zaika

ZAIKA GOURMET 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

Kosha Mangsho
Spicy Bengali style lamb bhuna, warm spices & mustard oil

Bombay Roast Potatoes
Crispy fried potatoes Tossed in a flavourful Bombay spice mix

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 TASTING 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

Bombay Roast Potatoes
Crispy Fried Potatoes tossed in a flavourful Bombay spice mix

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