

zaika

DIWALI GOURMET MENU £69 per person

Amuse-bouche

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Papdi Wheel Chaat

Crisp papdi, spiced potato, yoghurt, tomato, tamarind & mint chutneys

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Mango Chilli Prawn

Madagascan tiger prawns, raw mango, chilli, ginger & mint

Shahi Pistachio Chicken Tikka

Charred chicken, pistachio, cardamom, saffron & aromatic spices

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THE DIWALI SILVER CRESCENT

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

Karaikudi Fish

Pan-seared fish, Chettinad spiced gravy, tamarind, curry leaf drumstick & Mango

Punjabi Murgh Royale

Tender chicken, rich Punjabi masala, caramelised onion, tomato, ginger & aromatic spices

Lucknowi Lamb Kofta

Delicate lamb kofta, silky onion gravy, cardamom, saffron & rose

Stir-Fried Hispi Cabbage & Peas

Wok-charred hispi cabbage, garden peas, cumin, curry leaf, green chilli & lemon

Lemon Rice

Fragrant rice infused with fresh lemon, tempered with mustard seeds and curry leaves

Pomogranate & Boondi Raita

Butter Naan / Garlic Naan

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Diwali Dessert Platter

A festive selection of the chef's favourite Indian sweets, crafted to celebrate the spirit of Diwali

Customers with allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes / drinks can contain traces of allergens. Please notify your server about any dietary requirements. The menu is offered for the entire table only. Minimum order of 2 diners. Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays).

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VEGETARIAN DIWALI MENU £69 per person

Amuse-bouche

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Papdi Wheel Chaat

Crisp papdi, spiced potato, yoghurt, tomato, tamarind & mint chutneys

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Afghani Paneer Tikka

Organic paneer, green apple stuffing, delicate white spices, silver leaf & pepper chutney

Golden Diwali Triangles

Golden crisp pastry, masala onion, green chilli & toasted spices

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THE DIWALI SILVER CRESCENT

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

Badal Jaam

Silken aubergine, delicate Awadhi spices, caramelised onion & saffron yoghurt

Paneer Jalfrezi

Charred paneer, roasted peppers, caramelised onion, tomato & green chilli masala

Appalam Curry

Appalam in a silky coconut masala, curry leaf, mustard seed & toasted spices

Stir-Fried Hispi Cabbage & Peas

Wok-charred hispi cabbage, garden peas, cumin, curry leaf, green chilli & lemon

Lemon Rice

Fragrant rice infused with fresh lemon, tempered with mustard seeds and curry leaves

Pomogranate & Boondi Raita

Roti

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Diwali Dessert Platter

A festive selection of the chef's favourite Indian sweets, crafted to celebrate the spirit of Diwali