

OO T OO
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

PARTY MENU

The party menus are for a group of eight or more guests. A small deposit is required at the time of booking.
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 or where 'boneless' fish/meat is mentioned, a stray piece of bone can be there in the dish.
All prices are inclusive of VAT and are subject to change.



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TAPASYA
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INDIAN RESTAURANT AND BAR

MENU I
VEGETARIAN ONLY
£34.95 PER PERSON

STARTERS

All starters served as pre-plated

'CHAAT GALI' KE SAMOSE (V) 🍴
Mini samosas, spiced chickpeas, tamarind, mint-yoghurt
chutneys, crunchy vermicelli.

SHAKARKANDI CHAAT (V)
Tangy cubes of sweet-potato & red potatoes, drizzled
with fresh lime juice, tamarind chutney, yoghurt.

MAINS

All mains served as sharing

PANEER MAKHANI (V) 🍴
Cottage cheese in creamy tomato gravy with dried
ginger, 'garam masala' and a touch of honey.

KHUMB HARA MASALA (V) 🍴
Button mushrooms stir-fried with spinach and peppers
in a spicy kadhai masala.

SIDE DISHES, RICE & BREADS

Served as sharing with the mains

PANCHRATTANI DAL(V)
A mélange of five lentils tempered with cumin,
chopped onion, ginger and garlic.

JEERA ALOO (V)
Baby potatoes tempered with cumin and ginger.

PULAO RICE • NAAN/ROTI

DESSERT
(OPTIONAL) + £2.50

GULAB JAMUN WITH ICE CREAM
Delicate dumplings of reduced milk and flour, fried to a golden
hue, soaked in sugar syrup, with a dollop of vanilla ice cream.

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MENU II
£39.95 PER PERSON

STARTERS

All starters served as pre-plated

CHANDNI CHICKEN TIKKA
Soft and mild chicken tikkas flavoured with cardamom
and tender coriander stems.

'CHAAT GALI' KE SAMOSE (V) 🌱
Mini samosas, spiced chickpeas, tamarind, mint-yoghurt
chutneys, crunchy vermicelli.

MAINS

All mains served as sharing

MURGH MAKHANI
Chargrilled boneless chicken tikkas in creamy tomato gravy
with dried ginger, 'garam masala' and a touch of honey.

LAMB ROGAN JOSH 🌱
An all-time favourite – aromatic curry of diced leg of lamb

SIDE DISHES, RICE & BREADS

Served as sharing with the mains

with home ground spices, ginger powder and fennel.

PANCHRATTANI DAL(V)
A mélange of five lentils tempered with cumin,
chopped onion, ginger and garlic.

JEERA ALOO (V)
Baby potatoes tempered with cumin and ginger.

PULAO RICE • NAAN/ROTI

DESSERT
(OPTIONAL) + £2.50

GULAB JAMUN WITH ICE CREAM
Delicate dumplings of reduced milk and flour, fried to a golden hue,
soaked in sugar syrup, with a dollop of vanilla ice cream.

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MENU III
£44.95 PER PERSON

STARTERS

All starters served as pre-plated

FISH AMRITSARI 🍴

Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala.

CHANDNI CHICKEN TIKKA

Soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

GILAFI SEEKH KEBAB 🍴

Skewered mince of lamb wrapped in fresh aromatic vegetables.

MAINS

All mains served as sharing

NEELGIRI PRAWNS

Prawns simmered in a green herb curry of coconut, chillies, coriander and roasted spices.

BUTTER CHICKEN

Chargrilled chicken boneless in creamy tomato gravy with ginger, 'garam masala' and a touch of honey.

SIDE DISHES, RICE & BREADS

Served as sharing with the mains

PANCHRATTANI DAL(V)

A mélange of five lentils tempered with cumin, chopped onion, ginger and garlic.

JEERA ALOO (V)

Baby potatoes tempered with cumin and ginger.

PULAO RICE • NAAN/ROTI

DESSERT
(OPTIONAL) + £2.50

GULAB JAMUN WITH ICE CREAM

Delicate dumplings of reduced milk and flour, fried to a golden hue, soaked in sugar syrup, with a dollop of vanilla ice cream.

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