



tanatan



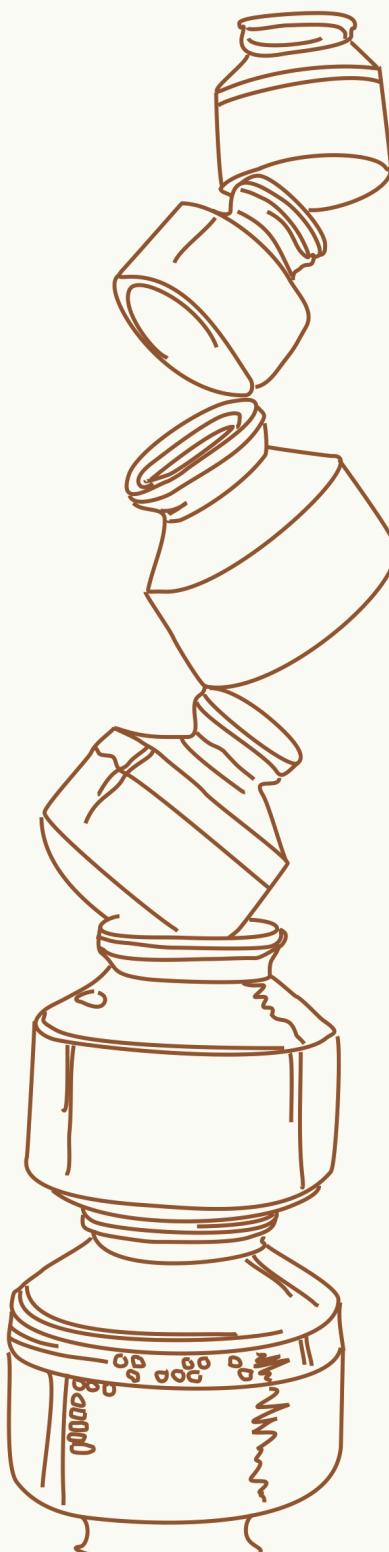
tanatan

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 Jhinga Tempura In A
Curry Leaf Lemongrass Broth
(Try this one...)

3.600

Murgh Yakhni Shorba
(Flavorful hearty chicken
broth enriched with aromatic
spices)

3.100

Roasted Veggies In A
Curry Leaf Lemongrass
Broth

(Veggie delight)
2.600

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

2.600

Curried Lentil Soup
2.600

SHURUAAT

Pulled Tandoori Murgh
Pappadam Salad
(Desi touch)

4.200

Pulled Tandoori Paneer
Pappadam Salad
(Desi touch)

3.800

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

3.600

Herbed Daliya with feta &
pomegranate

2.600

Feta Beetroot
Watermelon Salad in
Balsamic Cumin Honey
Vinaigrette.

3.600

Makkai & Sprout Ke
Chaat

2.500

Dhaba Kachumber

2.500

Bhuna Jeera Chaas

2.500

Patiala Lassi

3.000

CHOTI BHOOK

Vegetarian

Khow Suey Samosa

(Deconstructed khow suey that will blow your mind)

3.300

Palak Patta Chaat

(Crispy Spinach Leaves with Gram Flour Coating Topped Tamarind Chutney, Blended Yogurt and Seasoning)

3.300

Bambaiya Puri Chaat

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

3.300

Edamame Bhel

(Mix together sev papdi, rice puff, corn flakes, onion, tomato, green chilli served with edamame)

3.300

Avocado Thecha With Khakhra

(Flavorful punch of maharashtrian thecha with creamy avocado)

3.300

Dhaniya Lasuni Shakarkand

(Crispy sweet potato wedges topped with burnt chilli and garlic)

3.300

Chandni chowk ki Papdi Chaat

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

3.300

Dal Pakwan Batasha With Panipuri

Vodka

4.900

Hare Bhare Chakke

3.800

Sarson Broccoli (J) / Malai Broccoli

(Broccoli marinated in smoked mustard oil finished with kasundi) Can be modified in malai flavour

4.900

Kesariya Paneer Tikka

(Cottage cheese marinated with hung curd and saffron spices)

4.900

Tulsi Lasuni Paneer Tikka

(Cottage cheese marinated with basil, garlic and spices)

4.900

Bharwa Mirch Achari Paneer

(Cottage cheese marinated with pickled spices)

4.900

Kumbh Khazana

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

4.900

Tandoori Soya Chap

(Tender pieces of soya marinated with yogurt and home made spices)

4.900

Palak Dahi Ke Seekh (J)

(Roasted spinach kebabs with a fragrant hung curd)

4.900

Parmesan Crusted Baby Aloo

(Tandoori baby potato with a creamy parmesan crust)

4.900

Veg Platter

9.900

CHOTI BHOOK

Non Veg

Shorshe Murgh

4.900

Tanatan Bhuna Chaap

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

8.000

Chicken Tikka

4.900

Mirza Sahab Ke Gosht ke Kebab

7.500

Kozhi Ghee Roast

5.500

Murgh Bharwan Lahori

(Smoked keema stuffed in chicken breast grilled to perfection)

4.900

Chakori Murgh Kebab

5.500

Raunake Seekh

(Succulent Mutton Seekh Topped with creamy cheese sauce)

7.500

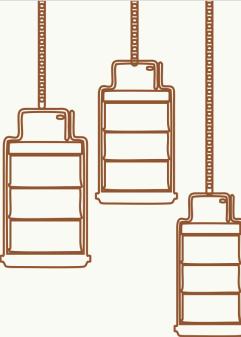
Mutton Pepper Fry

(A Spicy Kerela Delicacy)

7.200

Pili Mirch Ka Chicken Wings

4.900



Banjara Murgh Tikka

(Murgh tikka with an interesting twist)

4.900

Delhi Style Tandoori Kukkad

(Chicken flavoured with curd, red chilli and kasturi methi)

6.000

Bhatti Ka Boti Kebab

(Bonless lamb tikka marinated with herbs and spices cooked in tandoor)

6.500

Zaffrani Murgh Tangdi

(Subtle notes of saffron combined with Indian spices)

4.900

Murgh Malai Tikka

(Delightful Combination of Chicken and Cheese)

4.900

Non Veg Platter

(Chicken Chaakori Kebab, Murgh Tikka , Mirza Saheb ke Gosht Kebab, Fish Tikka)

18.500

TANATAN COASTAL STREET

Tanatan Masala Fry Lobster
22.000

Tanatan Masala Fry Crab
9.500

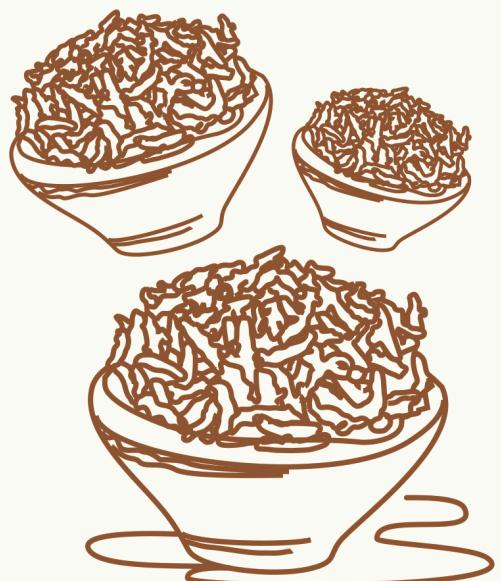
Tanatan Masala Fry Pomfret
12.500

Tandoori Pomfret
12.500

Tanatan Masala Fry King Fish (Surmai)
8.800

Tanatan Masala Fry Kaane Fish (Lady
Fish)
8.800

Rava / Masala Fry Mackerel
6.000



Tandoori King Fish Tikka
8.800

Tandoori Hamour
8.800

Hamour Rawa Fry
8.800

Tandoori Lobster
22.000

Tandoori Crab
9.500

Aamchi Tanatan Prawns
8.000

Tandoori Jhinga
8.000

Sukka (220Grm per portion) Crab
9.500

Sukka (220Grm per portion) Prawns
8.000

Sukka (220Grm per portion) Squid
7.000

Bombil Fry
6.000

Bombil Sandwich
8.000

Seafood Platter
23.000



CHEF KI MARZI

Non -Vegetarian

Lamb Shank Pulao with Raita
7.000

Kori Roti Bowl
7.000

Saagwala Kukkad With Lachha Paratha
(A flavourful North Indian curry)
7.000

Dilli Ki Galiyon Se
(Humara Butter Chicken, Dal Bukhara,
Lachha Paratha)
7.000

Sunny Side Up Appam With Chicken
Sukha
(A delicious combo of coastal
chicken with a south Indian pancake)
7.000

Methi Mutton With Butter Naan
7.000



Vegetarian

Subz Potli Biryani
6.000

Mangal Pandey Ki Pasand
(Asli pindi chole served with aloo
kulcha)
6.000

Lasuni Palak Paneer With Lachha
Paratha
(For the paneer lovers)
6.000

Veg Stew With Appam
(Gravy of slow cooked veggies
served with Appam)
6.000

Dal Khichdi With Schezwan
(Lentils & rice cooked together and
tempered with indian tadka served
with asian chutney)
6.000

Neer Dosa With Mushroom, Green
Peas Gassi
(Popular curry from Mangalore made
using ground spices and coconut
served with neer dosa)
6.000

Dilli Ki Galiyon Se
(Humara paneer makhani, dal bukhara,
lachha paratha)
5.000

AAP KI MARZI

Vegetarian



Lasuni Palak Paneer

(For the spinach lovers)

4.400

Pahadganj Wala Paneer

(Cottage Cheese Flavoured with coriander and scallions)

4.400

Mushroom Green Peas Gassi

(Authentic Mangalorean style)

4.400

Vegetable Stew (J)

(Subtle & lovely)

4.400

Firangi Nuska

(Exotic Vegetables in a subtly spiced cashew tomato Gravy)

4.400

Baby Corn Mushroom Tawa Masala

(Flavoursome Concoction Of Mushroom & Babycorn)

4.400

Pindi Chole

(Try it with kulcha)

4.400

Humaara Paneer Makhni (J)

(Rich & delicious)

4.400

Tanatan Subz 'E' Handi

(Seasonal vegetable, mushroom, babycorn, capsicum and paneer in light spinach gravy)

4.400

Punjabi Soya Chaap Masala

(Soya chaap cooked with home made spices)

4.400

Vilaayati Vegetables

4.400

Bhindi Do Pyaaza

4.400

Aloo Gobi

3.800

Sarson Ka Saag (Seasonal)

(Served with safed makhan & gur)

3.800

Aloo Jeera

3.800

Kashmiri Paneer Methi Mehek

(Our Take on traditional kashmiri Dish Made with Rich Cashew Gravy flavoured with cinnamon and funnel)

4.400

Paneer Lababdar

(Cottage cheese cooked in rich Mughlai gravy)

4.400

AAP KI MARZI

Non Vegetarian

Laal Maas

(A take on the Rajasthani speciality)

7.200

Meat Tanatan

(Lamb Pieces slow cooked with in-house
spices on the angeethi)

7.200

Rara Gosht

(Lamb And Mince meat curry cooked in Indian
spices)

7.200

Murgh Lababdar

(Boneless chicken cooked in rich Mughlai gravy)

6.000

Parda Dum Murgh

(Boneless chicken cooked in dumpukht style in
Earthen pot takes 30 min on your table)

6.000

Awadhi Murgh

(Bonless chicken cooked in rich Lucknowi
gravy)

6.000

Matka Sarson Murgh

(Home style cooked chicken in mustard seeds
and chef special recipe)

6.000

Methi Mutton

6.500

Humara Butter Chicken

(Rich & delicious)

6.000

Saagwala Kukkad

(Punjabiyaan da swaad)

6.000

Murgh Biryani

6.000

Gosht Biryani

7.200

Prawns Biryani

7.500

Shahi Raan Biryani

24.500

Gassi Chicken

6.000

Gassi Prawn...Authentic Mangalorean

Style

8.000

Mangalorean Fish Curry

6.600

Raw Mango Prawn Curry

(Zing it up...)

8.000



KHANE KE SATHI

Dal Bukhara	Missi Roti	Appam (2pcs)
4.200	0.700	1.000
Dhabe Wali Dal	Stuffed Kulcha	Neer Dosa (3pcs)
3.600	1.000	1.200
Kadhi Pakodi	Cheese Garlic	Veg Raita
3.600	Naan	1.200
Ghee Bhaat (steamed ghee rice)	1.200	Pineapple Raita
2.500	Roti Basket	1.200
Roasted Papad	3.000	
1.200		
Masala Papad		
2.000		
Assorted Papad Basket		
2.500		
Plain Kulcha	Badaam Pista	Matka Rabdi
0.700	Phirni	Gulab Jaamun
Tandoori Roti	3.600	3.600
0.700		
MultiGrain Tandoori Roti	Home Made Kulfi	Shahi Tukda
0.900	Falooda	4.100
Butter Naan	3.600	
0.700		
Butter Naan Garlic	Stick Kulfi	Litchi Ki Theri
0.900	3.600	4.100
Lachha Paratha (Whole wheat)		
0.900		
Makki Ki Roti		
0.700		

KUCH MEETHA HO JAYE

Badaam Pista	Matka Rabdi
Phirni	Gulab Jaamun
3.600	3.600
Home Made Kulfi	Shahi Tukda
Falooda	4.100
3.600	
Stick Kulfi	Litchi Ki Theri
3.600	4.100



HINDI CHINI MENU

SOUP

Chicken Prawns Veg

Sichuan Hot and Sour Soup.....	3.1	3.6	2.6
Tom Yum Soup.....	3.1	3.6	NA
Manchow Bean Curd Soup.....	3.1	NA	2.6
Sweet Corn Soup.....	3.1	NA	2.6

STARTERS Veg

Chilli Basil Mushroom

(Whole mushroom tossed with chilly garlic and

flavored chilly garlic basil leaf)

4.500

Stir Fried Vegetable

(Exotic vegetable stir fried with a hint of
sesame)

4.500

Cottage Cheese with 3 Peppers

(Cottage cheese stir fried with three peppers
& tossed in garlic flavoured soya)

4.500

Honey Chilly Lotus Stem

(Deep fried crisp lotus root tossed in honey
chilly sauce)

4.500

Barbeque Cottage Cheese

(Sliced soft cottage cheese tossed in inhouse
barbeque sauce)

4.500

Thai Spring Roll

(Assorted vegetable stuff in roll sheet)

4.500

STARTERS Non Veg

Malaysian Chicken Satay

(Lemon grass galangal flavoured grilled chicken
with peanut sauce)

5.500

Chicken With 3 Peppers

(Diced chicken with chinese spice dark soya)

5.500

Crispy Sesame Chicken

(Crispy shredded deep fried chicken with
sesame flavoured with chilly sauce)

5.500

Brandy Flamed Chicken

(Batter fried chicken tossed in butter chilly
sauce and flamed with brandy)

6.300

Shaolin Crisp Fish

(Burnt garlic onion chilly finish with sesame oil)

6.800

Honey Chilly Lamb

(Shredded lamb crisp tossed with honey finish
with konjee sauce)

7.000

Prawns Chilli Basil

(Prawns tossed with chilli basil sauce)

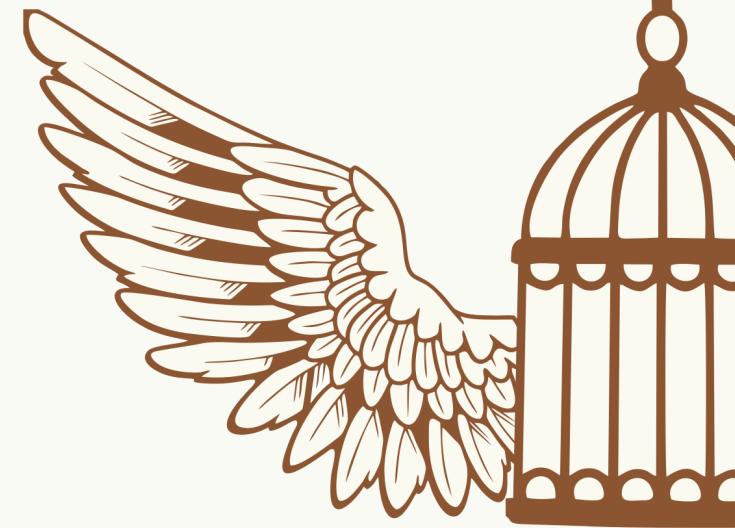
7.000

MAIN COURSE

Lion Heart Cottage Cheese Ball
(Mince of cottage cheese with vegetables
cooked in two flavoured sauce)
6.000

Mapo Tofu
(Sichuan cube tofu with vegetables spicy)
5.500

Broccoli Baby Corn Mushroom
(Light soya garlic sauce)
5.500



MEAT & SEA FOODS

Guilin Chicken
(Chicken cooked in home made spicy sauce)
6.050

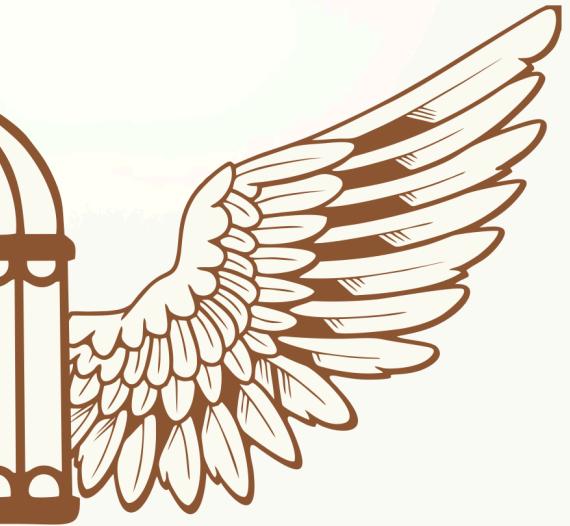
Wooly Chicken
(Finger chicken in dark soya red chillies)
6.000

Mongolian Prawns
(Slow cooked prawn in hand mongolian sauce)
6.600

Hong Kong Style Fish
(Sea bass cooked in hong kong style)
7.100

Black Pepper Roasted Lamb Loin
(Black pepper flavoured lamb shao sing dark soya)
8.000





RICE & NOODLES

	Chicken	Prawns	Veg
Burnt Chilly Noodles.....	5.5	7.5	4.5
Hakka Noodles With Bunt Garlic.....	5.5	7.5	4.5
Chilly Garlic Noodles.....	5.5	7.5	4.5
Water Chestnut Corn Fried Rice.....	5.5	7.5	4.5
Burnt Garlic Fried Rice.....	5.5	7.5	4.5
Ginger Fried Rice.....	5.5	7.5	4.5

CURRIES

	Chicken	Prawns	Veg
Thai Green Curry With Steam Jasmine Rice.....	6	8	5
Thai Red Curry With Steam Rice.....	6	8	5
Malaysian Curry With Noodles.....	6	8	5