



zaika

Please note that no other menus are available during lunch on weekends.

10.03.2023.

WEEKEND LUNCH MENU

2 COURSES - £35; 3 COURSES - £40

MINIMUM 2 COURSES PER PERSON

MAIN COURSES INCLUDE A CHOICE OF RICE OR NAAN

EXTRA DISHES - £12 FOR A STARTER & £24 FOR A MAIN COURSE

STARTERS

Mulligatawny Soup

Indian national soup reminiscent of lentils and curry favours

Avocado Bhel Chat

Indian street food of avocado bowl filled with masala puffed rice, drizzled with sweet and tangy chutneys

Chole Bhatura

A Delhi's favourite - slow-cooked chickpea curry with fluffy poori

Bhalla Papdi Chaat

Chaat heaven of India – lentil balls soaked in creamy sweet yoghurt, laced with spicy chutney and fried crackers

Maska Bhaji Pav

Spiced crumbled potato and vegetables, masala buttered homemade bread

Calcutta Beetroot Chop

Crumbed beetroot kebab, mango-mustard chutney

Jaitooni Paneer Tikka

Freshly grilled homemade creamy gooey tikka bursting with olive flavours will tempt you to Royal era

Bhatti ka Murgh

Spicy robust chicken thigh tikka slow-cooked in tandoor

Karaikudi Chicken Wings

Mildly chettinadu-flavoured fried chicken wings lollipop tossed with chilli-ginger glaze

Kasta keema Mathri

Wheat crisps topped with classic Mughal-style masala minced lamb

Konkani Crab Cake

Lime chilli and mixed peppers with Goan cocktail sauce

MAIN COURSES

SERVED WITH A CHOICE OF RICE OR NAAN

Karwar Fish Curry

Subtly spiced fish simmered in fresh turmeric, ginger and ground coconut sauce

Masaladhar Jhinga Masala

Marinated medium prawns tossed with bell peppers, onion, tomatoes and freshly pounded spices

Old Delhi Tandoori Chicken

Spring chicken in rich yoghurt and delicately spiced marinade

Kozhi Malliperlan

Home-style chicken curry from the Syrian Christian of "God's own country"

Punjabi Butter Chicken

Caramelized tomatoes and fresh fenugreek, spicy and intense flavour

Moplah Chicken Biryani

From the home of Mappilas community in Southern India

Hyderabadi Lamb Shank

Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin and finished with rose petals

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We regret that we cannot advise customers with nut allergies & intolerances to eat at our restaurants as we cook with nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

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 the current rate.

Major credit cards are accepted. No Cheques accepted. No food, interiors, or flash photography please.

VEGETARIAN

Coromandel Kofta Curry

Soft vegetable dumplings filled with sweetly spiced apricot & simmered in roasted coconut sauce

Lazeez Mirch Paneer

homemade cottage cheese & trio of bell pepper cooked in rich spicy tomato sauce

SIDES (CHARGED EXTRA)

Dal Miloni Slow-cooked trio of lentils, tempered with caramelized Bombay onion, cumin and garlic	£7	Lasooni Palak With the tempering of cumin, ginger and garlic	£7
Chettinad Roast Potatoes Sundried & home-made Chettiars spices combined with potatoes, shallots & curry leaf	£7	Kachumber Salad	£5
Pineapple Sansav Unusual west coastal dish - Honeyglow pineapple curry cooked with mustard, coconut, turmeric, ginger and curry leaves	£11	Lemon Rice Curry leaves & mustard seeds tempered lemon-infused rice	£5
Bhindi Do Piyaza Stir-fried okra, cooked with softened onions, tomatoes and ginger	£7	Steamed Rice	£5
		Cucumber Raita	£5
		Naan / Multigrain Roti	£4.50
		Malabar Paratha	£4

DESSERTS

Kala Jamun

With ginger stem ice cream

Rose Kulfi

Traditional rose flavour Indian ice cream

Jalebi with mango rabdi

Crisp, pretzel-shaped fried waffles soaked in warm
sugar syrup served with flavoured thickened milk

Selection of Ice Creams & Sorbets

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