

# zaika

## TASTING MENU £55

### **Beetroot, Mandarin, Goat Cheese & Rocket Salad**

*With cumin dressing*

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### **Griddled Scottish Scallops**

*Diver-caught scallops, chilli-spiked pineapple broth & coconut & beetroot chutney*

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### **Tandoori Seabass Fish**

*Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns and Indian pickling spices*

### **Afghani Chicken Tikka**

*Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese*

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### **Kerala Chicken Biryani**

*Fragrant aged basmati rice slow cooked "Dum" with curry leaf & pepper chicken*

### **Laal Maas**

*A fiery lamb neck curry with rustic flavour cooked with yoghurt, garlic & dried red chillies*

### **Southern Spice Baby Potatoes**

*Double-fried crunchy potatoes with mustard seeds, curry leaf & pickling spices*

### **Yellow Dal**

*Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds*

### **Boondi Raita**

### **Naan**

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### **Chocolate Rasmalai**

*Set Valhrona 70% dark chocolate tart with rasmalai & homemade rabri ice cream*

### **Executive Chef Karunesh Khanna**

*Wine pairing available for an additional £35 per person*

We regret that we cannot advise customers with nut allergy & intolerances to eat at our restaurants as we cook with nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles. Menu is offered for the entire table only. Minimum order of 2 diners. Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Major credit cards accepted. No Cheques accepted. No food, interiors, or flash photography please.

## STARTERS

### SMALL PLATES

**Beetroot, Mandarin, Goat Cheese & Rocket Salad****£8***With cumin dressing***Baked Vegetable Samosa****£10***Handmade pastry filled with spicy & tangy potatoes, onion & green peas***Raj Kachori****£9***Wheat puri filled with goodies & chutneys***Griddled Scottish Scallops****£14***Diver-caught scallops, chilli-spiked pineapple broth & coconut & beetroot chutney*

### INDIAN GRILLS (2pcs/3pcs)

#### SEAFOOD

**Wild Madagascan Tiger Prawns****£18/£27***Green marination of coriander, mint & chilli***Tandoori Seabass Fish****£16/£24***Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns & Indian pickling spices***Crab Cake****£10/£15***Lime chilli & mixed peppers with Indian cocktail sauce*

#### CHICKEN

**Angar Chicken Tikka****£10/£15***Robust chicken thigh tikka slow cooked in tandoor***Afghani Chicken Tikka****£10/£15***Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese*

#### MEAT

**Gilafi Lamb Seekh Kebab****£10/£15***Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked***Tandoori Lamb Chop****£16/£24***Steeped in vinegar with chilli, nutmeg & garam masala; pistachio & burnt chilli crust*

#### VEGETARIAN

**Tandoori Paneer Tikka****£12***Fresh homemade cheese, seasoned with yellow chilli powder & stuffed with spiced apricots***Roast Portobello Mushroom with Lime & Garlic****£12***Filled with buttery ginger-spiced potatoes & topped with golden crumbs, chilli oil***Broccoli, Cauliflower, Chickpea Seekh Kebab****£8/£12***Broccoli, cauliflower, chickpea & oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup***Tandoori Pickled Cauliflower****£10***With cauliflower chutney*

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## CURRY & BIRYANI

### INDIAN ROYAL RECIPES

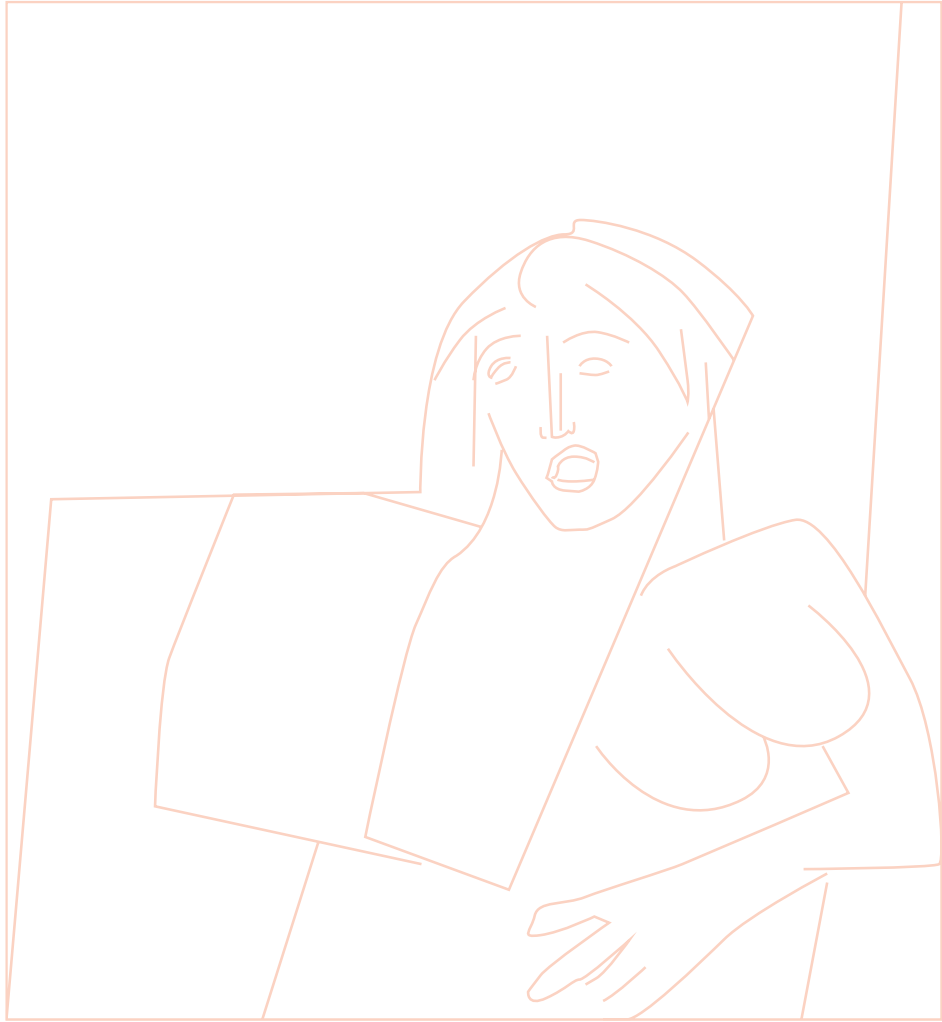
<b>Hyderabadi Lamb Shank</b>	<b>£24</b>	<b>Laal Maas</b>	<b>£22</b>
<i>Simmered overnight in aromatic stock scented with smoky black cumin &amp; finished with rose petals</i>		<i>A fiery lamb neck curry with rustic flavour cooked with yoghurt, garlic &amp; dried red chillies</i>	
<b>Shahi Badami Chicken Korma</b>	<b>£20</b>		
<i>A classic dish from Lucknow's royal palace kitchens, served in fragrant almond, cardamom &amp; saffron sauce</i>			

### SLOW COOKED

<b>Goan Prawn Curry</b>	<b>£21</b>	<b>Courgette Kofta Curry</b>	<b>£14</b>
<i>Cooked with fragrant spices, dried chilli &amp; coconut milk in a garlic masala sharpened with tamarind</i>		<i>Soft dumplings filled with sweetly spiced prunes &amp; simmered in a yoghurt, cashew nut &amp; cardamom sauce</i>	
<b>Green Lobster curry</b>	<b>£26</b>	<b>Kadai Paneer</b>	<b>£16</b>
<i>Lobster cooked with fresh green herbs &amp; unripe green peppercorn</i>		<i>Bell pepper &amp; cottage cheese cooked in spicy masala</i>	
<b>Methi Butter Chicken</b>	<b>£20</b>	<b>Baby Aubergine &amp; Parsnip Vegetable Biryani</b>	<b>£22</b>
<i>Caramelised tomatoes &amp; fresh fenugreek, spicy &amp; intense flavour</i>		<i>Fragrant aged basmati rice slow-cooked with gram flour dumplings, coconut and lilva beans</i>	
<b>Kerala Chicken Biryani</b>	<b>£24</b>		
<i>Fragrant aged basmati rice slow-cooked "Dum" with curry leaf &amp; pepper chicken</i>			

### SIDES

<b>Yellow Dal</b>	<b>£7</b>	<b>Bhindi Do Piyaza</b>	<b>£7</b>
<i>Home-style red lentils sharpened with tamarind, crackling curry leaves &amp; popped mustard seeds</i>		<i>Stir-fried okra, cooked with softened onions, tomatoes &amp; ginger</i>	
<b>Black Dal</b>	<b>£10</b>	<b>Lasooni Palak</b>	<b>£7</b>
<i>Overnight slow-cooked black &amp; yellow lentils &amp; kidney beans</i>		<i>With tempering of cumin, ginger &amp; garlic</i>	
<b>Southern Spiced Crispy Baby Potatoes</b>	<b>£7</b>	<b>Kachumber Salad</b>	<b>£5</b>
<i>Double-fried crunchy potatoes, with mustard seeds, curry leaf &amp; pickling spices</i>		<b>Steamed Rice</b>	<b>£5</b>
<b>Smoked Aubergine Bharta</b>	<b>£7</b>	<b>Boondi Raita</b>	<b>£5</b>
<i>Tandoor-roasted aubergine &amp; green peas in a spicy onion-tomato masala</i>		<b>Naan</b>	<b>£4</b>
		<b>Multigrain Roti</b>	<b>£4</b>



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