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ZOUK
tea bar & grill

Set Menus

EMPIRE OF INDIA
EMPIRE DES INDES BRITANNIQUES

No. of PASSPORT
No. du PASSPORT

NAME OF BEARER
NOM DU TITULAIRE

ACCOMPANIED BY HIS WIFE
(ou son épouse)
ACCOMPAGNÉ DE SA FEMME
(ou sa femme)

NATIONALITY

PROFESSION

Place and date of birth

Date of date of marriage

Destination

Remarks

Signature

Stamp

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DESCRIPTION
SIGNALEMENT

Wife - Femme

Profession

Place and date of birth

Date of date of marriage

Destination

Remarks

Signature

Stamp

Official Seal

Official Seal

Official Seal

Barrister

Karachi

25-12-1876

Bombay

11/2

Dark brown

Dark grey

Male on 11/2

CHILDREN - ENFANTS

Official Seal

Official Seal

ناکامی میراث

Set Menus

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

Our set menus include carefully selected dishes that are among the most popular items on our menu. We find they are an excellent way for large groups to dine together and enjoy lots of the fabulous flavours on offer here at Zouk. Please select one menu for your whole party to dine from. There is no need to choose individual dishes as our menus are served as sharing banquets. You will receive all of the delicious dishes in your chosen menu. If any guests have allergens or dietary requirements, we can provide individual platters for them or we can create a separate sharing banquet for multiple diners with the same needs.

£30 per person

APPETISER

Poppadoms & Pickles (v)
Traditional poppadoms served with a selection of Zouk house chutneys [7](#), [13](#)

STARTERS

Chicken Tikka
Chicken Tikka pieces served with a tangy tamarind & plum sauce [1](#), [2](#), [7](#), [9](#), [10](#), [11](#), [13](#)

Onion Bhaji (vg)
Onions coated in spicy gram batter and deep-fried [13](#)

Katchumber Salad (vg)
Traditional Asian dressed green salad with cucumber, onions and tomatoes

MAINS

Chicken Karahi
Pakistani style chicken curry which is wok-fried over hot flames with tomatoes, crushed peppercorns, cumin, ginger and garlic [13](#)

Lamb Handi
Punjabi style lamb curry slowly cooked over burning flames with tomatoes, onion, garlic & Zouk's special garam masala [13](#)

Tarka Dall (v)
Everyone's favourite dall with channa and mung lentils in a spicy sauce [9](#), [13](#)

ACCOMPANIMENTS

Pilau Rice [7](#), [13](#)
Freshly Baked Naan [2](#), [7](#), [9](#), [13](#)

£35 per person

APPETISER

Poppadoms & Pickles (v)
Traditional poppadoms served with a selection of Zouk house chutneys [7](#), [13](#)

STARTERS

Chicken Tikka
Chicken Tikka pieces served with a tangy tamarind & plum sauce [1](#), [2](#), [7](#), [9](#), [10](#), [11](#), [13](#)

Seekh Kebab [Allergen free](#)
Juicy minced lamb kebabs with fresh ginger, spices & chilli

Spiced Halloumi Pakora
Delicious strips of Halloumi coated in a spicy batter and served with mango mayo [2](#), [4](#), [7](#), [13](#)

Katchumber Salad (vg)
Traditional Asian dressed green salad with cucumber, onions and tomatoes

MAINS

Butter Chicken
Barbecued chicken breast cooked in a buttery sauce with gentle spices and cashew nuts [1](#), [2](#), [7](#), [9](#), [10](#), [11](#), [13](#)

Lamb Karahi
Pakistani style lamb curry which is wok-fried over hot flames with tomatoes, crushed peppercorns, cumin, ginger and garlic [13](#)

Chicken Handi
Punjabi style chicken curry slowly cooked over burning flames with tomatoes, onion, garlic & Zouk's special garam masala [13](#)

ACCOMPANIMENTS

Pilau Rice [7](#), [13](#)
Freshly Baked Naan [2](#), [7](#), [9](#), [13](#)

£40 per person

APPETISER

Poppadoms & Pickles (v)
Traditional poppadoms served with a selection of Zouk house chutneys [7](#), [13](#)

STARTERS

Samosa Chaat (v)
Traditional Pakistani chaat with a tasty fresh samosa, chickpeas, tamarind sauce and raita [2](#), [7](#), [9](#), [13](#)

Chicken 65
Chicken pieces marinated in ginger, garlic, chilli and curry leaves then fried in a delicious batter and coated with spicy 65 sauce [1](#), [2](#), [4](#), [9](#), [13](#)

Seekh Kebab [Allergen free](#)
Juicy minced lamb kebabs with fresh ginger, spices & chilli

Paneer Tikka (v)
Char-grilled skewers of onions, peppers and spicy Indian cheese [1](#), [2](#), [7](#), [9](#), [10](#), [11](#), [13](#)

MAINS

Chicken Jalfrezi
Chicken fillet cooked with capsicum, tomatoes and onions in a thick and spicy sauce [13](#)

Lamb Laziz
Punjabi style lamb curry slowly cooked until tender [7](#), [9](#), [10](#), [13](#)

Goan Fish Curry
Aromatic haddock curry cooked with fresh coconut, curry leaves and cracked mustard [5](#), [9](#), [13](#)

Dall Makhani (v)
Black lentils in a smooth and creamy sauce [2](#), [7](#), [9](#), [13](#)

ACCOMPANIMENTS

Pilau Rice [7](#), [13](#)
Freshly Baked Naan [2](#), [7](#), [9](#), [13](#)

Special Roast £47.50 per person

APPETISER

Poppadoms & Pickles (v)
Traditional poppadoms served with a selection of Zouk house chutneys [7](#), [13](#)

STARTERS

Chicken 65
Chicken pieces marinated in ginger, garlic, chilli and curry leaves then fried in a delicious batter and coated with spicy 65 sauce [1](#), [2](#), [4](#), [9](#), [13](#)

Samosa Chaat (v)
Traditional Pakistani chaat with a tasty fresh samosa, chickpeas, tamarind sauce and raita [2](#), [7](#), [9](#), [13](#)

Lamb Chops
Chargrilled lamb chops coated in a secret Mughlai marinade [1](#), [2](#), [7](#), [9](#), [10](#), [11](#), [13](#)

MAINS

Sajji Roasted Lamb
Slowly cooked leg of lamb marinated for 48 hours in delicious sajji spices and cooked so the meat falls off the bone [1](#), [2](#), [7](#), [9](#), [10](#), [11](#)

Sajji Roasted Whole Chicken
Whole chickens marinated for 48 hours in delicious sajji spices and cooked until juicy and tender [1](#), [2](#), [7](#), [9](#), [10](#), [11](#)

ACCOMPANIMENTS

Spicy Potatoes
Seasonal Vegetables
Spicy Gravy
Classic Gravy

Veggie £30 per person

APPETISER

Poppadoms & Pickles (v)
Traditional poppadoms served with a selection of Zouk house chutneys [7](#), [13](#)

STARTERS

Samosa Chaat (v)
Traditional Pakistani chaat with a tasty fresh samosa, chickpeas, tamarind sauce and raita [2](#), [7](#), [9](#), [13](#)

Paneer Tikka (v)
Char-grilled skewers of onions, peppers and spicy Indian cheese [1](#), [2](#), [7](#), [9](#), [10](#), [11](#), [13](#)

Katchumber Salad (vg)
Traditional Asian dressed green salad with cucumber, onions and tomatoes

MAINS

Tarka Dall (v)
Everyone's favourite dall with channa and mung lentils in a spicy sauce [9](#), [13](#)

Palak Paneer (v)
Spinach leaf & fenugreek cooked with Indian paneer cheese and coriander [7](#), [9](#), [13](#)

Bindi (vg)
Okra cooked with onions, tomatoes and spices [13](#)

ACCOMPANIMENTS

Pilau Rice [7](#), [13](#)
Freshly Baked Naan [2](#), [7](#), [9](#), [13](#)

Vegan £30 per person

APPETISER

Poppadoms & Pickles (v)
Traditional poppadoms served with Mango, Green Chutney and Tomato & Onion Chutney [7](#), [13](#)

NB – Our Mint Chutney is not suitable for vegan guests as it contains milk yoghurt

STARTERS

Onion Bhaji (vg)
Onions coated in spicy gram batter and deep-fried [13](#)

Channa Chaat (vg)
Traditional Pakistani chaat with chickpeas in a spicy masala topped with sweet and tangy tamarind sauce [9](#), [13](#)

Katchumber Salad (vg)
Traditional Asian dressed green salad with cucumber, onions and tomatoes

MAINS

Tarka Dall (vg)
Everyone's favourite dall with channa and mung lentils in a spicy sauce [9](#), [13](#)

Palak Aloo (vg)
Spinach leaf & fenugreek cooked with new potatoes and coriander [9](#), [13](#)

Bindi (vg)
Okra cooked with onions, tomatoes and spices [13](#)

ACCOMPANIMENTS

Basmati Rice
Tandoori Roti [2](#), [9](#), [13](#)

Add a dessert platter to any menu for a price of £5.00 per person. Dessert options include Chocolate Brownie, Cheesecake or Cake.

ALLERGENS			
1. Celery	5. Fish	9. Mustard	13. Soya
2. Gluten	6. Lupin	10. Nuts	14. Sulphur dioxide
3. Crustaceans	7. Milk	11. Peanuts	
4. Eggs	8. Molluscs	12. Sesame seeds	