

# VALENTINE'S DAY MENU

£25 PER PERSON

(Minimum two persons)

Add a Bottle of Prosecco for £25

*A four-course tasting menu created for two, designed to showcase the chef's style and the breadth of flavours found across Indian regional cooking.*

*Served in a flowing sequence, with dishes selected and balanced by the kitchen, this is a shared experience from start to finish.*



# ZAIKA TAAL

• THE RHYTHM OF INDIAN FLAVOUR •

## APPETISER

*Served to share.*

### POPPADOMS

Crisp poppadoms served with tangy spiced onions and a sweet mango preserve.

### PUCHKA PANI SHOT

Crisp, hollow shells filled with spiced potato and chickpea, served with tangy tamarind water and cooling mint.

## STARTERS

*Choose one starter.*

### HARIYALI TIKKA

Herb-marinated chicken grilled for a fresh, aromatic finish.

### CHATPATTA WINGS

Chicken wings marinated in tangy, spiced masala and tossed.

### SAFFRON KING PRAWN

King prawns infused with saffron yoghurt and gentle aromatics.

### PUNJABI SAMOSA

Classic golden pastry filled with spiced potato and peas.

### CHICKEN VEPUDU

South Indian-style chicken, pan-tossed with spices, curry leaves, and heat.

### CHEESE CHILLI KEBAB

Pan-fried cottage cheese and potato patties with chilli and aromatic spices.

### SEA BASS AMRITSARI

Crisp-fried sea bass in a spiced Punjabi batter.

## MAINS

*Choose one curry and one side.*

### SEA BASS MALABAR

Sea bass cooked with roasted coconut, curry leaves, and roasted spices, with a warm, aromatic finish.

### BUTTER CHICKEN

A North Indian classic of chicken tikka in a velvety tomato-cream sauce.

### CHICKEN TIKKA MASALA

A classic dish of tender chicken tikka in a creamy, tomato-based curry.

### PUNJABI CHICKEN KADAI

Chicken cooked with peppers and onions in a spicy kadai masala.

### GARLIC CHILLI CHICKEN

Tandoori roasted chicken in a hot garlic and chilli sauce.

### PALAK PANEER

Paneer cubes simmered in a creamy spinach sauce.

### TAWA SUBZI

Seasonal vegetables cooked on the tawa with bold spices.

### GOAN KING PRAWN

King prawns simmered in coconut cream with fennel, black pepper, and ground fenugreek seeds.

### LAMB XACUTI

Tender lamb cooked in deep Goan flavours with roasted coconut, chillies, and spices.

### LAMB MALAIDAAR

Rich and creamy lamb curry with spinach, fenugreek, and subtle spice.

### LAMB BHUNA

Lamb cooked with onions and tomatoes in a thick spiced sauce.

### Sides

Basmati Rice

Jeera Rice

Matar Pulao

Laccha Paratha

Garlic Naan

Peshawari Naan

Cheese Kulcha

## DESSERTS

*Choose one dessert*

### CHOCOLATE KHEER

A traditional Indian milk pudding made with caramelised vermicelli and chocolate.

### GULAB JAMUN AUR KULFI

Soft milk-solid dumplings soaked in warm sugar syrup, with Indian kulfi ice cream.

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY NEEDS BEFORE ORDERING