

OO T OO
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR

A LA CARTE
MENU

All dishes may contain traces of nuts and allergens. Kindly let the restaurant manager know about any food intolerance that you may have. Gluten free bread is available PRE- REQUEST.
All prices are inclusive of VAT and are subject to change.



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STARTERS

METHI MACHCHI TIKKA Chunks of salmon flavoured with fenugreek leaves and carom seeds, in yoghurt cheese marinade, grilled on open clay oven fire.	£12.95
BAKED SCALLOP MOILEE Hand-dived Scottish scallops baked on the shell, with mustard and coconut sauce.	£12.95
KEKADA JHALMURI 🍴 Crispy soft-shell crab, tangy crispy puffed rice, Bombay mix, and tamarind ketchup.	£12.95
GOAN MUSSEL AUR CALAMARI 🍴 Squid and green lip mussels tossed in mustard, garlic and cumin flavoured spicy Goan tomato masala.	£10.95
'CHANDNI' CHICKEN White as moon light, soft and mild chicken tikkas flavoured with mace, cardamom and tender coriander stems.	£10.95
ACHARI MURGH 🍴 Boneless chicken thigh, tempered with pickling spices, chargrilled.	£10.95
GILAFI SEEKH KEBAB 🍴 The traditional seekh of minced lamb dons colorful attire with the singing flavours of bell peppers, onion and coriander, creating an extraordinary play of tastes.	£10.95
BARRAH LAMB CHOPS 🍴 Select cuts of lamb best end, soaked in a marinade of crushed garlic, cloves, coriander, degi chilli and yoghurt, cooked in the clay oven.	£14.95
SHAKARKANDI CHAAT (v) Tangy cubes of sweet-potato red potatoes are drizzled with fresh lime juice and tamarind chutney, topped with yoghurt.	£9.95
PANEER KE SOOLEY (v) 🍴 Subtle cottage cheese, pickle-stuffed, marinated, gently charred with peppers and onion.	£10.95
'CHAAT GALI' KE SAMOSE (v) In Agra, Chaat 'Gali'-bylane is named for it's street food. These mini samosas rest on spiced chickpeas, drizzled with tamarind, mint-yoghurt chutneys, crunchy vermicelli.	£10.95



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MAINS
NON-VEGETARIAN

SHIKARI THAAL 🍗	£22.95
Platter of chargrilled Yorkshire lamb chops, 'chandni' chicken tikka, kairee prawn, gilafi seekh kebab, mint chutney, ring onions. Served with mini naan.	
KAIREE JHEENGA	£19.95
Tandoori grilled prawn, green mango, green chillies, coriander, yogurt, sweet corn salad and carrot celery chutney.	
TANDOORI MONKFISH	£19.95
Tandoori monkfish coated in kaffir lime and fermented mustard, served with Neelgiri korma sauce.	
TAWE KI MACHLI	£19.95
Pan fried Yorkshire seabass aromatic Kerala Coast fish curry and fragrant coconut rice.	
MURGH MAKHANI	£16.95
Classic old Delhi-style chargrilled boneless chicken tikkas in creamy tomato gravy with dried ginger, 'garam masala' and a touch of honey.	
METHI MURGH 🍗	£16.95
Home style chicken thigh boneless curry cooked with fresh fenugreek, ground ginger, bird's eye green chillies and coriander.	
NARANGI BATAKH	£20.95
Orange peel infused Gressingham duck fillets, oven roasted, with orange-green pepper-corn masala.	
AWADHI LAMB SHANK	£20.95
Lamb Shank simmered with whole spices and milk, chargrilled, topped with a sauce of it's own 'jus' on a bed of cumin potato mash.	
KASHMIRI ROGAN JOSH 🍗	£18.95
An all-time favourite - aromatic curry of diced leg of lamb with home ground spices, ginger powder and fennel, cooked in Kashmiri style sans yoghurt.	
HARYALI GOSHT	£18.95
Chunks of lamb simmered with browned onion and tossed with spinach and garlic.	
PORK VINDALOO 🍖	£20.95
Barbeque-grilled pork rib-eye in a Goan vindaloo sauce, grilled sliced potatoes, onion and apple pickle.	
CHILMAN BIRYANI 🍗	£20.95
The pluperfect rice delicacy - diced boneless leg of Yorkshire LAMB Or boneless CHICKEN thigh 'dum-cooked' with aromatic spices, saffron and basmati rice, served with cucumber raita.	


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	SIDE	MAIN
RATTAN MANJUSHA (v) Spinach 'kofta'-dumplings stuffed with tangy Portobello and button mushrooms, in dill and black cumin flavoured gravy.		£16.95
KADHAI PANEER (v) 🌱 Indian cottage cheese stir fried in kadhai gravy with garlic, peppers, freshly ground corriander seeds and pounded red chillies.	£6.95	£12.95
PALAK BHUTTA KHUMB MASALA (v) 🌱 Baby spinach, button mushrooms, broccoli and baby corns stir-fried in a spicy masala.	£7.95	£14.95
MIRCH AUR BAINGAN KA SALAN (v) 🌱 Baby aubergines and Dutch red chillies in a peanut and sesame seed sauce (vegetarian).	£7.95	£14.95
AJWAINI CHANA (v) 🌱 Soft chickpeas cooked in a tomato and onion sauce redolent with carom seeds.	£8.95	£12.95
DHANIYE WAALE ALOO (v) Baby potatoes with cumin and abundance of fresh corriander.	£7.95	£10.95
PANCHRATTANI DAL (v) A mélange of five lentils tempered with cumin, chopped onion, ginger and garlic.	£7.95	£10.95

RICE AND BREADS

STEAMED RICE Boiled basmati rice		£3.50
PILAU RICE Braised cumin rice with browned onions and whole spices.		£3.95
MUSHROOM PULAO Pulao rice cooked with cumin and spiced mushrooms.		£4.95
NAAN Puffy, leavened refined flour bread.		£2.75
TANDOORI ROTI Whole wheat unleavened bread.		£2.50



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GARLIC NAAN With freshly chopped garlic and coriander.	£3.50
PESHAWARI NAAN Stuffed with dates, almonds, coconut and raisins, topped with sesame seeds.	£4.95
LACHCHA PARATHA/PUDINA PARATHA Layered whole wheat flour bread plain or with mint.	£3.50
BREAD BASKET A selection of naan, garlic naan and paratha.	£8.00

THE LITTLE EXTRAS

SADA DAHI Plain yoghurt.	£2.25
RAITA Yoghurt with cucumber and seasoning.	£3.00
PAPAD Served with chutneys.	£3.95
PUNJABI SALAD Jumble of red onions and vegies with lemon dressing.	£4.95

