

# 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

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

# Sides

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