

# Starters

## Appetiser

Popadoms ..... 65p

Pickle Tray ..... £1.50

A mixture of sweet and spicy chutneys

Chicken Imlee ..... £3.95

Chicken Tikka pieces served with a tangy tamarind and plum sauce

Lamb Chops ..... £4.50

Char grilled lamb coated in a secret Mughlai marinade

Seekh Kebab ..... £3.50

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Tandoori Haddock ..... £4.95

Haddock fillet marinated in garlic, coriander and crushed pomegranate

King Prawns ..... £5.95

Delicious succulent prawns marinated with olive oil, crushed cumin & coriander seeds

Chicken Liver ..... £3.95

Rich and flavoursome liver marinated with lemon and crushed chillies, then cooked on a Tawa Asian griddle

Tandoori Mixed Grill ..... £6.95

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

Scallops ..... £6.95

Scallops marinated with select herbs & spices and grilled over hot charcoal.

Punjabi Lollipop ..... £3.25

Chicken marinated in pomegranate wrapped around a chicken wing then gently cooked over hot charcoal

Chilo Kebab ..... £4.50

Thin slices of tender lamb fillet marinated in mouth-watering spices

Lahsuni Jinga ..... £8.95

Southern Indian style tiger prawn marinated in a spicy coconut sauce and char grilled

# 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 ..... £3.95

Freshly made with chickpeas, lemon & Mediterranean herbs & spices served with mini naan bread

Palak Tikka ..... £3.95

Spicy spinach cakes filled with paneer, potato and sauté mushrooms

Alloo Paratha ..... £3.50

Spicy mashed potatoes cooked inside a butter tawa chapatti with pickle or raita

Falafel ..... £3.50

Arabian style falafel with crushed chickpeas, herbs & spices

Tokri Chaat ..... £3.50

Traditional Pakistani chaat served in an edible basket

# 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	£7.95
Chicken	£7.95
Minced Lamb	£7.95
King Prawn	£10.95
Zouk Special Karahi	£8.95

Chicken, Lamb, Mushrooms and potatoes

## Handi

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

Lamb	£8.50
Chicken	£8.50

## Chicken Jalfrezi

 £7.95

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

## Chicken Haleem

 £7.95

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

## Chicken Tikka Masala

 £8.95

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

## Chicken Korma

 £7.95

Chicken pieces cooked with cream, coconuts & almonds for a mild dish

## Butter Chicken

 £8.95

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

# Mains

continued

## Sindhi Biryani

 £9.50

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

## Chicken & Spinach

 £8.50

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

## Chicken Suka

 £8.95

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

## Lamb Nihari

 £9.95

A traditional speciality from Lahore: slow cooked lamb with a thick & spicy sauce

## Lamb Sultani

 £10.95

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

## Lamb & Potatoes

 £8.50

Tender chunks of lamb cooked with new potatoes, yoghurt, tomatoes & garlic

## Lamb Neelgiri

 £8.95

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

## Gurda Keema

 £9.95

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

## Paya

 £7.95

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

## Magaz

 £6.95

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

# Seafood

## Zouk Ocean Platter £14.95

Tiger prawn, salmon steak & juicy scallops in special Zouk marinade

## Whole Stuffed Fish POA

Marinated and stuffed with rice and vegetables this dish varies depending on the season please ask your waiter for the fish of the day - 30 mins cooking time

## Goan Fish Curry £12.95

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

## Red Snapper £11.95

Fillet marinated with herbs & spices then grilled until tender

## Salmon £10.95

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

## Sea Bass £10.95

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

## Zouk Seafood Special £10.95

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

## Lobster Thermadour £34.95

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 £34.95

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

## Chilli Paneer £7.95/£4.95

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

## Palak Paneer £8.95/£4.95

Spinach leaf & fenugreek cooked with paneer Asian cheese

## Palak Alloo £7.95/£4.95

Spinach leaf & fenugreek cooked with new potatoes & coriander

## Mili Juli Sabzi £7.95/£4.95

Fresh vegetables fused together with herbs & spices

## Bindi £7.95/£4.95

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

## Tarka Dall £7.95/£4.95

Channa and mung lentils cooked in a spicy sauce

## Dall Makhani £7.95/£4.95

Black lentils in a smooth and creamy sauce

## Mutter Paneer £7.95/£4.95

Peas & soft cheese cooked in a mildly spiced sauce

## Vegetable Tikka £8.95

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 £15.95

8oz Beef Rib Eye Steak £15.95

### Sauces

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

## Zouk Schwarmas

**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 Special Roasts

**Each Sajji style roast is made using a traditional Baluchi marinade. Waiting time 50 minutes must be pre-ordered**

Roast Chicken £19.95

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

Leg of Lamb £45.00

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

Whole Stuffed Lamb 24 hrs notice required POA

Made in traditional Baluchi style and stuffed with seasoned rice. Served with roast potatoes and seasonal vegetables

## 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 £6.95

Delicious Burger hand formed with the finest minced lamb

Chicken Burger £6.95

Quality chicken fillet burger coated in lightly spiced batter

Extras £1.00 each

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

## Accompaniments

Mint & Cucumber Salad £3.95

Tabuloeh £3.95

Tandoori Roti £1.25

Romali Roti £1.95

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 £2.50

Egg Rice £2.95

Vegetable Rice £2.95

Cashew Rice £2.95

Chips £2.50

Zouk Special Mash £2.95

Zouk Seasonal Greens £2.95

Raita £1.95