

OO T OO
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

LUNCH
MENU

For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with various allergens, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.



OO T OO
TAPASYA
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INDIAN RESTAURANT AND BAR

THREE COURSES FOR £29.95

**ADD £ 5.95 FOR TWO GLASSES OF
RED OR WHITE WINE (125 ML. EACH)**

PAPADOMS WITH CHUTNEYS

**STARTERS
(CHOOSE ANY ONE)**

FISH PAKORA 🍴

Spicy gram-flour batter fried fish, carrom seeds, mint chutney.

GOAN MUSSEL AUR CALAMARI 🍴🍴

Squid and green lip mussels tossed in mustard, garlic and cumin
flavored spicy Goan tomato masala.

'CHANDNI' CHICKEN

White as moon light, soft and mild chicken tikkas flavored with
mace, cardamom and tender coriander stems.

ACHARI MURGH 🍴

Boneless chicken thigh, tempered with pickling spices, chargrilled.

GILAFI SEEKH KEBAB 🍴

The traditional seekh of minced lamb with bell peppers, onion and
coriander, creating an extraordinary play of tastes.

SHAKARKANDI CHAAT (V)

Tangy cubes of sweet-potato red potatoes are drizzled with fresh
lime juice and tamarind chutney, topped with yoghurt.

'CHAAT GALI' KE SAMOSE (V)

These samosas rest on spiced chickpeas, drizzled with tamarind, mint-yoghurt
chutneys, crunchy vermicelli.

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**MAINS
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KERALA FISH CURRY 🍛

Tilapia Fish simmered in spicy gravy, tempered with 'panch phoran' and curry leaves.

CHICKEN JHALFREZI 🍛

Grilled chicken tikka in spicy tomato-onion masala flipped with peppers, dried fenugreek, lemon juice.

METHI MURGH 🍛

Home style chicken thigh boneless curry cooked with fresh fenugreek, ground ginger, bird's eye green chilies and coriander.

SAAG GOSHT

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.

KADHAI GOSHT 🍛

Diced lamb in kadhai gravy with garlic, peppers, freshly ground coriander seeds and pounded red chilies.

MUSHROOM HARA MASALA (V) 🍛

Garden fresh button mushrooms and spinach greens tossed with ginger and green chilli spiced tomato-onion masala.

PANEER MAKHANI (V)

Indian cottage cheese cooked in tikkas in creamy tomato gravy with dried ginger, 'garam masala' and a touch of honey.

AJWAINI CHICKPEAS (V) 🍛

Soft chickpeas tempered with caraway seeds in a spicy curry, topped with coriander.

DESSERT

Dessert of the day