

ZOUK

tea bar & grill

If you have any allergies or dietary requirements, please speak to a member of staff or refer to the allergen index

APPETISERS

Poppadoms	1.00
Pickle Tray 1,7	4.00

SMALL PLATES

CHOOSE ONE AS A STARTER OR A SELECTION TO SHARE

Pulled Chicken Sliders	10.00
Spicy shredded chicken in a perfectly formed slider with chutney and pickle	
2, 4, 7, 12	
Pulled Lamb Nihari Naan	12.00
Fresh cooked naan bread stuffed with slow cooked pulled lamb. Served with fresh lime & yogurt	
2,4,7,13	
Lahori Wagyu Sliders	11.00
Mini premium wagyu beef burgers grilled with cheese & jalapenos in a brioche bun	
2,4,7,9,13	
Mango Salad (VG)	6.50
Diced mango, onions, peppers & pomegranate tossed with lemon juice & coriander	
Punjabi lollipop	8.50
Chargrilled chicken lollipops in a spicy pomegranate marinade	
1,2,7,9,10,11,13	
Dynamite Shrimp	12.00
Crispy fried prawns coated in a sauce of honey, chilli and garlic	
2,3,4,9,13	
Spiced Halloumi Pakoras	7.50
Delicious strips of Halloumi coated in a spicy batter and served with mango mayo	
4, 7,13	
Paneer Tikka (V)	7.50
Skewer of onions, peppers & spicy Indian cheese cooked in a Tandoor	
1,2,7,9,10,11,13	
Hummus (V)	6.50
Freshly made with chick peas, lemon & Mediterranean herbs & spices.	
12 (Naan 2,7,9)	

STARTERS

Tandoori Mixed Grill	12.00
Mixed BBQ starter with Chicken Imlee, Seekh Kebab, Lamb Chop & Chicken Drumstick	
1,2,7,9,10,11,13	
Tandoori King Prawns	12.00
Delicious succulent prawns marinated with olive oil, crushed cummin & coriander seeds	
1,2,3,7,9,10,11,13	
Seekh Kebab	7.50
Juicy mince lamb kebabs with fresh ginger, spices & chilli	
Chicken Imlee	7.50
Chicken Tikka pieces served with a tangy tamarind & plum sauce	
1,2,7,9,10,11,13	
Bhari Tikka	12.00
Tender beef fillet marinated in a blend of fiery spices and char-grilled	
2, 7, 9	
Chicken 65	7.50
Bite-sized chicken pieces marinated in ginger, garlic, chilli & curry leaves and then fried in a delicious batter	
1,2,4,9,13	
Lamb Chops	9.50
Chargrilled lamb coated in a secret Mughlai marinade	
1,2,7,9,10,11,13	
Pakistani Chicken Patties	7.50
Traditional Pakistani pastries filled with a spicy chicken filling	
2, 4, 7, 12	
Crispy Calamari	8.50
Tasty calamari in a spicy batter served with saffron mayo	
2,4,8,13	
Samosa Chaat (V)	7.50
Traditional Pakistani chaat with a delicious fresh samosa, tamarind sauce and raita	
2,7,9,13	
Mumbai Spiced Corn	6.50
Char-grilled corn on the cob inspired by the street foods of Mumbai. With spiced butter and chaat masala	
7	
Kachumber	5.00
Tabbouleh 2	5.00

KARAHI

A speciality from the North West region of Pakistan. Tender pieces of meat cooked in a sizzling wok over hot flames with tomatoes, crushed peppercorns, cumin, ginger & garlic.

Chicken Karahi 13	14.00
Lamb Karahi 13	15.00
King Prawn Kahari 3,13	18.00
Zouk Special Karahi 13	16.00
(chicken, lamb, mushrooms and potatoes)	

HAKKA NOODLES

Stir-fried noodles with a deliciously spicy Indo-Chinese sauce and sauteed peppers and onions. .

Chicken	15.00
Lamb	15.00
2, 13	

BIRYANI

Zouk's special biryani originates from the province of Sindh. The dish is cooked in layers with basmati rice, potatoes, tender meat, spices & Zouk's special garam masala.

Chicken Biryani 13	16.00
Lamb Biryani 13	16.00
King Prawn Biryani 3,13	18.00
Vegetable Biryani 13	14.00
Lamb Shank Biryani 7,13	18.00

SEAFOOD

Salmon Kaalvan	18.50
A Maharashtra style fish curry made with tender fillet of salmon in a perfectly spiced coconut sauce.	
2, 5, 9,10,13	
Goan Fish Curry	18.00
Aromatic haddock curry cooked with fresh coconut, curry leaves & cracked mustard	
5,9, 13	
King Prawn & Coconut Curry	18.00
Juicy king prawns cooked in a creamy butter sauce with coconut	
3,7,9,10,12,13	
Salmon	18.00
Grilled fillet of salmon marinated in herbs & spices to give this dish an Asian twist	
3,5,8,9,13	
Sea Bass	18.00
Marinated in herbs & spices and gently grilled over the charcoal grill	
2,5,9,13	
Lobster Thermidor	50.00
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 & sautéed vegetables	
3,7,9,10,13	
Lobster Gwadri Khas	50.00
A sensational masala lobster cooked with gentle spices from the Baluchistan province of Pakistan. Served in the shell with rice, sautéed vegetables & kachumber salad	
3,7,9,10,13	

ZOUK STEAKS

Served with chips, vegetables & peppercorn sauce (chips only) **2,7,9**

Lamb Fillet Steak	25.00
1,2,9,13	
Chicken Steak	20.00
1,2,9,13	
Rib Eye Aged Marble Steak	30.00
1,2,9,13	
Beef Fillet Steak	40.00
1,2,9,13	
T-Bone Steak	35.00
1,2,9,13	
Tomahawk Steak	80.00
1,2,9,13	

MAIN COURSES

Chicken Cheese Karahi	16.00
The ultimate cheese-lovers curry! Chicken pieces, spices, tomatoes and fresh chilli all cooked in a sizzling wok with heaps of melted cheese.	
7,13	
Haryali Chicken Curry	15.00
Desi style green chicken curry with fresh chilli and mint	
13	
Pudina Kofta Curry	16.00
Juicy lamb meatballs served in a creamy curry sauce with coconut, green chilli and mint	
7, 10,13	
Chicken Jalfrezi	14.00
Chicken fillet cooked with capsicum, onions & eggs in a thick spicy sauce	
4,13	
Chicken Tikka Masala	14.00
Classic chicken tikka masala. Chicken pieces marinated in yoghurt, tossed inside a balti of garlic & ginger	
1,7,9,10 trace,11trace,13	
Malai Methi Chicken	14.00
Chicken cooked in a creamy sauce with fresh fenugreek	
7,10,13	
Chicken Korma	14.00
Chicken pieces cooked with creamy, coconuts & almonds for a mild dish	
7,10,13	
Butter Chicken	15.00
Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts	
1,7,9,10,11,13	
Lamb Nihari	16.00
A traditional speciality from Lahore, slow cooked lamb with a thick & spicy sauce	
2,9,13	
Lamb Sultani	16.00
Tender lamb shank marinated in aromatic spices and slowly cooked until the meat just falls off the bone	
2,7,13	
Lamb Laziz	15.00
Punjabi style lamb curry slowly cooked until tender	
7, 9, 10 (cashew nuts), 13	

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

We follow strict practices to avoid any cross-contamination of allergens, but as there are many dishes prepared in our kitchen that contain nuts, dairy or gluten, our food may not be suitable for those with severe allergies."

VEGETARIAN

MAINS/SIDES

Mutter Paneer	13.50 / 8.50
Indian Paneer cheese with peas in a spicy tomato masala	
7,13	
Bengan Masala	13.50 / 8.50
Aubergine cooked to perfection in a masala of aromatic mixed herbs	
2,7,9,13	
Palak Paneer	13.50 / 8.50
Spinach leaf & fenugreek cooked with paneer Asian cheese	
2,7,9,13	
Scrambled Paneer	13.50 / 8.50
Tasty Indian paneer cheese scrambled with peppers, onions and spices	
2,7,9,13	
Tarka Dall	13.50 / 8.50
Channa and mung lentils cooked in a spicy sauce	
2,7,9,13	
Dall Makhani	13.50 / 8.50
Black lentils in a smooth and creamy sauce	
2,7,9,13	

VEGAN

MAINS/SIDES

Vegetable Tikka	£13.50
Char-grilled mixed vegetables served with rice & a succulent sauce	
1,9,10 trace,11trace	
Gobi Manchurian	13.50 / 8.50
Spicy cauliflower pakoras sauteed in a spicy sauce with peppers and onions. If you like our Chicken 65 then you will love this dish!	
2,13	
Palak Aloo	13.50 / 8.50
Spinach leaf & fenugreek cooked with new potatoes & coriander	
13	
Mili Juli Sabzi	13.50 / 8.50
Fresh vegetables fused together with herbs & spices	
13	
Bindi	13.50 / 8.50
Traditional Punjabi dish of Okra cooked with onions, tomatoes and spices	
13	

ZOUK GOURMET BURGERS

Served with salad, relish & chips

Extras: cheese, garlic mayo, Zouk chilli sauce or Zouk spicy BBQ sauce	1.00 each
Beef Burger 1,2,4,7,9,12,13	15.00
Chicken Burger 1,2,4,7,9,13	15.00

ZOUK SHAWARMAS

Served in a wrap with chips

Chicken	14.00
Slices of chicken cooked over an open flame with lemon juice	
2,4,7,9,13	
Lamb	14.00
Succulent lamb cooked over an open flame with oregano & thyme	
1,2,4,7,9,10,11,13	

BBQ SHARING PLATTER

A decadent mixed platter of chicken tikka, seekh kebab, lamb chops & tandoori prawns. Served with vegetable rice, mango salad, kachumber, hummus and tandoori roti.

1,2,3,4,7,9,10,11,12,13

Platter for 4	120.00
Platter for 2	60.00

ZOUK SPECIAL ROAST

Whole Roast Chicken 1,2,7,9,10,11	30.00
(must be pre-ordered 2 hours in advance)	
Slowly cooked over hot flames and served with potatoes, seasonal vegetables and spicy gravy	
Leg of Lamb 1,2,7,9,10,11	90.00
(must be pre-ordered 2 hours in advance)	
Slowly cooked over hot flames and served with potatoes, seasonal vegetables and spicy gravy	
Whole Stuffed Lamb 1,2,7,9,10,11	POA
(48 hours notice required)	
Made in traditional Baluchi style and stuffed with seasoned rice. Served with potatoes, seasonal vegetables and spicy gravy	

ACCOMPANIMENTS

Bread

Tandoori Roti 2,9,13	2.00
Romali Roti 2,9,13	2.00
Naan 2,7,9,13	3.50
Garlic Naan 2,7,9,13	4.50
Garlic & Coriander Naan 2,7,9,13	4.50
Peshwari Naan 2,7,10,13	4.50
Keema Naan 2,7,9,13	6.00
Cheese Naan 2,7,9,13	5.00
Kulcha 2,9,12,13	4.00

Rice

Pilau Rice 13	4.00
Lemon Rice 13	4.50
Boiled Rice 13	3.75
Mushroom Rice 13	4.50
Egg Rice 4,13	4.50
Vegetable Rice 13	4.50
Cashew Rice 10,13	4.50

Chips

Chips 13	4.50
Gunpowder Chips 7,13	4.50

Chutney

Raita 7,13	2.00
Mint Sauce 7,13	1.50
Mango Sauce 13	1.50
Imlee Sauce 13	1.50
Tomato Chutney 1,13	1.50

DESSERTS

Chocolate Samosa	8.50
Possibly the best sweet samosa you will ever try. These delicate filo pastry parcels are filled with chocolate and hazelnuts and served with dipping sauce.	
2,7,10	
Gulab Jamun Cheesecake	8.50
A New York style baked cheesecake filled with syrupy gulab jamun and topped with crushed rose petals. The perfect combination of East meets West!	
2,4,7,10	
Walnut Tart	8.50
A classic walnut and treacle tart in a sweet pastry crust with vanilla ice cream	
2,7,10	
Chocolate Fondant	8.50
A delicious chocolate fondant with a warm gooey centre. Served with Ice Cream.	
2,4,7,10	
Ice Cream Sundae	8.50
A fabulous sundae with scoops of our delicious ice cream, sauces and toppings. Choose up to 3 flavours.	

HOT DRINKS

Americano	3.50
Latte	3.50
Cappuccino	3.50
Espresso	3.50
Double Espresso	4.50
Mocha	3.50
Desi Chai	3.50
Breakfast Tea	3.50
Mint Tea	3.50
Loaded Hot Chocolate	3.50
topped with whipped cream, marshmallows and flake pieces	
Ruby Loaded Hot Chocolate	3.50
topped with whipped cream and marshmallows	
Honeycomb Caramel Frappé	3.50
topped with whipped cream and honeycomb crunch	
Mango Frappé	3.50
deliciously sweet and smooth, made with mango purée	

#bekindtohospitality

The ongoing Covid pandemic has forced and brought about many operational changes as we adapt to a newnormal including a mass shortage of hospitality workers throughout the UK. Many of our staff may be in training or new both in the kitchen or front of house

Mistakes do happen occasionally and we believe in asking our customers to communicate any issues at the time, giving the team chance to rectify any issues. Please think about the impact your words have on people and be kind and together help us address mental health and personal growth

A 10% service charge is added to all bills.

This charge is optional - if you do not wish to pay it, just let your server know.

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