

TANGRA

SNACKS

Masala Nuts 5 / Jeera Smashed Cucumbers 5

SIGNATURE SANDWICHES

Our take on classic toasted sandwiches

All served with chilli pickle mayo, green and tamarind chutney

Bombay Chilli Cheese Double Decker ◊ 12

layer one: molten green chilli cheese

layer two: spiced potato and leek

Firecracker Hot Chick'n Sandwich 12.5

crispy fried chick'n dunked in tangra chilli sauce, chilli pickle mayo and crunchy mango slaw

Tangra Rainbow Club ◊ 12.5

layer one: spicy potato, peppers and onion

layer two: cheese, beetroot, tomato and cucumber

KATI ROLLS

Warm, flaky paratha wraps, generously filled and bursting with flavour

All served with slaw, chilli mayo and green chutney

Aloo Frankie Roll ◊ 8

spiced potato leek filling, cheddar, frankie masala

Chilli Paneer Roll ◊ 9

fried indian cheese, szechwan chutney, chilli mayo

Hoi Sin Duk Roll 10

plant-based duk, hoisin pepper sauce, crunchy cucumber spinach salad

LEVEL UP

Make your signature sandwich or kati roll a proper lunch

Add Soup 5

choose railway tomato or manchow

Add Frankie Fries 5

spiced waffle fries with garlic pickle mayo

SOUPS

Bowls of warm comfort

Railway Tomato Soup 6.5

india railway style, spiced tomato and beetroot, croutons

Manchow Soup 6.5

spicy soy broth, fried garlic, crunchy noodles

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.

Dishes containing dairy = ◊ . Dishes containing honey = ◻

LUNCH MENU

Monday-Friday, 12-3pm

TIME PASS

Chinese Bhel 6

crunchy noodles, sweet spicy slaw

Lolli-Popcorn Chick'n Bites 9

bombay chilli sauce, garlic pickle mayo

Aloo Corn Chaat ◊ 8.75

sweetcorn raita, achar potato, peanut chevda

MOMOS

CHOOSE YOUR FILLING

Shanti Momo

classic vegetable filling

Bazaar Momo ◊

creamy vegetable filling with cheese

CHOOSE YOUR STYLE

Steamed 8

nepalese tomato chutney

Himalayan Jhol 9.5

creamy tomato peanut lemongrass broth

WOK

Manchurian Kofta 10.5

hakka classic veg bites, sweet soy glaze

Scallion Ginger Paneer ◊ 10.5

indian fried cheese, bombay chilli sauce

Garlic Aubergine 9.5

green beans, fried garlic

Schezwan Tofu 11.5

clean bean tofu, peppers, baby corn

SALADS + PLATES

Green Mango Peanut Pickle Salad 9.75

chilli lime dressing, fragrant herbs

Kathmandu Sadeko Chick'n ◊ 10.5

mustard yogurt dressing, cherry tomato

Spinach Kale Toasted Almond Salad 9.75

broccoli, persimmon, red onion

RICE + NOODLES

Hakka Noodles 8

wok-seared vegetable wheat noodles

Schezwan Fried Rice 7

sweet spicy chilli loaded

Burnt Garlic Rice 7

golden-brown garlic, tossed in masala

Plain Rice 4.5

simple steamed



Y Tangra Hour Drinks £7.5

thursday - saturday 10pm - 12am

COCKTAILS

Electric Bombay Y 10

vodka, rum, gin, blue curaçao, lemon, limca

Rickshaw Reviver Y 11

vodka, jal jeera, amla-ginger syrup, lime, ginger beer

Thums Up Libre Y 11

dark rum, thums up, lime squeeze

Coconut Negroni Y 11

coconut-washed select aperitivo, gin, vermouth, coconut water

Tangra Old Fashioned Y 10

jim beam, tangra syrup, orange & angostura bitters

Lychee Baijiu Sling 12

baijiu, lychee, pandan & grapefruit sherbet

Soho 65 11

lychee, lemon, house '65 syrup, prosecco

Soho 65 Ceremony 65

soho 65 (6-8) with a bottle of fizz for the ultimate diy ceremony

Rasgulla Espresso Martini O 12

spiced rum, tia maria, spiced syrup, espresso

Whiskey Jaggery Sour 9

jim beam, jaggery, cardamom & angostura bitters

Kala Khatta Rita 12

el tequileno blanco, kala khatta, lime juice

Spice Trader 12

el tequileno blanco, banhez mezcal, passion fruit, mango, lime, chilli, house '65 syrup

Nikesh Special 11

a shot of johnny walker black with a pint on the side

Mandarin Martini 13.5

gin, mandarin napoleon, select aperitivo, mandarin & lemongrass sherbet

Piña Kolkata 12

spiced rum, laphroaig, amla-ginger, coconut milk, pineapple

COLD SOBER

No'rita 0% Y 9

everleaf marine, kala khatta, lime

Jal'jito 0% 9

jal jeera, cucumber, mint, limca

Ginger Jagger 0% 9

everleaf forest, jaggery, lime, ginger

Tangra Chai 3

proper oatly chai, fully plant-based

BEERS

Cold Draught Kingfisher Premium 4.1% 4/7.5

Cold Draught Kingfisher 2.5l Beer Tower 31

Tangra x Unbarred Casual Pale 4.5% 6.5

Kingfisher Ultra 5% 7.5

Kingfisher Zero 0% 6.5

Lowkey Pale 0.5% 6.5

WINES

Shiraz The Impressionist, South Eastern, Australia 7.9 / 36

Vinho Verde Barette, Ab Valley, Portugal 7.9 / 36

Prosecco Spumante Extra Dry Portenova, Italy 8.2 / 39.5

SOFT DRINKS

Thums Up 5.5

strong, bold and fizzy cola with a spicy finish

Old Jamaica Ginger Beer 4

spicy and sweet taste with a tangy kick

Limca 5.5

refreshing tangy lemon and lime with a crisp taste

SHAKE IT OFF

Thick, icy, oatly milkshakes

Vanilla Chai Throwback 7

chai masala, creamy vanilla bean, jaggery syrup

Rose Raspberry Rager 7.5

raspberry tang, floral rose-infused basil seeds, falooda vibe

Mango Jaggery Streetshake 7.5

alphonso mango, jaggery syrup, chai masala

Turn Up The Heat 3

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



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crunchy noodles, sweet spicy slaw

Lolli-Popcorn Chick'n Bites 9

bombay chilli sauce, garlic pickle mayo

Manchow Soup 6.5

spicy soy broth, fried garlic, crunchy noodles

Honey Chilli Waffle Aloo ◻ 8.5

crispy potatoes, garlic pickle mayo, sesame

Bombay Chilli Cheese Quesadilla ◊ 8.75

green chilli thecha, spring onion, cheddar

Aloo Corn Chaat ◊ 8.75

sweetcorn raita, achar potato, peanut chevda

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chilli lime dressing, fragrant herbs

Kathmandu Sadeko Chick'n ◊ 10.5

mustard yogurt dressing, cherry tomato

Spinach Kale Toasted Almond Salad 9.75

broccoli, persimmon, red onion

Gobi 65 ◊ 9.65

crispy cauliflower, yogurt masala gravy

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wok-seared vegetable wheat noodles

Schezwan Fried Rice 7

sweet spicy chilli loaded

Burnt Garlic Rice 7

golden-brown garlic, tossed in masala

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The Tangra Edit 32.5pp

A bold Indo-Chinese spread
featuring some of our favourite dishes.
Minimum 2 people and ordered by the whole table.

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Tangra Chilli Chick'n 11.25

peppers + onions

Scallion Ginger Paneer ◊ 10.5

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Garlic Aubergine 9.5

green beans, fried garlic

Schezwan Tofu 11.5

clean bean tofu, peppers, baby corn

Black Pepper Cashew Duk 11.25

okra, pomegranate



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