



## LUNCH MENU

### TANDOORI PANEER

*Grilled Indian cheese, mango chutney*

### GOAN KEKDA ALO TIKHI

*Goan spiced crab & potato cakes, tempered with mustard seeds, 'Dorset' crab chutney*

### GOSHT SAMOSA

*Triangular shaped pastry filled with spicy minced*

### TALI MACHLI

*Crispy tempura tiger prawns, mixed leaf salad*

### GOBHI ACHARI

*Shallow fried cauliflower florets steeped in gram flour, spicy mint chutney*

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### ZAIKA'S KEBAB MILAN

*Salmon marinated in blood oranges & cardamon, Chicken marinated in basil and coriander, King prawn flavoured with chillies, lemon thyme & 'ajwain' seeds Lamb sheekh coated with fresh peppers*

### MACHLI SAMUNDARI

*Line caught 'Icelandic' Cod in a carom seed batter, peas flavored with royal cumin seeds, crispy new potatoes with sweetened yoghurt, tamarind chutney & vermicelli*

### MURG KADHAI SALAD

*Chicken morsels tossed with shallots, cherry tomatoes, cashew nuts, salad leaves, glazed with tamarind sauce*

### JHINGHA MASALA

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

### SUBZI BIRYANI

*Seasonal vegetables cooked gently with aromatic spices and basmati rice served with raita*

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### CRÈME BRÛLÉE

*Rose and black cardamon crème brûlée*

### RESHMI MITHAI

*Pinekernal, cashew & pistachio brittle with silky chocolate mousse, masala tea ice cream*

### SORBET OF THE DAY

£12.00 FOR 1 COURSE | £18.50 FOR 2 COURSES | £22.50 FOR 3 COURSES

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