



Desserts

Bhuni Roti ka Halwa 425


Motichoor & Rabri Crepes 445

Moong Dal Halwa with Ice Cream 395

Baileys Kulfi with Oreo Crumb & Maple Syrup 395

Jor Bagh ka Affogato 295

Baked Yoghurt with Honey & Fig 375



Non Vegetarian Starters

Chicken Filo Roll 475

Indo Thai spiced chicken mince wrapped in Greek filo pastry, served with Thai green curry and red curry raita

Stuffed Tangri 495

Chicken leg stuffed with couscous, capers and ricotta cheese

Thyme Chicken Tikka 445

Chicken marinated with thyme and cooked in the tandoor, served with carrot ginger sauce

Keema Arancini 475

Mutton stuffed risotto balls with tomato pesto

• Tashani Mutton Taco 575

Additional pancakes (3 pcs) - 105

Indian pancakes with mutton mince, cheese fondue, tomato salsa, sour cream and south Indian chutney

Kadak Seekh Kebab 495

Mozzarella stuffed lamb mince kebab, served with mushroom puree

Fried Calamari with Karelay Chips 595

Crispy batter fried squid rings and bitter gourd, served with gherkin mayo

Vegetarian Starters

Mushroom Galouti Kebab 355

Patties made from a selection of mushrooms, served with tahini raita

Jack in a Pocket 395

Pulled katha in desi masalas with hummus and garlic dips

Tandoori Gobhi 375

Pickle marinated cauliflower with mango broccoli puree, served with a shot of smoked lassi

Dahi Bhalla aur Papdi Chaat 325

Crisp papdi and lentil dumplings with chickpea, pomegranate, yoghurt and desi chutneys

Baingan ki Chaat 355

Crisp baby eggplant and potato chips

Cheddar Beetroot ki Tikki 375

Beetroot patties filled with cheddar cheese, served with beetroot emulsion

Yoghurt Fritters 355

Deep fried yoghurt and mozzarella balls with horseradish peppercorn raita

Ajwaini Paneer Tikka 395

Marinated cottage cheese cooked in the tandoor, served with ajwaini beetroot sauce

Malai Paneer Tikka 395

Mint and green chilli stuffed cottage cheese

Cheesy Broccoli 395

Broccoli cooked in the tandoor with jack cheese

Tashani Soya Taco 425

Additional pancakes (3 pcs) - 105

Indian pancakes with jerk soya mince, cheese fondue, tomato salsa, sour cream and south Indian chutney

Soups and Salads

✓ Lasooni Onion Soup 245

Fine blend of onion and garlic with milk

✓ Rasam da Tashan 255

Spicy South Indian soup in Tashani flavours – pineapple, pepper and Thai

✓ Jitāng 295

Indo Chinese chicken soup with egg white and soya

Mamsam Consommé 345

Clear mutton soup with lamb quenelles

✓ Mung Bean Salad 315

Mung beans with glazed carrots, pita crisps and creamy labneh

✓ Quinoa Salad 345

A healthy gluten free salad with cucumber, onion and bell pepper drizzled with olive oil and lime

✓ Chicken Mince Salad 355

Minced chicken, sprouts, pimientos with a spicy South Asian dressing served in a wonton bowl



✓ Vegetarian ✓ Spicy

**Please inform us of your food allergies.*

Non Vegetarian Starters

Amritsari Fish Fry 695

Deep fried cubes of fish with Argentinian chimichurri sauce

Lasooni Fish Tikka 675

Cubes of fish marinated with garlic, served with garlic beetroot sauce

Wasabi Prawns 895

Prawns marinated and cooked in the tandoor, served with wasabi raita

Bacon wala Prawn 995

*Prawns wrapped in bacon and cooked in the tandoor,
served on a bed of tadka spinach*

Pocket mein Pulled Pork 695

Pita with hand pulled Belgium pork filling, served with hummus and garlic dip

Baby Back Ribs 695

Braised Belgium pork ribs with ratanjot palm caramel

Tandoori Bataer 625

Clay oven roasted quails

Biryani

• Kathal 345

• Chicken 395

• Mutton 445

Sides

Ghar ki Dal 345

Dal Peshawari 345

Dal Makhani 395

Steamed Rice 145

Roti 90

(plain, butter, missi)

Naan 115

(plain, butter, garlic, thyme)

Paratha 125

(lachha, pudina, methi, mirchi)

Kulcha 225

(caramelized onions, mushroom, chicken tikka, bacon)

Plain Yoghurt 145

Raita 165

(pineapple, kachumber, bhurani)

Main Course - Vegetarian

Gobhi and Spinach Bhurji 425

Grated cauliflower, spinach with ginger, garlic and Indian spices

• Cajun Potato and Crispy Okra 425

Cajun spice and parsley tossed potatoes with fried bhindi

Nadru Kofta 425

Crunchy lotus stem balls cooked in a Kashmiri gravy

Trio of Arbi 385

A Tashan of cooking Colocasia in three ways

• Paneer Hungama 495

Cottage cheese sandwich cooked with aromatic herbs and spices

Paneer Kali Mirch 495

Classic dhaba style black pepper cottage cheese with a twist

Gatte di Punjabi Kadhi 425

Rajasthani gatte in a Punjabi yoghurt kadhi

Hot and Sour Sabjiya 525

Selection of pan roasted vegetables in a hot and sour cumin gravy, with vermicelli

Palak aur Ricotta Cheese Cannelloni 595

Cheese and spinach filled cannelloni in a makhani sauce

Lunch Set Menu

Salads & Chaat

(Choose any one)

Mung Bean Salad with glazed carrots, pita crisps, creamy labneh

Chicken Mince Salad with sprouts, pimientos, spicy South Asian dressing

Baingan Ki Chaat

Dahi Bhalla aur Papdi Chaat

Starters

(Choose any one)

Mushroom Galouti Kebab, tahini raita

Yoghurt Fritters, horseradish peppercorn raita

Malai Paneer Tikka, mint chutney

Tandoori Gobhi, mango broccoli puree

Thyme Chicken Tikka, carrot ginger sauce

Couscous, Capers and Ricotta Stuffed Tangri, mint chutney

Kadak Seekh Kebab, mushroom puree

Mains

(Choose any one)

Paneer Hungama

Gatte di Punjabi Kadhi

Gobhi and Spinach Bhurji

Cajun Potato and Crispy Okra

Chicken Toofani

Lemongrass Butter Chicken

Bhuna Gosht

Sides

Ghar ki Dal

Bhurani Raita

Assorted Indian Bread/Steamed Rice

Desserts

(Choose any one)

Bhuni Roti ka Halwa

Baked Yoghurt

Jor Bagh ka Affogato



Lunch Offer

Four Course Meal - INR 795 ++

Four Course Meal with Unlimited Beer/House Wine - INR 1495 ++

Sunday Brunch

Starters

Quinoa Salad with cucumber, onion and bell pepper drizzled with olive oil and lime

✦ Chicken Mince Salad with sprouts, pimientos with a spicy South Asian dressing

Baingan ki Chaat

Mushroom Galouti, tahini raita

Yoghurt Fritters, horseradish peppercorn raita

Pulled Kathal Pita Pockets, hummus and garlic dip

Malai Paneer Tikka, mint chutney

Thyme Chicken Tikka, carrot ginger sauce

Indo Thai Spiced Chicken Filo Roll, Thai green curry and red curry raita

Kadak Seekh Kebab, mushroom puree

Lasooni Fish Tikka, garlic beetroot sauce

Tandoori Wasabi Prawns, wasabi raita

Mains

(With Indian Bread and/or Steamed Rice)

✦ Paneer Hungama

Nadru Kofta

Gobhi and Spinach Bhurji

✦ Cajun Potato & Crispy Okra

Ghar ki Dal

Lemon Grass Butter Chicken

Kukkad Enchiladas, makhani gravy

✦ Indian Tacos with Mutton Keema, cheese fondue, tomato salsa, sour cream & South Indian chutney

Caribbean Fish Curry, upma

Desserts

Bhuni Roti ka Halwa

Baked Yoghurt with Honey & Fig

Jor Bagh ka Affogato



Brunch Offer

With Unlimited Soft Beverages & Mocktails - INR 1495 ++

With Unlimited Domestic Liquor - INR 1895 ++

With Unlimited Imported Liquor - INR 2595 ++

Main Course - Non Vegetarian

Lemongrass Butter Chicken 525

Traditional butter chicken infused with Thai flavors

Chicken Toofani 525

Succulent pieces of chicken cooked in a spicy onion tomato masala

Chettinad Chicken 525

Classic spicy Tamil style chicken dish

Kukkad Enchiladas 625

Mexican tortilla stuffed with chicken khurchan, served with makhani gravy

Gol Boti Ragout 595

Bhuna mutton in a spicy onion tomato gravy

Sous Vide Nalli Curry 595

Slow cooked lamb shanks in a Kashmiri curry

Carribean Fish Curry 895

Fish curry, Carribean style served with upma and crispy okra

Fish Fillet Bangla 895

Pan seared fillet of fish on a bed of passion fruit polenta, with Bengali curry

Sago Prawn 995

Pan seared prawns on a bed of sabudana, with a beurre blanc sauce and prawn crisps

Pepper Prawn Curry 895

Prawn in a black pepper curry leaf sauce