



PRESS RELEASE

Hull, Monday 2nd July 2018

Tapasya Restaurant Group adds Spice to Trinity Market

Tapasya Restaurants, have a serious love of Indian street food. They create a true taste of India using delicious locally sourced ingredients, combined with the knowledge and knowhow of our fantastic team of chefs.

This is why they have created a new street food concept for the Tapasya Group- Tapasya Kitchen, officially opens on Thursday 12th July 2018. This also coincides with the popular Hull BID street food festival on the same day both in Zebedee's yard and Trinity market we have been closely involved with over the last 18 months.

Tapasya Kitchen hopes to entice you with the scents, sights and sounds experiences of the streets of India without ever stepping out of Hull!

The Tapasya Group are pleased to introduce their brand-new concept- Tapasya Kitchen. They will be providing a taste of sunshine to events, festivals and celebrations in and around Hull with their delicious street food menu, all year round.

Tapan Mahapatra said, "Being able to bring some of our Chefs authentic childhood foodie memories to Hull has always been an aspiration. We have many happy memories of drinking Chai (tea) and eating Chaat (street food) in India with family and friends. Our continued investment and expansion within the city shows our confidence in the growing foodie scene which we are proud to be involved with."



Chanda Massey is the new Tapasya Kitchen Chef, she 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.

The street food menu is inspired by the stories of Indian street food vendors from around India.

Customers will be able to enjoy the following dishes, and each comes with a story;

Lucknow Kebab, Lucknow is one of the most famous cities in India for street food. The most well-known dish is the melt-in-the-mouth Kebabs.

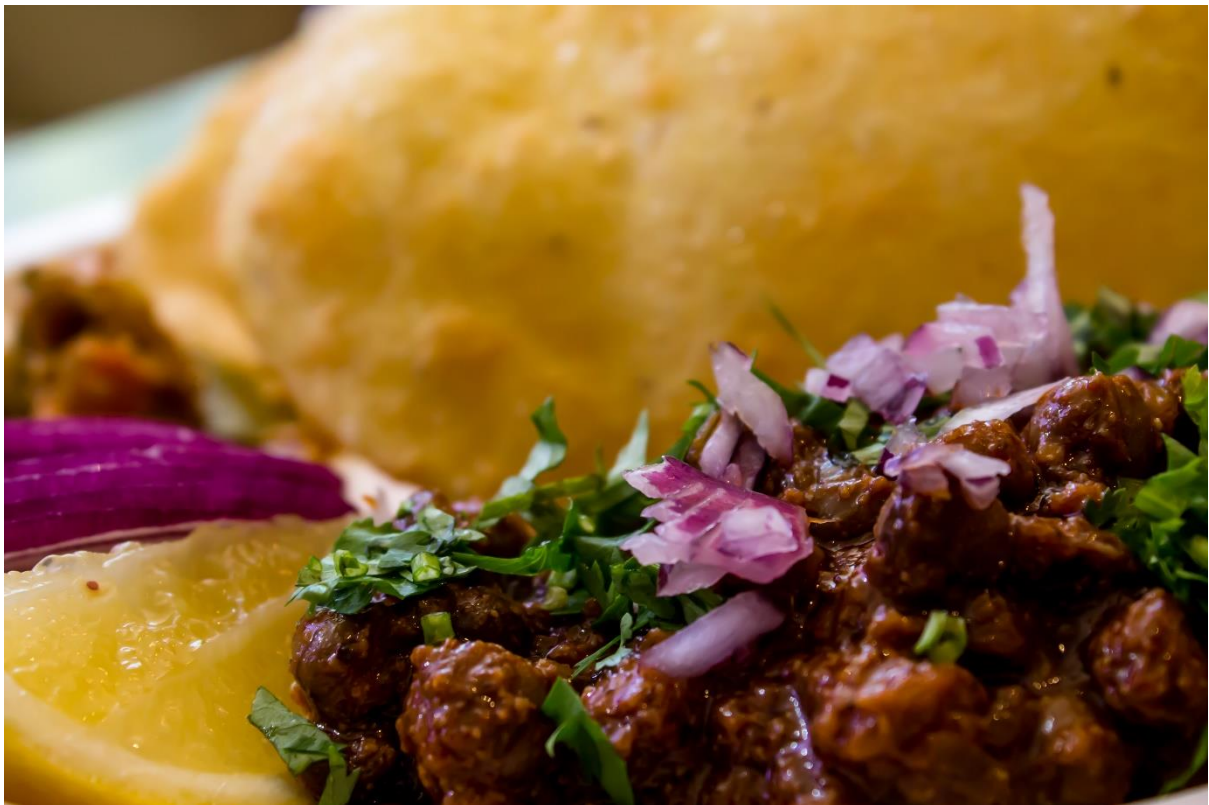
Chaat is a savoury snack that originated in India, typically served as a hors d'oeuvre at roadside tracks from stalls or food carts, they are one of the true hero dishes of Indian street food.



Railway Lamb Curry is a British Raj colonial-era dish that was served on long distance trains. The story goes that an English army officer, while travelling in a train, became hungry. He was offered the spicy curry, but it was too spicy for him, so they added some coconut milk. From that day on, this dish is served on many first-class train carriages.



Kathi Roll, originates from Kolkata, India, this skewer-roasted kebab (chicken, lamb) wrapped in paratha bread is layered with onion, sauces including ketchup and chili, and normally a spicy green chutney.



Chole Bhature, This dish is famous all over India, but most eaten in Delhi where there are street food vendors on every corner. This breakfast dish consists of a combination of spicy and creamy chick peas and puffy hot fried bread called Bhatura, and is served with incredible sweet and sour chutney.

All of Tapasya Kitchen's street food will be created using the finest Yorkshire produce, made to sing with the spices that we dry and grind in the kitchens of our two restaurants, Tapasya on Beverley High Road in Hull and Tapasya@Marina.

We can't wait to transport you to the streets of India, where a sensory explosion in the sunshine is guaranteed!

Street food is both communal and convenient and offers a Kerb to table appeal. The food ranges from £3.99 – £5.99.

There authentic street food offers a stunning fusion of the highest quality local produce and the vibrant flavours of the India. We hope you're ready for your Eastern adventure...

Tapasya offers a truly unique Indian offering in the area from their Beverly Road and Marina Restaurants. No matter if diners wish to enjoy a quick, reasonably priced lunch, or indulge in a decadent special occasion, they ensure that their experience is unforgettable. By combining quality produce with delicious Indian flavours and methods, the restaurant is truly unmissable and unforgettable.

They challenge the traditional preconceptions of Indian cuisine by fusing fresh, Yorkshire produce with ancestral cooking techniques from Northern and Southern India. With added finesse and style, they add a fine dining twist to their menus.

The chefs' passion and creative flare result in unique food that not only tastes wonderful, but is a feast for the eyes. This care and attention to our food offering means that Tapasya can showcase their unique fusion of East and West at its very best.

We invite you to join us on our culinary street food adventure and visit Tapasya Kitchen <https://www.tapasyakitchen.co.uk/>

Call us on: 01482 242608

Opening Times:

(To co-incide with Trinity Market Opening Times)

Monday - Saturday

10.00 – 16.00

Sunday – Closed

ENDS

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.

Website: <http://tapasyarestaurants.co.uk/hull/index.php>

Twitter: @TapasyaHull

Facebook: <https://www.facebook.com/Tapasya-196170853880967/>

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About Tapasya

Tapasya 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 masterclasses from their superb Head Chef.

