

OO T OO
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

A LA CARTE
MENU

If you have a food allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. While we take every precaution to avoid cross-contamination, we cannot guarantee our food is free from all allergens. Items are fried using genetically modified ingredients. Gluten free bread is available PRE- REQUEST.
All prices are inclusive of VAT and are subject to change.



○○T○○
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

STARTERS

| | |
|--|--------|
| METHI MACHCHI TIKKA Chunks of salmon flavoured with fenugreek leaves and carom seeds, in yoghurt cheese marinade, grilled on open clay oven fire. | £12.95 |
| BAKED SCALLOP MOILEE Jumbo scallops baked on the shell, with mustard and coconut sauce. | £12.95 |
| KEKADA JHALMURI 🍲 Crispy soft-shell crab, tangy crispy puffed rice, Bombay mix, and tamarind ketchup. | £12.95 |
| GOAN MUSSEL AUR CALAMARI 🍷 Squid and green lip mussels tossed in mustard, garlic and cumin flavoured spicy Goan tomato masala. | £10.95 |
| 'CHANDNI' CHICKEN White as moon light, soft and mild chicken tikkas flavoured with mace, cardamom and tender coriander stems. | £10.95 |
| ACHARI MURGH 🍲 Boneless chicken thigh, tempered with pickling spices, chargrilled. | £10.95 |
| GILAFI SEEKH KEBAB 🍲 The traditional seekh of minced lamb dons colorful attire with the singing flavours of bell peppers, onion and coriander, creating an extraordinary play of tastes. | £10.95 |
| BARRAH LAMB CHOPS 🍷 Select cuts of lamb best end, soaked in a marinade of crushed garlic, cloves, coriander, degi chilli and yoghurt, cooked in the clay oven. | £14.95 |
| SHAKARKANDI CHAAT (v) Tangy cubes of sweet-potato red potatoes are drizzled with fresh lime juice and tamarind chutney, topped with yoghurt. | £9.95 |
| PANEER KE SOOLEY (v) 🍲 Subtle cottage cheese, pickle-stuffed, marinated, gently charred with peppers and onion. | £10.95 |
| 'CHAAT GALI' KE SAMOSE (v) In Agra, Chaat 'Gali'-bylane is named for it's street food. These mini samosas rest on spiced chickpeas, drizzled with tamarind, mint-yoghurt chutneys, crunchy vermicelli. | £10.95 |

○○T○○
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

MAINS
NON-VEGETARIAN

| | |
|--|--------|
| SHIKARI THAAL 🍗 | £22.95 |
| Platter of chargrilled Yorkshire lamb chops, 'chandni' chicken tikka, kairee prawn, gilafi seekh kebab, mint chutney, ring onions. Served with mini naan. | |
| KAIREE JHEENGA | £19.95 |
| Tandoori grilled prawn, green mango, green chillies, coriander, yogurt, sweet corn salad and carrot celery chutney. | |
| TANDOORI MONKFISH | £19.95 |
| Tandoori monkfish coated in kaffir lime and fermented mustard, served with Neelgiri korma sauce. | |
| TAWE KI MACHLI | £19.95 |
| Pan fried seabass aromatic Kerala Coast fish curry and fragrant coconut rice. | |
| MURGH MAKHANI | £16.95 |
| Classic old Delhi-style chargrilled boneless chicken tikkas in creamy tomato gravy with dried ginger, 'garam masala' and a touch of honey. | |
| METHI MURGH 🍗 | £16.95 |
| Home style chicken thigh boneless curry cooked with fresh fenugreek, ground ginger, bird's eye green chillies and coriander. | |
| NARANGI BATAKH | £20.95 |
| Orange peel infused Gressingham duck fillets, oven roasted, with orange-green pepper-corn masala. | |
| AWADHI LAMB SHANK | £20.95 |
| Lamb Shank simmered with whole spices and milk, chargrilled, topped with a sauce of it's own 'jus' on a bed of cumin potato mash. | |
| KASHMIRI ROGAN JOSH 🍗 | £18.95 |
| An all-time favourite - aromatic curry of diced leg of lamb with home ground spices, ginger powder and fennel, cooked in Kashmiri style sans yoghurt. | |
| HARYALI GOSHT | £18.95 |
| Chunks of lamb simmered with browned onion and tossed with spinach and garlic. | |
| PORK VINDALOO 🍖 | £20.95 |
| Barbeque-grilled pork rib-eye in a Goan vindaloo sauce, grilled sliced potatoes, onion and apple pickle. | |
| CHILMAN BIRYANI 🍗 | £20.95 |
| The pluperfect rice delicacy - diced boneless leg of Yorkshire LAMB Or boneless CHICKEN thigh 'dum-cooked' with aromatic spices, saffron and basmati rice, served with cucumber raita. | |

If you have a food allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. While we take every precaution to avoid cross-contamination, we cannot guarantee our food is free from all allergens. Items are fried using genetically modified ingredients. Gluten free bread is available PRE- REQUEST.

All prices are inclusive of VAT and are subject to change.


TAPASYA
@ MARINA
 INDIAN RESTAURANT AND BAR

MAINS
VEGETARIAN

| | SIDE | MAIN |
|--|-------|--------|
| RATTAN MANJUSHA (v) Spinach 'kofta'-dumplings stuffed with tangy Portobello and button mushrooms, in dill and black cumin flavoured gravy. | | £16.95 |
| KADHAI PANEER (v) 🌶️ Indian cottage cheese stir fried in kadhai gravy with garlic, peppers, freshly ground coriander seeds and pounded red chillies. | £6.95 | £12.95 |
| PALAK BHUTTA KHUMB MASALA (v) 🌶️ Baby spinach, button mushrooms, broccoli and baby corns stir-fried in a spicy masala. | £7.95 | £14.95 |
| MIRCH AUR BAINGAN KA SALAN (v) 🌶️ Baby aubergines and Dutch red chillies in a peanut and sesame seed sauce (vegetarian). | £7.95 | £14.95 |
| AJWAINI CHANA (v) 🌶️ Soft chickpeas cooked in a tomato and onion sauce redolent with carom seeds. | £8.95 | £12.95 |
| DHANIYE WAALE ALOO (v) Baby potatoes with cumin and abundance of fresh coriander. | £7.95 | £10.95 |
| PANCHRATTANI DAL (v) A mélange of five lentils tempered with cumin, chopped onion, ginger and garlic. | £7.95 | £10.95 |

RICE AND BREADS

| | | |
|---|--|-------|
| STEAMED RICE Boiled basmati rice | | £3.50 |
| PILAU RICE Braised cumin rice with browned onions and whole spices. | | £3.95 |
| MUSHROOM PULAO Pulao rice cooked with cumin and spiced mushrooms. | | £4.95 |
| NAAN Puffy, leavened refined flour bread. | | £2.75 |
| TANDOORI ROTI Whole wheat unleavened bread. | | £2.50 |

If you have a food allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. While we take every precaution to avoid cross-contamination, we cannot guarantee our food is free from all allergens. Items are fried using genetically modified ingredients. Gluten free bread is available PRE- REQUEST.
 All prices are inclusive of VAT and are subject to change.



○○T○○
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

| | |
|--|-------|
| GARLIC NAAN With freshly chopped garlic and coriander. | £3.50 |
| PESHAWARI NAAN Stuffed with dates, almonds, coconut and raisins, topped with sesame seeds. | £4.95 |
| LACHCHA PARATHA/PUDINA PARATHA Layered whole wheat flour bread plain or with mint. | £3.50 |
| BREAD BASKET A selection of naan, garlic naan and paratha. | £8.00 |

THE LITTLE EXTRAS

| | |
|--|-------|
| SADA DAHI Plain yoghurt. | £2.25 |
| RAITA Yoghurt with cucumber and seasoning. | £3.00 |
| PAPAD Served with chutneys. | £3.95 |
| PUNJABI SALAD Jumble of red onions and vegies with lemon dressing. | £4.95 |

