TANTARA

BENGAL BISTRO

আহার ও আলাপ

NIBBLES

A simple beginning

Crisps & Chutneys — 5
A trio of accompaniments to enjoy with papadams - roast tomato dip, mango chutney and onion-tomato relish. (**Ve**)

BAZAAR PLATES

Street dishes from the lively bazaars

Chinatown Devil — 6.5
A Tantara signature - crisp cauliflower in umami rich sauce inspired by Kolkata's Chinatown. (**Ve**) (**S**)

Club Cheese Toastie — 6
Open-faced toast with melty chilli cheese - our Bengali take on a rarebit. (**V**) (**S**)

Calcutta Onion Bhaji — 6
Crisp onion and spinach fritters, hot from the kadhai. Best enjoyed while gossiping. (**Ve**)

Kolkata Chicken Chop — 7
A Kolkata favourite. Crisp breadcrumb coated chicken croquette, delicately spiced and fried until golden.

Malai kebab — 7.5
Chicken steeped in a rich, creamy tandoori marinade, topped with a generous layer of melted cheese.

Tangra Chilli Chicken — 7.5
Fried chicken with garlic, soy sauce, green chilli and peppers - smoky, spicy and sweet. (**S**)

Dhaka Chaap Fry — 9
Stir-fried lamb with chaap spices, onions, peppers and green chilli. A Puran Dhaka favourite. (**S**)

Cabin Fish Cakes — 8
Fish and prawn cakes with ginger and spring onion, served with tomato chilli salsa.

Chittagong Chilli Fish — 8
Lightly battered fish tossed in a tangy sticky chilli glaze with garlic and green chillies. (**S**)

Drunken Prawns — 9
King prawns wok-tossed with garlic, ginger, green chilli - a late night Chinatown classic. (**S**)

CABIN FAVOURITES

For the table

Kosha Lamb bhuna — 14
Slow-braised lamb in a dark Bengali masala, reduced with caramelised onions to a rich deep finish. (**S**)

Sylhet Lamb Saag — 13.5
Tender lamb and spinach in a rich garlic and onion masala, gently spiced throughout. (**S**)

Bungalow Lamb Madras — 13.5
Slow cooked lamb in a spicy Madras curry, inspired by the old Dak bungalows of Bengal. (**S**)

Calcutta Chicken Korma — 13
Royal chicken slow-cooked in a cashew gravy, gently spiced in the traditional Bengali style. (**N**)

Cabin Chicken Curry — 12.5
A comforting chicken curry inspired by the cosy cabin cafés of Calcutta. (**S**)

Chicken Tikka Masala — 12.5
Tandoori marinated chicken in a rich creamy gravy, gently spiced throughout. (**N**)

Dhaka Jalfrezi — 12.5
A Bangladeshi-style stir-fried chicken tossed with onions, peppers, smoked chillies and mustard. (**S**)

Shorshe Maach — 16
Flaky fish bathed in a mustard sauce that bites, soothes and lingers like Bengal itself. (**S**)

King Prawn Malai — 16
The classic Chingri Malai. King prawns in a gently spiced coconut gravy, finished with mustard. (**S**)

Paneer Kalia — 12
Paneer in a rich Bengali-style gravy, layered with spice and finished with butter and cream. (**V**) (**S**)

Bengal House Daal — 9
Golden lentils tempered with ghee, cumin and garlic - gently spiced and traditionally light in consistency. (**V**)

Niramish Vegetable Bhuna — 11
Seasonal vegetables gently simmered in a rich caramelised onion masala with Bengali spices. (**Ve**)

Kolkata Biryani — 14
Layered chicken and potato biryani, slow cooked in a sealed pot with fragrant basmati rice. Raita served alongside. (**S**)

ACCOMPANIMENTS

Alongside the meal

Steamed Rice — 3.5
Fragrant, fluffy white rice. (**Ve**)

Pulao Rice — 4
Aromatic basmati rice with ghee and whole spices. (**V**)

Bengali Pulao — 5
Vegetables, ghee, whole spices and raisins, with the delicate sweetness of Bengali pulao. (**V**)

Chaler Roti — 3.5
Two gluten-free traditional rice flour flatbreads. (**Ve**)

Paratha — 4
Flaky layered flatbread, crisped with ghee richness. (**V**)

Saag Aloo — 7
Potatoes cooked with spinach, garlic, ginger and gentle spices. (**Ve**)

Cabin Fries — 4
Golden fries dusted with our house spice blend. (**Ve**)

Cucumber & Mint Raita — 2.5
Yoghurt with cucumber, mint, cumin and sea salt. (**V**)

Bengali Salad — 3
Seasonal salad with cucumber, tomato, onion and kasundi dressing. (**Ve**)

SWEET FINISH

To conclude

Tantara firni — 6
Chef's saffron and rose rice pudding from old Bengal, sprinkled with pistachio and topped with soft coconut bonbons, served chilled. (**V**) (**N**)

Komola Mousse — 6
Caramelised spiced orange reduction folded through a light cream mousse. (**V**)

Biscoff Cheesecake — 7
Creamy cheesecake with Lotus Biscoff, biscuit crumb and Biscoff sauce. (**V**)

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

PRE-THEATRE & EARLY EVENING

£18 PER PERSON • TWO COURSE MENU

Available Monday - Friday • 5pm-6.30pm

Choose one Bazaar Plate, one Cabin Favourite

Includes Steamed Rice with every curry

BAZAAR PLATES

Chinatown Devil (Ve)
Club Cheese Toastie (V)
Calcutta Onion Bhaji (Ve)
Malai Kebab
Kolkata Chicken Chop
Tangra Chilli Chicken
Cabin Fish Cakes

CABIN FAVOURITES

Kosha Bhuna + £2 *supplement*
Bungalow Lamb Madras + £2 *supplement*
Calcutta Chicken Korma (N)
Chicken Tikka Masala (N)
Dhaka Jalfrezi
Chingri Malai + £2 supplement
Paneer Kalia (V)
Niramish Vegetable Bhuna (Ve)