

# zaika

## GROUP MENU £65 per person

### **Mulligatawny Soup**

Indian national soup reminiscent of lentils and curry flavours

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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 Chettians spices combined with potatoes, shallots & curry leaves

### **Dal Miloni**

Slow-cooked trio of lentils, tempered with caramelized Bombay onion, cumin and garlic

### **Lemon Rice**

Curry leaves & mustard seeds tempered lemon-infused rice

### **Naan**

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### **Baked Kala Jamun**

Large black gulab jamun baked with rabri

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## VEGETARIAN GROUP MENU £65 per person

### **Mulligatawny Soup**

Indian national soup reminiscent of lentils and curry flavours

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### **Chandani Paneer Tikka**

Homemade organic paneer, white spices & silver leaf

### **Vegetable & Chickpea Seekh Kebab**

Broccoli, cauliflower, chickpea & oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup

### **Tandoori pickled cauliflower**

With cauliflower chutney

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### **Courgette Kofta Curry**

Soft dumplings filled with sweetly spiced prunes & simmered in a yoghurt, cashew nut & cardamom sauce

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### **Naan**

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