

# TANGIFY

• Rustic • Coastal • Comforting •

## MENU



Traditional Flavours from Coastal Odisha

# Why Tangify?

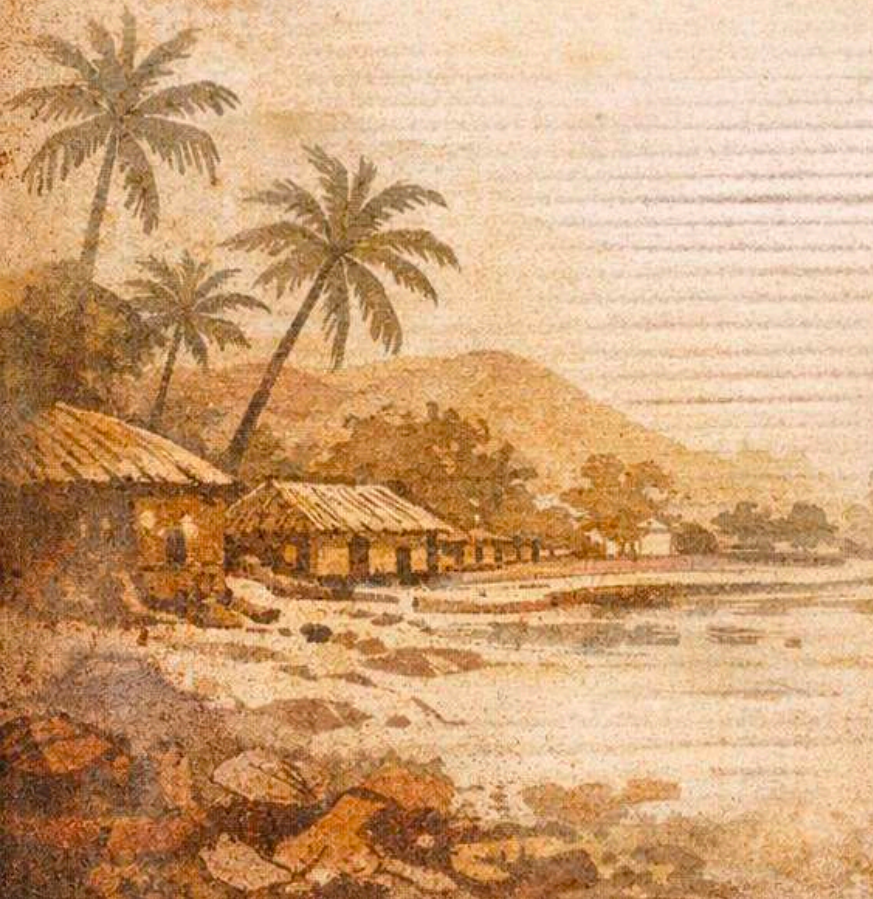
Tangify began as Itishree's love letter to food—rooted in family recipes, shaped by travel, and elevated through innovation.

From coastal kitchens to **village** hearths, her journeys across Odisha inspired flavours that are bold, rustic, and deeply soulful.

Tangify is not just a restaurant.  
It's a celebration of Odisha's many cultures—  
where tradition meets imagination,  
and every dish tells a story.

Rustic. Coastal. Village-inspired.  
Indulgent flavours, thoughtfully crafted.

*Itishree*



# STARTERS

## **MONSOON CHICKEN PAKODA** 🍗

Marinated fried chicken crisp – tangy, juicy, irresistible

189

## **TAWA TALES FISH FRY**

Pan-seared fish with turmeric & spices – smoky, crispy, coastal vibes

189

## **BERHAMPUR CHIPS & DIPS**

Assorted papads & crisps served with chutney & pickle – crunchy chaos, Odia-style

139

## **CHAUL BARA RELOADED** 🍷

Fermented rice-lentil fritters pan-fried golden – crisp edges, soft heart

139

## **CRUNCHY LITTLE CHUNA FISH** 🐟

Anchovies fried golden brown & crisp in thin batter – home-style, crispy,

139

## **CLASSIC ODIA FISH FRY** 🐟

Marinated fresh fish shallow-fried – crispy skin, flaky centre

109

## **HERB-WRAPPED COASTAL FISH** 🐟

Fish sealed in poi (malabar spinach) leaves and roasted – fresh, smoky, flavour-packed

109

🍷 **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# SIPS

## **SAHID NAGAR LASSI** ☺

Creamy yogurt drink with rabri, grated coconut & cherry – Itishree's indulging recipe  
119

## **GARDEN BREEZE** ☺

A floral, cooling refresher – light sweetness, tropical calm  
179

## **DALGONA COFFEE CLOUD**

Whipped coffee over chilled milk – creamy, airy, indulgent  
139

## **OLD-SCHOOL MILKSHAKE**

Milk blended smooth and rich – simple, nostalgic, satisfying  
129

## **PLAIN BUTTERMILK**

Light churned chaas – cooling, clean, digestive-friendly  
89

## **SPICY BUTTERMILK KICK**

Buttermilk with ginger, chilli & curry leaves – tangy, refreshing bite  
99

## **CUTTING TEA - PLAIN**

Strong brewed tea – bold, comforting, everyday favorite  
25

## **MASALA CHAI MAGIC**

Tea brewed with warming spices – aromatic, full-bodied, classic  
39

## **GINGER / ELAICHI CHAI**

Tea infused with ginger or cardamom – soothing, fragrant, balanced  
30

## **LEMON TEA LIFT**

Light tea with fresh lemon – gentle citrus warmth, refreshing finish  
25

## **MILK COFFEE CLASSIC**

Smooth coffee with hot milk – mild, comforting, timeless  
30

## **THICK SHAKE INDULGENCE**

Extra-thick blended shake – rich, creamy, dessert-like  
209

## **SOFT DRINKS / WATER**

AT MRP  
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## **CLASSIC BLACK COFFEE**

Strong black coffee – deep, bold, energising  
25

## **LIME SODA**

Fresh lime soda - Sweet / Salt / Sweet & Salt  
79

## ☺ **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# COMBO

## **GHEE KISSED CHUDA GHASSA DALMA** ☺

Grounded dry poha with in-house spice mix + dalma – Itishree grandma's recipe  
209

## **CHANDANPUR CHUDA KADAMBA DALMA** ☺

Chuda ghassa enriched with chenna & rabdi – soft, rich, mildly sweet, served with dalma  
239

## **DAHIBARA ALOODUM CLASSIC** ☺

Soft lentil vadas soaked in spiced curd, topped with hot aloodum – out of this world  
139

## **CHAKULI FEAST PLATE**

Mutton / Chicken / Aloodum + 4 pcs chakuli/dosa  
379 / 259 / 109

## **VADA COMFORT COMBO**

Dalma / Aloodum + 3 pcs vada/bara  
179 / 109

## **POORI DESI COMBO**

Dalma / Aloodum + 4 pcs atta poori  
159 / 109

## **MULTIGRAIN ROTI COMBO**

Dalma / Chicken / Mutton + 4 pcs atta roti  
169 / 239 / 369

## **PLAIN PARATHA COMBO**

Dalma / Chicken / Mutton + 3 pcs atta paratha  
169 / 239 / 369

## **ALOO PARATHA COMBO**

Raitha & Achar + 1 pcs atta paratha  
109

## **PANEER PARATHA COMBO**

Raitha & Achar + 1 pcs atta paratha  
129

☺ **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# MAINS

## **BADIA DALMA** 🍲

Slow-cooked lentils with mixed vegetables  
– rustic, nourishing, soulful

159

## **ALOO POTOL RASSA**

Potahto & pointed gourd in thin spiced  
curry – light, nostalgic, everyday classic

139

## **ALOO PHOOL GOBI JHOLA**

Potahto & cauliflower in homestyle gravy –  
simple, warm, familiar

139

## **PANEER CLASSIC CURRY** 🍲

Soft paneer cubes in mildly spiced gravy –  
creamy, comforting, crowd-friendly

189

## **SANTULA VEG BOWL**

Steamed seasonal veggies tossed with mustard  
& garlic – light, clean, wholesome

109

## **MUSHROOM BESARA BLISS** 🍲

Mushrooms cooked in mustard paste  
– sharp, earthy, unmistakably Odia

189

## **MUSHROOM CURRY CLASSIC** 🍲

Mushrooms simmered in onion-tomato  
gravy – balanced spice, hearty texture

189

## **CHICKEN KASSA ROYALE** 🍲

Slow-roasted chicken in thick gravy –  
Itishree's family recipe

359

## **EVERYDAY CHICKEN CURRY** 🍲

Homestyle chicken curry – light gravy,  
comforting spice

359

## **HERITAGE MUTTON KASSA** 🍲

Slow-cooked mutton with caramelised  
onions – rich, bold, celebration-worthy

609

## **PICNIC MUTTON CURRY** 🍲

Traditional Sunday-style mutton jhol –  
soulful spice, melt-in-mouth meat.

559

## **COASTAL FISH CURRY** 🐟

Fresh fish simmered in light gravy –  
tangy, clean, coastal comfort

339

## **FISH BESARA CLASSIC** 🐟

Fish head mashed with onion, green  
chilli & mustard oil – bold, rustic,  
unforgettable

309

## **FISH HEAD MIXED VEG** 🐟 🍲

Fish head cooked with vegetables –  
rich & rustic

209

🍲 **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# MAINS

## **PRAWN DALMA FUSION** 🍲 🍷

Dalma with juicy prawns – hearty & unique  
209

## **PRAWN CURRY COMFORT** 🍲

Prawns in light onion gravy – sweet,  
savoury, balanced  
359

## **PRAWN KASSA SPECIAL** 🍲

Prawns slow-roasted in thick masala – bold,  
spicy, indulgent  
409

## **EGG KASSA STREET-STYLE** 🍷

Boiled eggs tossed in thick onion gravy –  
spicy, punchy, satisfying  
149

## **EGG CURRY CLASSIC** 🍷

Boiled eggs in light masala gravy – simple,  
comforting  
139

## **COCONUT RASA PRAWN** 🍲

River prawns cooked with coconut milk  
gravy – creamy, delicate, heritage  
409

## **CRAB CURRY COASTAL HEAT** 🦀 🍷

Fresh crab in spiced gravy – messy, spicy,  
flavour-packed  
489

## **TADKA TALES (VEG / EGG)** 🍷

Tempered lentils or eggs with garlic & chilli  
– aromatic, comforting, everyday hero.  
209

## **SAAG & SEA COMBO** 🍲 🍷

Poi (malabar spinach) leaves and prawns cooked  
together – earthy, juicy, perfect harmony.  
259

🍷 **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# RICE

## **STEAM RICE**

Fluffy, freshly steamed rice – the perfect canvas for every curry.

89

## **SOULFUL GHEE RICE**

Soft-grain rice cooked light with ghee – comforting, clean, everyday favourite

129

## **CURD RICE CALM**

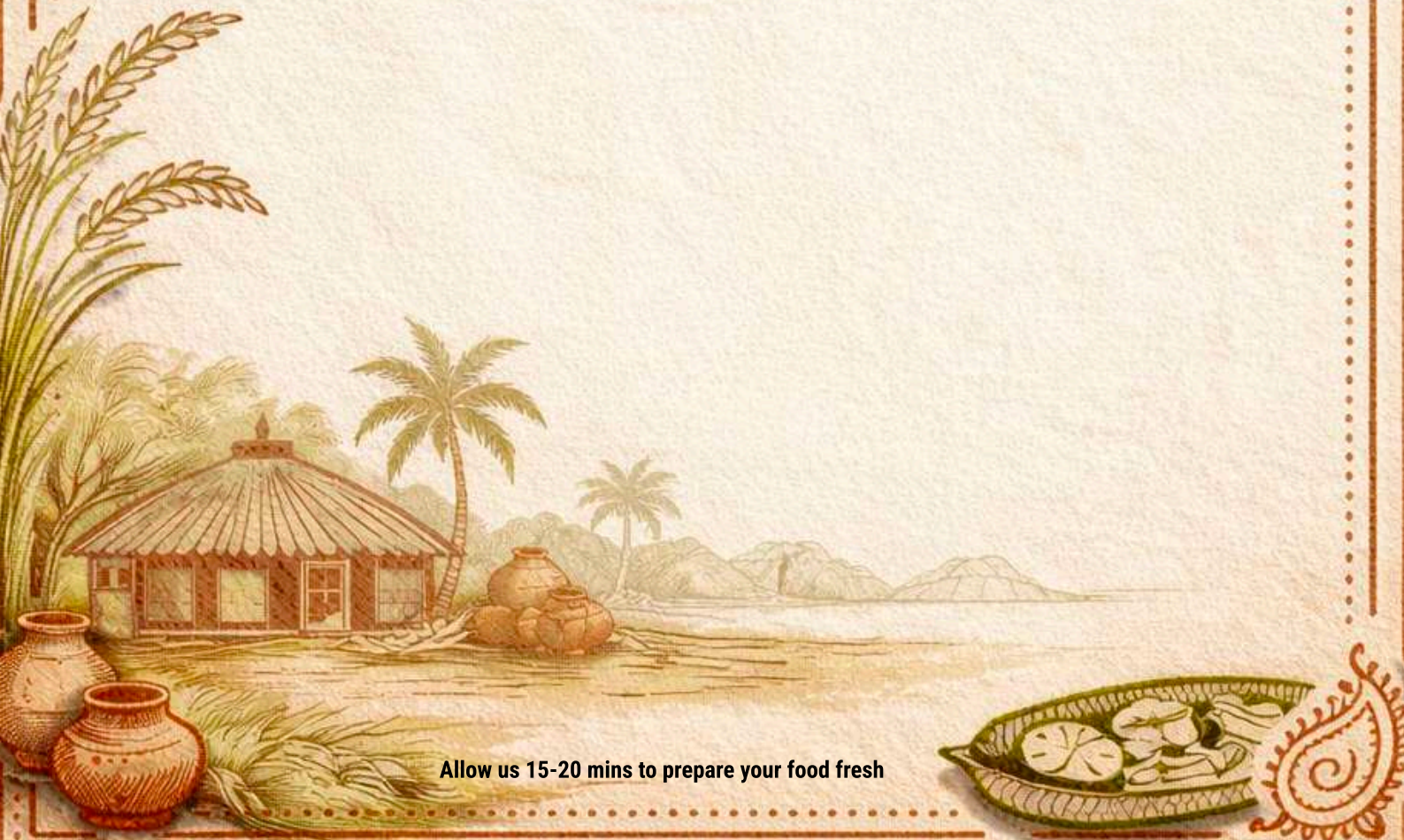
Rice folded into seasoned curd – cooling, soothing, gentle on the palate

109

## **JEERA WHISPER RICE**

Steamed rice tossed with cumin & ghee – aromatic, light, flavourful

109



Allow us 15-20 mins to prepare your food fresh

# THALIS

## **VEG** 🍷

Rice | Dalma | Dahi Baingan | Saag | Veg  
Curry | Sweets | Papad | Salad  
259

## **PANEER** 🍷

Rice | Dalma | Dahi Baingan | Saag |  
Paneer Curry | Sweets | Papad | Salad  
309

## **MUSHROOM** 🍷

Rice | Dalma | Dahi Baingan | Saag |  
Mushroom Curry | Sweets | Papad | Salad  
359

## **EGG** 🍷

Rice | Dalma | Dahi Baingan | Saag | Egg Curry |  
Sweets | Papad | Salad  
309

## **FISH** 🐟

Rice | Dalma | Dahi Baingan | Saag | Fish Curry |  
Sweets | Papad | Salad  
359

## **CHICKEN** 🍷

Rice | Dalma | Dahi Baingan | Saag | Chicken  
Curry | Sweets | Papad | Salad  
389

## **MUTTON** 🐏

Rice | Dalma | Dahi Baingan | Saag |  
Mutton Curry | Sweets | Papad | Salad  
509

## **VEG - SOUTH** 🍷

Rice/Roti | Dal Pappu | Sambar | Rasam | Curd |  
Palya | Buttermilk | Chutney | Sweets | Papad  
259

## **PRAWN** 🍷

Rice | Dalma | Dahi Baingan | Saag |  
Prawn Curry | Sweets | Papad | Salad  
409

## **CRAB** 🦀

Rice | Dalma | Dahi Baingan | Saag |  
Crab Curry | Sweets | Papad | Salad  
459

## **PAKHALA VEG**

Pakhala | Saag | Badi Chura | Aloo Bharta |  
Karela Chips | Salad | Papad | Sweet  
259

## **PAKHALA FISH FRY** 🐟

Pakhala | Saag | Badi Chura | Aloo Bharta |  
Fish Fry | Salad | Papad | Sweet  
359

## **PAKHALA DRY FISH** 🐟

Pakhala | Saag | Badi Chura | Karela Aloo  
Chips | Sukua Paga | Salad | Papad | Sweet  
409

## **MUDHI CHICKEN** 🍷

Mudhi (puffed rice) | Chicken Curry  
239

## **MUDHI MUTTON** 🐏

Mudhi (puffed rice) | Mutton Curry  
359

## 🍷 **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# SIDES

## **COOL CRUNCHY RAITA**

Chilled curd with crunchy veggies  
69

## **SAAG SWAG**

Seasonal greens sautéed Odia-style -  
earthy, garlicky, homely  
59

## **VILLAGE BADI CHURA** ☺

Sun-dried lentil nugget crushed with  
onion, chilli & mustard oil – rustic  
punch  
89

## **GRANDMA'S ALOO BHARTA**

Smoked potato mashed with onion,  
green chilli & mustard oil – spicy  
comfort.  
49

## **GOLDEN ALOO KARELA CHIPS**

Thin-sliced potato & bitter gourd  
fried crisp – crunchy with a bitter-  
sweet edge  
69

## **TOMATO THOK-THOK PODA**

Fire-roasted tomatoes mashed with  
garlic & mustard oil – smoky, tangy  
kick  
59

## **DAHI BAINGAN BLISS**

Fried brinjal dunked in spiced yogurt  
– creamy, tangy, lightly sweet  
89

## **CHURU-CHURU PANI**

Odia-style flavored water with herbs &  
spices – light, refreshing, digestive  
39

## **AMBULA RAI KHATTA** ☺

Sun-dried mango with mustard  
tempering – sour, sharp, nostalgia-  
loaded  
59

## **CRISPY CLASSIC PAPAD**

Roasted lentil papad – light, crunchy,  
timeless  
39

## **DRY FISH SUKUA PAGA** 🐟

Sun-dried fish tossed with onion, chilli  
& mustard oil – smoky, salty,  
addictive  
159

## **VILLAGE STYLE FISH HEAD MASHED** 🐟

Fish head mashed with onion, green  
chilli & mustard oil – bold, rustic,  
unforgettable  
109

☺ **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# SIDES

## **CHILLI CHATKA** 🔥

Green chilli marinated in secret masala – tiny spoon, big warning

59

## **VILLAGE STYLE MANGO MASHED**

Green mango crushed with spice – clean tang, childhood nostalgia

89

## **GRANDMA'S PEANUT CHILLI GARLIC MASH** 🔥

Hand-pounded green chilli, peanut garlic – fiery, rustic, straight from Itishree's village

69

## **PRAWN SMASHDOWN** 🍤 🌶️

Mashed prawns with chilli & garlic – spicy, messy, dangerously addictive

359

## **SUKUA IN MUSTARD MOOD** 🐟

Dry fish simmered in spicy mustard gravy – savory, rich, unmistakable

169

🌶️ **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh



# DESSERTS

## ***KHEER MEMORIES***

Slow-cooked rice kheer – creamy, cardamom-kissed comfort

159

## ***TENDER COCONUT PAYASAM***

Fresh coconut milk & bits – light sweetness, tropical warmth

159

## ***GAJAR HALWA GLOW***

Slow-roasted carrots with milk & khova – rich, warm, indulgent

159

## ***KORA KHAI CHOCOLATE MOUSSE*** ☺

Crispy puffed rice folded into dark chocolate mousse – airy crunch, deep cocoa

159

## ***LIGHT OF JOY*** ☺

Diya-shaped kaju katli shell filled with rich gajar halwa – festive, nutty, indulgent

159

☺ **ITISHREE'S FAMILY RECIPE**

Allow us 15-20 mins to prepare your food fresh





Tangify

Indo-Chinese  
Delights

— MENU —



# ₹99 Mini Plates

Double egg bread omelette

Crispy corn

Gobi 65

Pepper mushroom

Veg noodles

Egg fried rice

Veg spring roll

Chicken 65



## Tangify

Wok Favourites



Chilli Chicken

₹ 229

Dragon Chicken

₹ 249

Chicken Lollipop

₹ 249

Paneer Chilli

₹ 219

Gobi Manchurian

₹ 189





## Smoky Wok Rice

*\*Comforting fried rice bowls\**

Veg Fried Rice	₹199
Egg Fried Rice	₹209
Chicken Fried Rice	₹229
Chicken Schezwan Fried Rice	₹239



## Warm-Up Soups

*\*Start your meal with a spicy broth\**

Veg Hot & Sour Soup	₹129
Chicken Hot & Sour Soup	₹149



## Crispy Snack Attack

*\*Perfect with drinks or evening hunger\**

Pepper Chicken	₹229
Prawn 65	₹259
Chilli Mushroom	₹199
Babycorn Chilli	₹219
Gobi Manchurian	₹189



## From the Sea Wok

*\*Seafood tossed in Tangify's fiery wok\**

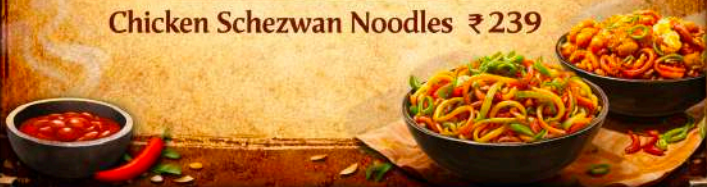
Chilli Prawn	₹269
Fish Chilli	₹249



## Wok Noodle Bowls

*\*Hot tossed noodles straight from the wok\**

Veg Noodles	₹199
Egg Noodles	₹209
Chicken Noodles	₹229
Chicken Schezwan Noodles	₹239



## Comfort Bowls

*(Warm, hearty, soul-soothing meals)*

Veg Thukpa	₹199
Chicken Thukpa	₹229

These work very well for rainy evenings and late dinners.

