



VALENTINE'S MENU AT ZAIKA 2010

Six Courses

Crown prince squash soup, mustard seeds, 'Tahitian' vanilla sea salt

Bhuna Rattan

Scottish Scallops, dusted with aphrodisiac spices, 'Devon' crab khandwi,
Native 'Whitstable' oyster and coconut emulsion

Or

Murg Tikka

'Goosnargh' corn fed chicken morsels marinated in 'Kashmiri' saffron and ginger /
pomegranates and cloves – glazed in the tandoor

Zaika's Samosa

Medley of samosas – Artichoke hearts and royal cumin / Confit of 'Gressingham' duck and star anise

Or

Roasted Cornish Cod

Roasted cod, marinated in ginger, Indian Gnocchi, purple sprouting broccoli

Chicken Thali

Butter chicken- morsels of chicken breast cooked slowly in a buttery tomato sauce /
Spicy chicken steeped in Coastal spices, cooked gently in coconut milk /
Chicken Biryani- Chicken cooked with aromatic rice and rose water

Or

Goan Machli

'Cornish' Monkfish, Halibut & black tiger prawns steeped in 'Goan' spices, lime leaf & lemon tempered rice

Or

Tandoori Gosht

'Herdwick' rump of lamb marinated in garam masala for 24 hours, fired in the tandoor, roasted parsnip and clove mash

Or

Tandoori Machli

Charcoal smoked salmon steeped in mustard and honey, King fish steeped in 'Carom' seeds,
Fresh water prawns flavoured with ginger and red chillies---grilled in the tandoor, brown shrimp 'uttapam',
gun powder oil

Kamasutra Platter

Cashew & pistachio brittle, silky chocolate mousse with 'space dust' / passion crème brûlée /
rose and vanilla bean 'kulfi'

£55.00 per person

A discretionary 12.5% service charge will be added to your bill.

www.zaika-restaurant.co.uk

No1 Kensington | High Street | London | W8 5NP | Tel: +44 (0) 20 7795 6533

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Vegetarian valentine's menu at zaika 2010

Six courses

Crown prince squash soup, mustard seeds, 'tahitian' vanilla sea salt

Malai chaat

Warm 'chèrve' goat's cheese salad, golden beetroot, cinnamon oil, aged balsamic

Subzi ka milan

Medley of artichokes- artichoke heart samosa / jerusalem artichoke 'tikki' / mindian artichoke roasted with crushed coriander

Jungli dhingri

Mushroom biryani, seasonal creamed wild mushrooms tempered with chilli and garlic, tandoori shitake mushroom

Or

Subz ki thali

A selection of garlic and cumin tempered spinach and paneer, stir fry okra, creamy black lentils, roasted baby aubergines in a coconut masala, saffron rice, baby naan & raita

Kamasutra platter

Cashew & pistachio brittle, silky chocolate mousse with 'space dust' / passion crème brûlée / rose and vanilla bean 'kulfi'

£ 55.00 per person

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