

◆ AVAILABLE DURING THE MONTH OF DECEMBER ◆

FESTIVE MENU



ZAIKA TAAL

• THE RHYTHM OF INDIAN FLAVOUR •

**Celebrate the season built
around bold flavours, fresh
ingredients and the warmth
of Indian cooking.**

◆ WWW.ZAIKATAAL.COM ◆

MENU A

£22.5 PER PERSON

♦ APPETISER ♦

POPPADOMS & DIPS

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

♦ STARTERS ♦

Choose one starter.

ALOO TIKKI

Golden potato patties with cumin, ginger and fresh herbs.

VEGETABLE PAKORA

Seasonal vegetables in gram flour batter, fried until crisp.

CHICKEN PAKORA

Tender chicken pieces fried in a spiced gram flour batter.

MASALA WINGS

Wings tossed in a tangy house masala for a satisfying bite.

♦ MAINS ♦

Choose one curry and one side.

ALOO CHHOLE

Chickpeas and potatoes in a rustic onion and tomato masala.

DAAL PANCHRANGA

A five lentil daal cooked gently with garlic, ginger and spices.

CHICKEN TIKKA MASALA

A creamy tomato based curry with tender chicken tikka.

GARLIC CHILLI CHICKEN

Chicken in a hot and fragrant garlic and chilli sauce.

CHICKEN KORMA

Chicken in a mild sauce of coconut, cream and aromatics.

CHICKEN BHUNA

Chicken cooked with onions and tomatoes in a thick masala.

LAMB BHUNA

Lamb cooked slowly with onions and tomatoes in a rich spiced gravy.

MYSORE LAMB

Tender lamb in a deep masala with toasted coconut and warming spice.

served with

Saffron Basmati Rice
Malabar Paratha

Vegetable Fried Rice
Garlic Coriander Naan

♦ DESSERTS ♦

Choose one sweet dish.

GULAB JAMUN

Soft milk dumplings soaked in syrup and served with ice cream.

MATKA PHIRNI

Traditional rice pudding set in a clay pot with a hint of cardamom.

MENU B

£29.5 PER PERSON

♦ APPETISER ♦

POPPADOMS & DIPS

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

♦ STARTERS ♦

Choose one starter.

SAMOSA CHAAT

Samosa topped with yoghurt, tamarind, and chutneys.

MASALA WINGS

Wings tossed in a tangy house masala for a satisfying bite.

MALAI CHICKEN TIKKA

Cream marinated chicken grilled gently for a soft and elegant finish.

LAMB SEEKH KEBAB

Minced lamb with herbs and spices, grilled for a smoky start.

COCONUT KING PRAWN

King prawns coated in coconut and fried to a crisp finish.

SEABASS TAWA FRY

Pan fried seabass fillet seasoned with chilli and spice.

♦ MAINS ♦

Choose one curry and one side.

BUTTER CHICKEN

Chicken tikka simmered in a smooth tomato and butter sauce.

CHICKEN CHETTINAD

Chicken cooked with onions and tomatoes in a thick masala.

CHICKEN DIWANI HANDI

Chicken on the bone dish with onions, tomatoes and spices.

GARLIC CHILLI CHICKEN

Chicken in a hot and fragrant garlic and chilli sauce.

LAAL MAAS

A fiery Rajasthani lamb curry cooked with red chillies, garlic and aromatic spice.

LAMB MALAIDAAR

Lamb simmered in a spinach and cream with gentle heat and a smooth finish.

GOAN KING PRAWNS

King prawns cooked with coconut, kokum and coastal aromatics.

SEAFOOD KADAI

A mix of seafood cooked with peppers, tomatoes and spices.

TAWA SUBZI

Seasonal vegetables cooked on the tawa with traditional spices.

PANEER PUNJABI

Paneer with peppers and onions in a hearty tomato onion sauce.

served with

Saffron Basmati Rice
Malabar Paratha
Cheese Naan

Vegetable Fried Rice
Garlic Coriander Naan
Peshwari Naan

♦ DESSERTS ♦

Choose one sweet dish.

GULAB JAMUN

Soft milk dumplings soaked in syrup and served with ice cream.

MATKA PHIRNI

Traditional rice pudding set in a clay pot with a hint of cardamom.

CHOCOLATE BROWNIE

Warm chocolate brownie served with vanilla ice cream.