

# zaika

## GROUP MENU A £65 per person

### Amuse-bouche

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### Tandoori Seabass

Chargrilled seabass marinated with dill, yoghurt & aromatic Indian spices

### Chicken Seekh Kebab

Spiced Minced chicken skewer cooked with spices

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Main course Served as a Silver Crescent with 4 silver bowls filled with:

### Methi Butter Chicken

Caramelised tomatoes and fresh fenugreek, spicy and intense flavour

### Prawn Curry

Kodampuli (black tamarind), coconut, shallots & Malabar spices

### Bombay Roast Potatoes

Sautéed baby potatoes tossed In a flavourful Bombay spice mix

### Dal Chouk

Comforting lentils with a classic Indian tempering of cumin, garlic & aromatic spices

### Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

### Naan

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### Baked Kala Jamun

Large black gulab jamun baked with rabri, vanilla bean ice cream

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## GROUP MENU B £75 per person

### **Raj Puri**

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

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### **Tandoori Seabass**

Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns and Indian pickling spices

### **Angar Chicken Tikka**

Robust chicken thigh slow-cooked in tandoor

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Main course Served as a Silver Crescent with 4 silver bowls filled with:

### **Prawn Curry**

Kodampuli (Black Tamarind), coconut, shallots & Malabar spices

### **Chicken Pistachio Korma**

Chicken breast in a delicate sauce with pistachio and cardamom

### **Lasooni Palak**

With the tempering of cumin, ginger & garlic

### **Dal Chouk**

Comforting lentils with a classic Indian tempering of cumin, garlic & aromatic spices

### **Lemon Rice**

Curry leaves and mustard seeds tempered lemon-infused rice

### **Naan**

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### **Mango Kulfi**

Traditional Malai kulfi laced with Alphonso mangoes, blend of nuts, fennel cardamom & saffron

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## GROUP MENU C £85 per person

### Raj Puri

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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Main course 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

### Chicken Pistachio Korma

Chicken breast in a delicate sauce with, pistachio and cardamon

### Kosha Mangsho

Spicy Bengali style lamb bhuna, warm spices & mustard oil

### Pineapple Curry

Unusual west coastal dish- Honeyglow pineapple curry cooked with mustard, coconut, turmeric, ginger and curry leaves

### Lemon Rice

Curry leaves and mustard seeds tempered lemon-infused rice

### Naan

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### Cardamom Cheesecake with berries

English rhubarb & berries, malt crumble

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## VEGETARIAN GROUP 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 Chunk

Comforting lentils with a classic Indian tempering of cumin, garlic & aromatic spices

### 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