



TANTARA

• BENGAL BISTRO •

GROUP PARTY MENU

£32 PER PERSON



NIBBLES

A simple beginning for the table

CRISPS & CHUTNEYS

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

STARTER PLATTERS

Choose one platter per person

TANTARA STARTER PLATTER

A selection of punchy Tantara favourites

Tangra Chilli Chicken

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

Calcutta Onion Bhaji

Crisp onion and spinach fritters, hot from the kadhai. Best enjoyed while gossiping. (Ve)

Chittagong Chilli Fish

Lightly battered fish tossed in a tangy, sticky chilli glaze with garlic and green chillies. (S)

KOLKATA STREET PLATTER

Street-side favourites of Calcutta.

Kolkata Chicken Chop

Crisp breadcrumb coated chicken croquette, delicately spiced and fried until golden.

Chinatown Devil

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

Calcutta Onion Bhaji

Crisp onion and spinach fritters, hot from the kadhai. Best enjoyed while gossiping. (Ve)

VEGAN STREET PLATTER

Three plant-based street-food bites.

Calcutta Beetroot Chop

Crisp beetroot and potato croquettes, warmly spiced and fried until golden. (Ve)

Chinatown Devil

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

Calcutta Onion Bhaji

Crisp onion and spinach fritters, hot from the kadhai. Best enjoyed while gossiping. (Ve)

CABIN FAVOURITES

Choose one main course per person

KOSHA BHUNA + 1

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

BUNGALOW LAMB MADRAS

Slow cooked lamb in a spicy Madras curry, inspired by the old Dak bungalows of Bengal. (S)

DHAKA JALFREZI

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

CABIN CURRY

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

CALCUTTA CHICKEN KORMA

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

CHICKEN TIKKA MASALA

Tandoori marinated chicken in a rich creamy gravy, gently spiced throughout. (N)

KING PRAWN MALAI

The classic Chingri Malai. King prawns in a gently spiced coconut gravy, finished with mustard. (S)

PANEER KALIA

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

NIRAMISH VEGETABLE BHUNA

Seasonal vegetables gently simmered in a rich caramelised onion masala with Bengali spices. (Ve)

Served with Steamed Rice, House Dal, and Chaler Roti for the table to share.

Add optional House Dessert for £6 per person