

Starters

Appetiser

- Popadoms 50p
- Pickle Tray 95p
- A mixture of sweet and spicy chutneys
- Chicken Imlee £3.50
- Chicken Tikka pieces served with a tangy tamarind and plum sauce
- Lamb Chops £3.50
- Char grilled lamb coated in a secret Mughlai marinade
- Seekh Kebab £2.75
- Juicy minced lamb kebabs with fresh ginger, spices and chilli
- Tandoori Haddock £3.95
- Haddock fillet marinated in garlic, coriander and crushed pomegranate
- King Prawns £5.50
- Delicious succulent prawns marinated with olive oil, crushed cumin & coriander seeds
- Chicken Liver £3.75
- Rich & flavoursome liver marinated with lemon & crushed chillies, & cooked on a Tawa Asian griddle
- Tandoori Mixed Grill £5.95
- Mixed char grilled starter with Chicken Imlee, Seekh Kebab, Lamb Chops & Chicken Drumsticks
- Scallops £6.50
- Scallops marinated with select herbs & spices and grilled over hot charcoal
- Lamb Samosa £2.75
- Spicy minced lamb and garden peas wrapped in pastry parcels
- Keema Paratha £2.95
- A Pakistan speciality of butter tawa chapatti filled with spicy minced lamb & served with pickle or raita
- Amritsari Fish £3.50
- Haddock marinated in yoghurt, ginger, garlic & ajwain spice, then coated in spicy gram flour and shallow fried
- Junglee Chicken £3.95
- Char grilled quarter baby chicken marinated in coriander, chillies and mint leaf
- Pahari Tikka £3.95
- A Kashmir speciality of lamb fillet pieces marinated in mashed papaya and garam masala
- Punjabi Lollipop £3.25
- Chicken marinated in pomegranate wrapped around a chicken wing then gently cooked over hot charcoal
- Galouti Chicken Drumstick £3.50
- Juicy Mandarin style chicken wrapped around a chicken drumstick, and coated in tasty batter

Vegetarian Starters

- Paneer Tikka £3.95
- Skewer of onions, peppers and spicy Indian cheese cooked in a Tandoor
- Masala Mirch £3.50
- Jalapeno chilli stuffed with herbs, spices & grated mango
- Houmus £3.50
- Freshly made with chickpeas, lemon & Mediterranean herbs & spices served with mini naan bread
- Palak Tikka £3.50
- Spicy spinach cakes filled with paneer, potato and sauté mushrooms
- Alloo Paratha £2.95
- Spicy mashed potatoes cooked inside a butter tawa chapatti with pickle or raita
- Onion Bhaji £2.50
- Onions coated in spicy gram batter & deep-fried
- Mushroom Bhaji £2.95
- Juicy mushrooms coated in spicy gram batter & deep-fried
- Vegetable Samosa £2.50
- Pastry filled with spicy potatoes, peas, cumin seeds & coriander
- Falafel £3.25
- Arabian style falafel with crushed chickpeas, herbs & spices
- Tokri Chaat £3.50
- Traditional Pakistani chaat served in an edible basket
- Vegetable Spring Roll £2.95
- Carrots, cabbage, green beans and soy sauce wrapped into a filo pastry roll and fried till crisp
- Starter Sharing Platter for two £10
- If you cant decide which starter to choose then pick a selection of any three meat or vegetarian starters to share. (Excludes seafood)

Mains

Karahi

A traditional dish from the North West region of Pakistan. The Karahi is prepared over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic.

Lamb	£7.50
Chicken	£6.95
Minced Lamb	£6.95
King Prawn	£9.95
Fish Karahi	£7.95
Zouk Special Karahi	£7.95

Chicken, Lamb, Mushrooms and potatoes

Handi

This Punjabi style dish is slow cooked over burning flames with tomato, onions, garlic & Zouk garam masala.

Lamb	£7.95
Chicken	£7.95

Chicken Jalfrezi	£7.95
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Chicken fillet cooked with capsicum, onion & eggs in a thick spicy sauce & finished with masala & coriander

Chicken Haleem	£7.95
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A speciality from Delhi with thin slivers of chicken breast cooked with four different types of lentils and cracked wheat

Chicken Tikka Masala	£7.95
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Chicken pieces marinated in yoghurt, then barbecued over charcoals & tossed inside a balti of garlic & ginger

Chicken Tikka & Garlic	£7.95
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Chicken marinated in yoghurt & roasted inside the clay oven then tossed inside a balti with garlic

Chicken Tikka Keema	£7.95
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Grilled chicken tikka pot roasted with mince lamb, ginger & garlic

Chicken Tikka & King Prawn	£9.50
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Marinated king prawns cooked over charcoal combined with a balti of grilled chicken, garlic, ginger, plum tomatoes & green chillies

Mains

continued

Chicken Suka	£8.95
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Succulent Mangalore style chicken cooked on the bone in a dry sauce with yoghurt and tandoori masala

Chicken Korma	£6.95
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A mild dish of chicken pieces cooked with cream, coconuts & almonds

Butter Chicken	£7.95
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Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts

Sindhi Biryani	£8.50
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Chicken fillet with potatoes & plums cooked in basmati rice then tossed with garam masala. Served with raita

Chicken & Spinach	£7.95
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A robust flavoured dish with chicken pieces cooked with spinach, fenugreek & ginger

Lamb Nihari	£9.95
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A traditional speciality from Lahore: slow cooked lamb with a thick & spicy sauce

Lamb Neelgiri	£8.95
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Lightly spiced Goan style lamb cooked in fresh coconut, curry leaves and crushed coriander seeds

Lamb Sultani	£10.95
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Tender lamb shank marinated in aromatic spices and slowly cooked until the meat just falls off the bone

Lamb & Potatoes	£7.50
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Tender chunks of lamb cooked with new potatoes, yoghurt, tomatoes & garlic

Gurda Keema	£9.95
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A traditional Pakistani dish of minced lamb and kidneys cooked in ginger, garlic and a blend of spices

Paya	£6.95
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A traditional dish of sheeps trotters cooked slowly until the meat is tender with a rich & spicy broth

Magaz	£6.95
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Pakistani speciality of sheeps brain pan fried with onions, tomatoes, green chillies & garam masala

Seafood

Goan Fish Curry £11.95

Aromatic haddock curry cooked with fresh coconut, curry leaves & cracked mustard

Red Snapper £9.95

Fillet marinated with herbs & spices then grilled until tender

Salmon £9.95

Fillet of salmon marinated in herbs & spices to give this dish an Asian twist

Sea Bass £9.95

Marinated in herbs & spices & gently grilled over the pani sigri

Zouk Seafood Special £11.95

King prawns, haddock, warm water prawns & mushrooms cooked with pomegranate & coriander seeds in a thick spicy sauce

Lobster Thermadour £29.95

Succulent lobster meat removed from the shell & pan fried with mustard, onions, mushrooms, garlic & finished with fresh cream. Served in the lobster shell with grilled cheese, rice and sautéed vegetables

Lobster Gwadri Khas £29.95

A masala lobster cooked with spices from the Baluchistan province in Pakistan. Served with katchumber salad of onions, cucumber, tomatoes & lemon juice. Served in the lobster shell with rice and sautéed vegetables

Vegetarian Mains

Dall Makhani £7.95/£4.95

Black lentils in a smooth and creamy sauce

Chilli Paneer £7.95/£4.95

Delhi style stir fry of paneer cheese in a delicious chilli sauce

Palak Paneer £6.95/£3.95

Spinach leaf & fenugreek cooked with paneer Asian cheese

Palak Alloo £6.95/£3.95

Spinach leaf & fenugreek cooked with new potatoes & coriander

Mili Juli Sabzi £6.95/£3.95

Fresh vegetables fused together with herbs & spices

Bindi £6.95/£3.95

Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices

Tarka Dall £6.95/£3.95

Channa and mung lentils cooked in a spicy sauce

Mutter Paneer £6.95/£3.95

Peas & soft cheese cooked in a mildly spiced sauce

Alloo Channa £6.95/£3.95

Chickpeas & potatoes in a thick spicy sauce with herbs

Vegetable Biryani £6.95

Fresh vegetables cooked with basmati rice & tossed with garam masala, served with raita

Vegetable Tikka £7.95

Char grilled aubergines, courgettes, capsicums, tomatoes, onions & mushrooms served with rice & a succulent sauce

Zouk Steaks

All steaks are marinated with Zouk's special herbs & spices & served with handcut potato chips & a selection of garden vegetables

Lamb Fillet Steak £14.95

8oz Beef Rib Eye Steak £15.95

Chicken Steak £11.95

Sauces

Choose from: **Pepper Sauce,**
Mustard Sauce
Zouk Sauce
Chilli Béarnaise

Zouk Shawarmas

Gourmet meats barbequed slowly & sliced to order. Served in a wrap with a delicious dressing & handcut potato chips

Chicken £6.95

Slices of chicken cooked over an open flame with lemon juice

Lamb £6.95

Succulent lamb cooked over an open flame with oregano & thyme

Zouk Gourmet Burgers

A special combination of herbs & spices means our burgers are bursting with flavour. Each is char grilled to perfection & served with fresh bread buns, salad, relish & handcut chips

Special Burger £5.95

Delicious burger hand formed with the finest minced lamb

Chicken Burger £5.95

Quality chicken fillet burger coated in spices

Extras £1.00 each

Choose from: **Cheese**
Garlic mayo
Zouk chilli sauce
Zouk spicy BBQ sauce

Accompaniments

Fresh Mixed Salad £2.50

Chappati 75p

Tandoori Roti £1.25

Romali Roti £1.75

Naan £2.50

Garlic Naan £2.95

Garlic & Corriander Naan £2.95

Peshwari Naan £2.95

Keema Naan £3.50

Cheese Naan £2.95

Kulcha £2.50

Pillau Rice £2.50

Lemon Rice £2.50

Boiled Rice £2.50

Mushroom Rice £2.95

Egg Rice £2.95

Vegetable Rice £2.95

Cashew Rice £2.95

Chips £2.50

Zouk Special Mash £2.50

Zouk Seasonal Greens £2.50

Raita £1.75