



TEAR & SHARE PAV 9.5

soft brioche rolls, kashmiri chilli & methi butter,
ragda hummus, red garlic chutney

TIME PASS SNACKS

CHINESE BHEL 6.5

crunchy noodles, green mango achar, chilli tamarind

HONEY CHILLI WAFFLE ALOO (v) 9

crispy potato fries, sweet sesame glaze,
garlic achar mayo

BOMBAY CHILLI CHEESE PARATHA (v) 8.75

burnt chilli thecha, schezwan chutney

SMOKE & SPICE

SOM TAM SALAD 11.5

green mango achar, roasted cashew, tamarind dressing

BURRATA BHAJI 16.5

tomato potato & pea bhaji, masala cauliflower,
tempered butter, garlic pangrattato

CHAR SIU HISPI 12

soy ginger braised cabbage, char siu glaze,
sesame dressing, crispy seaweed

CHAAT & DUMPLINGS

LOLLIPOP CHICK'N & GOBI 10.5

bombay chilli glaze, crispy cauliflower, garlic achar mayo

BEETROOT SADEKO MOMO 12.5

beetroot cheese dumpling, sadeko cream, beetroot achar, chilli oil

AVOCADO PATTI CHAAT 11

leaf pakora, avocado thecha, gunpowder peanuts, imli chutney

HOISIN DUK PANCAKES 12.5

five spice braised plant duk, scallion uttapam, chow chow pickle

BLACK TRUFFLE XIAO BAO 14

mushroom dumplings, tomato sesame jhol, truffle oil

TANGRA SIGNATURES

MANCHURIAN KOFTA 14

crispy indo-chinese vegetable croquettes, soy chilli gravy

GOBI 65 (v) 12.5

chennai style chilli cauliflower, mustard yoghurt

LACCHA PANEER (v) 16.75

green chutney & kashmiri chilli layered indian cheese,
smoked almonds, tomato cashew makhani

OHN NO COCONUT TOFU 14

turmeric tofu, burmese coconut broth, roast pumpkin,
pickled mustard greens

SCALLION GINGER PANEER (v) 14.5

indian cheese, peppers, onions

GARLIC AUBERGINE 12

sweet aromatic aubergine, hoisin, garlic, pak choi

NOODLES, RICE & SIDES

TANGRA HAKKA NOODLES 10.5

chinese chives, crunchy vegetables, chow mein masala

COLD SESAME NOODLES 8.5

crispy chilli oil

CARROT DAIKON LIANGBAN SALAD 6.5

ginger dressing, sesame crunch, chilli oil

BURNT GARLIC PEA PILAU 8

JEERA RICE 4

PARATHA 4

BLACK PEPPER PAPAD 1.5

SWEETS & ICES

CHAI-MISU (v) 9.5

masala chai-soaked sponge, mascarpone cream, dark chocolate

JASMINE PANNA COTTA 9.5

passion fruit coulis, cardamom snap

CHOCOLATE LUCKY COINS 4.5

dark chocolate, ginger biscuit, candied citrus



We're a fully vegetarian Asian kitchen; we don't use eggs. We're unable to remove chilli, onion, garlic, or ginger. Please speak to your server if you have any allergies. While we take great care, we can't guarantee the total absence of allergens. A 12.5% discretionary service charge will be added to your bill that goes directly to our team. Card payments only. Vegetarian dishes = (v)



COCKTAILS

🍹 Tangra Hour Drinks 7.5
Thursday – Saturday 10PM – 12AM

- 🍹 **ELECTRIC BOMBAY** 10
vodka, rhubarb & ginger gin, blue curaçao, lemon, limca
- 🍹 **RICKSHAW REVIVER** 11
vodka, jal jeera, amla-ginger syrup, ginger beer, lime
- 🍹 **KALA KHATTA RITA** 12.5
el tequileño blanco, kala khatta, lime juice
- 🍹 **TANGRA OLD FASHIONED** 11
jim beam, cherry, vanilla, smoke & oak bitters, angostura bitters

- LYCHEE BAIJIU SLING** 12.5
baijiu, lychee, grapefruit sherbet, cucumber bitters
- CHAI ESPRESSO MARTINI** (v) 13.5
5 walla chai cream liqueur, spiced rum, espresso
- SOHO 65** 12
jaisalmer gin, grapefruit sherbet, lemon, prosecco
- SPICE TRADER** 13.5
el tequileño blanco, banhez mezcal, passion fruit, mango, lime, habanero chilli tincture

ZERO PROOF

- 🍹 **NO'RITA 0%** 9
everleaf marine, kala khatta, lime
- JALJITO 0%** 9
jal jeera, cucumber, mint, limca

SHORT COCKTAILS

- KALA KHATTA RITA** 5
el tequileño blanco, kala khatta, lime
- FREEZER DIRTY MARTINI** 5
vodka, vermouth, green olive brine, olive bitters

HOUSE SPECIAL

- TANGRA CHAI** 3
oatly chai, fully plant-based

SOFT DRINKS

- THUMS UP** 5.5
cola, strong & spiced
- OLD JAMAICA GINGER BEER** 4
spicy, sweet, with a ginger kick
- LIMCA** 5.5
tangy lemon & lime
- MASALA COLA** 5
cola, spices, tangy twist

BEER

- COLD DRAUGHT KINGFISHER PREMIUM** 4.1% 4/8
classic & crisp
- COLD DRAUGHT KINGFISHER 2.5L BEER TOWER** 41
for the whole table
- TANGRA X UNBARRED CASUAL PALE** 4.5% 6.5
hoppy, tropical, gluten-free
- KINGFISHER ULTRA 5%** 7.5
light & easy
- KINGFISHER ZERO 0%** 6.5
full flavour, no alcohol
- LOWKEY PALE 0.5%** 6.5
low alcohol, gluten-free

WINE

- PINOT NOIR, 'SUR TES PAS', VIGNOBLE FONCALIEU** 11.4/51
france
the perfect trinity of flavours – cherries, raspberries and violets. pair it with the duk for a match made in heaven.
- SHIRAZ, THE IMPRESSIONIST** 8.4/37
south eastern australia
spicy plum fruit combines with a moreish juicy rich central palate. a great choice with the laccha paneer.
- VINHO VERDE BARRETE, AB VALLEY** 8.4/37
portugal
floral & aromatic with a delicious, zesty finish. perfect with the ohn no coconut tofu.
- CHARDONNAY, 'SUR TES PAS', VIGNOBLE FONCALIEU** 11.4/51
france
rounded and buttery with a lovely ripe lemon and vanilla scented character. goes beautifully with the avocado patta chaat.
- PROSECCO SPUMANTE E.D, PORTENOVA** 8.4/40
italy
apple and pear flavours combine with a delightfully persistent mousse.

SHAKES

- VANILLA CHAI** 7
chai masala, creamy vanilla bean, jaggery syrup
- MANGO JAGGERY** 7.5
alphonso mango, jaggery syrup, chai masala

add a shot of whiskey or rum for grown-up street shake energy. 3



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