

OOO T OOO
TAPASYA
@ MARINA
INDIAN RESTAURANT AND BAR



NEW YEAR EVE MENU

£39.95

STARTER

CITRIC PRAWNS

Shell-on black tiger prawns refreshingly matured in citric blend of lemon zest and fresh coriander, char-grilled.

OR

'DHUANAAR' VENISON 🍖

'Smoked' and overnight marinated venison, skewer-roasted in the clay oven.

OR

PANEER PAKORA (V) 🍲

Cottage cheese chunks stuffed with pickle paste, gram-flour-batter fried.

MAINS

MURGH MALAI KORMA

Tender chicken breast, nut-onion-yoghurt sauce, a touch of kewra, saffron, clotted-cream and honey, topped with almond flakes.

OR

ELAICHI KA BHUNA GOSHT 🍖

Diced lamb steeped in ginger-garlic juice, pot roasted in a full-bodied cardamom flavoured spicy masala.

OR

MALAI KOFTA (V)

Cheesy dumplings stuffed with dates and cashewnuts, in a smooth saffron gravy.

SHARING SIDES

BAINGAN ALOO BHAJI

Beautiful aubergines and potatoes cooked with onions and tomatoes with gentle spices.

DAL MAKHANI

Overnight soaked black lentils, simmered with garlic, tomatoes, butter and cream, creating a velvety texture.

ASSORTED BREADS PULAO RICE

DESSERTS

JUMBLE OF SWEETMEATS

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.