



# TAPASYA

## À L A C A R T E

*Our mission is to combine the outstanding, locally sourced, seasonal food of Yorkshire with traditional Indian culinary knowledge and flavours. The result is a fine dining experience unique to this area of the UK. Our chefs are passionate about adding a new dimension to British ingredients, making them sing with fresh spices that have been dried and ground in house.*

*We invite you to join us on our culinary adventure and hope you enjoy your visit to Tapasya.*

# S T A R T E R S

## Goan Mackerel Recheado

*Pan fried mackerel fillets, spicy recheado masala, palm vinegar.*

£ 6.95

## Scallop Aur Calamari

*Seared king scallop, served on curls of squid, mustard seeds, curry leaves, tomato and malt vinegar.*

£ 6.95

## Turkey Ke Shami Kebab

*Spiced roast turkey kebab with lemon zest, citrus fruit peel and cranberries.*

£ 7.95

## Bhatti Murgh

*Chunks of grain-fed chicken thigh, marinated overnight in an array of exotic spices, with mint and coriander chutney.*

£ 6.95

## Gilafi Seekh

*Skewers of lamb mince coated with peppers, fresh mint chutney.*

£ 7.00

## Subziyon Ki Tikki V

*Vegetable patties with fennel, stuffed with spiced cheddar cheese, crumbed and fried. Tomato chutney*

£ 5.95

## Paneer Tikka Lalmirch V

*Grilled Indian cheese layered with red chilli chutney, draped in a spiced yoghurt-cheese marinade.*

£ 6.50

## Papdi Chaat V

*Mini crisp pooris topped with spiced chickpeas, potatoes, red onions, drizzled with chutneys.*

£ 5.50

# M A I N S

## Tandoori 'Sarson' Prawn

*Black tiger prawns in freshly ground mustard paste, yoghurt, coriander stalks and crushed red peppercorns, served with mustard seed tempered coconut chutney.*

£ 15.95

## Machali Neelgiri

*Monkfish simmered in a green herb curry of coconut, chilli, coriander and roasted spices.*

£ 16.95

## Murgh Malai Korma

*Tender chicken breast, a yoghurt, onion and nut sauce, kewra, saffron and cream.*

£ 12.95

## Chicken Tikka Makhani

*Grilled chicken tikka in a tomato sauce with ginger, dried fenugreek and honey.*

£ 11.95

## Murgh Methi Masala

*Home style chicken curry, with fresh fenugreek, diced ginger powder and coriander.*

£ 11.95

## Roast Duck

*Orange peel infused oven roasted Gressingham duck breast with orange-green peppercorn sauce.*

£ 15.95

## Rack Of Lamb

*Spiced rack of lamb, slow roasted in the tandoor, served with spiced potato, and a lamb sauce.*

£ 19.95

## Rogani Kabuli Gosht

*Diced lamb steeped in spices, ginger juice, pot roasted with 'Kabuli chana' in an aromatic roasted cumin flavoured gravy.*

£ 12.95

## Grilled Paneer Aur Palak V

*Grilled Indian cheese topped with spicy lababdar gravy, baby spinach, finished with a touch of cream.*

£ 8.95

## Kadhai Mushroom Matar V

*Button mushrooms and garden fresh green peas, tossed in kadhai masala with peppers.*

£ 7.95

## Kadhi Pakodi Curry V

*Spicy yoghurt curry with gram flour and onion dumplings, mustard, fenugreek and coriander seeds.*

£ 7.95

## Chilman Biryani V

*Biryani of the day, served with raita.*

£ 14.95

# S I D E S

## Ajwaini Chickpeas **V**

*A spicy curry of chickpeas with caraway seeds, topped with coriander.*

£ 5.00

## Bombay Aloo **V**

*Potatoes, mustard seeds and curry leaves in a spicy tomato and onion masala.*

£ 4.50

## Tadka Dal **V**

*A light curry of yellow lentils, garlic, asafoetida and cumin seeds.*

£ 4.50

# A C C O M P A N I M E N T S

## Steamed Rice V

*Plain basmati rice.*

£ 2.00

## Pilau Rice V

*Braised rice with browned onions and spices.*

£ 2.25

## Mushroom / Peas Pulao V

*A choice of mushrooms or peas flipped with pulao rice.*

£ 3.00

## Bread Basket V

*A selection of naan, paratha and kulcha.*

£ 6.00

## Naan V

*Puffy, leavened refined flour bread.*

£ 2.00

## Garlic Naan V

*With garlic and coriander.*

£ 2.50

## Tandoor Roti V

*Whole wheat unleavened bread.*

£ 2.00

## Peshawari Naan V

*Stuffed with dates, almonds, coconut, raisins and sesame seeds.*

£ 3.00

## Lachcha Paratha / Pudina Paratha V

*Layered whole wheat flour bread, plain or with mint.*

£ 2.50

## Kulcha V

*Naan dough stuffed with your choice of fillings- Paneer cheese or spiced potatoes.*

£ 3.00

## Raita V

*With pineapple and pomegranate powder.*

£ 2.00

## Salad V

*Tomato, cucumber, carrot and onion.*

£ 3.50

## Papadoms V

*Served with chutneys*

£ 3.50

*[Lamb sourced from Yorkshire Pennine farms]  
[Chicken sourced from Church Hill Farms, East Yorkshire]  
[Fish sourced from Bridling, East Yorkshire]*