

Sigri (Charcoal Grill)

Clay-baked Potato Chaat

White sweet potato, tamarind-mint-cilantro puree, black rock-salt, broiled cumin 8

Shikaari Quail

Apple wood smoked 'Hunters -style' quail, three onion confit 16

Naga Beef Sümi

Sliced and marinated beef loin, scallions, soy Naga reduction, cucumber-peanut relish 14

Baby Octopus Nicobari

Spanish rock octopus gently braised, Tribal red bell pepper sauce 14

Mangalorean Sausages

House made chicken vindaloo sausages, chili-paste, bed of Bombay Bhel 8

Tandoor (Indian Clay Oven)

Petite Vegetables Sariya

Fire-roasted Baby vegetables, Paneer, smoked sea salt 12

Venison Soolay

Wild Venison loin, roasted-garlic marinade, smoked-clove, dark rum & plum chutney 16

Chopan Kabobs

Pounded lamb, chili powder, Tashan garam-masala 10

Tandoori Jumbo Shrimps

Cream cheese, fenugreek, carum seed toasted yellow pea flour, coco essence 14

Burra-Gosht Boti

Aged Beef steak cube, ginger-garlic, Nutmeg-yogurt marinate 14

Tandoor Chaamp

Lamb chops, ginger, Cashmere paprika, honey-mustard-papaya marinade 18

Paneer Shahlik

Housemade paneer, philadelphia cream cheese mousseline, telicherry black peppercorn 12

Tawa (Flat Grill)

Palak Tikki

Spinach patty, paneer-pistachio center, Saffron-Morel mushroom cream 8

Kangura

Fennel-scented diver scallop, South Indian moille sauce, green tomato jam 15

Chilka-style Black Bass

Pan-seared, Traditional Oriya Curry froth, apple-fennel salad 18

Galouti Kebab

Lamb-leg, 3 Fragrant spices, yogurt-mint chutney, silver leaf 12

Aloo Tikki

Potato patty, lentil center, sweet and spicy tamarind chutney, stewed yellow peas 8

King Crab Tak-a-Tak

Warm Alaskan crab, scallion & ginger, spicy Malmi glazed 14

Tashan Hai

Gol-Gappa

Hollow durum puffs, spicy potato, injected with tangy mint-cilantro water 7

Goat Cheese Taftaan

Monte-chevre, flaky onion seed-bread, Tripura pineapple-raisin preserve, crystalized-ginger 10

Malai Kofta Lollypops

Yukon potato, Paneer, 9 spice, cashew tomato sauce 8

Tashan Paneer Pizza

Indian inspired lentil-fenugreek dough, Tikka paneer, chilies and buffalo mozzarella 12

Royal Baby Spinach-Arugula Salad

Candied pecans, wild cinnamon dressing, Mango, California frisee 11

Chicken Patanga

Supremes roulade, nuts and onion-raisin stuffing, micro's 10

Xacutti Pork Tenderloin

Palm vinegar, 21 spice Xacutti marinade, Aloo soufflé 14

Kashmiri Lamb Shank

Braised bone-in, Cashew-fennel seed sauce, seedless dates 28

Bombay Bhel

Spicy Puff rice salad, Red onion, peanut and chick peas 8

Breads, Etc.

Tandoori Roti

Whole wheat bread 3.5

Lachhedar Parantha

Layered Whole-wheat Bread 4.5

Naan

Plain 3.5

G.O.C. Naan

Medley of garlic, onion & coriander 4.5

Peshawari Naan

Stuffed with nuts and raisins 5

Chef's Basket

An assortment of our selection of breads 'all in one basket' 15

Tashan Biryani Layered Rice

Chef Choice Meat & Veg, *check with your server* 16

Butter Chicken

Tandoori chicken in a tomato-butter-cream sauce 16

Baingan Bhartaa

Smoked Eggplant, mustard seed, tomato, asafoetida spice 14

Dal Makkhani

Classical creamy velvety black lentil stew 14

Chef's recommended with Naan baskets