

zaika

TASTING MENU £59

Beetroot, Mandarin, Goat Cheese & Rocket Salad

With cumin dressing

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Griddled Scottish Scallops

Diver-caught scallops, chilli-spiked pineapple broth & coconut & beetroot chutney

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Tandoori Seabass Fish

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

Afghani Chicken Tikka

Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese

Tandoori Lamb Chop

Steeped in vinegar with chilli, nutmeg & garam masala with punchy Bengali mustard sauce

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Kerala Chicken Biryani

Fragrant aged basmati rice slow cooked "Dum" with curry leaf & pepper chicken

Laal Maas

A fiery lamb neck curry with rustic flavour cooked with yoghurt, garlic & dried red chillies

Southern Spice Baby Potatoes

Double-fried crunchy potatoes with mustard seeds, curry leaf & pickling spices

Yellow Dal

Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds

Boondi Raita

Naan

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Chocolate Rasmalai

Set Valrhona 70% dark chocolate tart with rasmalai & homemade rabri ice cream

Executive Chef Karunesh Khanna

Wine pairing available for an additional £35 per person

We regret that we cannot advise customers with nut allergy & intolerances to eat at our restaurants as we cook with nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles. Menu is offered for the entire table only. Minimum order of 2 diners. 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 current rate. Major credit cards accepted. No Cheques accepted. No food, interiors, or flash photography please.

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VEGETARIAN TASTING MENU £59

Beetroot, Mandarin, Goat Cheese & Rocket Salad

With cumin dressing

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Baked Vegetable Samosa

Handmade pastry filled with spicy & tangy potatoes, onion & green peas

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Tandoori Paneer Tikka

Fresh homemade cheese, seasoned with yellow chilli powder & stuffed with spiced apricots

Vegetable & Chickpea Seekh Kebab

Broccoli, cauliflower, chickpea & oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup

Tandoori pickled cauliflower

With cauliflower chutney

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Baby Aubergine & Parsnip Vegetable Biryani

Fragrant aged basmati rice low cooked with gram flour dumplings, coconut and lilva beans

Courgette Kofta Curry

Soft dumplings filled with sweetly spiced prunes & simmered in a yoghurt, cashew nut & cardamom sauce

Southern Spice Baby Potatoes

Double-fried crunchy potatoes with mustard seeds, curry leaf & pickling spices

Yellow Dal

Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds

Boondi Raita

Naan

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Chocolate Rasmalai

Set Valhrona 70% dark chocolate tart with rasmalai & homemade rabri ice cream

Executive Chef Karunesh Khanna

Wine pairing available for an additional £35 per person

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