

Takeaway Menu – Small Bites

1 • Bhalla Papadi (V) • £4.50

Soft lentil dumplings, Greek yoghurt, tamarind, papadi, mint chutney & Tapasya roasted cumin

2 • Aloo Dal Matar Ki Tikki (V) • £5.95

Corner street food of India, shallow fried to a crispy, gooey texture, Tapasya dry ginger powder

3 • Kurkuri Palak Patta Chaat (V) • £5.95

Crispy fried spinach fritters, mint, tamarind chutney & Tapasya black salt

4 • Shakargandi Chaat (V) • £5.95

Lip smacking combination of sweet potatoes & a trio of chutneys with Tapasya cumin powder

5 • Punjabi Samosa (V) • £4.95

Ever popular puffed triangles filed with spiced up mashed potatoes peas, Tapasya dry pomegranate seeds

6 • Onion Bhaia (V) • £4.95

All-time favourite of sliced onions and gram flour, Tapasya Carom Seeds

7 • Kooti Mirch Ka Paneer Tikka (V) • £6.95

Tandoori paneer with bell peppers & Tapasya crushed chillies

8 • Paneer Pukhtan (V) • £6.95

Tandoori paneer stuffed with raisins, hint of Tapasya fennel powder

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Takeaway Menu – Small Bites

9 • Murgh Malai Tikka • £6.95

Tandoori glazed grain fed chicken breast with soft cheese, Tapasya green cardamom & mace

10 • Chicken Tikka • £6.95

Grain fed chicken tikka marinated with Tapasya Degi Mirch, tandoori spices & green chutney

11 • Lehsooni Tandoori Tangri • £6.95

Chicken drumstick infused with garlic & Tapasya turmeric

12 • Lamb Gilafi Seekh • £6.95

Fine quality lamb mince rolls, Tapasya coriander powder, studded with onions roasted in tandoor

13 • Tandoori Lamb Chops • £9.95

Yorkshire lamb chops infused with Tapasya Fenugreek grilled to perfection in oven

14 • Fish Koliwada • £7.95

Crispy deep-fried tilapia, Tapasya Degi Mirch with mint sauce

15 • Jaitooni Jheenga • £9.95

King prawns marinated with Tapasya turmeric and olive oil

Takeaway Menu – Grilled Mains

16 • Murg Malai Tikka • £11.95

Tandoori glazed grain fed chicken breast with soft cheese, Tapasya green cardamom & mace

17 • Chicken Tikka • £11.95

Grain fed chicken tikka marinated with Tapasya Degi Mirch, tandoori spices & green chutney

18 • Tandoori Lamb Chops • £16.95

Yorkshire lamb chops infused with Tapasya Fenugreek grilled to perfection in oven

19 • Mix Grill • £18.95

Assortment of juicy seekh kabab, chicken tikka, lamb chops & prawns

Takeaway Menu – Curry Mains

20 • Butter Chicken • £10.95

Grain fed chicken tikka simmered in rich tomato & Tapasya fenugreek sauce

21 • Karahi Chicken • £11.95

Flavourful boneless chicken thigh in crushed coriander & Tapasya fennel seeds

22 • Chicken Korma • £11.95

Chicken cooked in mildly Tapasya spiced almond-based gravy with coconut flavour

23 • Methi Murgh • £11.95

Chicken thigh, fresh fenugreek, onion tomato masala, Tapasya yellow chilli powder

24 • Railway Lamb • £12.95

Authentic Lamb curry done with Tapasya dry ginger & fennel seed powder

19 Holderness Road, Hull, HU8 7NA – 01482 213 888 – www.tapasyadine.co.uk

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.

Takeaway Menu – Curry Mains

25 • Saag Gosht • £12.95

Lamb curry with blended spinach, fenugreek leaves & Tapasya Nutmeg

26 • Lamb Almond Korma • £12.95

Diced Lamb, saffron, Tapasya green cardamom, almond curry with fresh cream & flakes

27 • Coconut Fish Curry • £12.95

Tilapia Fish tempered with curry leaves, mustard & Tapasya fennel powder

28 • Home Style Fish Curry • £12.95

Fish curry simmered in Tapasya whole garam masala and onion tomato masala

29 • Chettinad Prawn Curry • £14.95

Black tiger prawns simmered in Tapasya mustard & coconut masala

Takeaway Menu – Vegetarian Mains

30 • Paneer Methi Chaman (V) • £10.95

Cubes of paneer with Tapasya fenugreek & onion tomato masala

31 • Palak Paneer (V) • £10.95

Cubes of Paneer, Tapasya nutmeg, garlic & cumin tempered blended spinach

32 • Paneer Makhani (V) • £10.95

Paneer tossed in makhni sauce & Tapasya fenugreek powder

33 • Malai Kofta (V) • £11.95

Paneer dumpling, Tapasya green cardamom in creamy rich sauce

34 • Beetroot Foogath Kofta (V) • £11.95

Beetroot Foogath dumpling, Tapasya mustard seeds and coconut sauce

Takeaway Menu – Vegetarian

35 • Gobhi Chaman (V) • £8.95

Fried cauliflower tempered with garlic, yellow chilli & Tapasya fenugreek

36 • Bhindi Nayantara (V) • £8.95

Okra tossed with cumin & onion tomato masala finished with Tapasya dry mango powder

37 • Malai Broccoli (V) • £9.95

Tandoori malai broccoli, Tapasya green cardamom, Lababdar gravy

38 • Seasonal Mix Vegetables (V) • £9.95

Seasonal vegetables tempered with garlic, Tapasya cumin & onion tomato masala

39 • Amritsari Choley (V) • £7.95

Chickpeas in popular northern Indian style with Tapasya pomegranate seed powder

40 • Choley Bhature (V) • £11.95

A Popular Punjabi dish of puffed bread & chickpeas, enjoyed in lunch or brunch

41 • Aloo Methi (V) • £7.95

Red Potato tempered with chopped garlic & Tapasya fenugreek leaves

42 • Tadka Dal (V) • £7.95

Yellow lentils tempered with fresh garlic & Tapasya cumin seeds

43 • Dal Tapasya (V) • £7.95

Wholesome black lentil, Tapasya fenugreek finished with fresh cream & butter

Tapasya Spices® Kitchen

CATERING & EVENTS

Takeaway Menu – Rice Selection

44 • Vegetable Biryani • £9.95

Seasonal vegetables with selection of herbs & spices combined with Tapasya basmati rice served with raita

45 • Awadhi Chicken Biryani • £11.95

Chicken combined with saffron & herbs infused Tapasya basmati rice served with raita

46 • Hyderabad Lamb Biryani • £14.95

Spiced curd marinated lamb cooked with fragrant Tapasya basmati rice served with raita

47 • Andhra Prawn Biryani • £15.95

Juicy prawn cooked with aromatic Tapasya basmati rice, served with raita

Steamed Rice • £2.50

Pulao Rice • £2.95

Mushroom Rice • £3.50

Egg Fried Rice • £3.50

Indian Bread Selection

48 • Tandoori Roti • £2.25

49 • Plain Naan • £2.25

50 • Butter Naan • £2.25

51 • Garlic Naan • £2.75

52 • Peshawari Naan • £3.50

53 • Amritsari Kulcha • £3.50

54 • Missi Roti (Gluten Free) • £3.50

55 • Cheese Naan • £3.95

56 • Keema Naan • £3.95

57 • Breadbasket • £6.50

Plain naan, tandoori roti, garlic naan

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CATERING & EVENTS

Accompaniments

- 58 • Plain Papadom • £2.00
- 59 • Spicy Papadom • £2.00
- 60 • Chutney Tray • £2.00
- 61 • Green Salad • £3.00
- 62 • Raita • £2.00

Takeaway Menu - Desserts

- 63 • Beetroot Halwa • £5.50

Heart-warming Indian beetroot pudding slow cooked served warm with pistachio-almond kernels

- 64 • Doughnut Gulab Jamun • £5.50

Caramelised doughnut of soya-soaked in home homemade golden syrup

- 65 • Caramelized Kheer • £5.50

Tapasya rice pudding, fig compote, caramelised sugar

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