

‡ 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.

SMALLS

Okra chips , grape & mint chutneys <i>(d, m)</i>	35
Hash brown chaat sweet yoghurt espuma, tamarind & mango drizzle <i>(d)</i>	35
Stuffed seabass bun onion sambal, curry butter <i>(d, f, g)</i>	50
Onion bhaji , truffle aioli, chives <i>(d, e, m)</i>	40
Truffle mushroom puri , mango sauce, masala boondi, sweet paprika <i>(d, g, se)</i>	35
Chicken samosa , garam masala, coriander yoghurt <i>(d, g)</i>	40
Coronation chicken , orange, mango, cranberry, almond <i>(d, e, g, m, n, se)</i>	45
Delhi mix , zaatar & shisho tempura, chutney, mango avocado salsa <i>(d, g)</i>	35

VEGETABLES & SALADS

Spicy mango salad , cucumber, peanuts, ginger & chili <i>(n)</i>	50
Steamed prawn salad , mix lettuce, avocado, champagne vinegar dressing <i>(d, g, s, sf)</i>	75
Roasted sweet potato salad , mix lettuce, pumpkin seeds, pecan nut, balsamic <i>(d, m, n, v)</i>	45
Kale & quinoa , green apple, tomato dressing <i>(n, ve)</i>	45
Baked heirloom tomato salad , burrata, black olive dust <i>(d, m, v)</i>	70
Charred aubergine , tahini, tomato chutney, sesame <i>(d, se)</i>	40
Grilled broccolini , almonds, kashmiri chili, red pepper <i>(d, e, m, n)</i>	40

‡ EATING MENU ‡

TANDOOR BREADS

Butter & sea salt *(d, g)* 20 | Confit garlic *(g)* 20 | Green chili pepper & lime butter *(d, g)* 20 |
Wholewheat roti *(g)* 15 | Cheese naan *(d, g)* 30 | Plain *(g)* 15

LARGE PLATES

Duck biryani , yoghurt, raisins, pecans <i>(d, g, n)</i>	90
Butter chicken , tomato, red chili powder, ginger & fenugreek <i>(d)</i>	90
Slow-cooked lamb shank , tandoori mash potato, mint jus <i>(c, d)</i>	140

TANDOOR & GRILL

Paneer pollichathu , cottage cheese, onion, tomatoes, banana leaf <i>(d)</i>	50
Tapioca stir fry , coconut, chili, cashew, kasundi sauce <i>(m, n, ve)</i>	50
Tandoori cauliflower , red pepper makhani, roasted curry ghee <i>(d, m, n, se)</i>	55
Seekh kebab roll , mint chutney, paprika sauce <i>(c, d, e, g, m, n)</i>	70
Smoky coastal prawns , coconut curry, curry leaves, pickled chili <i>(d, m, sf)</i>	130
25 hour, murgh malai baby chicken , yoghurt, pickled red onion <i>(d, n)</i>	130
Black pepper prawns , peanut, coconut, mint <i>(g, n, s, sf)</i>	80
Tamarind glazed lamb chops , crispy quinoa, gunpowder aioli <i>(d, e, g, m, n, s)</i>	140

FISH FILLETS

Tandoori salmon , pineapple chimichurri, pickled onion <i>(d, f)</i>	120
Seabass fillet , kaffir lime, lemongrass, carrot ginger purée <i>(d, f)</i>	130
Red snapper fillet , saffron mash, sautéed vegetables, coconut sauce <i>(d, f, m)</i>	130

PREMIUM STEAKS

Grass-fed beef tenderloin amchur rub, tamarind peppercorn sauce <i>(g, m, s)</i>	180
Australian ribeye , well-marbled, garam salat, peanut, sesame <i>(g, s, se)</i>	180
Sirloin steak , classic cut, rested with butter & thyme, peanut, sesame <i>(d, g, s, se)</i>	160
Wagyu striploin , japanese- australian hybrid, tamarind peppercorn sauce <i>(g, m, s)</i>	200

SIDES

Spiced steak fries <i>(g)</i>	30	Chargrilled asparagus, coconut raita <i>(d)</i>	40
Charred baby zucchini <i>(d, n, se)</i>	30	Tandoori mashed potato	30
Black daal <i>(d)</i>	30	Chicken tikka <i>(d)</i>	40
Basmati rice	20	Paneer tikka <i>(d)</i>	35

SWEETS

Salted caramel crunch chocolate brownie, pink pepper sauce, hazelnut praline <i>(d, e, g, n)</i>	40
Raspberry rose cheesecake basque cheesecake, raspberry rose sorbet <i>(d, e, g, n)</i>	40
Matcha pistachio matcha namelaka, rocher glaze, vanilla chantilly, pistachio <i>(d, e, g, n)</i>	45
Carrot halwa cream cheese frosting, carrot sponge, raspberry coulis <i>(d, e, g)</i>	45
Tropical pineapple passion vanilla crèmeux, mandarin compote, passion honey caramel <i>(d, e, g, n)</i>	40

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

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CURRY NIGHT
THURSDAYS 6PM - 11PM

Spice up your Thursdays with Curry Night at Tandoor Tina — bold dishes, rich flavours, and the comfort of curry.



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