

Set Menus

@zoukbar



Our set menus are served banquet style so your guests will get everything on your chosen menu to share.

Vegetarian/Vegan menus are served individually as personal platters.

All set menus served with
Popadom & Pickles

£25 per person

Starters

Chicken Imlee

Chicken Tikka pieces served with a tangy tamarind and plum sauce

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Mains

Lamb & Spinach

A robust flavored dish with lamb pieces cooked with spinach, fenugreek & ginger

Chicken Tikka Masala

Chicken pieces marinated in yoghurt then barbecued over charcoal & tossed inside a ball of garlic and ginger

Tarka Dall (v)

Channa and red lentils cooked in a spicy sauce

*Served with rice and naan bread

Add a Dessert Platter to your menu for £3 per person

£30 per person

Starters

Tandoori Mixed grill

Mixed char grilled starter with Chicken Imlee, Seekh Kebab, Lamb Chops & Chicken Drumsticks

Punjabi Lollipop

Chicken wings marinated in pomegranate and gently cooked over hot charcoal

Mains

Lamb Laziz

Punjabi style lamb curry slowly cooked until tender aromatic spices in a traditional Handi

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts

Chicken Karahi

Prepared over hot flames with tomatoes, crushed pepper, coriander, cumin, ginger & garlic

*Served with rice and naan bread

Dessert Platter

A selection of our delicious desserts for your guests to share

£35 per person

Starters

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

Chilo Kebab

Thin slices of tender lamb fillet marinated in mouthwatering spices

Chicken 65

Bite sized chicken pieces marinated in ginger, garlic, chilli & curry leaves then fried in a delicious batter

Prawn Pakora

Succulent king prawns in a spicy batter served with chilli sauce

Mains

Laal Maas

One of our hotter dishes, this classic lamb Rajasthani curry is cooked with fiery red chillies and creamy yogurt

Chicken Jalfrezi

Chicken pieces cooked with capsicum and onion in a thick spicy sauce & finished with masala and coriander

Goan Fish Curry

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

Dall Makhani (v)

Black lentils in a smooth and creamy sauce

*Served with rice and naan bread

Dessert Platter

A selection of our delicious desserts for your guests to share

£40 per person

Starters

Chicken 65

Bite sized chicken pieces marinated in ginger, garlic, chilli & curry leaves then fried in a delicious batter

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

Dynamite Shrimp

Crispy fried prawns coated in a sauce of honey, chilli and garlic

Mains

Sajji Whole Roasted Leg of Lamb

Slowly cooked over hot flames and served with roast potatoes and seasonal vegetables

Chicken Biryani

Tender chicken and basmati rice cooked using the traditional method from the province of Sindh with potatoes, spices and garam masala, served with raita

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

*Served with rice and naan bread

Dessert Platter

A selection of our delicious desserts for your guests to share

Vegetarian

£23 per person

Starters

Served as an individual platter

Samosa Chaat (v)

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita

Paneer Tikka (v)

Skewers of onions, peppers and spicy Indian cheese cooked in a tandoor

Mains

Served as a tiffin

Broccoli Paneer (v)

Soft Indian cheese & broccoli cooked in a spices tomato masala

Tarka Dall (v)

Channa and mug lentils cooked in a spicy sauce

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Add a Dessert Platter to your menu for £3 per person

Vegan

£23 per person

Starters

Served as an individual platter

Falafel (v)

Arabian style falafel with crushed chickpeas, herbs & spices.

Masala Mirch (v)

Jalapeno chilli stuffed with herbs and spices and cooked

Mains

Served as a tiffin

Bindi (v)

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

Palak Aloo (v)

Spinach leaf & fenugreek cooked with new potatoes & coriander

Mili Juli Sabzi (v)

Fresh vegetables fused together with herbs and spices

Add a Dessert Platter to your menu for £3 per person