

ZOUK

tea bar & grill

Zouk Restaurants

We always get asked what Zouk means and where the name comes from. There isn't a direct translation of this Urdu word but what it means in English is 'the best of style and the best of taste'. This is what we strive to offer every customer who visits our restaurant, it's not just our name, it's our philosophy too. We hope you enjoy the luxurious surroundings we have created, and that you find that special dish on our menu of traditional curries and modern Indian food, to give you a perfect Zouk experience.

Zouk Catering

Our expanded range of catering services now includes corporate brunches and lunches, hot and cold buffets, canapes or Indian tapas for drinks receptions, and party banquets for more formal events like award ceremonies, weddings, anniversaries or special occasions. We work with a wide range of venues so please get in touch to see if we can give your event a Zouk twist.

Zouk Cooking Classes

If you have ever wanted to master a classic curry and learn the secrets of the trade from an expert chef, then our cooking classes can help you do just that. Check our website for class timetables and availability and you could soon be rustling up a beautiful chicken tikka masala at home.

Visit our website and sign up to our blog to keep up to date with all the latest Zouk news @zoukteabar.co.uk

Or follow us on social media



@zoukteabar

*Allergen information is detailed underneath the dish description please ask staff if you require clarification or if you have any questions. Please note our kitchen does handle nuts as they are included in several of our dishes. Whilst every precaution is taken to handle allergens with great care our food may not be suitable for somebody with a severe food allergy.

* An optional service charge will be added to your bill

Appetiser

Popadoms	£1.00
Pickle Tray	£2.50
Delicious assortment of our freshly blended sweet and spicy chutneys	

Starters

Tava Lamb (for 2 people)	£11.50
Our very own invention a unique starter to share. Sizzling crispy lamb served with pickles, chutney and pancakes... wrap, eat, share!	
Contains: dairy, celery seeds, gluten (wheat flour - pancakes only) & mustard	
Tandoori Mixed Grill	£7.50
Mixed char-grilled starter with Chicken Imlee, Seekh Kebab, Lamb Chop & Chicken Drumstick	
Contains: dairy, celery seeds & mustard	
King Prawns	£7.50
Delicious succulent tandoori prawns marinated with olive oil, crushed cumin & coriander seeds	
Contains: dairy, crustaceans, celery seeds & mustard	
Chicken Imlee	£4.95
Chicken Tikka pieces served with a tangy tamarind and plum sauce	
Contains: dairy, celery seeds & mustard	
Chilo Kebab	£5.50
Thin slices of tender lamb fillet marinated in tikka spices	
Contains: dairy	
Malai Tikka	£5.50
Char-grilled chicken in a creamy marinade with yoghurt, ginger, garlic and a touch of chilli	
Contains: diary	
Dynamite Shrimp	£7.50
Crispy fried prawns coated in a sauce of honey, chilli and garlic...dynamite!	
Contains: gluten (wheat flour), shellfish & eggs	
Crispy Calamari	£6.95
Tasty calamari in a spicy batter served with saffron mayo	
Contains: molluscs	
Parsi Fried Chicken	£5.95
Chicken pieces in a crisp batter with chilli powder & Zouk garam masala	
Contains: egg & cornflower	
Seekh Kebab	£4.50
Juicy minced lamb kebabs with fresh ginger, spices and chilli	
Contains: celery seeds	

Tandoori Haddock	£6.50
Haddock fillet marinated with in garlic, coriander and crushed pomegranate	
Contains: dairy, celery seeds & fish	
Chicken Liver	£4.95
Rich and flavoursome liver marinated with lemon and crushed chillies, then cooked on a Tawa Asian griddle	
Contains: celery seeds & mustard	
Punjabi Lollipop	£4.50
Chicken wings marinated in pomegranate and spices and gently cooked over hot charcoal	
Contains: celery seeds	
Lamb Chops	£5.95
Char-grilled lamb coated in a secret Mughlai marinade	
Contains: dairy, celery seeds & mustard	
<h1>Vegetarian Starters</h1>	
Samosa Chaat	£4.95 (v)
Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita	
Contains: gluten (wheat flour) dairy, celery seeds & mustard	
Paneer Tikka	£4.95 (v)
Skewer of onions, peppers and spicy Indian cheese char-grilled	
Contains: dairy, celery seeds & mustard	
Hummus	£4.50 (vg)
Freshly made with chick peas, lemon, herbs & spices and served with mini naan bread	
Alloo Paratha	£4.50 (v)
Spicy mashed potatoes cooked inside a butter tawa chapatti with pickle or raita	
Contains: gluten (wheat flour)	
Falafel	£4.95 (vg)
Arabian style freshly made falafel with crushed chickpeas, herbs & spices	
Dall Soup	£3.95 (v)
Warm and spicy lentil soup cooked with curry leaves, coriander & black pepper. Served with mini naan bread	
Contains: dairy & gluten (wheat flour)	
Crispy Okra Chips	£4.50 (vg)
Bite-sized crispy okra in a tangy batter served with mint yoghurt or chilli sauce	
Contains: gram flour, diary (mint yoghurt only)	
Baby Leaves & Beet	£4.95 (v)
A crisp salad of beetroot, spinach, feta & walnuts with zingy dressing	
Contains: diary & nuts (walnuts)	

Main Courses

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	£8.95
Chicken	£8.95
Minced Lamb	£8.95
King Prawn	£12.95
Zouk Special Karahi (chicken, lamb, mushrooms & potatoes)	£10.95

Handi

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

Lamb	£9.50
Chicken	£9.50

Biryani

Basmati rice cooked using the traditional method from the Province of Sindh with layers of potatoes, spices and garam masala. Served with raita or curry sauce.

Chicken	£10.95
Lamb	£11.95
King Prawn	£13.95
Vegetable	£9.95

All biryanis contain dairy (yoghurt raita only)

Chicken Kofta Curry **£8.95**

Tasty chicken keema meatballs cooked in a spicy tomato masala

Chicken Jalfrezi **£8.95**

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

Contains: egg

Chicken Tikka Masala **£9.50**

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

Contains: dairy, celery seeds & mustard

Cardamom Chicken Curry **£9.50**

Aromatic chicken curry cooked Sindhi style with chillies, black pepper & cardamom seeds

Chicken Korma **£7.95**

A mild dish of tender chicken pieces cooked with cream, coconut & almonds

Contains: nuts (almonds) and dairy

Butter Chicken **£9.95**

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

Contains: nuts (cashew nuts), dairy, celery seeds & mustard

Chicken & Spinach **£8.95**

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

Contains: dairy

Black Pepper Lamb **£9.95**

Tender lamb pieces cooked with whole black peppercorns for a traditional Andhra-style curry

Lamb Nihari **£9.95**

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

Contains: gluten (wheat flour)

Laal Maas **£9.95**

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

Contains: dairy

Lamb Sultani **£11.95**

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

Contains: dairy

Lamb Laziz **£9.95**

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

Paya **£8.95**

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

Magaz **£8.95**

Pakistan speciality of sheep brain pan-fried with onions, tomatoes, green chillies & ground garam masala

Steaks

Our steaks, like all our meat, are halal and we have selected them from the finest cuts of premium beef and lamb available. Each steak is marinated in Zouk's special blend of herbs & spices and then cooked to your preference. Steaks are served with hand cut maris piper potato chips, a selection of seasonal vegetables and your choice of sauce

Lamb Fillet Steak £19.95
Chicken Steak £14.95

Premium Beef Steaks

Rib Eye Aged Marble 8oz Steak £25.00
Beef Fillet Steak £35.00
Cote do Boeuf Beef Steak £30.00
T-Bone Beef Steak (approx. 14 - 16oz) £30.00
Tomahawk Beef Steak £50.00
Chateaubriand (for 2 people) £70.00

Sauces:

Blue Cheese Sauce (contains dairy)
Peppercorn Sauce (contains dairy)
Mushroom Sauce (contains dairy)
Zouk Sauce (contains celery seeds)
Arabian Sauce (contains dairy)

Zouk Special Roasts

Each Sajji style roast is made using a traditional Baluchi marinade

Whole Roast Chicken £19.95
(waiting time 50 minutes)

Slowly cooked over hot flames and served with roast potatoes, seasonal vegetables & spicy gravy

Whole Roast Poussin £12.95

Tender whole roasted poussin served with seasonal vegetables & spicy gravy

Leg of Lamb £55.00
(must be pre-ordered 2 hours in advance)

Slowly cooked over hot flames and served with roast potatoes, seasonal vegetables & spicy gravy

Whole Stuffed Lamb POA
(48 hours notice required)

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

All Sajji roasts contains dairy, celery seeds & mustard. The spicy gravy contains soya

Zouk Special Lobsters

Lobster Thermadour £39.95

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

Contains: crustaceans & dairy

Lobster Gwadri Khas £39.95

A sensational masala lobster cooked with gentle spices from the Baluchistan province in Pakistan. Served with in the shell with rice, sautéed vegetables and katchumber salad this is the ultimate dish for lobster lovers!

Contains: crustaceans

Seafood

Zouk Ocean Platter £16.95

Tiger prawn, salmon steak & crispy calamari

Contains: dairy, fish, crustaceans, molluscs, celery seeds & mustard

Goan Fish Curry £13.95

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

Contains: fish, nuts (coconut), & mustard

King Prawn & Coconut Curry £12.95

Juicy king prawns cooked in a creamy butter sauce with coconut

Contains: crustaceans, dairy & nuts (coconut)

Salmon £11.95

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

Contains: fish, celery seeds & mustard

Sea Bass £12.95

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

Contains: fish, celery seeds & mustard

King Prawn & Baby Spinach £11.95

A sizzling king prawn curry stir-fried with spinach, ginger and delicate spices

Contains: crustaceans

Zouk Seafood Special £12.95

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

Contains: nuts, crustaceans & fish

Vegetarian Mains

Broccoli Paneer £8.95/£4.95

Soft Indian cheese & broccoli cooked in a spiced tomato masala

Contains: dairy & mustard

Sambar £8.95/£4.95

A traditional South-Indian dall with lentils, tomatoes, shallots and moringa (drumstick)

Contains: mustard seeds

Chole Masala £8.95/£4.95

From Delhi to the Punjab this authentic channa masala is a tasty street food classic

Palak Paneer £8.95/£4.95

Spinach leaf & fenugreek cooked with paneer Asian cheese

Contains: dairy

Palak Alloo £8.95/£4.95

Spinach leaf & fenugreek cooked with new potatoes & coriander

Contains: dairy

Mili Juli Sabzi £8.95/£4.95

Fresh vegetables fused together with herbs & spices

Contains: dairy

Bindi £8.95/£4.95

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

Contains: dairy

Scrambled Paneer £8.95/£4.95

Tasty Indian paneer cheese scrambled with peppers, onions and spices

Contains: dairy

Tarka Dall £8.95/£4.95

Channa and mung lentils cooked in a spicy sauce

Contains: dairy

Dall Makhani £8.95/£4.95

Delicious classic Indian dish of black lentils slowly cooked with cream and spices

Contains: dairy

Vegetable Tikka £8.95

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

Contains: celery seeds & mustard

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 & hand cut maris piper potato chips

Special Burger **£8.95**

Delicious Burger hand formed with the finest minced beef

Contains: egg & gluten (wheat flour)

Chicken Burger **£8.95**

Tasty char-grilled chicken fillet burger

Contains: egg, gluten (wheat flour) & mustard

Extras:

Cheese, garlic mayo, Zouk chilli sauce, or Zouk spicy BBQ sauce

£1.00 each

Zouk Schwarmas

Gourmet meats barbequed slowly & sliced to order. Served in a wrap with gherkins, tomatoes & hand cut maris piper potato chips

Chicken **£7.95**

Slices of chicken cooked over an open flame with lemon juice

Contains: egg, gluten (wheat flour) & mustard

Lamb **£7.95**

Succulent lamb cooked over an open flame with oregano & thyme

Contains egg, gluten (wheat flour), celery seeds & mustard

Accompaniments

Bread

Tandoori Roti	£1.75
Contains: gluten (wheat flour)	
Romali Roti	£2.50
Contains: gluten (wheat flour)	
Naan	£3.50
Contains: gluten (wheat flour) & dairy	
Garlic Naan	£3.95
Contains: gluten (wheat flour) & dairy	
Garlic & Coriander Nann	£3.95
Contains: gluten (wheat flour) & dairy	
Peshwari Naan	£3.95
Contains: gluten (wheat flour), nuts (coconut) & dairy	
Keema Naan	£4.50
Contains: gluten (wheat flour) & dairy	
Cheese Naan	£3.95
Contains: gluten (wheat flour) & dairy	
Kulcha	£3.95
Contains: gluten (wheat flour) & dairy	

Rice

Pilau Rice	£3.50
Lemon Rice	£3.50
Boiled Rice	£3.50
Mushroom Rice	£3.50
Egg Rice	£3.95
Contains: egg	
Vegetable Rice	£3.95
Cashew Rice	£3.95
Contains: nuts (cashew nuts)	

Chutney

Raita	£1.95
Contains: dairy	
Mint Sauce	£1.95
Contains: dairy	
Mango Sauce	£1.95
Imlee Sauce	£1.95
Tomato Chutney	£1.95

Salads

Katcumber Salad	£4.50
Tabbouleh	£4.50
Contains: gluten (bulgar wheat)	

Chips

Chips	£3.50
Traditional hand cut maris piper chips	
Gunpowder Chips	£3.50
Traditional hand cut maris piper chips sprinkled with chaat masala	