

OO T OO  
**TAPASYA**  
@ MARINA  
INDIAN RESTAURANT AND BAR

PARTY MENU



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**TAPASYA**  
@ MARINA  
INDIAN RESTAURANT AND BAR

£29.95

STARTERS

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**KASHUNDI RAI CHICKEN TIKKA**

*Tandoori grilled chicken breast tikka coated with Kashundi mustard, fennel & green cardamom served with Green Apple chutney and sprouting lentil*

**GILAFI SANGAM SEEKH KEBAB**

*Welsh Lamb & Yorkshire Grain fed chicken minced and coated with diced peppers, rolled on skewer, served with a fresh mint chutney*

MAINS

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**MURGH TIKKA BUTTER MASALA**

*Classic old Delhi style tikka masala, flavoured with fenugreek and honey*

**RAJASTHANI LAL MAANS**

*Lamb leg diced and braised in caramelised onions with Rajasthani spice*

SIDES

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**DAL MAKHANI**

*Black Urad Dal, cooked overnight*

**JEERA ALOO**

*Cumin flavour baby potato*

**RICE/NAAN**

DESSERT

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**ICE CREAM**

OO T OO  
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VEGETARIAN  
PARTY MENU



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STARTERS

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TANDOORI SIMLA MIRCH AUR PANEER

*A combination of Tandoori- mixed bell peppers, Indian cottage cheese & mint sauce and pear chutney*

DILLI 6 WALI ALOO CHAAT

*Crispy fried potatoes cubed & chickpeas tossed with tamarind and mint chutney drizzling with sweet yogurt, ripe banana, pomegranate seed*

MAINS

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PANEER MAKHAN MASALA (V)

*Cottage cheese cubed and cooked in Makhani sauce*

SAAG MUTTER

*Green peas cooked with cumin, garlic and spinach*

SIDES

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DAL MAKHANI

*Black Urad Dal, cooked overnight*

JEERA ALOO

*Cumin flavour baby potato*

RICE/NAAN

DESSERT

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ICE CREAM