

zaika

GROUP MENU A £75 per person

Amuse-bouche

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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

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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 Baghari

A rich & hearty lentil dish, slow-cooked with the vibrant flavors of cumin, tomatoes & spices garlic

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Naan

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Baked Kala Jamun

Large black gulab jamun baked with rabri, vanilla bean ice cream

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GROUP MENU B £85 per person

Raj Kachori

King of street food, wheat poori filled with goodies & chutneys

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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

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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

Darbari Murgh Korma

Royal Mughal kitchen recipes - chicken breast in a delicate sauce with almonds & mace

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

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Naan

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Cardamom Cheesecake

English rhubarb & winter berries, malt crumble

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VEGETARIAN GROUP MENU £65 per person

Amuse-bouche

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Chandani Paneer Tikka

Homemade organic paneer, white spices & silver leaf

Beetroot Chop

Crumbed beetroot kebab, mango mustard chutney

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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

Khade Masala ka Paneer

Homemade cottage cheese & a trio of bell peppers cooked in a rich, spicy tomato-cashew gravy, finished with whole crushed spices

Chettinad Roast Potatoes

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

Dal Baghari

A rich & hearty lentil dish, slow-cooked with the vibrant flavors of cumin, tomatoes & spices garlic

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Roti

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Baked Kala Jamun

Large black gulab jamun baked with rabri, vanilla bean ice cream