



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)

2.0

Roasted Veggies In A Curry Leaf Lemongrass

Broth (J) □

(Veggie delight)

2.0

Curried Lentil Soup (J) □

2.0

Nimbu dhaniya shorba With Kothimbir Wadi □

(Broth of lemon & coriander with
vegetables)

2.5

Moranga Soup Served With Drumstick & Corn □

(Moranga soup is nutritious and
delicious addition to any meal)

2.5

Crispy Jheenga Tempura In A Curry Leaf Lemongrass Broth □

(Try this one...)

3.0

Murg Shorba □

3.0

SHURUAAT

Roasted makhana Raita serve with masala khakhra □

3.0

Spicy nutcucumber salad □

(English cucumber crushed peanuts
mix in asian dressing garinshed with
seasme seeds)

3.0

Feta Beetroot Watermelon Salad in Balsamic Cumin Honey Vinaigratte □

3.0

Dhaaba Kachumber □

2.0

Dal Vadai Chatar Patar (J) □

(Lentil fritters served with an
in-house salad and hummus)

3.5

Chicken tikka salad with arugula leaves & pesto dressing □

3.5

Pulled Tandoori Murg Pappadum Salad □

(Desi touch)

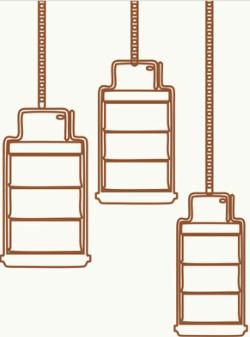
3.5

Bhuna Jeera Chaas □

2.0

Patiala Lassi □

3.0



CHAAT

Hot cheese fondue batasha (J)
(Pani puri shells filled with tangy chutneys creamy melted cheese & spicy mushroom ragu garnished with micro green)

3.5

Makkai & Sprout Ke Chaat (J)

3.0

Palak patta chaat (J)
(Crispy spinach fritter leaves with flavorful spices and tangy chutneys)

2.5

Kaccha Kela Tikki Chaat (J)

2.5



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CHOTI BHOOK

Vegetarian

Khow Suey Samosa

(Deconstructed khow suey that will blow your mind)
3.5

Chutney Wala Tulsi Paneer

(pesto marinated cottage cheese baked to perfection)
5.5

Beetroot Mozerella Seekh Kebab

(sweetness of beetroot with the spicyness of whole spices makes a killer combo)
4.0

Dhaniya Lasooni Shakarkand

(sweet potato wedges topped with burnt chilli & garlic)
3.5

Suren ke kurkure kebab

(Yam coated with spicy masala and pan fried)
3.5

Kumbh ki galawat

(Flat mushroom patty served on paratha)
5.0

Dal Pakwaan Batasha with panipuri Vodka

(Vodka optional)

3.5 / 4.5

Hare Bhare Chakke

3.5

Avacado thecha with methi khakra

(Methi khakra served with spicy avacado thecha)
3.5

Bharwa Mirch Achaari Paneer (J)

(Cottage cheese marinated with pickled spices)
5.5

Mushroom/ Paneer pepper fry

(Stir - fry ,crunchy ring onion, garlic, black pepper,curry leaves and a blend of spices)
5 / 5.5

Kesariya Paneer Tikka (J)

(Cottage cheese marinated with hung curd and saffron spices)
5.5

Zucchini paneer rollatini

(An Indian-Italian fusion dish featuring thin slices of Zucchini rolled in a creamy paneer)
4.0

Sarson Broccoli (J)

(Broccoli marinated in smoked mustard oil finished with kasundi)
4.0

Makai lazeez kebab

3.5

Kumbh Khazana

(Mushroom stuffed with a delicious combo of spinach & cheese)
5.0

Quinoa Seekh Kebab

(chopped exotic vegetable with Quinoa)
3.5

Palak Dahi Ke Seekh Kebab (J)

(Roasted spinach kebabs with Yoghurt and aromatic spices)
3.5

Parmesan Crusted Baby Aloo

(Tandoori baby potato with a creamy parmesan crust)
4.5

Cheesy khakhra khumb ragu

(Khakhra topped with melted cheese and mushroom)
4.5

Healthy wealthy sprout ki tikki

(Flavorful Indian patty made with a mix of sprout bean, potatoes, onions, herbs and spices)
3.5

Veg Platter

(Sarson Brocolli/ Achari Paneer/ Palak Dahi Ke Kebab/ Parmesan Crusted Baby Aloo)
6.5

CHOTI BHOOK

Non Veg

Shorshe Murgh

(Bengali Style Grainy Mustard Chicken)

5.0

Chicken Tikka

5.0

Kozhi Ghee Roast

(Mangalorean Chicken Ghee Roast)

5.0

Murgh Bharwaan Lahori

(Smoked Chicken Keema Stuffed in chicken Breast)

Grilled to Perfection)

5.0

Chaaiki Murgh Kebab

5.0

Banjara Murgh Tikka



(Murgh tikka with an interesting twist)

5.0

Peeli mirch Ke wing

(Chicken Wings cooked in tandoor with yellow chilli and Indian spices)

5.0

Zaffrani Tangdi



(Subtle notes of saffron combined with Indian spices)

5.0

Murg Kali Mirch Malai Chaap



(A heady concoction of tellicherry peppers & fresh cilantro)

5.0

Bhuna Chaap

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

9.5

Mirza Sahab Ke Gosht ke Kebab

(Humaare waale kacchhe keeme ke kebab)

7.0

Raunake Seekh



(Succulent Mutton Seekh Toped with creamy cheese sauce)

7.5

Mutton Pepper Fry



(A Spicy Kerela Delicacy)

8.0

Cheesy khakhra with keema ghotala

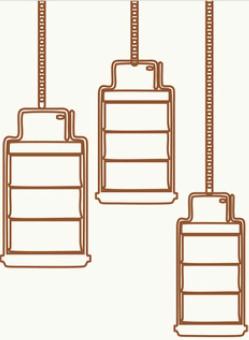
(Crispy khakhra topped with melted cheese, paired with spicy minced lamb cooked with onions, tomatoes and spices)

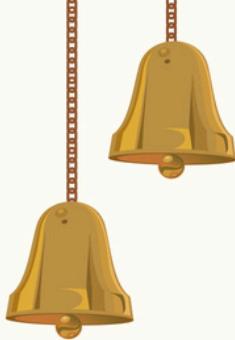
6.0

Non Veg Platter

(Chicken Chakori kebab/ Murg Tikka/ Mirza Sahab Ke Gosht Kebab/ Rawas Fish Tikka)

11.5





TANATAN COASTAL STREET

Tanatan Masala Fry

(Hammour / Surmai / Crab / Pomfret / Lobster)
8.0 / 9.5 / 18.0

Tandoori

(Hammour / Rawas Tikka / Crab / Pomfret / Lobster)
8.0 / 9.5 / 18.0

Sukha

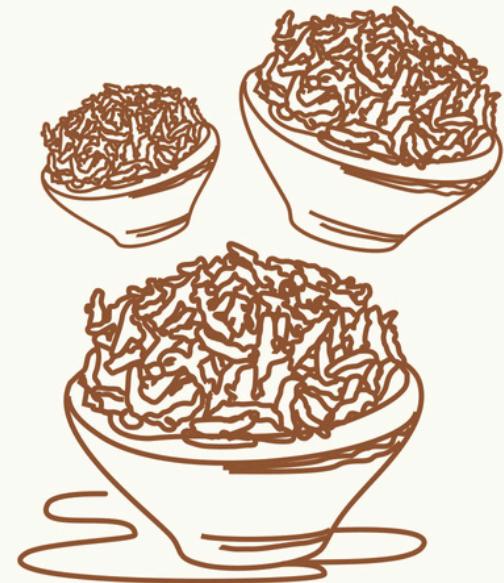
(Squid / Crab / Prawn)
6.0 / 8.0 / 9.0

Aamchi Tanatan Prawns

(Our version of the koliwada prawns)
9.5

Seafood Platter

20.0



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CHEF KI MARZI

Vegetarian

All Parathas & Kulchas are whole wheat

Lassuni Palak Paneer With Lacchha Paratha 4.5

Neer Dosa With Mushroom, Green Peas Gassi 4.5

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

Veg Stew With Appam (J) 4.5

(Gravy of slow cooked veggies served with Appam)

Dal Khichdi With Schezwan (J) 3.5

(Lentils & rice cooked together and tempered with indian tadka served with asian chutney)

Mangal Pandey Ki Pasand With Stuffed Kulcha 4.5

(Asli pindi chole served with aloo kulcha)

Dilli Ki Galiyon Se Veg (J) 6.0

(Paneer Makhni, Dal Bukhara, Lacchha Paratha)

Rajni Goes Wild Veg (J) 5.0

(Kerala Veg Curry With Roasted Coconut Curlyleaf Fragrant Rice)

Rasam with ghee rice & papadam 4.5

(Flavorful Rasam perfectly paired with creamy ghee rice served with papadam)

Non Vegetarian

All Parathas & Kulchas are whole wheat

Saagwala Kukkad With Lacchha Paratha 6.5

Lamb Shank Pulao With Raita 8.5

(Tanatan special biryani)

Kori Roti Bowl 6.5

(Authentic Mangalorean Chicken Served With Crispy Rice Roti)

Sunny Side Up Appam With Chicken Sukha 6.5

(A delicious combo of coastal chicken with a south Indian pancake)

Dilli Ki Galiyon Se 7.5

(Butter Chicken, Dal Bukhara, Lacchha Paratha)

Rajni Goes Wild Non Veg 6.5

(Kerala Fish Curry With Roasted Coconut Curlyleaf Fragrant Rice)

Methi Mutton With Butter Naan 8.5

(A Must Try)

Coorgi mutton fry with kerala paratha 8.5

Lucknowi nihari with taftan 9.5

(Delicacy of lucknow)

Pot fish rice curry (Surmai) 6.5

(All time favourite for many surmai fish curry and rice remedies in pot)

Koli crab curry served with appam 6.5

(Mumbai favourite dish for fish lover)

Shehenshaai Raan 'E' Khaas 

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

20.0



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AAP KI MARZI

Vegetarian

Lassuni Palak Paneer
4.5

Pahadganj Wala Paneer 
(Cottage Cheese Flavoured with coriander and scallions)
4.5

Mushroom Green Peas Gassi 
(Authentic Mangalorean style)
4.5

Vegetable Stew (J)
4.5

Firangi Nuska (J)
(Exotic Vegetables in a subtly spiced cashew tomato Gravy)
4.0

Baby Corn Mushroom Tawa Masala 
(Flavoursome Concoction Of Mushroom & Babycorn)
4.5

Pindi Chole (J)
(Try it with kulcha)
3.5

Humaara Paneer Makhni (J)
(Rich & delicious)
4.5

Paneer Methi Mehak (J)
(Creamy & Delicious Curry With Roasted Fenugreek Leaves)
4.5

Kerala Veg Curry (J)
4.0

Vilaayati Vegetables (J)
(Stir fry made desi)
4.0

Baigan Mirch Ka Saalan
4.0

Aloo Chutneywala 
(baby potato in mint coriander spiced sauce)
3.5

Sarson Ka Saag (Seasonal)
4.5

Mushroom Sukha
4.5

Aloo Jeera
3.5

Paneer Ghee Roast (J)
4.5

Sukhe masaledar aloo
(Tender potatoes are tossed in a vibrant blend of aromatic spices tangy herbs)
3.5

Bhindi Do Pyaaza
4.0

Aloo Gobi
3.5

Smokey palak bhutta (J)
(Tender spinach infused with the deep smokey essence of roasted garlic and spices)
4.0

AAP KI MARZI

Non Vegetarian

Kalaunji Murg Korma 
(nigella seed flavoured mildly spiced
fragrant gravy)
6.0

Malwaani Murg 
(konkan speciality with an aromatic
spiced coconut based gravy)
6.0

Humara Butter Chicken 
6.0

Saagwala Kukkad
6.0

Chicken Chettinad
(Chicken in hot Chettinad masala of Tamil Nadu)
6.0

Nawabi Murg
(Indulge In Royal Flavours)
6.0

Waza Chicken Curry
(Signature Wazzwan Preparation Cooked
With Kashmiri Red Chilles And Finished
With Dried Mint)
6.0

Matka Sarso Murg 
6.0

Laal Maas
(A take on the Rajasthani speciality)
8.0

Lucknowi Nihari
(A slow-cooked flavorful stew of tender lamb
simmered in a rich aromatic broth indulgent
culinary experience. That's a quintessential awadhi
delicacy)
8.0

Kashmiri Roganjosh 
(A classic slow cooked lamb curry,
characterized by its vibrant red hue,
tender meat and intricate blend of
spices)
8.0

Khada Masala ka Bhuna Gosht
(succulent mutton with bold flavours)
8.5

Salli Boti
(Aapro Parsi Style Mutton)
8.5

Methi Mutton (A Must Try)
8.0

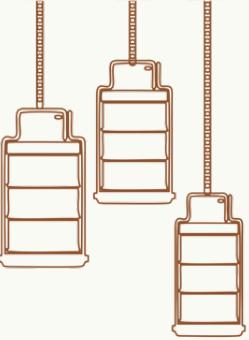
Egg Curry
4.0

Kerala Fish Curry 
(rawas/surmai)
7.5

Gassi
(Authentic Mangalorean Style)
(Chicken / Prawn)
6.0 / 9.0

Mangalorean Fish Curry
(Rawas/ Surmai)
7.0

Raw Mango Prawn Curry
9.0



KHANE KE SATHI

Dal Bukhara 	4.0	Tandoori Roti	1.0
Dhaabewali Dal	4.0	Plain Kulcha (Whole Wheat)	1.0
Kadhi Pakodi	4.0	Naan	1.0
Moong Matki Masala (chef's special "GADBAD" dal)	4.0	Butter Naan	1.0
Ghee Bhaat	3.0	Butter Garlic Naan	1.0
Subz Potli Biryani (J)	5.5	Cheese Garlic Naan	1.5
Chicken Biryani	7.0	Lacchha Paratha (Whole wheat)	1.0
Mutton Biryani	8.0	Stuffed Kulcha (Whole wheat)	1.5
Kolambi bhat with prawn cracker (Succulent prawns cooked in a zesty and flavorful rice preparation, perfectly paired with prawn cracker)	9.0	Cheese Apricot Kulcha	1.5
Fragrant Coconut Curry Leaf Rice	3.0	Quinoa Rosemary Kulcha	1.5
Roasted Papad	1.5	Multigrain Tandoori Roti	1.5
Masala Papad	3.0	Taftan	1.5
Green Salad	1.5	Khamiri Roti	1.0
Masala Penauts	2.0	Warki Paratha	1.5
		Appam (2pcs)	1.0
		Neer Dosa (3pcs)	1.0
		Assorted Bread basket	3.0

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DESSERTS

Matka Rabdi Gulaab Jaamun ▢
3.5

Chocolate Hazelnut Fondant with ▢
vanilla ice cream
4.0

Badaam Pista Phirni ▢
3.5

Gulkand Cheesecake ▢
4.0

Stick Kulfi ▢
3.5

Pista jamun pie ▢
(A creative Indian-inspired dessert where
crunchy pistachio crust meets luscious gulab
jamun in exotic twist on traditional pie)
3.5

Rajasthani ghevar with rabadi ▢
(Experience the quintessential Rajasthani dessert
duo of ghevar and rabdi, where the crispy,
honeycomb-Texture ghevar meets a traditional
deep-fried mawa cake)
3.5

Rasgulla tiramisu (Contain alcohol) ▢
(Rasagulla soaked in espresso , liqueur and
mascarpone cream ,creating a delightful
masterpiece of texture and flavours and smoke
with cardamom)
4.0

Santara creme Brullee ▢
3.0



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