



tanatan

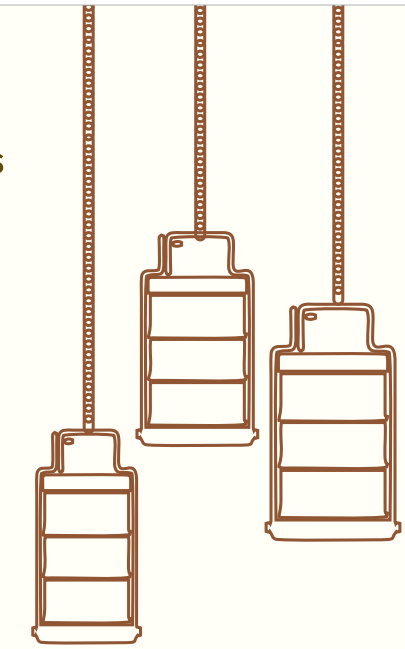
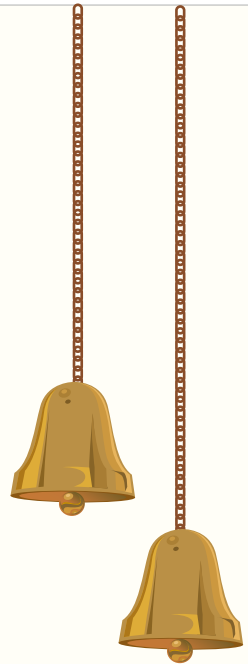
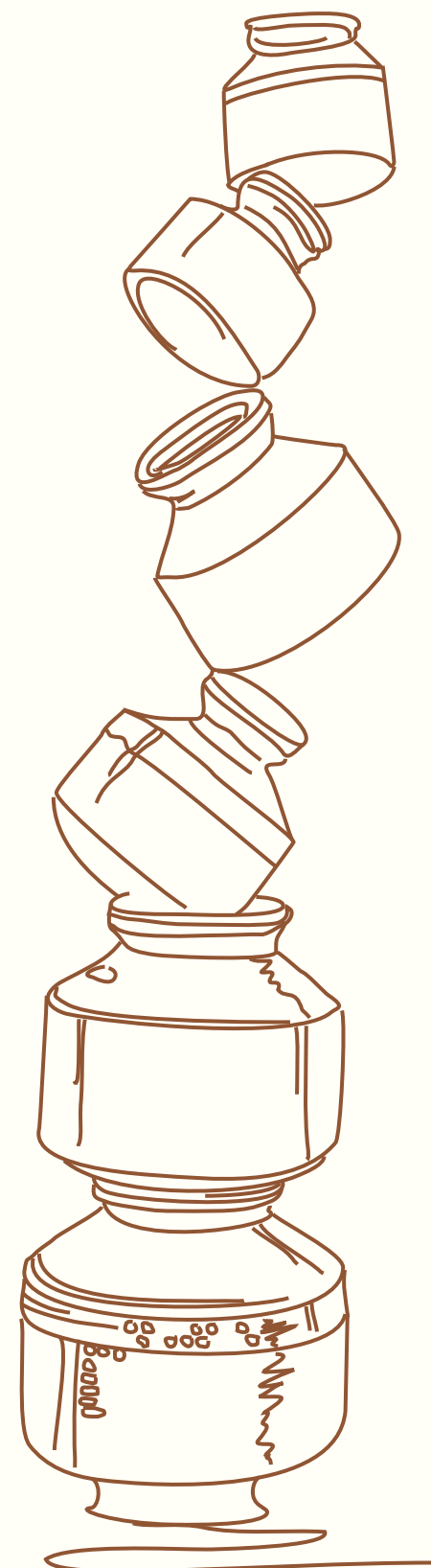


tanatan

CHEF'S FORWARD

At Tanatan we celebrate the pride of being who we are, not just as Indians, but as global citizens. Our Food and beverage concepts reflect the same sentiments. While we have a progressive take on Indian cuisine, cross-cuisine, cooking techniques have been adapted to bring out the best, the core values and authentic nuances of the traditional dishes have been conserved. True to our 'concept based cookery' ethos we endeavor to serve not just ancient, hidden and rare recipes from the different regions, there is also a concerted effort to bring about a focused yet modern approach to well-known and popular dishes.

We welcome you to celebrate and re-discover our legacy through our innovative yet deep rooted representation.



NARAM GARAM

Crispy Jheenga Tempura In A Curry Leaf Lemongrass Broth (Try this one...) 35

Murg Yakhni Shorba (Hearty broth of pureed almonds with an aromatic stock) 25

Roasted Veggies In A Curry Leaf Lemongrass Broth (Veggie delight) 22

Kaffir Lime Roasted Tomato Rasam (Spicy South Indian Soup With Hints Of Kaffir Lime) 22

Curried Lentil Soup 22

SHURUAAT

Pulled Tandoori Murg Pappadum Salad (Desi touch) 25

Dal Vadai Chatar Patar (Lentil fritters served with an in-house salad and hummus) 25

Herbed Daliya with feta & pomegranate 22

Feta Beetroot Watermelon Salad in Balsamic Cumin Honey Vinaigrette. 25

Food here is freshly made, your patience is appreciated | Taxes as applicable

Makkai & Sprout Ke Chaat 22

Dhaaba Kachumber 15

CHOTI BHOOK

Non Veg

Multani Murgh Tikka (Succulent Chicken with Byadagi Chilli) 45

Shorshe Murg 45

Bhuna Chaap (Mutton Chops Slow Roasted In A Traditional Pot & Finished On A Thick Iron Griddle) 69

Chicken Tikka 45

Mirza Sahab Ke Gosht ke Kebab 61

Kozhi Ghee Roast 45

Bhatti Da Murgh (Chicken Marinated in Exotic Spices Yogurt and completed with the crisp Finish on the bhatti) 45

Murg Bharwaan Lahori (Smoked keema stuffed in chicken breast) grilled to perfection) 45

Chaakori Murg Kebab 45

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Bhuna Jeera Chaas 10

Patiala Lassi 12

Raunake Seekh (Succulent Mutton Seekh Toped with creamy cheese sauce) 61

Mutton Pepper Fry (A Spicy Kerala Delicacy) 61

Banjara Murgh Tikka (Murgh tikka with an interesting twist) 45

Zafrani Murg Tangdi (Subtle notes of saffron combined with Indian spices) 45

Murg Malai Tikka (Delightful Combination of Chicken and Cheese) 45

Tanatan Chaap Tajdar (24 Hours succulent marinated chopos cooked to perfection) 65

Non Veg Platter (Chicken Chaakori Kebab/Murgh Tikka /Mirza Saheb ke Gosht Kebab) 140

CHOTI BHOOK

Vegetarian

Khaw Suey Samosa

(Deconstructed khaw suey that will blow your mind)

25

Palak Patta Chaat

(Crispy Spinach Leaves with Gram Flour Coating Topped Tamrined Chuttni, Blended Yogurt and Seasoning)

25

Bambaiyaa Puri Chaat

(Crispy Semolina and flour Chips topped with yogurt and hot spices)

25

Chandni chowk ki Papdi Chaat

(Flour Chips Topped with chilled yogurt, chuttni, ginger and Hot Spices)

25

Hare Bhare Chakke

35



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Kumbh Khazana

(Mushroom stuffed with a delicious combo of spinach & cheese)

41

Palak Dahi Ke Seekh (J)

(Roasted spinach kebabs with a fragrant hung curd filling)

40

Parmesan Crusted Baby Aloo

(Tandoori baby potato with a creamy parmesan crust)

38

Veg Platter

75

TANATAN COASTAL STREET

Tanatan Masala Fry Lobster

145

Tanatan Masala Fry Crab

75

Tanatan Masala Fry (Pomfret)

100

Tandoori Pomfret

100

Tanatan Masala Fry King Fish (Surmai)

70

Tanatan Masala Fry Kaane Fish (Lady Fish)

70

Tandoori Rawas Tikka

75



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Tandoori King Fish

70

Tandoori Hamour

70

Hamour Rawa Fry

70

Tandoori Lobster

145

Tandoori Crab

75

Aamchi Tanatan Prawns

50

Tandoori Jhinga

75

Sukka (220Gm per portion) Crab

75

Sukka (220Gm per portion) Prawns

75

Sukka (220Gm per portion) Squid

59

Bombil Fry

50

Bombil Sandwich

41

Seafood Platter

180



CHEF KI MARZI

Non Vegetarian.....55

Lamb Shaank Pulao with Raita

Kori Roti Bowl

Saagwala Kukkad With Lacchha Paratha
(A flavourful North Indian curry)

Dilli Ki Galiyon Se
(Humara Butter Chicken, Dal Bukhara, Lacchha Paratha)

Sunny Side Up Appam With Chicken Sukha
(A delicious combo of coastal chicken with a south Indian pancake)

Vegetarian.....45

Subz Potli Biryani

Mangal Pandey Ki Pasand
(Asli pindi chole served with aloo kulcha)

Lassuni Palak Paneer With Lacchha Paratha
(For the paneer lovers)

Veg Stew With Appam
(Gravy of slow cooked veggies served with Appam)

Dal Khichdi With Schezwan
(Lentils & rice cooked together and tempered with indian tadka served with asian chutney)

Sunny Side Up Appam With Chicken Sukha
(A delicious combo of coastal chicken with a south Indian pancake)



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AAP KI MARZI

Non Vegetarian

Laal Maas
(A take on the Rajasthani speciality)
55

Meat Tanatan
(Lamb Pieces slow cooked with in-house spices on the angeeti)
55

Salli Boti
55

Humara Butter Chicken (Rich & delicious)
45

Saagwala Kukkad (Punjabiyaan da swaad)
45

Murgh Biryani
45

Ghost Biryani
55

Prawns Biryani
65

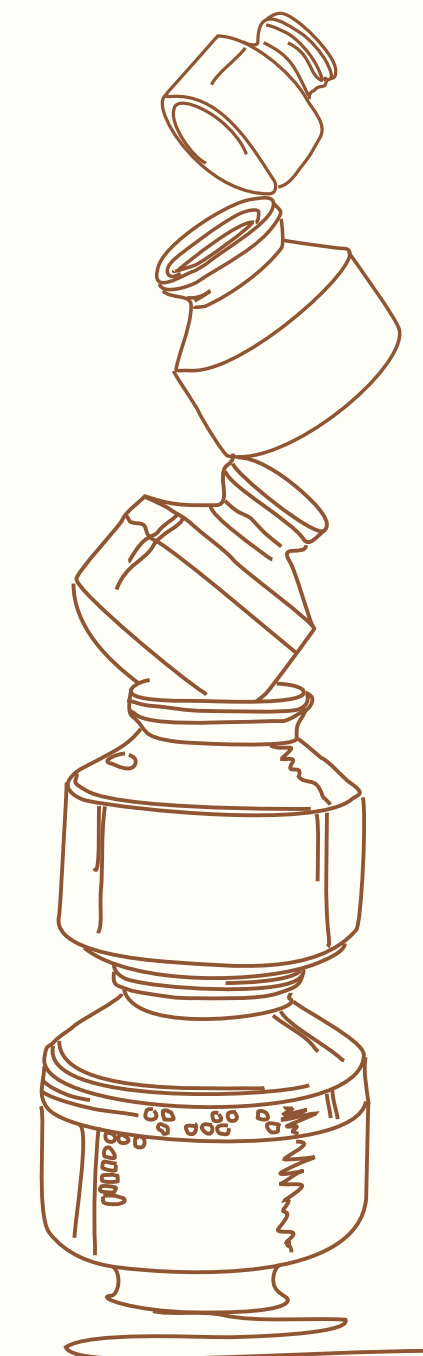
Shahi Ran Biryani
205

Gassi Chicken
40

Gassi Prawn...Authentic Manglorean Style
75

Manglorean Fish Curry
50

Raw Mango Prawn Curry (Zing it up...)
71



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AAP KI MARZI

Vegetarian

Lassuni Palak Paneer
(For the spinach lovers)
30

Pahadganj Wala Paneer
(Cottage Cheese Flavoured with coriander and scallions)
30

Mushroom Green Peas Gassi
(Authentic Mangalorean style)
30

Vegetable Stew (J)
(Subtle & lovely)
30

Firangi Nuska
(Exotic Vegetables in a subtly spiced cashew tomato Gravy)
30

Baby Corn Mushroom Tawa Masala
(Flavoursome Concoction Of Mushroom & Babycorn)
30

Pindi Chole
(Try it with kulcha)
30

Humaara Paneer Makhni (J)
(Rich & delicious)
30

Vilaayati Vegetables
35



Bhindi Do Pyaaza
30

Aloo Gobi
28

Sarson Ka Saag (Seasonal)
(Served with safed makhan & gur)
30

Maa Ke Haath Ka Rajma
28

Aloo Jeera
25

Kashimiri Paneer Methi Mehek
(Our Take on traditional kashmiri Dish Made with Rich Cashew Gravy flavoured with cinnamon and funnel)
30



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KHAANE KE SATHI

Dal Bukhara
35

Dhaabewali Dal
29

Kadhi Pakodi
29

Ghee Bhaat (steamed ghee rice)
19

Roasted Papad
10

Assorted Papad Basket
20

Plain Kulcha
10

Tandoori Roti
10

Multi Grain Tandoori Roti
12

Naan (Butter)
10

Naan (Garlic)
12

Lacchha Paratha (Whole wheat)
10

Makkai Ki Roti
12

Missi Roti
12

Stuffed Kulcha
12

Cheese Naan
15

Roti Basket
25

Appam (2pcs)
10

Neer Dosa (3pcs)
10

Veg Raita
15

Pineapple Raita
15

KUCH MEETHA HO JAYE

Chocolate Hazelnut Fondant with vanilla ice cream
40

Badaam Pista Phirni
35

Home Made Kulfi Falooda
35

Stick Kulfi
35

Matka Rabdi Gulab Jaamun
35

Kesaria Ras Malai
35

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HINDI CHINI MENU

SOUP

	Chicken	Prawns	Veg
Sichuan Hot and Sour Soup.....	25	35	22
Tom Yum Soup.....	25	35	22
Manchow Bean Curd Soup.....	25	NA	22
Sweet Corn Soup.....	25	NA	22

STARTERS Non Veg

Malaysian Chicken Satay
 (Lemon grass galangal flavoured grilled chicken with peanut sauce)
 45

Jado Chicken
 (Diced chicken with chinese spice dark soya)
 45

Shaoling Crisp Fish
 (Burnt garlic onion chilly finish with sesme oil)
 60

Honey Chilly Lamb
 (Shredded lamb crisp tossed with honey finish with konjee sauce)
 55

STARTERS Veg

Honey Chilly Lotus Stem
 (Deep fried crisp lotus root tossed in honey chilly sauce)
 30

Barbeque Cottage Cheese
 (Sliced soft cottage cheese tossed in inhouse barbeque sauce)
 35

Thai Spring Roll
 (Assorted vegetable staff in roll sheet)
 35



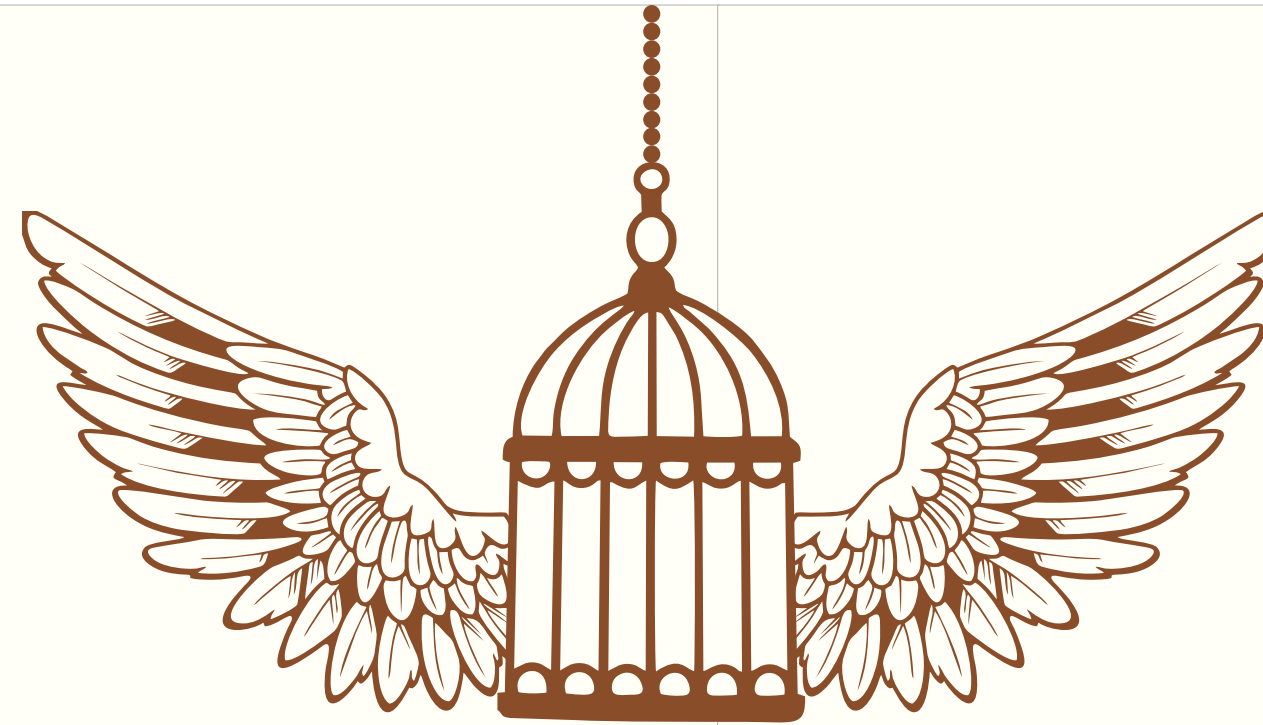
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MAIN COURSE

Lion Heart Cottage Cheese Ball
(Mince of cottage cheese with vegetables
cooked in two flavoured sauce)
40

Mapo Tofu
(Sichuan cube tofu with vegetables spicy)
40

Broccoli Baby Corn Mushroom
(Light soya garlic sauce)
40



MEAT & SEA FOODS

Guiling Chicken
(Chicken cooked in home made spicy sauce)
45

Wooly Chicken
(Finger chicken in dark soya red chillies)
45

Mongolian Prawns
(Slow cooked prawn in hand mongolian sauce)
65

(Hong Kong Style Fish)
(Sea bass cooked in hong kong style)
55

Black Pepper Roasted Lamb Lion
(Black pepper flavoured lamb shao sing dark soya)
50



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RICE & NOODLES

	Chicken	Prawns	Veg
Burnt Chilly Noodles.....	50	75	45
Hakka Noodles With Bunt Garlic.....	50	75	45
Chilly Garlic Noodles.....	50	75	45
Water Chestnut Corn Fried Rice.....	45	65	40
Burnt Garlic Fried Rice.....	45	65	40
Ginger Fried Rice.....	45	65	40

CURRIES

Thai Green Curry With Steam Jasmine Rice.....	50	70	40
Thai Red Curry With Steam Rice.....	50	70	40
Malaysian Curry With Noodles.....	50	70	40

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