



zaika

STARTERS

Mulligatawny Soup Indian national soup reminiscent of lentils and curry flavours	£9
Tandoori Chicken Salad Pulled chicken breast, rainbow crunchy salad with smoked sesame oil and lemon-chilli dressing	£11.50
Baked Vegetable Samosa Handmade pastry filled with spicy and tangy potatoes, onion and green peas	£10
Raj Kachori King of street food, wheat poori filled with goodies & chutneys	£14
Tandoori Pickled Cauliflower With cauliflower chutney	£10
Beetroot Chop Crumbed beetroot kebab, mango mustard chutney	£9
Grilled Scottish Scallop Moilee Hand-dived seared scallops, coconut sauce, mango relish and spicy coral tuile	£16
Crab Cake Lime chilli and mixed peppers with Indian cocktail sauce	£12

STARTERS – INDIAN GRILLS

SEAFOOD	2 pieces
Tandoori Seabass Fish Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns and Indian pickling spices	£15
Tandoori Green Prawns Wild Madagascan Tiger prawns marinated with coriander, mint and chilli	£24
CHICKEN	
Angar Chicken Tikka Robust chicken thigh tikka slow-cooked in tandoor	£11.50
Afghani Chicken Tikka Fennel, black cardamom-spiced chicken, marinated in yoghurt and cheese	£11.50
MEAT	
Gilafi Lamb Seekh Kebab Marinated mince, seasoned with aromatic spices and rolled in diced peppers and onion, tandoor-cooked	£11.50
VEGETARIAN	
Broccoli, Cauliflower, Chickpea Seekh Kebab Broccoli, cauliflower, chickpea and oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup	£11
Chandani Paneer Tikka Homemade organic paneer, white spices & silver leaf <i>Items on this page are only available as starters</i>	£14

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Please note this menu is not available during lunchtime on weekends.

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.

MAIN COURSES
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CURRY AND BIRYANI

INDIAN ROYAL RECIPES

Hyderabadi Lamb Shank	£30
Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin and finished with rose petals	
Patiala Lamb Chop	£34
A recipe from the legendary royal kitchen of Patiala - Welsh lamb chops with clove, fennel and rose petals	
Kosha Mangsho	£28
Spicy Bengali style lamb bhuna, warm spices and mustard oil	
Chicken Pistachio Korma	£28
Chicken breast in a delicate sauce with, pistachio and cardamom	
Lobster Malabar Curry	£36
From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices and raw mango	

SLOW COOKED

Fort Kochi Prawn Curry	£28
Kodampuli (black tamarind), coconut, shallots and Malabar spices	
Karwar Fish Curry	£28
Subtly spiced, grilled halibut simmered in fresh turmeric, ginger & ground coconut sauce	
Methi Butter Chicken	£26
Caramelised tomatoes and fresh fenugreek, spicy and intense flavour	
Moplah Chicken Biryani	£28
From the home of Mappilas community in Southern India	
Hyderabadi Lamb Biryani	£30
A combination of aged Basmati rice from India & succulent Welsh lamb cooked with spices	
Coromandel Kofta Curry	£18
Soft vegetable dumplings filled with sweetly spiced apricot & simmered in roasted coconut sauce	
Lazeez Mirch Paneer	£25
homemade cottage cheese & trio of bell pepper cooked in rich spicy tomato sauce	

SIDES

Dal Miloni	£9	Bhindi Do Piyaza	£9
Slow-cooked trio of lentils, tempered with caramelized Bombay onion, cumin and garlic		Stir-fried okra, cooked with softened onions, tomatoes and ginger	
Dal Amritsari	£9	Lasooni Palak	£9
Overnight slow-cooked black and yellow lentils and kidney beans		With the tempering of cumin, ginger and garlic	
Chettinad Roast Potatoes	£9	Kachumber Salad	£5
Sundried & home-made Chettiars spices combined with potatoes, shallots & curry leaf		Lemon Rice	
Pineapple Sansav	£11	Curry leaves & mustard seeds tempered lemon-infused rice	
Unusual west coastal dish - Honeyglow pineapple curry cooked with mustard, coconut, turmeric, ginger and curry leaves		Steamed Rice	£5
Chorchori	£9	Cucumber Raita	£5
Seasonal fresh vegetables with aromatic spices and mustard sauce		Naan / Multigrain Roti	£4.50

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