

Christmas

Lunch Tiffin

£11.95

per head menu

— SERVED 12-4PM —

MONDAY 26TH NOVEMBER TO SUNDAY 2ND DECEMBER

Assortment of festive Popadoms & Pickles

Samosa Chaat

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

Butter Chicken

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

Lamb Laziz

Punjabi style lamb curry slowly cooked until tender with aromatic spices in an earthenware handi

Served with zeera rice and naan bread

Vegetarian Tiffin

Samosa Chaat (V)

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

Bindi (V)

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

Chilli Paneer (V)

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

Served with zeera rice and naan bread

Our extra special Christmas Tiffin is back and better than ever!

Available daily throughout the month of December from 12 noon to 4pm it's the perfect option for a Christmas lunch which is great value and will fit into your lunch hour.... And it's quite possibly the best Christmas lunch in the whole of Manchester!

We like to make things extra special at Christmas so our festive tiffin is filled with our most popular premium dishes to give you a real treat. The Zouk Christmas Tiffin is served up in a traditional tiffin tray and includes two curries, a starter, rice and freshly baked naan bread. If that's not enough, we also serve up tasty popadoms and Zouk pickles to get you started.

You know it, you love it and its back for Christmas 2018....

now all you need to do is sit back and enjoy!

MONDAY 3RD DECEMBER TO SUNDAY 9TH DECEMBER

Assortment of festive Popadoms & Pickles

Chooza Chaat

Pan-fried slivers of chicken and pepper in a sizzling hot sauce

Lamb Neelgiri

Lightly spiced goan style lamb cooked in fresh coconut, curry leaves and crushed coriander seeds

Chicken Tikka Masala

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

Served with zeera rice and naan bread

Vegetarian Tiffin

Paneer Tikka (V)

Char-grilled skewer of spicy Indian cheese with peppers and onions

Tarka Dall (V)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce

Milli Juli Sabzi (V)

Fresh vegetables fused together in a spicy balti with herbs & spices



MONDAY 10TH DECEMBER TO SUNDAY 16TH DECEMBER

Chicken Imlee

Char-grilled succulent chicken tikka served with tangy imlee sauce

Chicken & Spinach

A rich flavoured dish with chicken pieces cooked with spinach, fenugreek & ginger

Railway Curry

A Rajasthan inspired fiery lamb curry cooked on the bone using natural yogurt and both fresh green chilli and red Kashmiri chilli

Vegetarian Tiffin

Samosa Chaat (V)

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

Gobi Mattar (V)

Cauliflower sautéed in a delicious spiced tomato masala with peas, onions and garlic

Ramjah (V)

Spicy kidney beans in a masala with black lentils and fresh chilli

MONDAY 17TH DECEMBER TO SUNDAY 30TH DECEMBER

Kashmiri Lamb Kebab

Minced lamb and Kashmiri chilli kebabs coated in breadcrumbs and served with a cooling mint chutney

Chicken Khabani

A deliciously hot curry with a hint of sweetness. Tender chicken is cooked with aromatic spices, fiery red chillies & apricots, then topped with potato straws

Lamb Karahi

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

Vegetarian Tiffin

Masala Mirch (V)

Jalapeno chilli stuffed with herbs, spices, tomatoes & herbs

Palak Paneer (V)

Spinach leaf & fenugreek cooked with paneer Asian cheese

Dal Makhani (V)

Black lentils in a smooth and creamy sauce

All tiffins served with... Assortment of Festive Pickles, Popadoms, Zeera Rice and Naan Bread