

‡ WELCOME ‡

INSPIRED BY A JOURNEY
THROUGH INDIA, FROM THE
BUSTLING STREETS TO THE
VERDANT JUNGLES AND SERENE
COASTLINE - TANDOOR TINA
CELEBRATES FRESH, HIGH QUALITY
INGREDIENTS, BOLD AND BRIGHT
FLAVOURS AND SPECIALISES IN
COOKING WITH FIRE.

‡ COCKTAILS ‡

GIN & TONIC

Gin Mare 80
Tonic, rosemary, apple, grapefruit

The Botanist 80
Tonic, sage, juniper, lemon

Roku 85
Tonic, basil, plum, orange

HOUSE COCKTAILS

Mirch Drop 75
Chilli-infused tequila, curacao, tonka, turmeric cordial, mango, passionfruit, lime

Pandan Negroni 75
Gin, vermouth, aperol, coconut, pandan

Tina Llini 2.0 75
Rhubarb - strawberry cordial, sparkling wine

PUNCH BOWLS
Serves 4-6

Pitty the Phool 300
Vodka, St. Germain, oolong tea, ginger syrup, kombucha, lime

Barak River Punch 300
Cognac, apricot liquor, merlot, lime demerara shrub, Assam tea

Water Cooler 300
Kaffir lime gin, cucumber shrub, watermelon, roiboos tea, lemon & spice oleo saccharum



‡ EATING MENU ‡

TANDOOR BREADS

Butter & sea salt *(d, g)* 20 | Confit garlic *(g)* 20 | Green chilli pepper & lime butter *(d, g)* 20 | Wholewheat roti *(g)* 15 | Plain *(g)* 15

SMALLS

 **Okra chips**, 30
grape & mint chutneys *(d, m)*

 **Paneer**, coconut, mango, curry leaf *(d)* 30

 **Raita**, feta, olives & flatbread crisps *(d, g)* 30

 **Onion bhaji**, truffle aioli, chives *(d, e, m)* 40

Truffle mushroom puri, 30
truffle puri, mango, boondi, paprika *(d, g)*

 **Green pea samosa**, 30
mint, mango chutney *(d, g)*

Chicken samosa, garam masala, 40
coriander yoghurt *(d, g)*

Coronation chicken, 45
mango, cranbery, almond *(d, e, g, m, n, se)*

 **Delhi mix**, 30
za'atar, yoghurt, avocado *(d, g)*

VEGETABLES & SALADS

  **Spicy mango salad**, cucumber, peanuts, ginger & chilli *(n)* 50

 **Roasted sweet potato salad**, sweet potato, mustard dressing, 45
pecan, balsamic *(d, m, n)*

 **Kale & quinoa**, tomato dressing, green apple *(n)(ve)* 45

 **Heirloom tomato salad**, coriander, cucumber, mint 45

 **Roasted cauliflower**, vanilla, hazelnuts, pomegranate *(d, n)* 45

  **Charred aubergine**, tahini, tomato chutney, sesame *(d, m, se)* 40

 **Grilled broccolini**, almonds, kashmiri chili, red pepper *(d, e, m, n)* 40

 **Portobello mushroom**, yoghurt, coriander & 40
rosemary dressing *(d)*

 **Citrus salad**, yoghurt mustard dressing, lettuce, 45
citrus, baked feta *(d,m)*

LARGE PLATES

Duck biryani, yoghurt, raisins, pecans *(d, g, n)* 90

 **Butter chicken**, tomato, red chilli powder, ginger & fenugreek *(d)* 80

Tandoori salmon, pineapple chimichurri, pickled onion *(d)(ff)* 120

TANDOOR & GRILL

 **Paneer pollichathu**, cottage cheese, onion, tomatoes, banana leaf *(d)* 50

 **Tandoori cauliflower**, red pepper makhani, roasted curry ghee *(d, m, n, se)* 55

 **Tapioca stir fry**, coconut, chilies, cashew, kasundi sauce *(d, m, n)* 60

Seekh kebab roll, mint chutney, paprika sauce *(c, d, e, g, m, n)* 70

Grilled prawns, koliwada spice, chilli oregano sauce *(d, sf)* 75

Coal roasted seabass, coconut curry, lemongrass, banana leaf *(d,f, m)* 120

25 hour, murgh malai baby chicken, yoghurt, pickled red onion *(d, n)* 130

 **Black pepper prawns**, peanut, coconut, mint *(g, n, sf)* 130

Tamarind glazed lamb chops, crispy quinoa, gunpowder aioli *(d, e, g, m, n)* 140

Beef tenderloin, tamarind peppercorn sauce, amchur rub *(g, m)* 160

Beef ribeye, peanut, sesame *(g, n, se)* 160

SIDES

 Gunpowder potato crisps *(m)* 30 |  Charred baby zucchini *(d, n)* 30 |  Black dhal *(d)* 30

 Basmati rice 20 |  Chargrilled asparagus, coconut raita *(d)(m)* 40 | Grilled prawn *(sf)* 30

 Grilled paneer *(d)* 25 | Chicken tikka *(d)* 30 |  Half avocado 20



SWEETS

Dulcey raspberry cake, 40
saffron chantly, raspberry sauce *(d, e, n)*

Honey pecan brownie, 50
vanilla ice cream *(d, e, g, n)*

Cardamom milk cake, 45
rose, biscotti *(d, e, g, n)*

Coconut kheer, 40
mango, mandarin sorbet *(d)*

Dark chocolate, 45
salted caramel, hazelnut,
spiced chocolate sauce *(d, e, n, g)*

Tina's dessert Thali, 95
honey pecan brownie, apricot cheesecake,
macarons, milk cake,
coconut kheer, petit fours, fruits,
assorted ice cream *(d, e, g, n)*

DON'T MISS!

EXPRESS LUNCH
MONDAY - FRIDAY 12PM - 3PM

*The ultimate quick business lunch, served
thali-style. With a choice of starters,
mains and desserts. The menu changes
bi-weekly.*

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TINA'S TACOS
TUESDAYS 1PM - 10PM

*Every Tuesday, Tina's Tacos invites guests
to experience a menu of unique indian
fusion flavours & margaritas in a relaxed
and stylish setting*



Our prices are in AED, inclusive of 5% VAT, 7% municipality fees and 10% service charge
*Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
If you have a food allergy, intolerance or coeliac disease please speak to the team before you order. Note that we cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens.
 - Spicy |  - Vegetarian / G – Gluten / D – Dairy / F – Fish / E – Eggs / N – Nuts / SF – Shellfish / M – Mustard / C – Celery / Se – Sesame