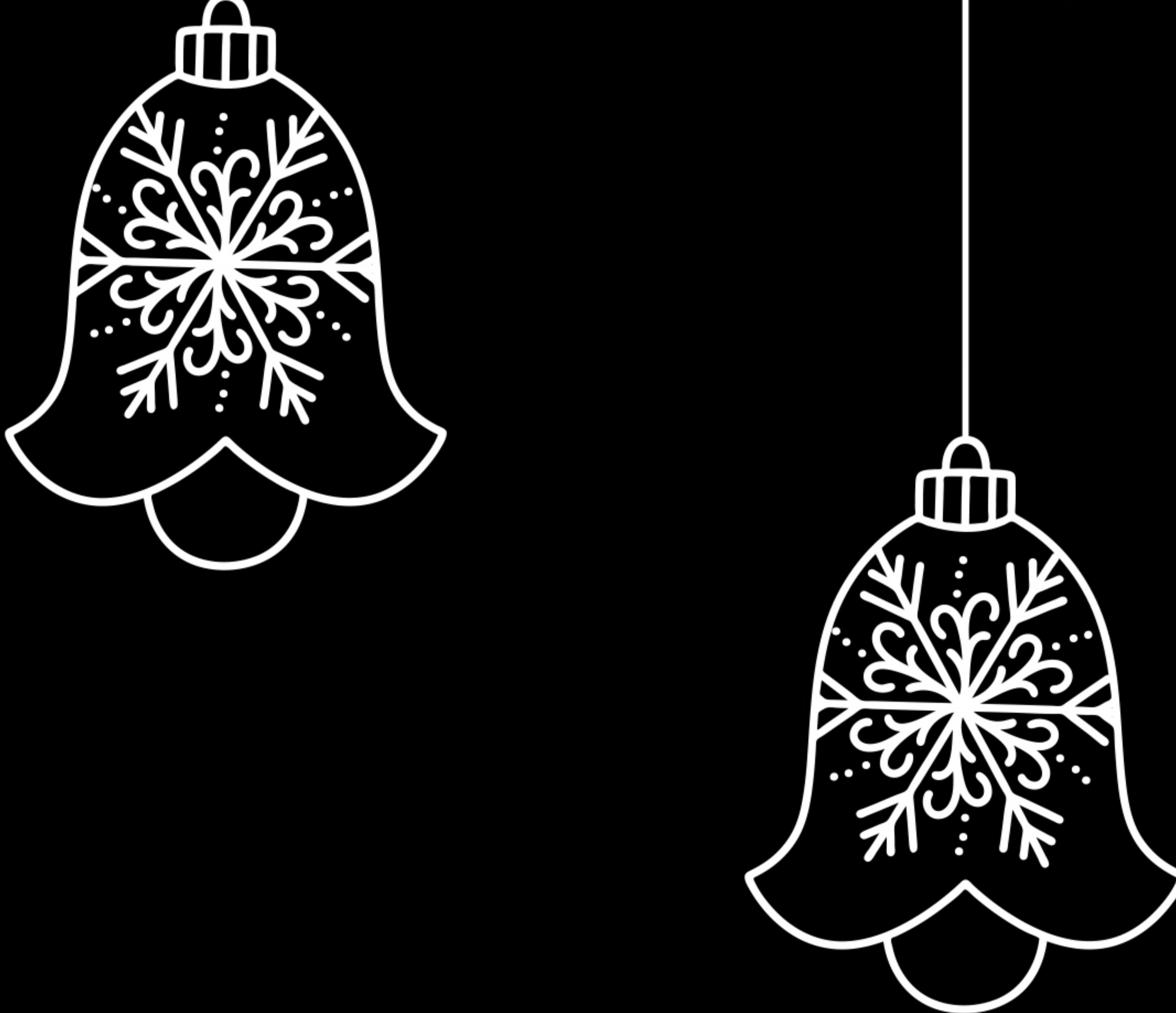
Our gift cards are the perfect present for someone who appreciates dining out.

BUY HERE

Tantra Spice and all Things Nice!

Our festive menus are available for groups for six to forty
Whether you are organising for friends and family to get together or an office outing, our team will ensure it's a celebration to remember with dishes & drinks that delight.

	Seated	Standing
Main Restaurant	70 guest	Not applicable
Private Dining Room	40 guest	60 guest



How to book:

T: Contact our team to book now

E: edinburgh@thetantra.co.uk 0131 385 0000

WWW.THETANTRA.CO.UK



THREE COURSES £42.00 PER PERSON

Join us Sunday-Thursday for our mid-week offer:
£38.00 per person

Pappad Shards £3.95

Shards of Poppadums, Khichyas & Crisps on a selection of progressive house dips

SMALL PLATES

Holly Tibetan Mog

Festive Tibetan Dumplings stuffed with Peppered Haggis Kheema, served with whisky dip

Fuchka Xplosions

Fruity, sour, spicy, sweet & tangy concoctions in crisp puffed pooris stuffed with veg goodies

Scallops on Saffron Reduction

Hand-dived Scottish scallops pan seared, kashmiri saffron infused moilee reduction, herb oil, sheermal coins

Gilafi Feidh ke Sheekh

Wild Scottish highland venison sheekh kebab, fig-ginger puree, beets glaze, crème pudina

Angara Chandan Smoked Paneer Tikka

Hand crafted Paneer a la plancha spiked with sandalwood smoke, cauli tzatziki, imli glaze, CML coulis, lemon caviar

MAINS

Festive Pouso E Tantra

Wet Brined House spiced Festive Roast Chicken supreme, rich & creamy signature sauce, roast vegetables

Paneer Makhani

A popular Punjabi mild vegetarian dish made with cottage cheese, tomatoes, cashew nuts & special spice blend; served with Basmati Rice or Naan

Bakra Qistonpe

Succulent pieces of slow cooked lamb, marinated overnight in Maui birista, Tantra Spice mix, served with Basmati Rice or Naan

Makhani Saabat Maanh

Signature Daal Makhani recreated from the original secret recipes of Mughal royal kitchen, slow cooked overnight & aged; served with Basmati Rice or Naan

Dum Hyderabadì Gosht

Authentic Hyderabadì lamb biriyani improvised! Dum pukht style! Served with Burani Boondhi Raita & Pickled Vegetables

DESSERTS

Indian Plum Cake

Festive rum soaked dry fruits & nuts cake, Dairy Ice cream, Brandy Sauce

Jilebi Granitas

Cardamom - rose infused jilebi granitas, chocolate soil, vanilla ice-cream or seasonal sorbet

Tantra Misti Cigars

Wild carrot halwa, caramel shrikhand, chocolate cigarillos, meringue ashes

SIX COURSE HOGMANAY MENU
£99.95 PER PERSON

Amuse Bouche

Seafood Poppadum

Cocktail of crabmeat, prawn & mussels on house dips, served on mini poppadum

Haggis Gold Bags

Crisp Gold Bags of Haggis pepperfry, single malt whisky dip, red sesame dip

Bhatti Spiced Partridge Breast

Slow roasted partridge breast, black cardomom infused pulao, confit tomato, curry sauce

Salmon Tikka

Grilled tikka marinated salmon fillet, jeera fondant potatoes, makhani sauce, asparagus tips

Beef rib Ularthu with Malabar Nool porotta flower

Short rib of beef in malabar peralan spices, malabar nool porotta

Tantra's Christmas Tree

Festive rum soaked dry fruits & nuts cake, Graham's fresh cream, pavlova, berries, rosemary, berry compote, mulled wine reduction

Tantra's Coffee

Nespresso premium coffee selection served with Callebaut Belgium chocolate truffles

BOOKING TERMS AND CONDITIONS

Our Festive Menu is available for tables of six guests and over throughout December

A non-refundable deposit of £10 per person is required when making the booking to secure the reservation.

Payment in full is required 14 days prior to the booking for bookings of 10 or more guests.

Reservations for 10 or more guests will require a pre-order 14 days prior to arrival.

Private dining, Exclusive use terms and conditions can be requested upon enquiry.

A discretionary service charge of 10.0% will be added to your bill.

Due to current restrictions on produce and deliveries, small items on the menu may change nearer the time.

We will do our absolute best to accommodate your preferred table plan but may be restricted depending on your size of party and other groups already confirmed.

ALLERGEN INFORMATION

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen guide is available on request at the time of booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.