



# TAPASYA

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 Beverley Road offers a truly unique dining experience using only the finest local produce featuring freshly dried, ground spices and exceptional flavours to ensure every dish is crafted to perfection. To taste the new and exciting, Tapasya Beverley Road celebrates a brand new A'La Carte menu in March 2018, featuring outstanding signature dishes guaranteed to delight the senses in a world of sensational cuisine where flavour and quality go hand in hand to bring the most breath-taking dining experience into the spotlight.**

## **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: TBC**

**OWNERS: Tapan Mahapatra and Mukesh Tirkoti**

**CHEF: Gajendera Singh**

**CUISINE: Indian Food**

**YEAR OPENED: 2013**

**SEATING: 76**

### **STAFF**

#### **Gajendera Singh - Tapasya Restaurants Chef**

Gajendera 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, Gajendera 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**



