

Tantra

Small Plates

Tantra Crisp Board | V | 8.95 small | 12.95 large

Assorted selection of Indian crisps, served with progressive regional dips

Kadakkai Gold Bags | 9

Crisp gold bags of roasted Scottish mussels, stilton-kadakkai bisque dip, red sesame dip

Trio Tibetan Mog | 8.50

Steamed dumplings stuffed with Tibetan chicken fillings, mog chutney, jhol de mog

Khasta Kachori | V | 12.95

Crisp fried semolina poori filled with garbanzo-pomme purée, veg goodies, yoghurt, green chutney, imli glaze, CML caviar

Fuchka Xplosions | VG | 9

Fruity, sour, spicy, sweet & tangy concoctions in crisp puffed poori's stuffed with goodies

Angara Chandan-Smoked Paneer Tikka | V | 17.95

Hand crafted spiced cottage cheese a la plancha spiked with sandalwood smoke, tzatziki, imli glaze, CML coulis, lemon caviar

Gilafi Feidh ke Sheekh | 15.50

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

Emperor's Daal Shorba | 8

Soup of the Royals - A rich and creamy chickpea soup with bakarkhani stick



Mains

Black Gold Gosht | 33

Signature lamb delicacy - slow cooked hyderabadi blackened lamb shank crusted with 24k gold leaf, served with manda bread

Pousso E Tantra | 26.50

Signature chicken delicacy - creamy & rich, from the secret recipes of our culinary head, served with manda bread

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.

Halibut / Monk Meen Ecstasy (Seasonal) | 39.95

Halibut or monkfish fillet in kuttanad spicemix, cooked in wilted banana leaf, mashed cassava, chammanthi, creamy coconut sauce

Oasis of Thar | V | 19.25

Crisp okra juliennes on daal filled churma tartlet, tossed with special Jaipuri chutneys, mini padad diamonds, shahi malai sauce

Makhani Sabat Maanh | V | 16

Signature dal makhani recreated from the original secret recipes of Mughal royal kitchen, slow-cooked overnight, served with manda bread

Dum Hyderabad Murgh | 19.95

Basmati rice, crisp onions, mint, spiced chicken - dum-pukht style, churri, pickled vegetables

Malligai Chawal | VG | 4.95

Aromatic basmati rice cooked in jasmine elixir made from fresh Jasmine blooms steeped overnight; a simple yet signature dish!

Grill

Tantric Lamb Cutlets | 19.50

Charcoal grilled spiced hung-curd marinated lamb cutlets, anardana, mint cress.

Grilled Jhinga | 24

Grilled tiger prawns marinated in tantric house spices

Salads

Watermelon, Fruits & Arcadian Salad | V | 9.75

Watermelon, feta cheese, basil, arcadian harvest, fruits, honey lime balsamic vinaigrette

Breads

Plain Naan | 3

Garlic Naan | 3.50

Mushroom, Nigella & Blue Cheese Kulcha | 5.50

Multi Grain Tandoori Roti | 3.50

Manda - House Bread | 4.50

Desserts

Tandai Mousse | 10.95

Fresh tandai mousse with white chocolate, berries, crusted rose petals, 24K gold leaf, seasonal sorbet

V - Vegetarian | VG - Vegan. 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.