



PRESS RELEASE

Hull, 24th August 2018

TAPASYA@Marina Launch Gluten Free Lunch Menu and Indian inspired Festive & Party Menus.

From the 24th August 2018, employing their usual innovation, Tapasya@Marina's introduces a new Gluten free menu and launches a range of festive and Christmas party menus which will bring together a fabulous fusion of East and West.

Tapasya@Marina aims to provide a unique dining experience to diners in the East Riding of Yorkshire and beyond. Due to popular demand and changing dietary requirements they have vastly improved the choice of food which will appeal to a wider audience. The chefs at Tapasya@Marina also adapt their menus according to diners tolerances. The reassurance that their staff will accommodate any diner to ensure that they receive the same quality of food as everyone else results in an unforgettable, positive dining experience.



The NEW Tapasya 2-course gluten free lunch menu can be enjoyed for £9.95 or 2 courses with a glass of house red or white wine for £12.95. The menu will be served Monday-Sunday from 12pm-2.30pm. Dishes include; starters such as; Crispy fried tilapia wrap made the traditional Punjabi way with gram flour and exotic main courses including; Lamb leg diced and braised in caramelised onion with Rajasthani spice.

Murkesh Tirkoti commented; "We continue to create innovative dishes with a stunning fusion between the highest quality local produce and the flavours and influences of all regions in India. Our food's quality is further enhanced with our chefs' dedication to producing innovative food using only the finest local ingredients. We also dry and grind our spices in house, which helps achieve maximum aromatic flavour. This attention to detail in every element of each dish guarantees a truly unforgettable dining experience."

For the festive period, Tapasya@Marina have given the usual Christmas food an Indian twist to provide their customers an exciting alternative to the food of this season. They have used familiar ingredients, such as Turkey and cranberries, and elevate them using our aromatic spices and Indian cooking techniques. This display of innovation makes a Christmas at Tapasya an engaging and unusual celebration.



Here are some of examples of what the Chefs have been cooking up lately and what you can expect from the team this Christmas. Our Christmas Party menus start from £24.95 for lunch and £29.95 for dinner, private dining rooms and exclusive use hire can be booked for your Christmas Party. The New Year's Eve menu is £40 per head and includes dishes such as; River seafood cooked in a Malabar coastal fish curry and Kaffir lime and charcoal smoked Lamb mince patties with garlic pickle and mixed green chutney. Christmas Day menu is £34.95 per head and includes dishes such as; Tandoori glazed turkey tikka, green chillies, beet & cranberry sauce and carrot pickle and Scottish wild Venison diced and braised in a caramelised onion and tomato gravy.

Tapasya has upheld its reputation for providing Indian cuisine like no other. By building up relationships with local suppliers of the finest Yorkshire produce, the restaurant has been able to offer quality fare, prepared with ancestral Indian methods. Tapasya Restaurant group continues to offer a more refined dining experience and continues to bring new dining experiences to the region.

To whet your appetite and see more sample menus visit us here:

Tapasya Gluten Free Lunch

<http://tapasyarestaurants.co.uk/marina/menus/TapasyaLunchMenu2018.pdf>

Christmas Party Menu

http://tapasyarestaurants.co.uk/marina/menus/christmas_menu/Tapasya_Christmas_Party_Menu_2018.pdf

Christmas Day Menu

http://tapasyarestaurants.co.uk/marina/menus/christmas_menus/Tapasya_Christmas_Day_Menu_2018.pdf

Vegetarian Menu

http://tapasyarestaurants.co.uk/marina/menus/christmas_menus/Tapasya_Christmas_Party_Vegetarian_Menu_2018.pdf

New Year's Menu

http://tapasyarestaurants.co.uk/marina/menus/christmas_menus/Tapasya_New_Year_Eve_Menu_2018.pdf

To find out just how good it is, book your table online today.

<http://tapasyarestaurants.co.uk/marina/reserve-table.html>

Opening Times

Monday - Friday

12:00 - 14:30

17:00 - 22:00

Saturday

12:00 - 22:30

Sunday

12:00 - 20:00

Notes to Editors

About Tapasya's founders

The men behind the helm of Tapasya are Tapan Mahapatra and Mukesh Tirkoti. Both have worked tirelessly to create invaluable connections with local suppliers and brewers to ensure their restaurants meet their exacting expectations.

Mr Mahapatra is a well-known onco-plastic consultant breast surgeon at Castle Hill Hospital, Cottingham, and Spire Hospital, Anlaby. He has been a Trustee and Chairman of the charitable Hindu Cultural Organisation in the city for past six yrs. He is also a board member of Hull UK City of Culture 2017. After deciding to establish a unique restaurant in Hull, he joined forces with Mr Tirkoti, who has vast experience in the international hospitality industry. He has worked in five-star hotels in India, launched projects in Moscow and Zurich, opened destination restaurants in London and, latterly, held senior management positions with the largest Italian restaurant group in Europe.

With their combined experience, connections and local knowledge, Mr Mahapatra and Mr Tirkoti are perfectly qualified to lead Tapasya's development. They are supported by a highly-skilled team of chefs and waiting staff, all of whom demonstrate enthusiasm and dedication to their restaurant and its diners.

Follow Tapasya @Marina's progress toward opening as they post frequent updates on their digital and social media platforms: Website: <http://www.tapasyarestaurants.co.uk/marina/>

Twitter: @MarinaTapasya

Facebook: <https://www.facebook.com/TapasyatMarina/?fref=ts>

Press Contact

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About Tapasya Group

Tapasya Group is a restaurant and private catering brand based in Hull serving Indian food in ornate surroundings. Cocktails are served in a bar area where diners enjoy an interesting pre-dinner selection of cocktails and drinks. The restaurant also boasts an extensive wine collection.

-The food is sourced from local suppliers and is based upon seasonal produce. Tapasya uses Indian cooking techniques, spices and flavours to create a fusion of British and Indian cuisine. Dishes are presented with care to give diners a fine dining experience.

Tapasya Catering is a unique catering company in Yorkshire, providing exceptional Indian food for an array of events around the region. -The company is -extremely versatile, providing refined Indian cuisine for events ranging from private parties to festivals and weddings. Tapasya Catering's presence can range from a stall serving selected hot dishes to live cookery demonstrations and master classes from their superb Head Chef.