



restaurante

TANTRA

mongolian grill

Restaurante Tantra

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  /tantrarestaurante



Mongolian Grill

According to the legend of Genghis Khan, after days of battle, his warriors grilled their combinations of meat and vegetables on their shields placed over hot coals.

Choose your meat, poultry or fish, one at a time to avoid mixing the flavor.

Choose vegetables to your liking.

Do not overdo the amount, so you can better enjoy the portions and return again to the grill.

Create your flavor.

Choose herbs and spices.

Choose your sauce with at least two ladles so that your meal does not stay dry.

Give your plate to the cook who will prepare it for you to perfection.

Enjoy your lunch or dinner !

Couvert

Earth chips and handcrafted Indian Bread with escabeche and chutneys.

Dinner and lunch (Saturday, Sunday and Hollidays)

10,90

Executive Lunch

Monday to Friday

(you can serve two times at our grill)

59,90

Available all day lunch and dinner

(All you can eat at our grill)

118,90

Lunch on Saturdays, Sundays and Hollidays

and dinner from Monday to Friday

(all you can at our grill).

118,90

Deserts

(Hand made and rustic options)



Sheets of Brigadeiro

Chocolate Fudge Brownie...R\$ 28,90

(Delicious chocolate brownie served with ice cream, Crunchy crumbs and chocolate syrup)

Coton Candy.....R\$ 9,90

(with edible flowers)

Sheets of Brigadeiro....R\$ 28,90

(Crunchy brazilian 'brigadeiro' with phlo pastry, brown sugar, edible gold and cinnamon essence)

Hibiscus Passion Cake.....R\$ 26,90

(Powdered milk cheesecake with hibiscus flower and red berries syrup)

Ménage a Trois.....R\$ 29,90

(Pear cheesecake with ginger, honey and tangerine sorbet)

Sensual Brasil.....R\$ 26,90

(Flambe caramelized mango with aphrodisiac spices served with fresh mint, pink pepper and dragon fruit sorbet)

Thai Coconut.....R\$ 26,90

(Lemon, Lychee and basil tart with sweet ginger coconut crumbs)

Xocolati (serves 2 people).....R\$ 59,90

(Aztec chocolate shot with chilli, cinnamon, nutmeg, ginger and cardamom. Sample of 'bean to bar' chocolates, white + thai coconut, hibiscus + red exotic fruits in liquor, cream 45% + peppers with flowers and rustic 72% spiced mango with popcorn flour).

Tantra Zen-Gria



- Sangria with Sparkling Wine...R\$ 92,00
- Sangria with White Wine.....R\$ 86,90
- Sangria with Red Wine.....R\$ 86,90



Shooters

(Shots in Ice Cups)

R\$ 10,90

- Citric vodka with cranberry juice
- Vanilla vodka, açai berries and guaraná
- Mango vodka, peach and tangerina syrups
- Gin with roses water syrup

Gin Tonic's by Tantra

Pink Gin.....R\$ 34,90

(Strawberry gin, Lavander, Strawberries, Lemon)



Gin Khan

R\$ 34,90

(Orange, Cinnamon, Lemon grass, Clove, Rosemary)



Japa Gin.....R\$ 48,90

(Japanese cucumber, Lemon, Wasabi, Ginger, Sugar Cane, Botanical Sorbet)



Starters (asian tapas)



Tantra Ceviche

Tantra Ceviche

(A reinterpretation of the tradicional ceviche, stylishly flavored by Tantra with our invigorating tigers milk)

R\$ 46,90

Shark Tiradito

(Marinated shark with soy sauce, sesame oil, lemon pepper and mango on an arugula bead)

R\$ 32,90

Crab Cakes (06 units)

(Creamy coconut crab cakes with crispy panko. Served in a sweet and sour sauce)

R\$ 31,90

Thai Drumsticks

(Four Thai chicken drumsticks)

R\$ 24,90

Japanese Carpaccio

(Buffalo chorizo sealed with sesame oils and seeds, served with green curry sauce)

R\$ 36,00



Japanese Carpaccio

Starters



Crab Cake



Pastéis

Mixed 'Pastéis' (06 units)

(Mini Pastries with Brie, red berries and spicy sauce)

R\$ 31,90

Shitake Medallion

(Served with fresh vegetables in a coconut soy sauce with chives. Accompanies our crispy crumb homemade manioc flour with spirulina algae, azuki beans, pumpkin seeds, peruvian maca and asian cabbage).

R\$ 68,90

Asian Route

(4 Crispy shrimps with aromatic sauces)

R\$ 92,00



Thai Drumsticks

Wild Orchid

(Cítric vodka, Flower Liqueur, Lychee juice, Basil and edible Orchids)

R\$ 52,90



Red Dragon

(Dragon Fruit, Gin, Red Berries syrup, Coconut water mint syrup, tonic water, lemon popsicle and rosemary)

R\$ 42,90

Orgasm

(Vanilla and camaru vodka, Peach liqueur, Curaçao Blue, Pineapple juice, Infusion of Energetic herbs, Served with Jambu herbs)

R\$ 36,00



Origami

(Sake, Red exotic fruits, lychee, mint and Aloe vera syrup)

R\$ 32,90

Shareable Plates



Forbidden Zone

(Orange and lemon juice, mango puree, orange liquor, vodka pepper, cranberry, explosive sugar and lollipop)

R\$ 32,90



Ceviche Trio

Ceviche Trio

(Shark ceviche in sesame and soy sauce, salmon in a passion fruit marinade and st peter in a lemon and coconut milk marinade)

R\$ 92,00

Color of Sin

(Pepper infused vodka, strawberry liquor, red berry syrup, mint and ginko)

R\$ 32,90



Crispy Fried

(3 mixed pastries, 3 crab cakes, 3 thai drumsticks)

R\$ 62,00



Red Velvet Mojito

(Red Exotic berries, Mint, Sugar Cane, Rum)

R\$ 34,90

Plant Based

(Shitake medallion and fresh vegetables with brie cheese, eggs, siracha, lemon and soy sauce. Served with earth chips, strips of fresh coconut, peanuts and sesame seeds)

R\$ 99,90

Sweet Dreams

(Cotton Candy, Citric Vodka, Basil, Roses and lemon grass)

R\$ 30,90



Salads

Thai Beef Salad

(Delicate strips of filet mignon with green leaves, red onion, tomato and aromatic sauce)

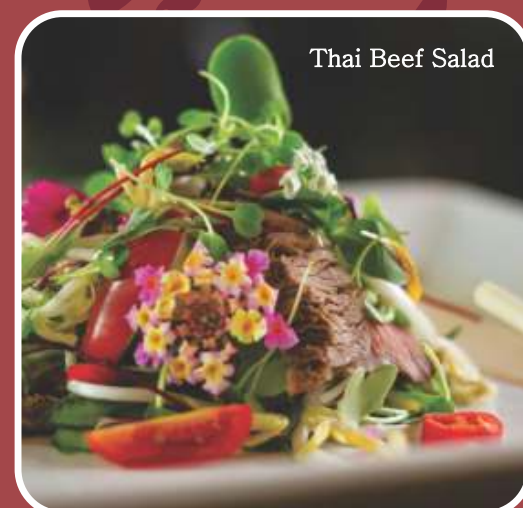
R\$ 42,90



Endorphin Shot

(Tia Maria, Amarula, Cointreau and FIRE !)

R\$ 28,90



Thai Beef Salad

Salads

Calamari Salad

(with lychee and green curry sauce)

R\$ 46,90



Umami Salad

(Chicken smoked in jasmin, served with mango, mix of nuts, cucumber, carrot, red onion and nam pla aromatic mint sauce)

R\$ 42,90



Aphrodisiacs

Lovers always depended on the love potions to speed up cupid's arrow. These potions, sometimes were used unnoticed, that is, as a brand new secret ingredient lover, or as a magic potion. In order to explain the stimulus, or better, higher performance in a sexual act. Science has proven that there is a connection between the format 'sexual ingredient' and power over sexual performance, eliminating several classic lists of aphrodisiacs. But is it chance, that an oyster actually looks like a sexual organ? Science is Science, fact is fact and everything has an explanation.



Wish

(Chocolate ice cream, chocolate ganache conhaq, cacao liquor, amarula liquor, cumaru nuts and marshmallow)

R\$ 34,90

Pompeia

(Bourbon, Flower liquor, Cointreau, Thai Bitters, Smoked infused Citric and Catuaba bark)

R\$ 48,90



Frozen Margarita Sculpture

(A true giant sculpture of frozen margarita in lemon or red berries)

R\$ 42,90



Metamorphosis

(Vermouth, Vodka, Orange Liquor, Lemon, Clitória Flower Tea)

R\$ 34,90





Lassis by Tantra R\$15,90

(Tradicional Indian Drink with fresh fruits, yogurt and spices)

Strawberry Lassi (strawberry, honey, balsamic vinegar, natural yogurt, guarana and lavender)

Mango Lassi (Mango, honey, natural yogurt, cinnamon, edible flowers)

Lychee Lassi (lychee, mascavo sugar, natural yogurt, mint and edible flowers)



Freezing

Long neck beer R\$ 15,90

Beer 600 ml R\$ 29,90

Tradicional

Caipirinha (vodka, sake , cachaça) R\$ 29,90

Water R\$ 6,90

Coconut water R\$ 8,90

Soda R\$ 9,50

Natural Soda (cranberry, tangerine, peach)R\$ 12,90

Hot

House tea with soothing / Energetic Herbs
R\$ 10,90

Coffe R\$ 6,20

Main Dishes



Thai Red Curry

Thai Red Curry

(Sweet, aphrodisiac, thai coconut red curry sauce)

Mixed Sea Food.....R\$ 98,90

Tenderloin Strips.....R\$ 89,90



Curry Kissed Salmon

Veggie

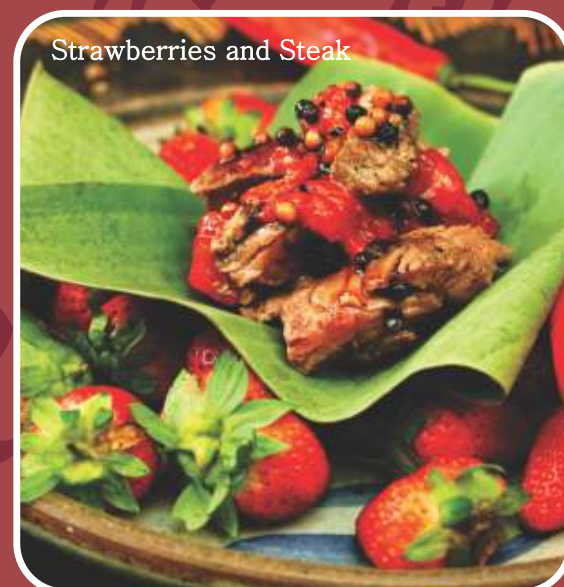
(An orgy of fresh vegetables with brie cheese, eggs, siracha, lemon and soy sauce. Served with earth chips, strips of fresh coconut, peanuts and sesame seeds)

R\$ 64,90

Strawberries and Steak

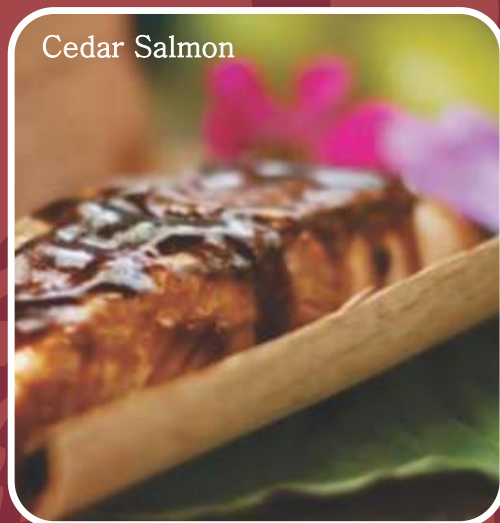
(Strips of flank steak with fresh strawberries and aromatic peppes)

R\$ 65,90



Strawberries and Steak

Main Dishes



Curry Kissed Salmon

(Slightly spicy yellow curry with fresh salmon, coconut chips, green salad and mango strips)

R\$ 67,90

Tricolori Ravioli

(Handmade tricolor ravioli with turkish figs and honey, goat cheese, homemade butter sage and poppy seeds)

R\$ 74,90

Cedar Salmon

(Smoked cedar salmon with our rustic corean barbecue sauce)

R\$ 68,90

Salmon

(Fresh Salmon with a mixture of japanese mushrooms in our rustic tarê sauce)

R\$ 68,90

Mignon with Shitake and Shimeji

(mignon sauteed with brandy, shitake and port wine. Served in a creamy sauce)

R\$ 84,90

Thai Shrimp

(Fresh shrimp flambe with mango vodka, coconut milk, ginger, soy and cilantro root with chillies)

R\$ 84,90

We suggest that our meats, poultry and fish are served medium rare. If served well done, we believe that they loose flavour and their tendernes. All our dishes are served with a mix of fresh vegetables in a tradicional homemade oriental sauce, safron rice and earth chips.

Ice Tea by Tantra R\$ 14,90

Served in a Mini Jar

Black natural tea with aromatic organic herbs and peach syrup

Pink hibiscus tea with ginger, honey and lemon grass



Natural Juice R\$ 13,90



Especial Juices by Tantra R\$ 18,90

(Funcional Drinks providing energy and vitality)

Energetic (helps your productivity and disposition)

#1 - Lychee, orange, lemon, coconut water

#2 - Strawberry, raspberry, lemon grass and honey

Imunity (raises your imunity)

#3 - Pineapple, lemon, lemon grass, mascavo sugar and turmeric

Detox (eliminates toxines in the body)

#4 - Pineapple, mint, lemon grass, ginger and aloe vera

Aphrodisiac (raises your libido and blood circulation)

#5 - Dragon fruit, strawberry, ginger, nut meg and peppers

#6 - Pineapple, mint, lemon grass, pink peppers, white peppers

Protein Shake (functional and nutritious)

#7 - Collagen, whey protein, aloe vera, guaraná, marapuama, red berries

