

OO T OO  
TAPASYA  
@ MARINA  
INDIAN RESTAURANT AND BAR

PARTY MENU

The party menus are for a group of eight or more guests. A small deposit is required at the time of booking. Kindly let the restaurant manager know of any food intolerance you may have. Though we take all precautions, there can be traces of allergens in all the dishes or where 'boneless' fish/meat is mentioned, a stray piece of bone can be there in the dish. Some of the products may be fried in genetically modified ingredients.  
All prices are inclusive of VAT.



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**TAPASYA**  
@ MARINA  
INDIAN RESTAURANT AND BAR

**MENU I**  
**VEGETARIAN ONLY**  
**£29.95 PER PERSON**

**STARTERS**

All starters served as pre-plated

**'CHAAT GALI' KE SAMOSE (V) 🍴**  
Mini samosas, spiced chickpeas, tamarind, mint-yoghurt  
chutneys, crunchy vermicelli.

**SHAKARKANDI CHAAT (V)**  
Tangy cubes of sweet-potato & red potatoes, drizzled  
with fresh lime juice, tamarind chutney, yoghurt.

**MAINS**

All mains served as sharing

**PANEER MAKHANI (V) 🍴**  
Cottage cheese in creamy tomato gravy with dried  
ginger, 'garam masala' and a touch of honey.

**KHUMB HARA MASALA (V) 🍴**  
Button mushrooms stir-fried with spinach and peppers  
in a spicy kadhai masala.

**SIDE DISHES, RICE & BREADS**

Served as sharing with the mains

**PANCHRATTANI DAL(V)**  
A mélange of five lentils tempered with cumin,  
chopped onion, ginger and garlic.

**JEERA ALOO (V)**  
Baby potatoes tempered with cumin and ginger.

**PULAO RICE • NAAN/ROTI**

**DESSERT**  
**(OPTIONAL) + £2.50**

**GULAB JAMUN WITH ICE CREAM**  
Delicate dumplings of reduced milk and flour, fried to a golden  
hue, soaked in sugar syrup, with a dollop of vanilla ice cream.

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**MENU II**  
**£34.95 PER PERSON**

**STARTERS**

All starters served as pre-plated

**CHANDNI CHICKEN TIKKA**

Soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

**'CHAAT GALI' KE SAMOSE (V) 🍴**

Mini samosas, spiced chickpeas, tamarind, mint-yoghurt chutneys, crunchy vermicelli.

**MAINS**

All mains served as sharing

**MURGH MAKHANI**

Chargrilled boneless chicken tikkas in creamy tomato gravy with dried ginger, 'garam masala' and a touch of honey.

**LAMB ROGAN JOSH 🍴**

An all-time favourite – aromatic curry of diced leg of lamb

**SIDE DISHES, RICE & BREADS**

Served as sharing with the mains

with home ground spices, ginger powder and fennel.

**PANCHRATTANI DAL(V)**

A mélange of five lentils tempered with cumin, chopped onion, ginger and garlic.

**JEERA ALOO (V)**

Baby potatoes tempered with cumin and ginger.

**PULAO RICE • NAAN/ROTI**

**DESSERT**

**(OPTIONAL) + £2.50**

**GULAB JAMUN WITH ICE CREAM**

Delicate dumplings of reduced milk and flour, fried to a golden hue, soaked in sugar syrup, with a dollop of vanilla ice cream.

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**MENU III**  
**£39.95 PER PERSON**

**STARTERS**

All starters served as pre-plated

**FISH AMRITSARI** 🍴

Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala.

**CHANDNI CHICKEN TIKKA**

Soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

**GILAFI SEEKH KEBAB** 🍴

Skewered mince of lamb wrapped in fresh aromatic vegetables.

**MAINS**

All mains served as sharing

**NEELGIRI PRAWNS**

Prawns simmered in a green herb curry of coconut, chillies, coriander and roasted spices.

**BUTTER CHICKEN**

Chargrilled chicken boneless in creamy tomato gravy with ginger, 'garam masala' and a touch of honey.

**SIDE DISHES, RICE & BREADS**

Served as sharing with the mains

**PANCHRATTANI DAL(V)**

A mélange of five lentils tempered with cumin, chopped onion, ginger and garlic.

**JEERA ALOO (V)**

Baby potatoes tempered with cumin and ginger.

**PULAO RICE • NAAN/ROTI**

**DESSERT**  
**(OPTIONAL) + £2.50**

**GULAB JAMUN WITH ICE CREAM**

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