



SIGNATURE

COCKTAILS

Step into a world of exquisite libations at Tantra, Edinburgh's premier destination for handcrafted cocktails. Our bartenders are masters of their craft, and our cocktail menu is designed to delight and inspire. Whether you're celebrating or simply seeking an exceptional drink, join us as we raise the bar on cocktail culture.

COCOS NUCIFERA

GLOD RUM | BLUE CURACAO | COCONUT
DRAGON FRUIT

In a world where the Caribbean meets India, "Cocos Nucifera" was born. It captures the essence of swaying palms, sun-soaked shores, and exotic flavors.

Close your eyes and imagine coconut groves in India and pineapple fields in the Caribbean. This cocktail combines these tropical delights.

The Blue Curaçao hints at hidden treasures beneath azure skies. Two paradises unite, offering a sip of extraordinary bliss



£14



QUEEN OF THE DRAGON

MIDORI | COINTREAU | LIME | DRY ICE

From mystical India, the "Queen of the Dragon" arises. Cointreau, regally sweet, and Midori, a green elixir, blend in harmony. A squeeze of lime, like a dragon's breath, adds zest. A legend in a glass, it transports you to India's enchanted realms, where queens ruled with magic.

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£13

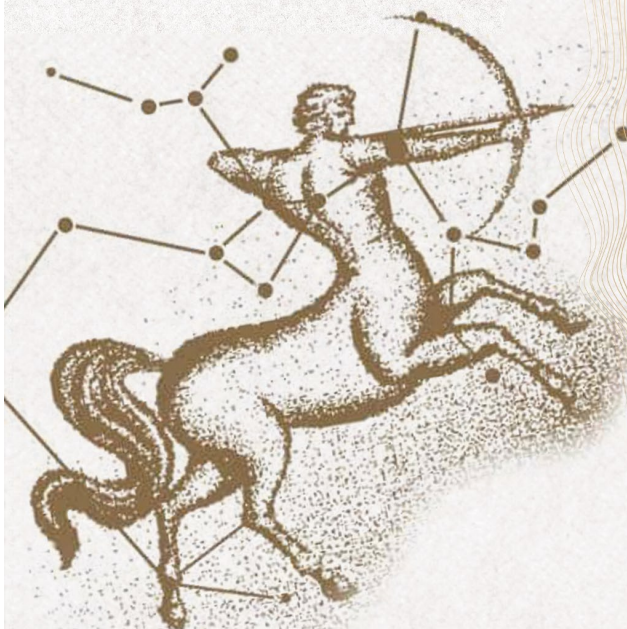
DRAGON'S EYE

GREY GOOSE | ST. GERMAIN | LEMON
PASSION FRUIT

In ancient India, where treasures held mystical power, the "Dragon's Eye" cocktail emerges.

A blend of premium spirits and exotic fruit, it's a sip of history when emperors sought its wisdom and strength.

This cocktail is a taste of India's rich past, a sip of a treasure trove of flavors, and a glimpse into the era when dragons guarded the world's most coveted secrets. extraordinary bliss



£14



SAMURAI LEGACY

AKASHI-TAI SAKE | LIMONCELLO | LYCHEE | GUAVA
LEMON | CUCUMBER | MINT

In a world where cultures collide, the "Samurai Legacy" cocktail tells a tale of honor and fusion. Sake, the heart of Japan's traditions, blends seamlessly with the crisp freshness of cucumber and the delicate sweetness of lychee.

This cocktail embodies the graceful dance of the samurai, where discipline meets elegance, and swords cross in harmony. Each sip is a journey to a realm where Japanese warriors find serenity in the mystique of India, a testament to the enduring spirit of the "Samurai Legacy" cocktail.

£14



BOOZY MANGO LASSI

MANGO RUM | YOGHURT | HONEY COMB | FRESH
MANGO PUREE

In a land where mango orchards basked in the sun's warm embrace, the "Boozy Mango Lassi" was crafted. At its heart, mango-infused rum captured the essence of India's luscious mangoes, while the creamy, yogurt-like texture paid homage to the classic Mango Lassi. A dash of exotic spices and a drizzle of honey completed the masterpiece. Each sip transported you to the vibrant orchards of India, where the king of fruits reigned supreme. "Boozy Mango Lassi" was more than a drink; it was a tropical daydream in a glass, a fusion of tradition and innovation.



£13



TLEN SE

EL JIMADOR TEQUILA BIANCO | AGAVE | BLUE
CURACAO | LIME

In a serene Himalayan village, two brothers, Tlen Se and Tlen Ome, embarked on a life-altering journey guided by their devotion to fertility gods. Tlen Se, the elder, ventured into the highlands, seeking the favor of Agnidurga, the fiery goddess. In exchange for her blessing, he dedicated his life to cultivating the agave, transforming the arid terrain into a flourishing agave plantation. The "Tlen Se" cocktail echoes the fiery essence of Agnidurga's blessing, capturing the spirit of his thriving agave fields and the prosperity they brought to their village.

£14
£22 SHARING

TLEN OME

EI JIMADOR TEQUILA BLANCO | COINTREAU |
BUTTERFLY TEA | AGAVE

Tlen Ome, the younger brother of Tlen Se, embarked on his quest in the tropical lowlands. There, he sought Prithvi's blessings, the earth goddess, by pledging to cultivate agave with respect and harmony. His agave plants thrived in the fertile soil, and his family's spirits became legendary. The "Tlen Ome" cocktail embodies the earthy, harmonious essence of Prithvi's grace, a nod to his unwavering devotion and the agave's flourishing growth, all in perfect harmony with the land. It captures the essence of Tlen Ome's devotion, the thriving agave fields, and the lasting prosperity that bloomed in perfect harmony with the land.



£14

£22 SHARING



TANTRA BUDDHA MYSTIC

VODKA | PEACH LIQUOR | ORANGE LIQUOR |
ANGOSTURA

In a tranquil realm where ancient wisdom met the sweetness of peaches, oranges, and passion fruit, the "Tantra Buddha Mystic" cocktail was born.

With each sip, you embark on a serene journey, a tribute to inner peace. Peach, orange, and passion fruit blend harmoniously, mirroring life's delicate balance.

This cocktail is an invitation to share serenity. Perfect for two thirsty souls seeking solace or a quartet to savor together, it embodies the timeless wisdom that guides us towards tranquility.

£39
2 - 3 PEOPLE



PERSEUS

BELDEVERE BARTEZAK VODKA | LYCHEE | ST.
GERMAIN | LEMON | OCEAN LEMONADE
BLUE CURACAO

In an unexpected twist of fate, Greek hero Perseus washed ashore in India, where he formed a remarkable bond with Rani, a woman of grace and wisdom.

Together, they wove a tapestry of Greek and Indian myths, celebrating unity amidst diversity. Their extraordinary friendship inspired a unique cocktail, paying homage to Perseus' odyssey and crafted with the rarest of ingredients, ocean lemonade, infusing the flavors of their adventures.

Perfect to share, up to 5 people.



£49

2 - 5 PEOPLE



BETHEL

HAPUSA HIMALAYAN GIN | SUGAR | LIME | BETHEL
LEAVES | ROSEMARY

Amidst the Himalayan peaks, where nature's artistry reigns, lies the village of Bethel. Here, the "Bethel Leaves" cocktail comes alive.

Crafted with Himalaya Gin, born from pure mountain waters and botanical treasures, this cocktail carries the essence of the lofty heights. Infused with rare Bethel leaves, a local gem, it honors the region's heritage.

Ginger beer adds its zesty warmth, echoing the fiery sunsets over the Himalayas. In each sip, you journey to Bethel, savoring the mountains' soul.

£13



HURREM

JJ WHITLEY RASPBERRY VODKA | L'AMIQUE |
LEMON POMEGRANATE

In a world where grace and beauty converged, there lived a mesmerizing ballet dancer named Hurrem. Her every movement held the power to hypnotize, transporting her audience to a realm where time ceased to exist.

Inspired by her captivating artistry, the "Hurrem" cocktail was crafted. It blended the finest spirits with exotic fruits, creating a drink as enchanting as Hurrem's performances. Each sip was a dance of flavors, a tribute to her mesmerizing talent, leaving all under its hypnotic spell.



£13



LE ROI SOLEIL

COURVOISEIR V.V COGNAC | GALLIANO | FERNET
BRANCA | ROSEMARY

Feel like Louis XIV for a moment when you order the "Le Roi Soleil" cocktail. This regal libation, inspired by the Sun King himself, is a tribute to opulence and refinement.

Crafted with the finest cognac and liqueurs, it embodies the grandeur of the Palace of Versailles and the extravagance of the French court. Each sip is a journey through time, transporting you to the era of elaborate châteaux, lavish feasts, and unmatched sophistication.

£14

HUNTERS MYSTICAL ANTLERS

£5 PER SHOT

In ancient India, a sacred deer named Mrigamuni held the power to grant wishes to the pure-hearted. Inspired by this legend, we present "Hunters Mystical Antlers", a selection of up to six shots.

Each shot, be it Tequila, Rum, Vodka, or Gin, is an elixir of enchantment. Here, you craft your own magical experience with every sip, just as those who encountered Mrigamuni did in days of old.





COCO PAAN BANARAS

**COCONUT RUM | MEETHA PAAN CREAM | LIME | SUGAR
CHOPPED BEATEL LEAVES**

**at transports you to the vibrant streets
of Banaras, where tradition and flavor
come alive.**

**This coconut rum-based elixir captures
the essence of the city's bustling
markets. Chopped betel leaves infuse a
touch of local zest, while lime adds a
zing of freshness. But what truly sets it
apart is the Meetha Paan cream, a nod
to the beloved local treat.**

**Each sip is a journey through the heart
of Banaras, where the streets buzz with
life and the flavors of tradition are as
rich as the history. It's a taste of India's
soul, an experience as unique as the
city itself.**



£14

INDIAN BARBIE

TEQUILA | DRY VERMUTH | LIME
AGAVE | DRAGON FRUIT

This captivating blend is a fusion of spirits that dance on the palate, evoking the mystique of India's vibrant landscapes and the intrigue of its cultural tapestry. With each sip, you embark on a journey through a land where ancient traditions meet contemporary charm.

The dragon fruit, with its dazzling hue and exotic essence, adds a touch of magic to this libation. "Indian Barbi" is not just a cocktail; it's an experience that encapsulates the spirit of India in every drop, inviting you to savor the allure of a far-off world.



£14

KING IS ONLY ONE

REMY MARTIN X.O. | GALLIANO | AZAUNE | SAFFRON VERMOUTH
FERNET BRANCA | ROSEMARY

£25

In the ancient history of India, there reigned a legendary king, whose wisdom and splendor were known far and wide. His name, lost to the sands of time, is whispered only in the most hallowed of stories.

This king's court was a place of opulence and extravagance, where the finest treasures of the land were displayed. But amidst the riches, there existed a secret known to a privileged few the "King is Only One" cocktail.

This extraordinary libation was a testament to the king's impeccable taste. Its heart was the remarkable Remy Martin X.O., a symbol of refinement befitting a monarch. Each sip was an ode to the king's legacy, with layers of flavor that spoke of his wisdom, his grandeur, and his unparalleled rule.

But there was a catch, for just as the king was one, so too was his cocktail. Only one could be savored at a time, in keeping with the spirit of his unique reign. It was a tradition that upheld the king's legacy, a reminder that in the world of cocktails, as in the realm of kings, there could be only one.



MYSTICAL COCKTAILS

KING ON THE THRONE – £13

J.J WHILEY VANILLA VODKA, PASSION FRUIT, PINEAPPLE, VERMOUTH, LEMON, PASSOA



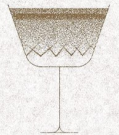
STELLA BUTTERFLY – £12

WHITE RUM, ELDELFLOWER, LIME, BUTTERFLY THAI TEA, MINT, BLUE SUGAR, LEMONADE



INSPIRED BY CHANEL – £14

COGNAC, CAMPARI, BLACKCURRANT EXTRACT, PROSECCO, LEMON



CROCUS STARTIVIUS – £12

MEZCAL, COINTREAU, FRESH ORANGE, SAFFRON EXTRACT, MANARIN BITTERS, LIME, SUGAR



DIVINE HIBISCUS – £13

BOE HIBISCUS GIN, HIBISCUS LIQUOR, CAMPARI, LEMON, HIBISCUS FLOWER.



TANTRA OLD FASHIONED – £12

BOURBON WHISKY, BROWN SUGAR, ANGOSTURA BITTERS, ORANGE CINNAMON SYRUP



PRINCESS OF PERSIA – £14

BOMBAY

SAPPHIRE, MARASCHINO, BLACKCURRANT EXTRACT, LEMON CREME VIOLET, ROSE WATER, ORANGE BLOSSOM.



BLOSSOM TAROCCO – £13

GIN, CREME DE MURE, ORANGE BLOSSOM, BONNE MAMAN JELLY, LEMON, ORANGE EXTRACT.



ABSINTHIUM PICASSO – £15

LA FEE PARISIENNE ABSINTHE, ORGEAT, PERNOD, MINT, TONIC WATER



LONGEST JOURNEY ICED COFFEE – £11

COFFEE CREAM LIQUEUR, COFFEE, SINGLE CREAM.



FLORAL SOUR – £12

GIN, CREME DE VIOLET, LIME, LAVANDER SYRUP.



VIOLET SUNSET – £12

GIN, ELDERFLOWER LIQUEUR, CREME DE VIOLET, LEMON SUGAR



SEA BEAST CHILI – £12

TEQUILA, COINTREAU, LIME, AGAVE, CORIANDER, CHILLI TOBASCO.



CLASSIC COCKTAILS



DAIQUIRI - £9.50

WHITE RUM, LIME, SUGAR SYRUP



VODKA MARTINI - £9.50

VODKA, DRY VERMOUTH, OLIVE OR LIME TWIST



GIN MARTINI - £9.50

GIN, DRY VERMOUTH, OLIVE OR LIME TWIST



ESPRESSO MARTINI - £9.50

VODKA, COFFEE LIQUEUR (SUCH AS KAHLÚA),
FRESHLY BREWED ESPRESSO, SIMPLE SYRUP



MANHATTAN ON THE ROCK - £9.50

BOURBON OR RYE WHISKEY, SWEET VERMOUTH,
ANGOSTURA BITTERS



NEGRONI - £8.50

GIN, CAMPARI, SWEET VERMOUTH



MOSCOW MULE - £8.50

VODKA, GINGER BEER, FRESHLY SQUEEZED LIME
JUICE, LIME WEDGE FOR GARNISH



APEROL SPRITS - £9.50

APEROL, PROSECCO, SODA WATER, ORANGE SLICE

DESSERT COCKTAILS

GREEN LANTERN – £11

CREME DE MENTHE, CREME DE CACAO, CREAM

Enter the world of "Green Lantern," a cocktail crafted to illuminate your dessert experience. In a realm where sweet indulgence reigns supreme, this libation is your beacon of flavor.

At its core lies the silky embrace of crème de menthe, a minty elixir that awakens the senses. It mingles with the rich, velvety depths of crème de cacao, creating a symphony of contrasting yet complementary flavors.

With each sip of the "Green Lantern," you embark on a culinary adventure, where dessert and cocktail converge into a harmonious duet. It's the perfect companion to your sweet finales, a testament to the idea that even in the darkest corners of indulgence, a green lantern of minty freshness can guide the way to perfection.

VALLE DU CHOCOLAT – £13

BAILEYS | KAHLUA | VANILLA VODKA | COFFEE CREAM | BELGIUM CHOCOLATE SPOON

Step into the enchanting world of "Vallée du Chocolat," a dessert cocktail that whisks you away to a land where cocoa reigns supreme.

At its heart lies the decadence of vanilla vodka, a spirit that marries perfectly with the rich, dark embrace of coffee. Cream adds a velvety touch, transforming each sip into a silky indulgence that caresses your palate.

But that's not all. "Vallée du Chocolat" is a visual treat as well. It arrives adorned with a homemade chocolate spoon, an edible work of art that beckons you to plunge it into your drink. A green glacé cherry crowns this delightful concoction, offering a burst of color and flavor.

This is more than a cocktail; it's a journey through a chocolate dreamland, where every element is carefully curated to create an

PEACOCK PISTACHIO – £13

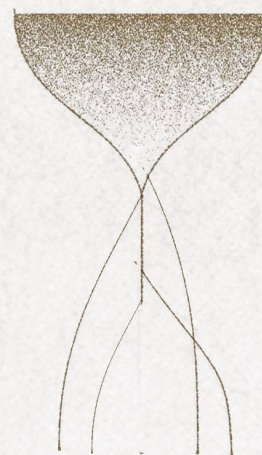
COCONUT RUM | PISTACHIO CREAM | PISTACHIO LIQUEUR | MAMAM JELLY

Immerse yourself in the enchanting narrative of "Peacock Pistachio," a dessert cocktail that celebrates the kaleidoscope of India's regional flavors.

At its core, this libation combines the exotic allure of coconut rum with the richness of pistachio liqueur. Together, they form a harmonious marriage of ingredients that embodies the diverse tapestry of India.

From the mystical allure of Rajasthan, where the peacock reigns as a symbol of elegance and grace, to the lush orchards of Kashmir, known for their exquisite pistachios, "Peacock Pistachio" bridges these two distant worlds.

With each sip, you embark on a journey that traverses the vibrant landscapes of India, where every flavor tells a story. It's more than a cocktail; it's an odyssey through the heart of this magnificent country, where tradition and innovation dance together in perfect harmony.



MOCKTAILS

MANGO LASSI – £8

FRESH MANGO, YOGHURT, HONEY COMB, CINNAMON, CARDAMON
SWEET PEPPER



VIRGIN STELLAR – £7

FRESH LIME, APPLE JUICE, MINT, SUGAR, BUTTEERFLY TEA
LEMONADE



AFTER GLOW SLUSHEEE – £7

PASSION FRUIT, LIME, CRANBERRY



MANGO COLADA – £8

COCONUT PUREE, MANGO, LIME.



PASSIFLORA – £8

PASSION FRUIT, JAM ROLY SODA, PASSION FRUIT SYRUP, LIME.



AL PISTACCHIO – £8

PISTACCIO, DOUBLE CREAM, RASPBERRY JAM, HONEY



MAMA'S GARDEN – £7

KIWI, LYCHEE, GUAVA, LIME, SODA, KIWI HOMEMADE SYRUP



STRAWBERRY TWILIGHT – £7

CRUSHA STRAWBERRY, CREAM, CRANBERRY, AGAVE
FRESH STRAWBERRY PURE



ELDERFLOWER SPRITS – £7

ELDELFLOWER, LIME, APPLE, MINT, LEMONADE



HIBISCUS LEAF INFUSION – £7

STRAWBERRY, PINEAPPLE, ORANGE



MAVA – £7

MANGO, PASSION FRUIT, LIME, MINT



RASPBERRY SPRITS – £8.5

WHITLEY NEIL RASPBERRY GIN 0%, RASPBERRY SYRUP, LEMON
LEMONADE



RHUBARB & GINGER SPRITS – £8.5

RHUBARB & GINGER GIN 0%, RHUBARB SYRUP, LEMON
LEMONADE

