

OOO  
**TAPASYA**  
@ **MARINA**  
INDIAN RESTAURANT AND BAR



**CHRISTMAS DAY MENU**

£49.95

## STARTER

[Pre-plated]

### CHEEZY TURKEY KEBAB (D)

Peppered turkey seekh kebab, topped with masala cheese, baked.

### METHI MACHCHI TIKKA (D)

Chunks of salmon flavoured with fenugreek leaves and carom seeds, in yoghurt cheese marinade, grilled on open clay oven fire.

OR

### PANEER KE SOOLEY (D/M)

Subtle cottage cheese, pickle-stuffed, marinated, gently charred with peppers and onion.

### SAGO PEANUT POTATO PAKODA (PN/G)

Potatoes, sago, roasted peanuts, breadcrumbs, ginger, green chillies, spiced and deep fried.

## MAINS

[Sharing]

### MURGH MAKHAN PALAK (D/N)

Chargrilled chicken tikkas, baby spinach in tomato gravy with dried ginger, garam masala and a touch of honey.

### JHEENGA MOILEE (CS)

Shelled tiger prawns simmered in smooth coconut sauce.

OR

### KHUMB PALAK KOFTA (D)

Spinach 'kofta'-dumplings stuffed with tangy Portobello and button mushrooms, in dill and black cumin flavoured gravy.

### SUBZ NEELGIRI (D)

A melange of vegetables with coconut milk, roasted spices, freshly ground mint and coriander.

## SIDES

[Sharing]

### RAJMA RASILA

Red kidney beans in home style curry, lemon and coriander.

### TILWALE ALOO (SE)

Baby potatoes with curry leaves, fennel and onion seeds, topped with sesame seeds.

### NAAN (D/G)

### CUMIN PULAO

## DESSERTS

[Pre-plated]

### JUMBLE OF SWEETMEATS (D/N)

**D=Dairy, N=Nuts, G=Gluten, SE=Sesame, CS=Crustaceans, EG=Egg, PN=Peanut**

For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.