

zaika.

AUTHENTIC INDIAN

Papadum (GF, VG)
With pickle tray

- STARTERS -

Vegetable Pakora (GF, V, VGA) Crunchy coated vegetables, mint chutney	10	Kerala Chicken Lollipops (GF) Indian spices, ginger, garlic with peppers	11
Malai Sea Bass Tikka (GF) Grilled sea bass with thick creamy yogurt and chilli	12	Samosa Chaat (V) Mint and Tamarind, sev, pomegranate seeds	10
Masala King Prawn (GF) Kashmiri chillies, black pepper, curry leaves	13	Lamb Cutlet (GF) Tandoori lamb cutlet, mint chutney	13

- MAIN DISHES -

Malabar Chicken Curry (GF) Chicken cooked in a rich Kerala coconut sauce	27	King Prawn Moilee (GF) Coconut based sauce, turmeric, fresh tomato, curry leaves	28
Aloo Gobi Masala (GF, V, VGA) Potato and cauliflower tossed with onion, tomato and coriander	23	Kerala Beef Roast (GF) Beef brisket cooked in onion, ginger, garlic, tomato, curry leaves and home spices	28
Butter Chicken (GF, CN) Tandoori chicken, tomato cream and fenugreek	28	Paneer Do Pyaza (GF, V) Tomato and cashew nut gravy with two types of onion	23
Lamb Rogan Josh (GF) Slow braised lamb, ginger, garlic and Indian spiced gravy	30	Fish Mappas (GF) Stone bass cooked in coconut milk, fennel and star anise	28

All of the above main dishes include your choice of rice (GF, V)
Basmati rice, Pilau rice, Ghee rice or Lemon rice.

Please let your server know your preferred spice level and we will try to accommodate this.

- BIRYANI -

Hyderabad Biryani (GF, CN, NA) (Chicken, Lamb or Prawn) Basmati rice cooked with Indian whole spices, fried onion, raita, pickle and papadum	28	Malabar Biryani (GF, V, CN, NA) (Vegetable) Basmati rice cooked with Indian whole spices, fried onion, raita, pickle and papadum	25
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- BREADS & SIDES -

Malabar Paratha (VG) Chapati (VG) Plain Naan (V) Butter Naan (V) Garlic Naan (V)	4.5 3.5 4 4.5 4.5	Cheese Naan (V) Vegetable Thoran (GF, VG) Potato Podimas (GF, VG) Extra Papadum (GF, VG)	5 5 5 1.5
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- DESSERTS -

Gajar Ka Halwa (GF, V, CN) Warm Indian pudding with carrot, milk, ghee, nuts served with vanilla ice cream	9	Gulab Jamun (V) Fried milk dumplings soaked in flavoured syrup served with vanilla ice cream	9
Pal Ada Payasam (GF, V, NA) Creamy rice flakes pudding, raisins, cashews	9	Chipchiba Tofi Pudding (V) Sticky toffee pudding, condensed milk, cardamon, vanilla ice cream	10
Lemon Verbena Crème Brûlée (GF, V) Strawberry sorbet, meringue	10	Selection of Ice Cream and Sorbet (VGA)	3 PER SCOOP

(V) Vegetarian / (VG) Vegan / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable / (CN) Contains nuts / (NA) Nut Adaptable.
If you are concerned about any food allergies or intolerances, please ask a team member who will be delighted to assist.

Please let your server know your preferred spice level and we will try to accommodate this.

Discretionary 10% service charge will be added to your bill.

ARMATHWAITE HALL
HOTEL AND SPA

- COCKTAILS -

Chai Martini Vodka mixed with spiced masala chai concentrate and lemon	15	Masala Chai Sour Whiskey (Bourbon or Rye), fresh lemon juice, masala chai simple syrup, egg white, dash of bitters	15
Old Fashioned Bourbon, sugar syrup, angostura bitters	15	Manhattan Rye whiskey, sweet vermouth, bitters	15
Mango Nojito (0.0%) Muddle mint, lime juice, simple syrup and mango puree	9	Elderflower Sparkle (0.0%) Elderflower syrup, apple, fresh mint, lemonade	9

- BEERS -

Kingfisher Lager (330ml) India, ABV 4.5%	6	San Miguel (300ml) (0.0%) Spain	4
Sapporo Japan, ABV 4.9%	4	Brooklyn Pale Ale USA, ABV 4.3%	3.75 7 HALF PINT HALF PINT

- WINES -

SPARKLING

Nyetimber United Kingdom, 125ML	14	15
	BRUT	ROSÉ
Luca Botter Prosecco Italy, 125ML	9	9
	BRUT	ROSÉ
Vallformosa (0.0%) Spain	8	125ML

ROSÉ

Provence Rosé France	13	15
	175ML	250ML
Pinot Grigio Blush Italy	11	13
	175ML	250ML
Zinfandel Rosé California, USA	10	12
	175ML	250ML

WHITE

Albarino Spain	11	13
	175ML	250ML
Pinot Grigio Italy	10	12
	175ML	250ML
Sauvignon Blanc Sula Vineyards India	45	13
	BTL	175ML 250ML

RED

Malbec Mendoza Argentina	13	15
	175ML	250ML
Rioja Reserva Spain	12	14
	175ML	250ML
Shiraz Sula Vineyards India	45	13
	BTL	175ML 250ML

- ICED TEA -

Citrus Black tea, fresh lime juice, sugar	6	Peach Black tea, fresh lime juice, sugar, peach puree	6	Mint Black tea, fresh lime juice, sugar, mint	6
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- SOFT DRINKS & WATER -

Pepsi (330ml)	4	Diet Pepsi (330ml)	4
Fever Tree Tonic (200ml) Refreshingly Light/Mediterranean/Elderflower	3.5	Appletiser (275ml)	4
Ginger Ale (200ml)	3.5	Ginger Beer (200ml)	3.5
J2O (275ml) Apple and Mango/Apple and Raspberry Orange and Passionfruit	4	San Pellegrino (330ml) Limonata/Blood Orange	4
Fruit Juice Glass Orange/Apple/Pineapple/Cranberry/ Tomato	4	Fruit Shoot (275ml) Blackcurrant	4
Draught (500ml) Pepsi/Diet Pepsi/Lemonade	5	Water (750ML) Harrogate Spring Water	4.8 4.5 SPRK STILL

- INDIAN WHISKY -

Amrut, Bangalore, Karnataka Single Malt, ABV 46% Wonderfully layered oak, offering variations of a sweet dry theme, silky with toffee notes	7	14
	SINGLE 25ML	DOUBLE 50ML