

TAPASYA @ MARINA

STARTERS

MARINA SALAD

White asparagus, tandoori mushroom, organic quinoa, mixed leaf salad, naan croutons and tandoori dressing.

£ 7.00

RAGDA PATTICE

Crispy potato and English pea cutlets, pea masala, tamarind chutney, sweet yoghurt and nylon sev.

£ 6.50

TANDOORI SIMLA MIRCH AUR PANEER

Tandoori spring vegetables, stuffed baby red pepper, cottage cheese, avocado, chilli raita and pear chutney.

£ 8.00

FISH AMITSARI

Crispy fried Haddock fillet, green pea mash and madras curry tartar sauce.

£ 7.95

KEKADA JHALMURI

Crispy soft shell crab, crispy puffed rice, Bombay mix, apricot chutney and a kiwi dressing.

£ 8.50

SHANKH WALI MACHALI

Pan fried hand-dived scallops, Konkani curry soil, wild garlic chutney, mustard white radish and caramelised shallots.

£ 9.00

HARIYALI SALMON

Chargrilled Scottish salmon, mixed Spring herb chutney, lemon gel, pearl barley and a cucumber and dill salad.

£ 8.95

BATER SEEKH KEBAB

Quail mince skewers cooked in a clay oven, chilli and mint sauce, onion salad.

£ 7.95

LAL MURGH TIKKA

Tikka chicken thighs, Kashmiri red chillies, fenugreek leaf, cinnamon and cucumber salad.

£ 7.95

SHARABI BARRAH KEBAB

Tandoori lamb shank and rack, dark rum, cumin, mint and yoghurt, onion salad.

£ 12.00

KEEMA KALEJI PARATHA

Kid goat keema, liver and kurkure paratha.

£ 7.75

M A I N S

ALLEPPEY FISH

Butter poached cod, fish and mango flavoured curry, wilted broccoli, mango relish and mixed green leaves.

£ 16.95

LAHSHUNI JHING

Wild tiger prawn, smoked garlic and red peppers, sweet corn salad and garlic pickle.

£ 17.95

T A W E K I M A C H A L I

Pan fried sea bass, Kerala Coast fish curry and coconut rice.

£ 15.95

H A R I Y A L I S A L M O N

Chargrilled Scottish salmon, mixed Spring herb chutney, lemon gel, pearl barley and a cucumber and dill salad.

£ 17.95

P R A W N H A R R A P Y A Z

King prawn sautéed with spring onion and kadhai tomato sauce.

£ 16.95

M U R G H T I K K A B U T T E R M A S A L A

Classic old Delhi style chicken tikka masala, flavoured with fenugreek and honey.

£ 11.95

T A N D O O R I C H I C K E N

Tandoori poussin with Kashmiri red chilli, fenugreek, mint sauce and onion salad.

£ 12.95

S H A R A B I B A R R A H K E B A B

Tandoori lamb boti, dark rum, cumin, mint and yoghurt, onion salad.

£ 22.95

R A J S H A T H A N I L A L M A A N S

Diced lamb leg braised with caramelised onion and Rajasthani spices.

£ 12.95

R A R A G H O S T

Rump of Yorkshire lamb, lamb mince masala, wilted spinach and baby carrot.

£ 18.00

P O R K V I N D A L O O

Slow cooked diced pork cooked in palm vinegar and Goan vindaloo spice.

£ 15.95

O X T A I L

Slow braised ox tail with Kerala Christian spices and lentils.

£ 16.00

A S S A M E S E B A T H A K

Pan seared Gressingham duck breast infused with Assam tea, wilted pak choi, purple potato salad.

£ 15.95

KABUTAR KE SHIKAR

Tandoori pigeon breast, curried pigeon pie, textures of mushroom and peanut sauce.

£ 14.95

RED DEER BIRYANI

Diced wild Scottish red deer, Himalayan basmati rice and cucumber raita.

£ 18.00

TORI PANEER (V)

Paneer tikka, tomato sauce and courgettes.

£ 10.95

GUCCHI KHUMBI MALAI (V)

Morel mushroom, white asparagus and Awadhi korma sauce.

£ 11.95

KADHAI MUSHROOMS (V)

Mushroom sautéed with spring onion and kadhai masala.

£ 7.95

KHATE MITHE BAIGAN (V)

Bagain cooked with yoghurt and tamarind.

£ 8.00

SIDES

SAAG PANEER (V)

Cottage cheese with cumin, garlic and spinach.

£ 6.95

DAL MAKHANI (V)

Black urad dal.

£ 7.00

JEERA ALOO (V)

Baby potatoes with cumin.

£ 6.00

PLAIN NAAN £ 2.00

GARLIC NAAN £ 2.50

BUTTER NAAN £ 2.25

ROTI £ 2.00

PLAIN RICE / PULAO RICE £ 2.25

PANJABI LACHHA ONION SALAD £ 1.50

HOMEMADE PICKLE £ 2.00

PAPAD SERVED WITH CHUTNEY £ 3.50