WHAT IS TANTRA?

Tantra is generally referred to as the ancient Indian spiritual philosophy of conscious loving. Why Tantra? Because we are living in a sensual and materialistic era. Because our senses and our desire drive us. And because Tantra is the only evolved spiritual discipline that uses our senses and our desires to achieve the goal of liberation.

Tantra teaches that the senses can be harnessed and used as a liberating energy, that they can be used as tools to help attain transcendental wisdom and enlightenment in this materialistic era, and that they can be used to shortcut the process of spiritual evolution. Tantra is a "sexual software", a "software of love" that makes use of the senses in the pursuit of spiritual liberation. Tantra's most potent tools are the sense organs: the mind, plus the skin, the eyes, ears, tongue, and nose. Our most potent activity is the sexual act.

At Tantra Restaurant, we incorporate the same basic beliefs of Tantra to our food, decor, and ambiance. From the moment you walk through our doors, we have taken the time to provide a sensual environment that immediately enhances four of your five senses (smell, sight, touch, and hearing). From the touch of the fresh cut grass under your feet... to the smell of the incense or jasmine scented candles... to the sound of our exotic, new age style music... to the sight of our beautiful decor... our goal is to enhance these four senses to the highest level possible. It is only at this time, when you use your fifth sense, taste, that you will experience the highest level of dining and achieve culinary ecstasy.

WHAT ABOUT THE APHRODISIACS?

Our "aphrodisiac" cuisine is not based on any particular region, rather we have compiled a powerful blending of aphrodisiacs from regions all around the world. Close your eyes so that you can concentrate on tasting each morsel, savoring the full range of succulent, sweet, salty, smooth, and crisp flavors and textures. Taste is the sense of the second chakra and is associated with the element of water.
Tantra Martinis

Tantric Kiss
(Our Signature Martini)
Turijn Vodka, Pineapple, Cranberry,
And a splash of Dekuyper Peach Schnapps

Sexual Center
Turijn Vodka, White Creme de
Cocoa, and Godiva Chocolate Liqueur

Mystical Union
Stoli Oranj, Cointreau, and a splash of Orange juice

Tantralizer
Hennessey V.S.O.P. Brandy, Bacardi Light Rum,
Cointreau, and a splash of Fresh Lemon juice

Angel Face
Absolut Kurant with a splash of Chambord

Kiss in the Dark
Kettle One Vodka, Amaretto, and Frangelico

Ladies Choice
Bacardi Anejo, Grenadine,
Orange juice, and a splash of fresh lemon juice

Lover’s Balm
Bacardi silver Rum with a splash of Midori

Moon Dust
Malibu Coconut Rum,
DeKuyper Creme de Banana, and Pineapple juice

25th Hour
Impulse Energy Drink, Absolut Mandarin Vodka, and Fresh Orange juice

Hibiscus Passion
Kettle One Vodka, Cranberry juice, and Blue Curacao

Blissful Chocolate
Turijn Vodka with Godiva White or Dark Chocolate Liqueur

Pure Ecstasy
Turijn Vodka laced with Chambord and Pineapple

Tantra Classic
Bombay Saphire Gin with a splash of Dry Vermouth

Sensual Pucker
Dekuyper Sour Apple, Kettle One Vodka, Midori,
Apple juice, and a Granny Smith Apple slice

Lemon Lotus
Stoli Lemon Vodka laced with Cointreau Orange Liqueur

Sixth Sense
Bacardi Limon Rum, Bailey’s, DeKuyper Creme de Banana,
Pineapple and coconut

Cosmic Play
Kettle One Vodka, Cranberry juice with Grand Marnier and Fresh Lime juice
TANTRA
“Experience the Senses”

Golden Tom Yum Thai Lobster Soup
Medallions of fresh lobster, simmered in a coconut milk, galangal root and lemongrass broth
finished with Golden Chanterelle mushrooms and picked fresh cilantro 11

Yellowfin Tuna Tartar
Diced Yellowfin Tuna tossed with Hawaiian pineapple, peanuts, sesame and orange scented soy, topped with Wakami seaweed salad and wasabi 16

The French Kiss
Bibb lettuce and fresh Bartlett pear with French Roquefort, really red pearl onions and Lavender Honey, Pommery mustard vinaigrette 13

Stone Crab Waffle with 000 Beluga Caviar
One half ounce of the finest 000 Russian Beluga Caviar, graces the top of a hand picked stone crab salad with three jumbo stone crab claws on a savory caramelized onion and chive waffle with creme fraiche 89

The Tantra Love Apple
Sliced ripe Homestead tomato layered with Laura Chenel goat cheese, beautiful basil oil, Cypress Grove Bermuda Triangle, and fresh Arugula 12

The Tantra Plate
A unique blending of the most potent aphrodisiacs including a tasting of Pacific Oysters, Poached jumbo Shrimp, thin sliced Japanese Calamari salad, Succulent sweet soy grilled Eel, twin Florida Stone Crab claws, and a spicy roll of sushi Tuna and Wakami Seaweed with wasabi kiwi sorbet 40

Hot and Cold Asparagus Spear Bouquet
A floral display of roasted Parmesan crusted and chilled steamed green Asparagus with fresh thyme infused tomato cocktail and aged Balsamic crostini 13

Seared Prawns and Day Diver Scallops
Giant fresh water Prawns sauteed with honey glazed Diver Scallops, served with a Florida salad of fresh Hearts of Palm, ripe Papaya, and diced Mango finished with a passion fruit vinaigrette 19

Moroccan Spiced Lamb with Mint and Mango
Cold charred Lamb loin sliced over a puree of fresh Mango with clipped mint on roasted garlic Hummus and a mint stuffed Lychee nut 16

Coriander Cured Beef Tenderloin Carpaccio
Thin sliced three day cured Prime Tenderloin with a Paradise Farms Micro Green Salad with spicy black beans, a fried quail egg and shaved Black Truffles 17

Duck Confit with Spicy Peanut Sauce
Confit of Duck leg on a crispy scallion pancake with sweet orange glazed spun cucumber salad and Thai Bullhead Barbecue peanut sauce 15

Grilled Sonoma Foie Gras
Delectably seared filet of Foie Gras on a crisp peppered plantain cake with sweet toasted peppers and a Oaxacan mole of dried mango, fresh pineapple, charred tortilla and bittersweet chocolate 19
TANTRALIZING TEMPTATIONS

"Cooking is like love; it should be entered into with abandon or not at all."

Chilled Maine Lobster Napoleon
Sweetheart noshed, steamed then chilled Maine Lobster
Layered with sliced mango, fresh avocado, and baby green salad, with a black truffle and fresh herb vinaigrette 31

Florida Keys Day Boat Black Grouper with Morels
Fresh caught black Grouper on red wine braised Belgian Endive finished with a VSOP infused Morel sauce and an Arugula vinaigrette 29

Ginger Kissed Salmon
Sautéed Chilean salmon on gingered Black Thai Rice with a vegetable blend of box choke, shiitake mushrooms, sweet bell peppers and a soy glaze 27

"Rare" Seared Tuna and Foie Gras
Seared on a stove Beluga lentils, sautéed spinach, fine-diced Asian pear and a truffled Foie Gras sauce 37

Roasted Maine Lobster with Bouillabaisse Sauce
Whole Maine Lobster on artichoke and truffle butter topped with a salmon and extra virgin olive oil infused Bouillabaisse sauce 35

Saigon Saffron Seafood Stew
A captivating coconut and saffron curry from Thailand with fresh market seafood and sweet peppers finished with cilantro and a squeeze of fresh lime served in a hollow pineapple boat 29

Pan Seared Yellowtail Snapper
Fresh filet of Yellowtail Snapper with littleneck Clams and Jumbo Shrimp in a ginger-black bean sauce, jasmine rice and mango-papaya salsa 27

Mediterranean Vegetable Mezze
A white-knuckled parcel of pearl onions, artichokes and roasted vegetables with a tower of Herbs spoons and a dollop of Babaganoush 49

Grilled Filet Mignon with Cuban Coffee Sauce
Grilled center cut Filet Mignon on White Truffled Yukon Gold mashed potatoes with spinach sauce and a Boustier black coffee glaze 39

Truffle Stuffed Organic Roast Chicken
Shaved Black Truffle line the roasted Bell & Evans Chicken nestled on a lobster mushroom frittata dressed with a pan sauce of artichoke hearts, sliced fresh Homestead tomato and chives 21

Double Cut Rack of Veal with Porcini Ragout
Grilled Veal chop on Applewood smoked bacon infused mashed potato with a confit of shallots and a slow braise of baby artichokes and French porcini-mushrooms 37

For your convenience a Service Charge of 18% has been added
One Entree Per Person, Required after 9:00pm