



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 - crisp cauliflower in umami rich sauce inspired by Kolkata's Chinatown. (Ve) (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)

MALAI KEBAB 8
Chicken steeped in a rich, creamy tandoori marinade, finished with melted cheese. A smoky Kolkata kebab stall favourite.

TANGRA CHILLI CHICKEN 8.5
Fried chicken with garlic, soy sauce, green chilli and peppers - smoky, spicy and sweet. (S)

RAILWAY PEPPER CHICKEN 8
Roasted chicken tossed with cracked black pepper, curry leaf, garlic and chilli, inspired by railway kitchens. (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 FAVOURITES

For the table

KOSHA BHUNA 15.5
Slow-braised lamb in a dark Bengali masala, reduced with caramelised onions to a rich, deeply spiced finish. (S)

BUNGALOW CURRY 15
A comforting lamb and potato curry from the old Dak bungalows, rich Anglo-Indian warmth in a bowl. (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 and cream. (V) (S)

THAKUR BARIR DAAL 10
Golden lentils tempered with ghee, cumin and garlic - gently spiced and traditionally light in consistency. (V)

POSTO TARKARI 12
Seasonal vegetables in a lightly spiced Bengali posto gravy. Mellow, rich and full of depth. (Ve)

KOLKATA BIRYANI 16
Layered chicken and potato biryani, slow cooked in a sealed pot with fragrant basmati rice. Raita served alongside. (S)



ACCOMPANIMENTS

SWEET FINISH

Alongside the meal

STEAMED RICE Fragrant, fluffy white rice. (Ve)	4
PULAO RICE Aromatic basmati rice with ghee and whole spices. (V)	5
PEAS PULAO Basmati rice with green peas, ghee and delicate spices. (V)	5
KASUNDI SALAD Crisp vegetables, onion and green chilli with fresh herbs in a sharp Bengali kasundi dressing. (Ve)	6
PARATHA Flaky layered flatbread, crisped with ghee richness. (V)	4
BUTTERED BABY POTATOES Baby potatoes sautéed in garlic herb butter, finished with panch phoron spice. (V)	5.5
CABIN FRIES Crisp golden fries dusted with our house spice blend. (Ve)	4

To conclude

TANTARA FIRNI Chef's saffron and rose rice pudding from old Bengal, sprinkled with pistachio and topped with soft coconut bonbons, served chilled. (V) (N)	7
KOMOLA MOUSSE Caramelised spiced orange reduction in a light cream mousse, delicately sweet. (V)	7
VICTORIA SPONGE Delicate vanilla sponge layered with raspberry jam and butter cream, light, elegant and timeless. (V)	6

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) Suitable for vegetarians (S) Spicy

(Ve) Suitable for vegans (N) Contains nuts

TANTARA

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Tantara takes its name from the call of a trumpet, a signal that draws the room to attention.

Inspired by the cabin cafés of old Calcutta, we opened Tantara in tribute to our late father, who arrived in the United Kingdom in 1963 and went on to build restaurants of his own.

From him, we learned that hospitality is not a performance, but a gesture of welcome.

Our menu reflects our heritage of Bengal, from East Bengal, now Bangladesh, and West Bengal in India, shaped by rivers, seasons and generations of home kitchens.

Here, each dish is guided by its origin, and served with quiet intention.

This is Tantara.