

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

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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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Coromandel Kofta Curry

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

Chettinad Roast Potatoes

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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

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