



TAPASYA

@ MARINA

INDIAN RESTAURANT AND BAR

OVERVIEW

Our restaurants, Tapasya Beverley Road and Tapasya @ Marina showcase the finest Yorkshire produce to carefully craft bespoke dishes so divine, the experience is unforgettable from start to finish.

The first Tapasya restaurant opened in Hull in 2013, a joint venture between Tapan Mahapatra and Mukesh Tirkoti who created a business partnership that was set to flourish into success. Tapasya's additional venture, introduces Tapasya Catering. A bespoke service that provides the same high quality, refined Indian cuisine for events that range from private parties and weddings, to popular local festivals.

SETTING

Tapasya Marina provides an extraordinary fusion of authentic Indian cuisine where the unusual is found and finesse is guaranteed. Featuring iconic views of the Hull Marina, Tapasya Marina offers a decadent dining experience with a well-known sensational view. The restaurant sets itself apart from the rest, focusing on intricate detail to bring the bespoke fine dining experience to life with the very best service, setting, ambience and mesmerising opulent surroundings. A dining haven showcasing all important attention to detail that guarantees a truly unforgettable gastronomic journey.

FOOD

Tapasya offers a truly unique dining experience using only the finest local produce cooked with a fine dining twist, it is the only restaurant in this part of the UK that showcases Indian fine dining, a culinary experience truly unique to the local area. Featuring an array of carefully crafted dishes at each restaurant, every Tapasya experience is one to remember.

When it comes to creative menu's, Tapasya is driven to add a new dimension to British ingredients striving to stand out from the crowd on all levels placing fine food and drink at centre stage. Utilising high quality ingredients and supporting local suppliers, Tapasya restaurants dry and grind all spices in house, alongside using meat from the best Yorkshire farms and sourcing seafood from suppliers including Hudson's Fish in

Bridlington that feature Dennis Butler, Teeson's and Sykes Farm. Tapasya restaurants use exceptional Indian cooking techniques, spices and flavours to create a fusion of British and Indian cuisine that is perfected by talented chefs.

TAPASYA CATERING

Tapasya Catering are a unique catering company in Yorkshire, providing exceptional Indian food for an array of events around the region. They are extremely versatile, providing refined Indian cuisine from 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 masterclasses from their superb Head Chef.

To ensure the food is of exceptional quality, the food is sourced from local suppliers who provide only the best ingredients available throughout the seasons. This ensures that Tapasya Catering's food is of exceptional quality. Using traditional Northern and Southern Indian flavours and methods, Tapasya Catering's culinary offerings are fresh and vibrant. This added to their highly experienced selection of staff results in a highly professional company, supplying food guaranteed to enhance any event.

Since its inception, Tapasya Catering has upheld its reputation for providing Indian food like no other. By building up relationships with local suppliers of the finest Yorkshire produce, the company has been able to offer quality fare, prepared with ancestral Indian techniques. This combination has resulted in a culinary experience unique to the local area.

The prevalent view of the UK's Indian food scene is that of cheap and simple convenience meals. However, in recent years there has been a rise in company's providing a more refined alternative to the traditional perception to Indian cuisine. The local produce used by Tapasya Catering is of the highest quality and is complemented perfectly by the ancestral Indian techniques and flavours perfected by the chefs. The result is an unforgettable feast of fresh, innovative offerings.

FACT SHEET

CONCEPT:

The Tapasya mission strives to provide Indian food like no other. By building up relationships with local suppliers of the finest Yorkshire produce, they are able to offer quality fare prepared with ancestral Indian techniques. The result is a culinary experience unique to the local area.

STYLE:

This philosophy means that the Tapasya brand is challenging traditional views of the UK's Indian food scene, where cheap convenience meals are dominant. However, in recent years there has been a rise in restaurants offering a more refined dining experience. Tapasya is the only one at present bringing this philosophy to their region.

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HOURS:

MONDAY - THURSDAY

12:00 to 2:30 & 5:00 to 10:00

FRIDAY - SATURDAY

12:00 to 2:30 & 5:00 to 10:30

SUNDAY

CLOSED

OWNERS: Tapan Mahapatra and Mukesh Tirkoti

CHEF: Gajendra Singh

CUISINE: Indian Food

YEAR OPENED: 2013

SEATING: 160

AWARDS & ACCOLADES

Tapasya@Marina wins sought after-Yorkshire Life Food and Drink 'Newcomer of the Year' Award



Tapasya was delighted to be awarded the 'Newcomer of the Year' award at a ceremony with a celebratory lunch held at Rudding Park, Harrogate in September 2017. The Yorkshire Life judges, who are experts in their own areas of food, drink and hospitality, have ended months of deliberations and the search for top quality contenders worthy of honours for their talent, innovation and commitment to their customers. Securing this regional award is an accolade that once again sees Tapasya@Marina taking the city's dining scene to exciting new heights. It is a premier dining destination for local patrons and for visitors to the area that will serve to further define Hull as a leading culinary centre.

Success for Tapasya@Marina at the Hull Daily Mail Business Awards 2017



On the 16th of November 2017, Tapasya@Marina's team descended to Hull's KCOM stadium for the Hull Daily Mail Business Awards' glittering ceremony. They were delighted to walk away with the Tourism and Hospitality Award!

The awards ceremony took place at the KCOM stadium in Hull, hosting the businesses that have impacted the city so positively in its year as the UK's City of Culture. The evening honoured their outstanding contributions from regional business across a wide range of sectors, from digital innovators to historic manufacturers, and year-old start-ups to multi-million pound employers.

Tapasya@Marina has made a significant contribution to Hull since it opened in October 2016. Its food is varied and accessible to any budget and any occasion. From its fine dining dinners to swift Thali lunches and Indian afternoon teas, the restaurant has offered an unmissable dining destination to Hull locals and tourists alike. They have also provided a valuable source of employment and helped to make the city's regenerated Fruit Market an irresistible place to relax, socialise and celebrate. Their support of the community goes even wider than the city, with their philosophy of serving the finest local produce. Their meat, fish and vegetables are all supplied by local producers, guaranteeing food of the highest standard.

STAFF

Gajendra Singh - Tapasya Restaurants Chef

Gajendra Singh, who began his career in New Delhi, has forged exceptional skills and knowledge in Indian cookery. Singh has worked in an Indian restaurant in Aberdeen for two years before he moved south to Oxford and became a chef at the Tree Hotel. Forging his skills further over the year, Gajendra then became a Sous Chef in London at Moti Mahal Restaurant.

This increased responsibility gave him invaluable training in the fast-paced culinary world. His career rose further when he was appointed as a Sous Chef at Indian Essence, situated in the heart of Petts Wood. This restaurant is led by famed television chef and pioneer of Indian cuisine in this country, Atul Kochhar. It showcases traditional Indian cuisine with a pathbreaking menu, intended to excite its discerning clientele, yet satisfy traditional palates. It was awarded a Michelin Bib Gourmand 2015, 2016 & 2017. Gajendra's career has now reached the next level with his appointment as Chef at Tapasya on Beverley High Road and Tapasya@Marina in Hull. His fresh, creative ideas that have been forged throughout his career, working with some of the best chefs in the country, are perfectly suited to the restaurants. In their part of the UK, they are famed for their offering of Indian food served with finesse that cannot be found in the other local Indian restaurants.

Chanda Massey – Tapasya Kitchen Chef

Chanda Massey, has over 15 years experience in the industry, a diploma in Hospitality Management and an undoubtable passion for cooking. Having previously worked at Jimmy Spices in London, and held the position of Head Chef at Vegiway Catering in Birmingham, Chanda is multiskilled in bringing a unique and interesting skillset to the Tapasya team.

Photographs



