

A minimalist red line drawing of a smiling face. The drawing consists of several curved lines for the eyes, a wide, open-mouthed smile, and a few lines suggesting the hair and neck. The style is clean and modern.

zaika

Please note that no other menus are available during lunch on weekends.

10.01.2025

## WEEKEND LUNCH MENU

2 COURSES - £35; 3 COURSES - £40 / MINIMUM 2 COURSES PER PERSON

MAIN COURSES INCLUDE A CHOICE OF RICE OR NAAN / EXTRA DISHES - £12 FOR A STARTER & £24 FOR A MAIN COURSE

### STARTERS

#### Mulligatawny Soup

Indian national soup reminiscent of lentils and curry flavours

#### Avocado Bhel Chat

Indian street food of avocado bowl filled with masala puffed rice, drizzled with sweet and tangy chutneys

#### Chole Bhatura

A Delhi's favourite - slow-cooked chickpea curry with fluffy poori

#### Bhalla Papdi Chaat

Chaat heaven of India – lentil balls soaked in creamy sweet yoghurt, laced with spicy chutney and fried crackers

#### Maska Bhaji Pav

Spiced crumbled potato and vegetables, masala buttered homemade bread

#### Calcutta Beetroot Chop

Crumbed beetroot kebab, mango-mustard chutney

#### Chandani Paneer Tikka

Homemade organic paneer, white spices & silver leaf

#### Bhatti ka Murgh

Spicy robust chicken thigh tikka slow-cooked in tandoor

#### Karaikudi Chicken Wings

Mildly chettinadu-flavoured fried chicken wings lollipop tossed with chilli-ginger glaze

#### Kasta Keema Mathri

Wheat crisps topped with classic Mughal-style masala minced lamb

#### Konkani Crab Cake

Lime chilli and mixed peppers with Goan cocktail sauce

### MAIN COURSES

SERVED WITH A CHOICE OF RICE OR NAAN

#### Karwar Fish Curry

Subtly spiced fish simmered in fresh turmeric, ginger and ground coconut sauce

#### Masaladhar Jhinga Masala

Marinated medium prawns tossed with bell peppers, onion, tomatoes and freshly pounded spices

#### Old Delhi Tandoori Chicken

Spring chicken in rich yoghurt and delicately spiced marinade

#### Kozhi Malliperalan

Home-style chicken curry from the Syrian Christian of "God's own country"

#### Punjabi Butter Chicken

Caramelized tomatoes and fresh fenugreek, spicy and intense flavour

#### Bohri Chicken Biryani

From the home of the Bohra community in Western India- aged basmati rice chicken thigh & a medley of aromatic spices, cooked together in a sealed pot to perfection

#### Kashmiri Rogan Josh

Welsh lamb diced, homemade spices, saffron, cockscomb

#### Hyderabadi Lamb Shank (£5 supplement)

Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin & finished with rose petals

Please note that no other menus are available during lunch on weekends and that the menu is subject to change without notice..

We regret that we cannot advise customers with nut allergies & intolerances to eat at our restaurants as we cook with nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff. All prices include VAT at the current rate.

Major credit cards are accepted. No Cheques accepted. No food, interiors, or flash photography please.

## VEGETARIAN

### Coromandel Kofta Curry

Soft vegetable dumplings filled with sweetly spiced apricot & 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

### Malvani Aubergine Curry

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

## SIDES (CHARGED EXTRA)

<b>Dal Baghari</b> A rich & hearty lentil dish, slow-cooked with the vibrant flavors of cumin, tomatoes & spices garlic	<b>£9</b>	<b>Lasooni Palak</b> With the tempering of cumin, ginger and garlic	<b>£9</b>
<b>Bombay Roast Potatoes</b> Crispy fried potatoes tossed in a Bombay spiced mix	<b>£9</b>	<b>Kachumber Salad</b>	<b>£5</b>
<b>Chorchori</b> Seasonal fresh vegetables with aromatic spices, mustard sauce	<b>£10</b>	<b>Lemon Rice</b> Curry leaves & mustard seeds tempered lemon-infused rice	<b>£6</b>
<b>Bhindi do Piyaza</b> Stir-fried okra & tossed with softened onions, tomatoes & ginger	<b>£10</b>	<b>Steamed Rice</b>	<b>£5</b>
		<b>Cucumber Raita</b>	<b>£5</b>
		<b>Naan / Multigrain Roti</b>	<b>£5</b>

## DESSERTS

### Kala Jamun

With ginger stem ice cream

### Anjeer Malai Kulfi

Traditional Malai kulfi laced with fig puree & dried fig

### Jalebi With Mango Rabdi

Crisp, pretzel-shaped fried waffles soaked in warm sugar syrup served with flavoured thickened milk

### Selection of Ice Creams & Sorbets

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