

Tantra

VEGAN MENU

Small Plates

Tantra Crisp Board | s 8 | L 12

Assorted selection of Indian crisps, served with progressive regional dips

Tantra's Khasta | 12

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

Fuchka Xplosions | 9

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

Watermelon, Fruits & Arcadian Salad | 9

Watermelon, arcadian harvest, charred corn & shallots, fruits, aamchur-imli glaze, honey-balsamic glaze

Avocado Mango Salad | 9

Avocado, mango, honey-lime vinaigrette

Grill & Sizzler

Vegan Tantric Sizzler 18 / 28

[Sharing 2 / 4 people]

Mixed grill - Assorted selection of vegan sheekh, tikka, tikki, aloo, veggies & corn in flavour bursting regional

Breads

Plain Naan | 3

Multi Grain Tandoori Roti | 3.5

Mains

Baingan | 12

Eggplant steak topped with fire roasted bharta mash, beets - radish poriyal blades, manda bread

Panchmel Mewar Daal | 8.5

A nutritious & subtly flavoured mix of five lentils tempered with Tantra spices

Oyster Mushroom Steak | 16

King trumpet (or seasonal) mushroom steak, sarson ka saag, Portobello mushroom bisque, house BBQ reduction

Rice

Zafrani Echor Pulao | 14

Kashmiri saffron infused spiced basmati rice, nuts, baby jackfruit, shallots onion

Malligai Chawal | 4.5

Aromatic basmati rice cooked in jasmine elixir made from fresh jasmine blooms steeped overnight; topped with fresh jasmine flowers

Desserts

Jilebi Granitas | 6

Cardamom-rose infused jilebi granitas, mint cress

Dragon Meeta Paan (Refresher) | 9

Betel leaves, paan mix, cardamom seeds; super cooled

