

# zaika

## VALENTINE'S DAY MENU £75 per 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

~

#### Chocolate Raspberry Mousse

Served with coconut sorbet