

À La Carte Menu

Tapasya @ Marina

Starters

Aloo Kachalu Chat V **6.50**
Crispy fried potatoes and sweet potatoes, tossed with tamarind and mint chutney, drizzled with sweet yoghurt , nylon sev, ripe banana and pomegranate seeds.

Tandoori Simla Mirch Aur Paneer V **8.00**
A combination of Tandoori- baby red peppers stuffed with spring vegetables, Indian cottage cheese & chilli raita and pear chutney.

Peppery Malai Scallop **10.00**
Charcoal grilled Atlantic scallop, glazed in a mix of pepper and creamy cheese with puy lentils and green apple chutney.

Samundari Tali Machali **8.00**
Crispy fried tilapia, coated in gram flour in the traditional way of Marina bay from Tamil Nadu, with curry leaf and mustard mayo and a lemon wedge.

Methi Chicken Tikka **8.00**
Tandoori grilled tikka chicken thigh coated with fenugreek leaf, green herbs and crushed spices, served with chillies apricot chutney and sprouted lentil.

Hiran Ka Seekh Kebab **7.95**
Minced Scottish venison haunch mince, coated with diced peppers and rolled on skewers, served with fresh mint chutney.

Mains

Adarkhi Jhinga	17.95
Wild tiger prawns, fragrant smoked ginger and red peppers, sweetcorn salad and garlic pickle.	
Tawe Ki Machhi	15.95
Pan fried Yorkshire sea bass, aromatic Kerala Coast fish curry and fragrant coconut rice.	
Murgh Tikka Butter Masala	11.95
Classic old Delhi style chicken thigh tikka masala, flavoured with fenugreek and honey.	
Kori Gassi	12.95
Chicken thigh curry from the state of Karnataka, cooked with red chillies, curry leaf and coconut milk.	
Bhatti Wali Kukad	12.95
Panjabi style Tandoori grilled whole poussin with Kashmiri red chilli, fenugreek and cinnamon, served with carrot pickle and onion salad.	
Pork Ribeye	16.95
Barbecue grilled pork ribeye with mustard, braised cabbage, apple, cumin potatoes and vindaloo sauce.	
Rajasthani Lal Maans	12.95
Diced Yorkshire lamb leg braised with caramelised onion and aromatic Rajasthani spices.	
Jangali Boti Kebab	18.95
Tandoori Yorkshire Lamb tikka, marinated in a Jaipuri pickling spice with wild mushroom khichadi and seasonal green herb chutney.	
Rara Ghost	18.00
Rump of Yorkshire lamb and a masala made with lamb mince, spinach and baby carrots.	
Katche Gosht Ki Biryani	18.00
Diced Yorkshire lamb cooked with Himalayan basmati rice and a refreshing cucumber raita.	
Chettinad Bathak	15.95
Pan seared Gressingham Duck breast infused with chattinard spices, with asparagus and carrot porial, spring onion muraba and curry leaf infused duck jus.	
Paneer Hari Ghobhi V	10.95
Indian cottage cheese tikka, kadhai sauce with malai broccoli.	

Sides

Saag Makai V	6.95
Corn kernel cooked with cumin, garlic and spinach.	
Mirch Aur Baigan Ka Salan V	6.00
Baby Aubergines and sweet green chillies cooked in peanut and sesame seed sauce.	
Kari Dal V	7.00
Tadka yellow lentils cooked with green mango.	
Jeera Aloo V	6.00
Baby potatoes with cumin.	
Bread Basket V	6.00
Naan, roti and kulcha of the day.	
Plain Naan V	2.00
Garlic Naan V	2.95
Butter Naan V	2.50
Roti V	2.00
Plain Rice V	2.25
Pulao Rice V	2.95
Panjabi Lachha Onion Salad V	2.00
Homemade Pickle V	2.00
Papad Served With Chutney V	3.50