

Tantra



Small Plates

Tantra Crisp Board | V | small 8 | large 12
Assorted selection of Indian crisps, served with progressive regional dips

Kadakkai Gold Bags | 8.25
Crisp gold bags of roasted Scottish mussels, stilton-kadakkai bisque dip, red sesame dip

Mixed Goll Bajji Bird's Nest | 7
Marbles of paneer, chicken, lamb, fish & potato, tomato sesame dip, sweet tamarind dip

Trio Tibetan Mog | 7.5
Steamed dumplings stuffed with Tibetan chicken fillings, mog chutney, jhol de mog

Tantra's Khasta | VGO | 12
Crisp fried semolina poori filled with garbanzo-pomme purée, veg goodies, (yoghurt), green chutney, imli glaze, CML caviar

Fuchka Xplosions | V | 9
Fruity, sour, spicy, sweet & tangy concoctions in crisp puffed poori's stuffed with goodies

Angara Chandan-Smoked Paneer Tikka | V | 14
Hand crafted spiced cottage cheese a la plancha spiked with sandalwood smoke, tzatziki, imli glaze, CML coulis, lemon caviar

Gilafi Feidh ke Sheekh | 15.5
Wild Scottish highland venison sheekh kebab, fig-ginger purée, beets glaze, crème pudina

Bone Marrow Canoes | 8.25
Roasted marrow veal, mini paratha triangles, madras shallots, jareesh

Scallops on Saffron Reduction | 9.5
Hand-dived Scottish scallops pan seared, kashmiri saffron infused moilee reduction, savoury coral, herb oil, sheermal minis

Kekda 365 | 13.5
Crisp soft shell crab in house 365 spice, tellicheri crab dip, curry butter

Emperor's Daal Shorba | V | 7.5
Soup of the Royals - A rich and creamy chickpea soup with bakarkhani stick

Mains

NON-VEG

Black Gold Gosht | 26
Signature lamb delicacy (mild) - slow cooked hyderabadi blackened lamb shank crusted with 24k gold leaf, served with manda bread

Pouso E Tantra | 19.95
Signature chicken delicacy (mild) - creamy & rich, from the secret recipes of our culinary head, served with manda bread

Spiced Lamb Rack | 19.5
Persian pistachio & spice crusted rack of lamb, glazed crudites

Bakra Qistonpé | 12.95
Succulent pieces of slow cooked lamb, marinated overnight in Mau Birista, Tantra spice mix. Best paired with a selection of our breads

Murgh Serrano | 11.5
Boneless chicken marinated overnight in spice mix spiked with serrano chillies. Best paired with our breads

SEAFOOD

Halibut / Monk Meen Ecstasy (Seasonal) | 29.95
Halibut or monkfish fillet in kuttanad spicemix, cooked in wilted banana leaf, mashed cassava, chammanthi, creamy coconut sauce

Lobster Tail Roast Masala | 32
Wild caught lobster on malabar rice pancake, mau onion & tomato roast masala, quail egg, toasted sesame & nigella

VEG

Oasis of Thar | V | 14.95
Crisp okra juliennes on daal filled churma tartlet (sweet & creamy), tossed with special Jaipuri chutneys, mini padad diamonds, shahi malai sauce

Makhani Sabat Maanh | V | 14
Signature dal makhani recreated from the original secret recipes of Mughal royal kitchen, slow-cooked overnight & aged, served with manda bread

Baingan | VG | 12
Eggplant steak topped with fire roasted bharta mash, beets - radish poriyal blades, manda bread

Panchmel Mewar Daal | V | 8.5
A nutritious & subtly flavoured mix of five lentils tempered with Tantra spices

Grill & Sizzler

Tantric Sizzler [Sharing 2 / 4 people] | 24 / 36
Mixed grill - Assorted selection of seasonal game bird, chicken, lamb, aloo & fish in flavour bursting regional spices & dips

Vegan Tantric Sizzler [Sharing 2 / 4 people] | VG | 18 / 28
Mixed grill - Assorted selection of vegan sheekh, tikka, tikki, aloo, veggies & corn in flavour bursting regional spices & dips

Tantric Lamb Cutlets | 16
Charcoal grilled spiced minted hung-curd marinated lamb cutlets, anardana, thyme cress, beets, roasted carrot truffle glaze

Grilled Jhinga | 19
Grilled jumbo king prawns marinated in tantric house spices, carrot-butternut truffle glaze

Oyster Mushroom Steak (Seasonal) | VG | 16
King trumpet (or seasonal) mushroom steak, sarson ka saag, Portobello mushroom bisque, house BBQ reduction

Salads

Watermelon, Fruits & Arcadian Salad | VGO | 9
Watermelon, feta cheese, basil, arcadian harvest, fruits, honey lime balsamic vinaigrette

Avocado Mango Salad | VG | 9
Avocado, mango, honey-lime vinaigrette

Rice

Dum Hyderabadi Gosht | 19.95
Basmati rice, crisp onions, mint, spiced lamb - dum-pukht style, burani boondi raita, pickled vegetables

Zafrani Echor Pulao | V | 14
Kashmiri saffron infused spiced basmati rice, nuts, baby jackfruit

Malligai Chawal | VG | 4.5
Aromatic basmati rice cooked in jasmine elixir made from fresh jasmine blooms steeped overnight; topped with fresh jasmine flowers

Breads

Plain Naan | 3

Garlic Naan | 3.5

Mushroom, Nigella & Blue Cheese Kulcha | 5.5

Multi Grain Tandoori Roti | 3.5

Manda - House Bread | 4

Sheermal | 4

Desserts

Mystic Falooda | V | 12.5
Falooda deconstructed! falooda, fruit spheres, rasmalai pannacotta, pista kulfi, gulabi macaroon, rose milk

White Chocolate Tandai Mousse | V | 10.95
Fresh tandai mousse with white chocolate, berries, crusted rose petals, 24K gold leaf, seasonal sorbet

Tantra Misti Cigars | V | 7.5
Wild carrot halwa, caramel shrikhand, chocolate cigarillos, meringue ashes

Jilebi Granitas | V | 6
Cardamom-rose infused jilebi granitas, vanilla ice cream

Dragon Meeta Paan (Refresher) | VG | 9
Betel leaves, paan mix, cardamom seeds; super cooled

V - Vegetarian | VG - Vegan | VGO - Vegan Option Available
Please inform waiter of any allergies or dietary requirements you may have. Allergy information is available for each dish on our menu & can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. A discretionary service charge of 10% will be added to your bill to reward good service and it goes completely to the staff.