

zaika

TASTING MENU £65

Avocado & Mango Chat

Indian street food with aromatic spices & tangy sauce

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Tandoori Seabass Fish

Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns and Indian pickling spices

Afghani Chicken Tikka

Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese

Gilafi Lamb Seekh Kebab

Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked

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Methi Butter Chicken

Caramelised tomatoes & fresh fenugreek, spicy & intense flavour

Chettinad Roast Potatoes

Sundried & home-made Chettiars spices combined with potatoes, shallots & curry leaves

Yellow Dal

Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds

Lemon Rice

Curry leaves & mustard seeds tempered lemon-infused rice

Naan

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California Festive Cheesecake

Double-baked & star anise spiced with redcurrant coulis

Executive Chef Karunesh Khanna

Wine pairing available for an additional £35 per person

Customers with allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of allergens. There could be accidental cross-contamination from cooking oils, utensils or allergen particles.

Menu is offered for the entire table only and served sharing style. Minimum order of 2 diners. Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Major credit cards accepted. No Cheques accepted. No food, interiors, or flash photography please.