

ज़ायका ताल

ZAIKA TAAL

• THE RHYTHM OF INDIAN FLAVOUR •

# FESTIVE LUNCH

Choose from two menus and celebrate Christmas with us.

Three courses, served every day from 12pm till 4pm.

# TABLA

*Three courses to find your rhythm kept light and easy for an lunch.*

*15 per person*

## COURSE ONE

**POPPADOMS**
Served with spiced onions

## COURSE TWO

**CHICKEN PAKORA**
Tender chicken pieces fried in a spiced gram flour batter until light and crisp.

**VEGETABLE PAKORA**
Seasonal vegetables in a gram flour batter, fried until golden and crunchy.

**ALOO TIKKI**
Golden potato patties with cumin, ginger and fresh coriander.

## COURSE THREE

**CHICKEN TIKKA MASALA**
Chargrilled chicken tikka simmered in a rich, tomato and onion sauce, finished with cream.

**CHICKEN BHUNA**
Chicken cooked with onions and tomatoes in a thick spiced sauce.

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

**LAAL MAAS**
A spicy lamb curry with red chillies, garlic and aromatic spices.

**LAMB SAAG**
Lamb simmered with spinach, herbs, garam masala and a touch of cream.

**MUTTER PANEER**
Paneer and green peas simmered in a gently spiced tomato and onion sauce.

**MIXED VEGETABLE RASELA**
Mixed vegetables simmered in a light, fragrant tomato gravy with gentle spice.

## CHOICE OF SIDES

**BASMATI RICE** v
**JEERA FRIED RICE** v
**PLAIN NAAN** v
**GARLIC CORIANDER NAAN**

# DHOL

*Three courses to turn the rhythm up, with more options for a lively lunch.*

*19 per person*

## TO BEGIN

**POPPADOMS**
Served with spiced onions and mango chutney.

## COURSE TWO

**CHICKEN 65**
Crisp bite-sized chicken tossed with curry leaves and fiery spice.

**MASALA WINGS**
Chicken wings marinated in tangy, spiced masala and tossed.

**VEGETABLE PAKORA**
Seasonal vegetables in a gram flour batter, fried until golden and crunchy.

**SAMOSA**
Crisp golden pastry filled with spiced potato and peas.

## COURSE THREE

**CHICKEN KORMA**
Tender chicken in a mild, silky sauce of coconut, cream and fragrant whole spices.

**PUNJABI CHICKEN**
Chicken cooked in a robust Punjabi masala of onions, tomatoes and warming spices.

**CHICKEN CHETTINAD**
A South Indian dish of chicken with black pepper, curry leaves and roasted spices.

**LAAL MAAS**
A spicy lamb curry with red chillies, garlic and aromatic spices.

**LAMB MALAIDAAR**
Lamb simmered in a silky cream sauce with gentle aromatic spices.

**PANEER BUTTER MASALA**
Soft paneer simmered in a smooth tomato and butter sauce, finished with cream for a delicate balance.

**MIXED VEGETABLE PUNJABI**
Seasonal vegetables in a hearty Punjabi masala of onions, tomatoes and spice.

## CHOICE OF SIDES

**BASMATI RICE** v
**JEERA FRIED RICE** v
**PLAIN NAAN** v
**GARLIC CORIANDER NAAN**