



tanatan

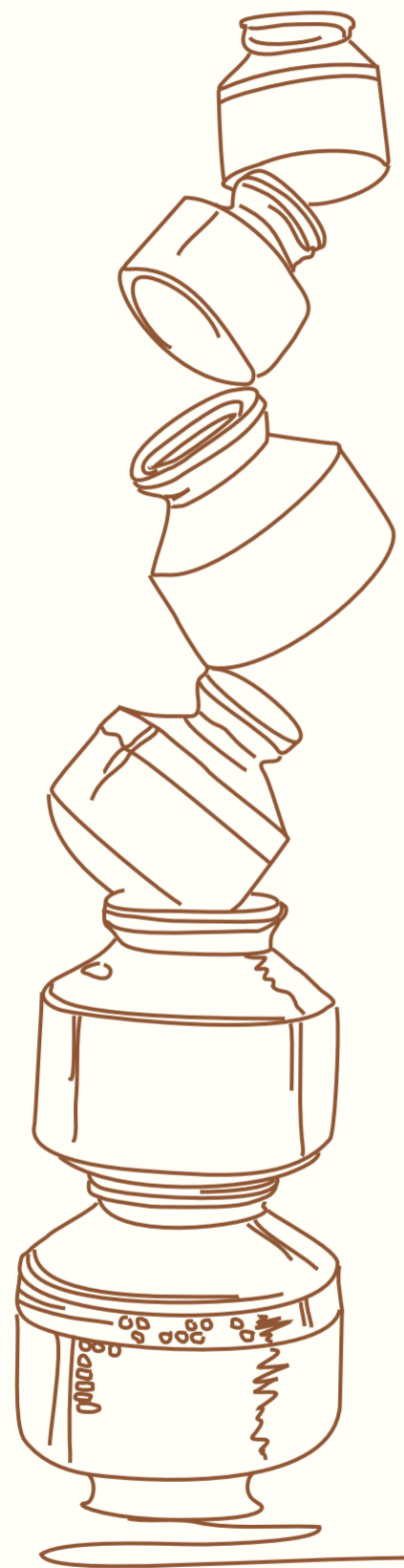


tanatan

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

Kaffir Lime Roasted Tomato Rasam
Spicy South Indian Soup With Hints Of Kaffir Lime
352

Roasted Veggies In A Curry Leaf Lemongrass Broth
352

Curried Lentil Soup ¹
Our version of the mulligatawny
352

Crispy Jheenga Tempura In A Curry Leaf Lemongrass Broth
451

MURGH SHORBA
429

SHURJAAT

Dal Vadai Chatar Patar
Lentil fritters served with an inhouse salad and hummus
275

Feta Beetroot Watermelon salad in a Balsamic Cumin Honey Vinaigrette ¹
363

Dhaaba Kachumber ¹
220

Pulled Tandoori Murgi Pappadum Salad
429

Food here is freshly made, your patience is appreciated | We levy Service Charge of 10% on the final settlement | Taxes as applicable

Bhuna jeera chaas
220

Patiala lassi
253

Makkai n sprout ki chaat
242

CHOTI BHOOK

Vegetarian

Khow Suey Samosa
Deconstructed khow suey that will blow your mind
407

Sarson Broccoli ¹
Broccoli marinated in smoked mustard oil finished with kasundi
363

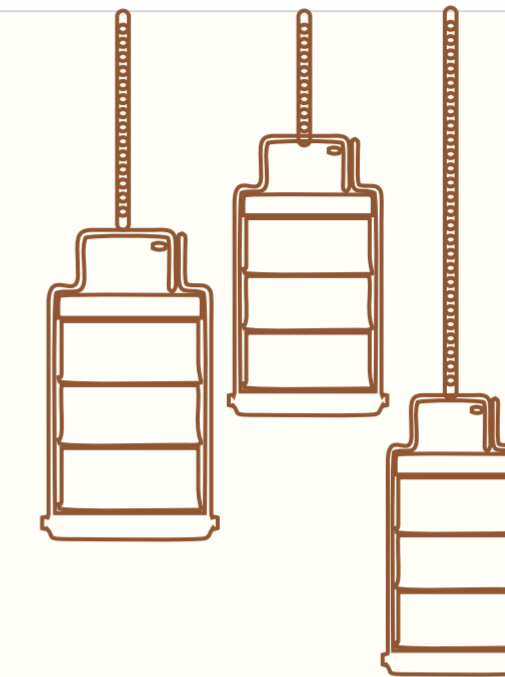
Bharwa Mirch Achaari Paneer
440

Kumbh Khazana
Mushroom stuffed with a delicious combo of spinach & chesse
440

Palak Dahi Ke Kebab ¹
Rosted spinach kebabs with a fragrant hung curd filling
407

Fresh Turmeric & Ajwain Paneer Tikka
440

Chukandar mozerella seekh kebab
Sweetness of beetroot with the spicyness of whole spices makes a killer combo
429



Dal Pakwaan Batasha With Pani Puri Vodka
Sindhi goes Tanatan
363

Parmesan Crusted Baby Aloo
Tandoori baby potato with a creamy parmesan crust
330

Hare bhare chakke
330

Quinoa Seekh Kebab
Served with a mint & mustard mayo
429

Chutney wala tulusi paneer
Pesto marinated cottage cheese baked to perfection
440

Dhaniya lasooni shakarkand
Crispy sweet potato wedges topped with burnt chilli & garlic
363

Veg Platter
Sarson broccolli/ achari paneer/ palak dahi ke kabab/ parmesan crusted baby aloo
1243

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CHOTI BHOOK

Non Vegetarian

Mirza Sahab Ke Gosht Ke Kebab
Humaare waale kacchhe keeme ke kebab
539

Kozhi Ghee Roast
Manglorean Chicken Ghee Roast
539

Bhuna Chaap
Mutton Chops Slow Roasted In A Traditional Pot
And Finished On A Thick Iron Griddle
660

Shorshe Murg
Bengali Style Grainy Mustard Chicken
518



Chaakori Murg Kebab
495

Chicken Tikka
495

Raunake seekh*
Succulent mutton seekh topped with a creamy cheese
sauce
528

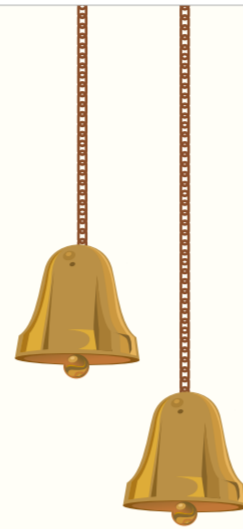
Mutton pepper fry*
a spicy kerala delicacy
539

Banjara murg tikka*
murg tikka with an interesting twist
495

Zafraani tangdi*
subtle notes of saffron combined with Indian spices
539

Murg kali mirch malai chaap*
a heady concoction of telecherry peppers & fresh
cilantro
539

Non veg Platter
Chicken chakori kebab / murg tikka/ mirza saheb ke
galouti kebab/ rawas fish tikka
1529



TANATAN COASTAL STREET

Tanatan Masala Fry
Lady Fish/ Surmai / Crab / Pomfret / Lobster
792 / 836 / 869 / 1221 / 1287

Tandoori
Lady Fish / Rawas Tikka / Crab/ Pomfret / Lobster
792 / 836 / 869 / 1221 / 1474

Sukha
Squid/ Prawn/ Crab
836 / 1023 / 1276

Aamchi Tanatan Prawns
Our version of the koliwada prawns
880

Bombil Fry
550

Bombil Sandwich (Chef Ka Khaas)
Bombay Duck stuffed with prawns, mushroom, mint chutney
891

Sea food platter
2904

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CHEF KI MARZI

All parathas & kulchas are whole wheat

Vegetarian.....583

Lassuni Palak Paneer With Lacchha Paratha

Subz Potli Biryani

Neer Dosa With Mushroom, Green Peas Gassi

Popular curry from Mangalore made using ground spices and coconut served with neer dosa

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 withasian chutney

Mangal Pandey Ki Pasand With Stuffed Kulcha

Asli pindi chole served with aloo kulcha

Dilli Ki Galiyon Se

Paneer Makhani, Dal Bukhara, Lacchha Paratha

Rajni Goes Wild

Kerala Veg Curry With Roasted Coconut Curryleaf Fragrant Rice

Non Vegetarian.....570

Saagwala Kukkad With Lacchha Paratha

Lamb Shank Pulao With Raita

Tanatan special biryani

Kori Roti Bowl

Authentic Mangalorean Chicken Served With Crispy Rice Roti

Sunny Side Up Appam With Chicken Sukha

Dilli Ki Galiyon Se

Butter Chicken, Dal Bukhara, Lacchha Paratha

Rajni Goes Wild

Kerala Fish Curry With Roasted Coconut Curryleaf Fragrant Rice

Cooker Wali Gosht Khichdi

Pressure cooker full of love

Methi Mutton With Butter Naan

A Must Try)

Ghevade Chi Thaal

A Bit Of Maharashtra On Your Plate

Shehenshaai raan 'e' khaas3784

Slow Cooked Raan In A Flavoursome Biryani Served With Mirch Ka Salan, Lassun Ka Raita & Mini Lacchha Paratha



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AAP KI MARZI

Vegetarian

Lassuni Palak Paneer ¹
462

Mushroom Green Peas Gassi
451

Vegetable Stew ¹
407

Pindi Chole
407

Humara Paneer Makhani ¹
517

Vilaayati Vegetables ¹
Stir fry made desi
396

Bhindi do pyaaza
451

Sarson ka Saag (Seasonal)
460

Ma ke haath ka rajma
462

Aloo jeera
407

Baigan mirch ka saalan
407

Firangi nuska*
Exotic vegetables in a subtly spiced cashew
tomato gravy*
407



Pahadganj wala paneer

Cottage cheese flavoured with coriander & scallions
539

Babycorn mushroom tawa masala*
Flavoursome concoction of mushroom & babycorn
407

Aloo chutneywala*

Baby potato in mint coriander spiced sauce
429

Paneer Methi Mehak

Creamy & Delicious Curry With Roasted Fenugreek Leaves
528

Kerala Veg Curry
429

Mushroom Sukha
528

Paneer Ghee Roast
528

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AAP KI MARZI

Non Vegetarian

Salli Boti
Aapro Parsi Style Mutton
715

Mangalorean Fish Curry
Rawas / Surmai
836

Humara Butter Chicken
715

Raw Mango Prawn Curry
924

Gassi
Authentic Mangalorean Style
Chicken / Prawn
682 / 924

Saagwala Kukkad
682

Laal maas
737

Matka sarson murg*
A must try...takes 40 mins to your table
616

Khada masala ka bhuna gosht*
Succulent mutton with bold flavours
737

Malwaani murg*
Konkan speciality with an aromatic spiced coconut based gravy
616

Kalaunji murg korma*
Nigella seed flavoured mildly spiced fragrant gravy
605

KERALA FISH CURRY*
Rawas / Surmai
869

Methi Mutton
A Must Try
682

Nawabi Murg
Indulge In Royal Flavours
616



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KHAANE KE SATHI

Dal Bukhara
429

Dhaabewali Dal
352

Kadhi Pakodi
352

Ghee Bhaat (Steamed ghee rice)
264

Raita (Boondi/ Pineapple/ Mix veg)
247

Roasted Papad / Pappadum (Basket)
88

Plain Kulcha / Roti (Whole wheat)
132

Naan
154

Butter /Garlic Naan
165

Lacchha Paratha (Whole wheat)
132

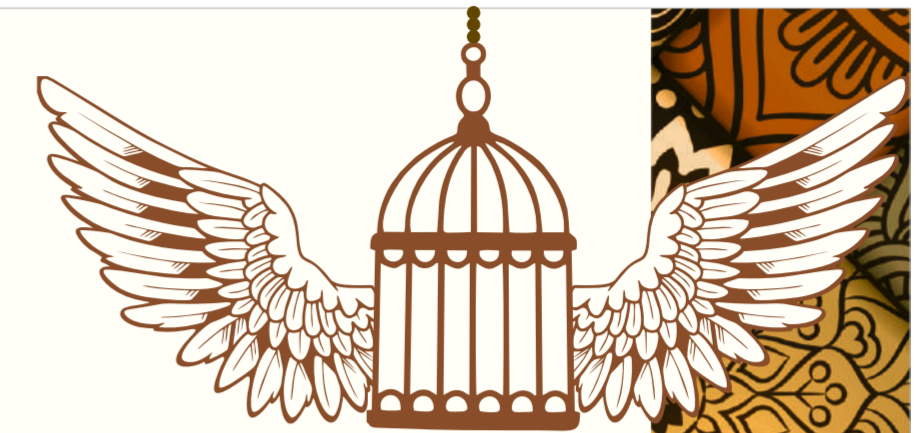
Stuffed Kulcha (Whole wheat)
154

Cheese Apricot Kulcha
120

Multigrain Tandoori Roti
154

Appam (2pcs)
143

Neer Dosa (3 pcs)
110



Assorted Papad Basket
143

Green Salad
154

Masala Peanuts
121

Cheese Apricot Kulcha
154

Quinoa Rosemary Kulcha
132

Fragrant Coconut Curry Leaf Rice
275

KUCH MEETHA HO JAYE

Matka Rabdi Gulaab Jaamun
330

Badaam Pista Phirni
297

Gulkand Cheesecake
517

Gulab Pista Panacotta
517

Stick Kulfi
286

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