

zaika

ZAIKA NEW YEAR'S EVE MENU £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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ZAIKA VEGETARIAN NEW YEAR'S EVE MENU **£85 per person**

Raj Kachori

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

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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

Kadai Paneer

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

Malvani Aubergine Curry

Classical Maharashtrian-flavoured stuffed baby aubergines, cooked in tangy Malvani Masala

Lasooni Palak

With the tempering of cumin, ginger & garlic

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Roti

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Kesar Angoor Basundi

Cottage cheese dumplings soaked in saffron flavoured milk