

Tapasya Spices® Kitchen

CATERING & EVENTS

Veg Thali • £11.95

Served Tuesday-Saturday 12pm – 2:30pm

Choose One Starter & Two Mains

Aloo Dal Matar Ki Tikki (v)

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

Onion Bhazia (v)

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

Kooti Mirch Ka Paneer Tikka (v)

Tandoori paneer with bell peppers & Tapasya crushed chillies

Mains

Palak Paneer (v)

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

Paneer Makhani (v)

Paneer tossed in makhni sauce & Tapasya fenugreek powder

Bhindi Nayantara (v)

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

Amritsari Choley (v)

Chickpeas in popular northern Indian style with Tapasya pomegranate seed powder

Sides

Tadka Dal (v)

Yellow lentils tempered with fresh garlic & Tapasya cumin seeds

Basmati Pulao Rice & Garlic Naan

Papadom

Dessert

Gulab Jamun

Caramelised doughnut of soya-soaked in home homemade golden syrup

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.

Tapasya Spices® Kitchen

CATERING & EVENTS

Non-Veg Thali • £11.95

Served Tuesday-Saturday 12pm – 2:30pm

Choose One Starter & Two Mains

Murg Malai Tikka

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

Chicken Tikka

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

Lamb Gilafi Seekh

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

Mains

Butter Chicken

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

Chicken Korma

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

Methi Murgh

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

Saag Gosht

Lamb curry with blended spinach, fenugreek leaves & Tapasya Nutmeg

Sides

Tadka Dal (V)

Basmati Pulao Rice & Garlic Naan

Papadam

Dessert

Gulab Jamun

Caramelised doughnut of soya-soaked in home homemade golden syrup

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