

zaika

VALENTINES DAY MENU £68per person

Amuse-bouche

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Raj Pouri

CI Mini poori filled with potato, sprouted lentils & yogurt mousse

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Crab Cake

Lime chilli & mixed peppers with Indian cocktail sauce

Afghani Chicken Tikka

Fennel, black cardamom spiced chicken, marinated in yoghurt & cheese

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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

Bombay Roast Potatoes

Crispy fried potatoes tossed in a flavourful Bombay spice mix

Lasooni Palak

With the tempering of cumin, ginger & garlic

Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

Naan

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Dark Chocolate & Raspberry delice

Dark chocolate & sea salt delice, raspberry whipped Ganache, raspberry sorbet

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VALENTINES DAY VEGETARIAN MENU £68per person

Amuse-bouche

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Raj Poori

Cl Mini poori filled with potato, sprouted lentils & yogurt mousse

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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:

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Malvani Aubergine Curry

Classical stuffed baby aubergines, cooked in a tangy Malvani masala sauce

Bombay Roast Potatoes

Crispy fried potatoes tossed in a flavourful Bombay spice mix

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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Almond Halwa Apple Tart

Classic apple tart with almond halwa