



SHURUAAT

KADDU KA SHORBA/ Crown Prince Soup £ 8.50

Crown prince pumpkin soup, tempered fennel seeds & green chillies, vegetable samosa, garlic naan

DHUNGAR MACHLI TIKKA / Loch Duart Salmon £8.95

Tandoori smoked salmon, marinated in mango & cinnamon, charcoal smoked fired in the tandoor served with cheese rice and smoked salmon

TALAWA KEDKA / Soft shell crab £11.50

Crispy soft shell crab dusted with onion seeds, smoked chilli and mustard seed jam, black salt & tamarind mayonnaise, Dorset crab salad

KARARI MACHLI / Crispy Scallops £16.00

Hand dived Scottish scallops wrapped in crispy wheat flakes served with cauliflower mousse, sweet and sour chilli sauce

TEEN MURG TIKKA/ Tandoori chicken tikka £8.75

Trio of 'Goosnargh' corn fed chicken morsels marinated in- basil and coriander, masala cheese, red chilli & paprika, all fired in the tandoor

GOSHT MILAN / Lamb platter £9.85

Tandoori lamb chop marinated in ginger and 'garam' masala, lamb 'sheekh kebab', lamb and mint samosa, sweet and spicy onion chutney

MALAI MILAN / Goats cheese salad £8.95

Semolina crusted 'Chèrve' cheese, winter beetroot, chilli rye naan, aubergine chutney, pomegranate and pea shoots

SUBZI KI VINYAAS /Vegetable Medley £8.75

Grilled aubergine steak, vegetable samosa, tandoori broccoli flavoured with paprika

BADAMI ALOO CHAAT / Potato chaat £8.25

Potato tikki coated with flaky almonds, served on the bed of spicy chick peas, tamarind chutney

KHARGOSH TIKKA / Tandoori Rabbit £9.75

Tandoori saddle marinated in fennel seeds & whole grain mustard, Morsels of slow cooked rabbit, 'San Marzano' tomatoes, rabbit juices & olive oil



SUGGESTED NAAN BREADS WITH STARTER

KHUMBI NAAN £3.75

Naan flavoured with wild mushroom & truffle oil

PESHAWARI NAAN £3.50

Naan filled with almonds, coconut & raisins

FENNEL NAAN £3.50

Fennel seeds and dill flavoured naan

MALAI NAAN £3.75

Naan filled with 'Chèvre' and English mature cheddar cheese, flavoured with onion & chillies

KHAANE KHAAS

TIKHI JHANGLI MACHLI / Cod £16.95

Pan-fried 'Icelandic' cod, marinated in ginger & turmeric, steamed in banana leaf, tender stem broccoli, smoked masala curd

TANDOORI JHINGA / Tandoori king prawns £21.50

Tandoori king prawns flavoured with chillies, lemon thyme & 'ajwain' seeds, prawn 'balchow', avocado chutney

SAMUNDARI MACHLI / Monkfish £26.00

Monkfish marinated in red chillies and garlic, fired in the tandoor, accompanied with cauliflower rice, sun-dried cauliflower, shellfish emulsion, cocoa powder

MURGHABI MUSSALAM / Masala duck breast £19.50

'Goosnargh' breast of duck, garlic & chilli mash, crispy ladies fingers, duck juices infused with cloves & black cardamom

TANDOORI TITAR / Tandoori Guinea Fowl £17.50

Tandoori Guinea fowl, marinated in mustard seeds and curry leaves, smoked aubergine mash, guinea fowl jus, fresh fennel salad

MALAI DAL KOFTA / Cheese Lentil Kofta £16.75

Lentil and soft cheese 'kofta' stuffed with apricot, lentil stew, masala cheese rice



ZAIKA CLASSIC

SUBZ KI THALI / Vegetarian platter £16.95

A selection of garlic and cumin tempered okra, paneer with onion and capsicum, black lentils, spinach & potatoes, pulao rice, baby naan & 'raita'

JHINGHA MASALA / Coconut poached Prawns £19.50

Black tiger prawns, poached gently in a coconut and lime masala tempered with mustard seeds and aromatic curry leaf, steamed rice

TANDOORI MURG MAKHANWALA / Butter chicken £17.50

Tandoori 'Goosnargh' corn fed breast & off the bone leg, gently poached in a buttery tomato sauce flavoured with fenugreek, cumin tempered spinach, pulao rice

MURG JALFREZI/ Chicken Jalfrezi £17.50

Morsels of chicken legs cooked gently with shallots, tomatoes, finished with fresh capsicums & green chillies, steamed rice

BIRYANI – E – BAHAR / Choice of Crusted Biryani £18.00

Lamb or Chicken cooked gently with aromatic spices and basmati rice, baked under a flaky crust, served with 'raita'

KOH-E-ROGANJOSH / Lamb Roganjosh £19.50

A Kashmiri dish cooked with 'Herdwick' Lamb shank in a rich onion & tomato sauce, pulao rice

SAATH-SAATH

MASALA GOBI £6.00

Cauliflower florets cooked in tomatoes and onions

JEERA ALOO £6.00

Potatoes tossed with cumin seeds and tomatoes

DO DAL KA TADKA £6.00

A selection of slowly cooked yellow & rich black lentils

RAITA £3.95

Yoghurt with onion, cucumber & tomatoes

SUBZ KAJU THORAN £6.50

Assorted vegetables stir-fried with cashew nuts, coconut & mustard seeds

BAINGAN BHARTA £6.00

Smoked Aubergines mashed with garlic and turmeric

PLAIN NAAN/ GARLIC NAAN £2.95

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