

Tantra

BREAKFAST MENU

Nashta

Seasonal Fruits porridge | V | 4.50

Porridge topped with Banana, Seasonal Fruits, Dates & Drizzle of Golden Syrup

Chicken Livers Pav | 5.95

Spiced Chicken Livers, Sauteed Shallots, Salads, House Ghee Pav,

Bacon Naan Foldy | 5.95

Bacon, House Spread, Cheese, Salad, Naan - Folded!

Bombay Toast Compote | V | 6.50

Sweet French Toast Tukda, Yoghurt Parfait, Shredded Coconut, Goji Berries, Seeds, Granola, Seasonal Fruits Compote

Auld Reekie Burji Pav | 8.50

Scrambled Eggs, Haggis, Neeps & Tatties, Whisky Sauce, Tomatoes, House Ghee Pav

Chickpea, Quinoa - Oats Dokhla | VGO | 9

Steamed Chickpea-Quinoa-Oats Cake, CML Puree, (Sweet Yoghurt), Aamchur & Tamarind Glaze, Coconut Chutney

Full Desi Breakfast | 9.95

Bacon, Kumbh (Mushroom), Burji, Masala Chana, Sausages, Tomatoes, House Ghee Pav or Toast

Full Scottish Breakfast | 9.95

Bacon, Mushroom, Fried Eggs, Baked Beans, Sausages, Grilled tomatoes, Tattie scone, Toast

Veg/Vegan Desi Breakfast | VG | 9.95

Vegan Masala Patty, Kumbh (Mushroom), Vegan Sausage, Masala Chana, Spiced Hash brown, Tomatoes, House Pav or Toast

Rumali Rolls

(Available for Breakfast & Lunch)

Echor Veggie Frankie | VG | 6.00

Baby Jackfruit, Veggie Goodies, Mixed Peppers Wrapped in Rumali Roti

Neerulli Chicken | 7.20

Spiced Chicken, Madras Shallots, Greens, House Chutney, Wrapped in Rumali Roti

Cottage Cheese Frankie | V | 7.20

Spiced Pomme puree, Garbanzo Beans, Grilled Paneer, House Frankie Sauce Wrapped in Rumali Roti

Sides

Toast | 1.50

White or Brown – Your Choice! Served with Jam and Butter

Masala Chana | VG | 1.75

(Spiced Chickpeas) – The Desi Baked Beans!

Masala Hash brown | VG | 2.00

Spiced House Hash brown (Two Pieces)

Sausages | VGO | 2.00

Pork or Vegan (Two Pieces)

Bacon | 2.00

Two Rashes

House Ghee Pav | 2.00

Tantra's Homemade Brioche Bun!

Haggis | 2.50

The Auld Reekie Style!

Two Fried Eggs | 2.50

Sunny Side Up!

Scrambled Eggs | 3.00

Three Eggs - Creamy & Cheesy! The Tantra Way.

Omelette | 3.50

Three Eggs - Rich & Fluffy!

Masala Burji | 3.50

Indian Spiced Scrambled Egg (Three Eggs)

Tea & Coffee

Canton English Breakfast Tea | 2.50

Canton EarlGrey Tea | 2.50

Tantra's Masala Chai | 2.95

Tantra's Masala Chai Pot | 4.50

Nespresso Premium Americano | 2.50

Nespresso Premium Flat White | 2.50

Nespresso Premium Latte | 2.90

Nespresso Premium Cappuccino | 2.90

Juice

Freshly Squeezed Orange Juice | 3.00

Cold Pressed Cox Apple Juice | 3.00

V- VEGETARIAN | VG - VEGAN | VGO VEGAN OPTION AVAILABLE Please inform waiter of any allergies or dietary requirements you may have. Allergy information is available for each dish on our menu & can be obtained by asking a member of the staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. A discretionary service charge of 10% will be added to your bill to reward good service and it goes completely to the staff.

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LUNCH MENU

Old-School Khazana

Asparagus Broccoli Sundal | VG | 7.25

Tempered Chickpeas, Asparagus & Broccoli drizzled with Grated Coconut & Mangue-Coco glaze. An energy packed South Indian vegan dish served on Romaine hearts!

Daal Tadka | £7,25

A comfort food made with lentils, tempered with desi-ghee and aromatic spice blend

Chana Masala | VG | 7.50

A Vegan gluten-free chickpea based masala gravy made with hand picked spices, cilantro, onions & tomatoes

Aloo Gobi | VG | 7.95

Baby Potatoes & Cauliflower florets cooked with onions, tomatoes in a special spice blend

Butter Chicken | 9.85

K Gujral style Makhani! A flavour rich chicken dish made with plum tomatoes, onions & aromatic spices

Tantra's Korma

Chicken 9.25 | Lamb 10.50

Mild & Creamy, Onion Coconut braised sauce enriched with Cashew nuts

Lamb Saag | 11.85

Succulent pieces of tender boneless lamb in authentic Mustard, Garlic & Spinach greens.

Meen Aleppey [Seasonal Fish] | 14.95

Kuttanad's official fish curry! [Seasonal] boneless fish fillet in a coconut, onion & tomato based tangy sauce

RICE & SIDES

Shahi Pulao Rice | VG | 4.25

A rich & aromatic Basmati rice spiked with broiled shahi jeera

Malligai Chawal | VG | 4.5

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

Sallas | 2.50

Sliced Onions, Tomatoes & Chillies soaked in a special apple-cider vinegar based pickling liquid

Burani Boondi Raita & Pickled Veggies | 3.85

Roasted Garlic infused Raita (Yoghurt) topped with fried boondi, accompanied with pickled vegetables

Dips Tray | 3.85

Green Chutney, Crème Pudina, Imli & Red-sesame

BREADS

Plain Naan | 3

Garlic Naan | 3.5

Multi Grain Tandoori Roti | 3.5

Rumali Roti - House Bread | 4

Sheermal | 4

Mushroom, Nigella & Blue Cheese Kulcha | 5.5

KIDS MENU

Chicken Nuggets & Fries | 4

6 pieces of Nuggets, served with Skinny Fries

Fish & Chips | 5

Mini Haddock Fillet, served with Skinny Fries

No Chicken Fillet! A plant based alternative | VG | 5

A Vegan, plant based healthy alternative to Chicken fillet, served with Skinny Fries

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