



TANTARA

• BENGAL BISTRO •

আহার ও আলাপ



NIBBLES

A simple beginning

CRISPS & CHUTNEYS

6

A trio of Bengali accompaniments to enjoy with papadams - smoked aubergine, roasted tomato and onion-tomato relish. (Ve)

BAZAAR PLATES

Street dishes from the lively bazaars

CHINATOWN DEVIL

7.5

A Tantara signature - golden egg cubes in umami sauce inspired by Kolkata's Chinatown. (V) (S)

CALCUTTA CHEESE TOASTIE

6.5

Open-faced toast with melty chilli cheese - our Bengali take on a rarebit. (V) (S)

CABIN CUTLET

7

Cauliflower, potato, carrot and peas, gently spiced and crumbed. Kasundi alongside. (Ve)

CLUB PAKORAS

6

Crisp vegetable fritters, hot from the kadhai. Best enjoyed while gossiping. (Ve)

CHICKEN À LA KIEV

9

A Calcutta club classic - tender chicken filled with herbed butter, much loved.

TANGRA CHILLI CHICKEN

8.5

Fried chicken with garlic, soy sauce, green chilli and peppers - smoky, spicy and sweet. (S)

FISH FRY ROYALE

10

Golden, crumb-fried fish with lime and mustard - a British legacy turned Bengali classic.

DRUNKEN PRAWNS

10

King prawns wok-tossed with garlic, ginger, green chilli, soy and rice vinegar - a late night Chinatown classic. (S)

CABIN CURRIES

For the table

BUNGALOW CURRY

15.5

A comforting lamb and potato curry from the old Dak bungalows, rich Anglo-Indian warmth in a bowl. (S)

KOSHA BHUNA

15

Slow-braised lamb in a dark Bengali masala, reduced with caramelised onions to a rich, deeply spiced finish. (S)

CALCUTTA KORMA

14

Royal chicken slow-cooked in a velvety cashew gravy, gently spiced in the traditional Bengali style. (N)

CABIN CURRY

13

A comforting chicken curry inspired by the cosy cabin cafés of Calcutta. (S)

OLD DHAKA JHAL FRY

13.5

A Bangladeshi-style stir-fried chicken tossed with onions, peppers, smoked chillies and mustard. (S)

SHORSHE MAACH

18

Flaky fish bathed in a mustard sauce that bites, soothes and lingers like Bengal itself. (S)

CHINGRI MALAI

16

King prawns cooked in a gently spiced gravy, finished with mustard and cream of coconut.

PANEER KALIA

12

Paneer in a rich Bengali-style gravy, layered with spice and finished with butter. (V) (S)

THAKUR BARIR DAAL

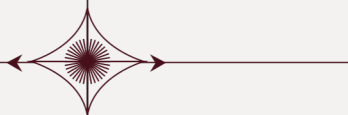
10

Golden lentils tempered with ghee, cumin and garlic - gently spiced and traditionally light in consistency. (V)

ALOO POSTO

11

Potatoes tossed with poppy seeds and a touch of mustard - mellow and quintessentially Bengali. (Ve)



ACCOMPANIMENTS

SWEET FINISH

Alongside the meal

STEAMED RICE	4
Fragrant, fluffy white rice. (Ve)	
PEAS PULAO	5
Basmati rice with green peas, ghee and delicate spices. (V)	
HOUSE SALAD	6
Leaves, radish, tomato, cucumber and fresh herbs in our house kasundi vinaigrette. (Ve)	
PARATHA	4
Flaky layered flatbread, crisped with ghee richness. (V)	
BUTTERED BABY POTATOES	5.5
Baby potatoes sautéed in garlic herb butter, finished with panch phoron spice. (V)	
CABIN FRIES	4
Crisp golden fries dusted with our house spice blend. (Ve)	

To conclude

TANTARA FIRNI	8
A saffron and rose rice pudding from the kitchens of old Bengal, with pistachio and raisins. Coconut sweet on the side. (V) (N)	

We make every effort to avoid cross-contamination, however we cannot guarantee that dishes and drinks are allergen-free. Dishes containing nuts cannot be made nut-free, as nuts are a core ingredient.

An optional 10% service charge is added to your bill. All service charge is shared amongst the team.

(V)	(S)
Suitable for vegetarians	Spicy

(Ve)	(N)
Suitable for vegans	Contains nuts

LUNCHEON MENU

Served daily from 12pm until 2pm

KATHI ROLL £12

Kolkata's famous street roll - flaky paratha filled with spiced chicken or paneer, onions, chutney, pickled chilli, with a side of cabin fries.

THE KEDGEREE £14

A classic British adaptation of khichri - smoked fish folded through buttered rice with soft egg and gentle warming spice.

KOLKATA CHICKEN BIRYANI £14

Sealed pot slow cooked biryani with chicken, potato and basmati rice. Raita served alongside. (S)

BENGAL POTATO CURRY £12

Tender potatoes in a lightly spiced Bengali gravy, served with peas pulao and seasonal pickle. (Ve) (S)

CABIN FRY-UP £12

Fried eggs, breakfast potatoes, three way masala beans served with buttered toast. (V)