

# zaika

## VEGETARIAN TASTING MENU £59

### **Beetroot, Mandarin, Goat Cheese & Rocket Salad**

*With cumin dressing*

~

### **Baked Vegetable Samosa**

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

~

### **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*

~

### **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**

~

### **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*

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.