

# zaika

## TASTING MENU £69 PER PERSON

### **Raj Kachori**

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

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### **Wild Tandoori Green Prawns**

Wild madagascan tiger prawns marinated with coriander, mint & chilli

### **Malai 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:

### **Chicken Pistachio Korma**

Chicken breast in a delicate sauce with, pistachio and cardamon

### **Kosha Mangsho**

Spicy bengali style lamb bhuna, warm spices & mustard oil

### **Lasooni Palak**

With the tempering of cumin, ginger & garlic

### **Dal Amritsari**

Overnight slow-cooked black, yellow lentils & kidney beans

### **Lemon Rice**

Curry leaves and mustard seeds tempered lemon-infused rice

### **Butter Naan**

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### **Pistachio Milk Cake**

pistachio sponge with lemon creamcheese, saffron and pistachio sauce

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## VEGETARIAN 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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Main course 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

Sautéed baby 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