

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.

CHICKEN VEPUDU

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

CHATPATTA WINGS

Chicken wings marinated in tangy, spiced masala and tossed.

CHEESE CHILLI KEBAB

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

SAFFRON KING PRAWN

King prawns infused with saffron yoghurt and gentle aromatics.

SEA BASS AMRITSARI

Crisp-fried sea bass in a spiced Punjabi batter.

PUNJABI SAMOSA

Classic golden pastry filled with spiced potato and peas.

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.

GOAN KING PRAWN

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

BUTTER CHICKEN

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

LAMB XACUTI

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

CHICKEN TIKKA MASALA

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

LAMB MALAIDAAR

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

PUNJABI CHICKEN KADAI

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

LAMB BHUNA

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

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.

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