

as Tree



Christmas at ZOUK

tea bar & grill



@zoukteabar

Here
your
is
and
and
from
place
Shipping
No
Price

Silver Color
Final Balls
3 1/2 in.
Final B
Bright
Shipping

return
the
Price

49-88832

10

Everything for your Xmas Tree

LUNCH TIFFIN

£17.50

SERVED 12-4PM

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

Available Monday-Friday 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 value 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 poppadoms and Zouk pickles to get you started.

Vegan options available...

You know it, you love it and it's back for Christmas 2023, now all you need to do is sit back and enjoy!

MONDAY 27TH NOVEMBER TO FRIDAY 3RD DECEMBER

Assortment of festive Popadoms & Pickles

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts 1,7,9,10,11

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

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

Bindi

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

Scrambled Paneer

Tasty Indian paneer cheese scrambled with peppers onion and spices 2,7,9
Served with zeera rice and naan bread

MONDAY 4TH DECEMBER TO FRIDAY 10TH DECEMBER

Assortment of festive Popadoms & Pickles

Chooza Chaat

Pan-fried slivers of chicken and pepper in a sizzling hot sauce 1,2,9,13

Black Pepper Lamb

Delicious Lamb Curry in a spicy masala with crushed black pepper

Chicken Tikka Masala

Chicken pieces marinated in yoghurt, then barbecued over charcoals & tossed inside a balti of garlic & ginger 1,7,9,10(trace),11(trace)

Served with zeera rice and naan bread

VEGETARIAN TIFFIN

Paneer Tikka

Char-grilled skewer of spicy Indian cheese with peppers and onions 1,2,7,9,10,11,13

Tarka Dall

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce 2,7,9

Bengan Masala

Aubergine cooked to perfection in a masala of aromatic mixed spices 2,7,9

MONDAY 11TH DECEMBER TO FRIDAY 17TH DECEMBER

Assortment of festive Popadoms & Pickles

Chicken Imlee

Char-grilled succulent chicken tikka served with tangy imlee sauce 1,2,7,9,10,11,13

Chicken & Spinach

A rich flavoured dish with chicken pieces cooked with spinach, fenugreek & ginger 7

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

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

Muttar Paneer

Soft Indian cheese and peas cooked in a spiced tomato masala 2,7,9

Chole Masala

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

MONDAY 19TH DECEMBER TO FRIDAY 30TH DECEMBER

Assortment of festive Popadoms & Pickles

Kashmiri Lamb Kebab

Minced lamb and Kashmiri chilli kebabs coated in breadcrumbs and served with a cooling mint chutney 4

Malai Methi Chicken

Chicken cooked in a creamy sauce with fresh fenugreek 2,7,9,11

Lamb Karahi

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

VEGETARIAN TIFFIN

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

Palak Paneer

Spinach leaf & fenugreek cooked with paneer Asian cheese 2,7,9

Dall Makhani

Black lentils in a smooth and creamy sauce 2,7,9
Served with zeera rice and naan bread

*Monday - Friday only

Please see back page for allergen index, or speak to our staff for more information

PARTY BANQUETS

In India and Pakistan a great party is all about good food and fantastic company. You take care of the company part and we'll serve up our award-winning food for you!

Our banquets embrace the traditional sharing culture of Indian dining which means everything on the menu is served to your table giving you the chance to dig in and taste it all.

What better time than Christmas to eat like a king – you don't have to worry about remembering what you ordered because at Zouk you get to enjoy it all.

You and your fellow diners get to taste and enjoy every single dish on your chosen menu. That's right, everything! Wow!

So that's the easy bit taken care of, now you just need to decide which banquet you think will delight your party...

£30.00
per head menu

STARTERS

Chicken Imlee

Char-grilled succulent chicken tikka served with tangy imlee sauce 1,2,7,9,10,11,13

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Onion Bhaji

Onions coated in spicy gram batter and deep-fried

MAINS

Chicken Tikka Masala

Chicken pieces marinated in yoghurt, then barbecued over charcoals & tossed inside a balti of garlic & ginger 1,7,9,10(trace),11(trace)

Lamb & Spinach

A robust flavoured dish of chicken pieces cooked with spinach fenugreek and ginger 7

Tarka Dall (v)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce 2,7,9

Served with rice and naan bread

Add a dessert platter to this menu for £5

£35.00
per head menu

STARTERS

Punjabi Lollipop

Char-grilled chicken lollipops in a spicy pomegranate marinade 1,2,7,9,10,11,13

Kashmiri Lamb Kebab

Minced lamb and Kashmiri chilli kebabs coated in breadcrumbs 4

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

MAINS

Chicken Jalfrezi

Tasty chicken cooked with capsicum, onions and fresh green chilli in a thick and spicy masala 4

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts 1,7,9,10,11

Lamb Laziz

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

Served with zeera rice and naan bread

Dall Makhani

Black lentils in a smooth and creamy sauce Served with rice and naan bread 2,7,9

Add a dessert platter to this menu for £5

Please see back page for allergen index, or speak to our staff for more information

£40.00

per head menu

STARTERS

Spicy Prawn Pakoras

Succulent king prawns in a spicy batter

2,3,4,9,13

Chicken 65

Bite sized chicken pieces marinated in ginger, garlic, chilli & curry leaves then fried in a delicious batter 1,2,4,9,13

Lamb Chops

Char-grilled lamb coated in a secret Mughlai marinade

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

MAINS

Malai Methi Chicken

Chicken cooked in a creamy sauce with fresh fenugreek 2,7,9,1

Red Goan Chicken

Delicious hot chicken curry with tomatoes, chilli and goan spices.

Lamb Rogan Josh

A speciality from Jammu & Kashmir, with chillies & juicy tomatoes 7

Gobi Aloo

Tandoori cauliflower cooked in a spicy masala with potatoes and chilli

Add a dessert platter to this menu for £5

If you would like a special premium banquet or a bespoke menu please let us know and we will present suggestions for your party

VEGETARIAN & VEGAN MENUS

We all know that when it comes to a banquet, veggies sometimes get a raw deal...

Don't worry at Zouk we haven't forgotten you! In fact to ensure you get just as many choices and the same chance to indulge yourself as our meat eating guests we've created your very own Christmas party menu. We begin with a tempting trio of tasty starters and follow it up with a tiffin platter of moreish mains.

£35.00
per head

APERITIF

Glass of Prosecco or Shloer

APPETISER

Poppadoms and pickles

STARTER TRIO

Hummus (v)

Freshly made with chickpeas, lemon, herbs & spices, served with mini naan bread or vegetable crudités for vegans 4,7,12

Gobi Manchurian

Bite-sized pieces of cauliflower pakora in a spicy sauce

Samosa Chaat (v) 2,7,9,13

(or Channa Chaat for Vegans) 2,7,9

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

MAINS

Bindi (vg)

Okra cooked with onions, tomatoes & spices

Tarka Dall (vg)

A mixture of lentils cooked in a delicious spicy sauce 2,7,9

Chole Masala

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

Kachumber Salad (vg)

Traditional salad with tomatoes, red onions and cucumber

Served with rice and naan bread or Tandoori roti

DESSERT PLATTER

COFFEE AND MINTS

Please see back page for allergen index, or speak to our staff for more information





DESSERT PLATTER

We believe something spicy should always be followed by something sweet so we've created a show-stopping platter of stunning desserts to create the perfect end to your meal.

Our superbly sumptuous dessert platter is served to your table as your final course and includes:

Mumbai Mess

A deconstructed cheesecake with fresh raspberries, creamy cheese and a crunchy ginger and cardamom biscuit 2,7

Baklava

Traditional rich sweet dessert made of layers of pastry, nuts & syrup 2,7,10

Chocolate Brownie

Delicious decadent chocolate brownies with a hint of cinnamon 2,4,7,13

Barfi

This most loved traditional desi sweet is a creamy Asian fudge 7

A dessert platter may be added to any menu for a supplement of £5 per person



DAY BANQUET

Christmas Day is all about indulgence, so step away from slaving over a hot stove and forget about the mountain of washing up. Instead book in for our Christmas Day Banquet! You'll enjoy a six course spicy festive lunch or dinner with our restaurant being open all day long. Our banquet serves a minimum of 2 diners.

Under 12s can dine from our banquet menu for half price or our kids menu is available upon request.

Places are limited so book soon to avoid disappointment....

£75.00
per head menu

APERITIF

Glass of Prosecco or Shloer

APPETISER

Poppadoms and pickles

STARTER PLATTER

Samosa Chaat

Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita 2,7,9,13

Chicken Imlee

Chicken Tikka pieces served with a tangy tamarind & plum sauce 1,2,7,9,10,11,13

Kashmiri Lamb Kebab

Succulent minced lamb and Kashmiri chilli kebabs coated in breadcrumbs 4

MAINS PLATTERS

choice of curry or roast platters

CURRY PLATTER

Butter Chicken

Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts 1,7,9,10,11

Lamb Rogan Josh

A speciality from Jammu & Kashmir, tender lamb pieces in a rich tomato and onion masala) 7

Tarka Dall

Channa and mung lentils cooked in a spicy sauce, served with rice and naan 2,7,9

ROAST PLATTER

Roast Chicken Raan

Juicy slices of spiced roast chicken, served with Yorkshire puddings, seasonal veg, roast potatoes and spicy gravy 1,2,7,9,10,11

Roast Lamb Raan (Tender slices of spiced roast lamb), served with Yorkshire puddings, seasonal veg, roast potatoes and spicy gravy 1,2,7,9,10,11

DESSERT PLATTER

COFFEE AND MINTS

Please see back page for allergen index, or speak to our staff for more information

Contact manchestermanager@zoukteabar.co.uk

The vegetarian and vegan menu is available on Christmas Day at a price of £30.00 per head and includes the following additional items, poppadoms & pickles, glass of prosecco, dessert, coffee & mints.

Christmas at ZOUK

tea bar & grill

ALL YOU'LL WANT

COOKING CLASS GIFT CARD

Treat the foodie in your family to a fantastic day out with a Zouk cooking class voucher for Christmas – check our website for class dates, menus and our website for class dates, menus and further details.

It's hands on, it's fun and the food is delicious! Think of how much you will benefit from their newfound curry cooking skills.

It's a Christmas gift they will remember for years to come.

RESTAURANT GIFT CARD

If your loved one is a Zouk regular then why not say it with food by shouting them their next meal with one of our restaurant gift cards. Available in denominations of £10 you can make it a standalone gift or a cheerful stocking filler.



OPEN 7 DAYS A WEEK 12 NOON MIDNIGHT
SERVING LUNCH TEA & SUPPER



Allergen index:-	
1 =	celery, 2 = gluten, 3 = crustaceans,
4 =	eggs, 5 = fish, 6 = lupin, 7 = milk,
8 =	molluscs, 9 = mustard, 10 = nuts,
11 =	peanuts, 12 = sesame seeds,
13 =	soya, 14 = sulphur dioxide



ing for your Xmas Tree



Christmas at ZOUK

tea bar & grill



@zoukteabar