

zaika

GROUP MENU A £79per person

Amuse-bouche

~

Tandoori Seabass Fish

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

Angar Chicken Tikka

Robust chicken thigh tikka slow-cooked in tandoor

~

Served as a Silver Crescent with 4 silver bowls filled with:

Methi Butter Chicken

Caramelised tomatoes and fresh fenugreek, spicy and intense flavour

Kashmiri Rogan Josh

Welsh lamb knuckles, homemade Kashmiri spices, saffron, cockscomb

Chettinad Roast Potatoes

Sundried and home-made Chettiars spices combined with potatoes, shallots and curry leaf

Dal Miloni

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

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Naan

~

Double Baked Tamarind Cheesecake

Double baked cheesecake infused with tamarind and ginger

zaika

GROUP MENU B £89 per person

Amuse-bouche

Mini Raj Kachori

~

Tandoori Green Prawns

Wild Madagascan Tiger prawns marinated with coriander, mint and chilli

Afghani Chicken Tikka

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

~

Served as a Silver Crescent with 4 silver bowls filled with:

Lobster Malabar Curry

From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices and raw mango

Chicken Pistachio Korma

Chicken breast in a delicate sauce with, pistachio and cardamom

Kashmiri Rogan Josh

Welsh lamb knuckles, homemade Kashmiri spices, saffron, cockscomb

Pineapple Sansav

Unusual west coastal dish - Honeyglow pineapple curry cooked with mustard, coconut, turmeric, ginger and curry leaves

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Naan

~

Lime Tart with Spiced Blueberries and Limoncello Jelly

zaika

VEGETARIAN GROUP MENU £65 per person

Amuse-bouche

~

Chandani Paneer Tikka

Homemade organic paneer, white spices & silver leaf

Beetroot Chop

Crumbed beetroot kebab, mango mustard chutney

~

Served as a Silver Crescent with 4 silver bowls filled with:

Coromandel Kofta Curry

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

Lazeez Mirch Paneer

Homemade cottage cheese and trio of bell peppers cooked in rich spicy tomato sauce

Chettinad Roast Potatoes

Sundried and home-made Chettiars spices combined with potatoes, shallots and curry leaf

Dal Miloni

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

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Roti

~

Baked Kala Jamun

Large black gulab jamun baked with rabri