

TAPASYA @ MARINA
A ' LA CARTE MENU

With the arrival of a new season, Tapasya@Marina Restaurants ensure that the stunning produce of Yorkshire takes centre stage.

Using such ingredients have enabled us to create an outstanding seasonal menu, mimicking the sensory explosion of this time of year. The beautiful local produce have been enhanced further with our restaurant's Indian spices, all of which have been dried and ground in house, guaranteeing unique flavour fusions.

S T A R T E R S

DAHI BHALLA CHAT

Urad lentils with a yoghurt dip, crispy wheat crisp, chickpeas, purple potatoes, mint & tamarind chutney and nylon sev.

£ 6.50

KOLIS KOLIWADA

Deep-fried tilapia in the traditional manner of Mumbai's Kolis people, onion & chilli mayonnaise-yogurt, served with a lemon wedge

£ 8.00

TANDOORI SIMLA MIRCH AUR PANEER

A combination of Tandoori- baby red peppers stuffed with spring vegetables, Indian cottage cheese & chilli raita and pear chutney.

£ 8.00

MURGH SAUNFIYA TIKKA

A tikka of chicken thighs coated in fennel and egg, Kashmiri red chillies, cucumber salad and mint sauce.

£ 8.00

SAMUNDARI MICHALIS

Sous vide hand-dived scallops, served with a Nilgiri sauce, caviar, and a pickle.

£ 10.00

BATER SEEKH KEBAB

Clay oven grilled quail mince wrap on an iron skewer, chilli and mint sauce, served with an onion salad.

£ 7.95

M A I N S

LAHSHUNI JHINGA

Wild tiger prawn, fragrant smoked garlic and red peppers, sweetcorn salad and garlic pickle.

£ 17.95

RAJSHATHANI LAL MAANS

Diced Yorkshire lamb leg braised with caramelised onion and aromatic Rajsthani spices.

£ 12.95

TAWE KI MACHALI

Pan fried Yorkshire sea bass, aromatic Kerala Coast fish curry and fragrant coconut rice.

£ 15.95

LAMB BOTI KEBAB

Yorkshire lamb diced and marinated with tandoori spices, papaya and served with lamb sauce, peppers and red onion.

£ 18.00

MURGH TIKKA BUTTER MASALA

Classic old Delhi style chicken thigh tikka masala, flavoured with fenugreek and honey.

£ 11.95

RARA GHOST

Rump of Yorkshire lamb, masala made with lamb mince, spinach and baby carrots.

£ 18.00

TANDOORI CHICKEN

Tandoori grilled whole poussin with Kashmiri red chilli, fenugreek, mint sauce and an onion salad.

£ 12.95

PORK RIBEYE

Barbecue grilled pork ribeye with mustard, braised cabbage with apple, cumin potatoes and vindaloo sauce.

£ 16.95

ROE DEER BIRYANI

Diced Roe Deer cooked with Himalayan basmati rice and a refreshing cucumber raita.

£ 18.00

CHAI WALI BATHAK

Pan seared Gressingham Duck breast infused with Darjeeling tea, wilted French beans and orange infused duck jus.

£ 15.95

TORI PANEER (v)

Indian cottage cheese tikka, tomato sauce and courgettes.

£ 10.95

S I D E S

SAAG PANEER (v) Cottage cheese with cumin, garlic and spinach. £ 6.95	PLAIN NAAN £ 2.00
MIRCH AUR BAGAIN KA SALAN (v) Baby Aubergines and sweet green chillies cooked in peanut and sesame seed sauce. £ 6.00	GARLIC NAAN £ 2.95
DAL MAKHANI (v) Black urad dal. £ 7.00	BUTTER NAAN £ 2.50
JEERA ALOO (v) Baby potatoes with cumin. £ 6.00	ROTI £ 2.00
BREAD BASKET (v) naan, roti and kulcha of the day. £ 6.00	PLAIN RICE £ 2.25
	PULAO RICE £ 2.95
	PANJABI LACHHA ONION SALAD £ 1.50
	HOMEMADE PICKLE £ 2.00
	PAPAD SERVED WITH CHUTNEY £ 3.50

DESSERT

MANGO KHEER

Mango rice pudding.

£ 4.95

Passito di Noto, Planeta
£ 7.00

CHOCOLATE MOUSSE

Garam masala infused chocolate mousse,
poached pears, chocolate soil and gulab jamun.

£ 5.95

Pedro Ximenez, Bella Luna
£ 7.00

BAPPA DOI

Steamed yoghurt with summer berries and
cherry.

£ 4.95

Moncucco Moscato d'Asti, Fontanafredda
£ 7.00

CARROT HALWA

Carrot pudding with vanilla ice cream.

£ 4.95

Moncucco Moscato d'Asti, Fontanafredda
£ 7.00

KULFI FALOODA

Malai kulfi , basil seed, falooda and ruabaja.

£ 4.95

Passito di Noto, Planeta
£ 7.00