

NEW YEAR'S DAY MENU

Start the year amidst the splendour of Tapasya@Marina with the most stunning Yorkshire produce and Indian spice! Sit back and let our fabulous fusion cooking add some sunshine to the start of 2018.

£34.95

STARTERS

TURKEY MALAI TIKKA

Tandoori glazed turkey tikka, green chilli, beetroot and cranberry sauce, with carrot pickle

OR

MACKEREL RECHEADO (V)

Oven roasted mackerel with Goan spices, pear puree and a potato salad.

OR

VENISON KAKORI KEBAB

Venison mince kebab on an iron skewer, cooked in the tandoor oven, pickled red cabbage ketchup and an apple salad.

OR

ALOO KACHALU CHAT (V)

Crispy fried sweet potatoes, banana, tamarind chutney, sweet yoghurt and nylon sev.

MAINS

MURGH HANDI LAZIZ

Chicken breast cooked in a saffron, cashew and caramelised onion sauce.

OR

LAAL MAAS

Diced Lamb leg, braised with caramelised onions and Rajasthani spice.

OR

GOAN FISH CURRY (V)

Steamed sea bass in a curry leaf infused coconut and onion sauce.

OR

PANEER MAKHANI (V)

Tandoori grilled cottage cheese, with a creamy tomato sauce, and wilted spinach.

SIDES

JERRA ALOO (V)

BRUSSEL SPROUT AND CARROT PORIAL (V)

DAL MAKHANI (V)

NAAN/ROTI/RICE (V)

DESSERT

CARROT PUDDING (V) WITH VANILLA ICE CREAM

OR

MANGO KHEER (V)