



ZOUK
Christmas

tea bar & grill

Christmas Menu

MANCHESTER - 0161 233 1090
UNIT 5 QUADRANGLE CHESTER STREET, M1 5QS



@ZoukTeaBar



@ZoukRestaurant

WWW.ZOUKTEABAR.CO.UK

Christmas

Lunch Tiffin

£11.95

— SERVED 12-4PM —

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

Available daily throughout the month of December from 12 noon to 4pm it's the perfect option for a Christmas lunch which is great value and perfect to fit in your lunch hour.

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 popadoms and Zouk pickles to get you started.

You know it, you love it, you asked for it...
now all you need to do is sit back and enjoy!

MONDAY 27TH NOVEMBER TO SUNDAY 3RD DECEMBER

Kashmiri Lamb Kebab

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

Chicken Khabani

A deliciously hot curry with a hint of sweetness. Tender chicken is cooked with aromatic spices, fiery red chillies and apricots, then topped with potato straws

Lamb Karahi

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

Vegetarian Tiffin

Masala Mirch

Jalapeno chilli stuffed with spices, tomatoes & herbs

Palak Paneer

Spinach leaf & fenugreek cooked with paneer Asian cheese

Dal Makhani

Black lentils in a smooth and creamy sauce

MONDAY 4TH DECEMBER TO SUNDAY 10TH DECEMBER

Samosa Chaat

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

Butter Chicken

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

Lamb Laziz

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

Vegetarian Tiffin

Samosa Chaat

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

Bindi

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

Chilli Paneer

Delhi style stir fry of paneer cheese in a delicious chilli sauce



MONDAY 11TH DECEMBER TO SUNDAY 17TH DECEMBER

Chooza Chaat

Pan-fried slivers of chicken and pepper in a sizzling hot sauce

Lamb Neelgiri

Lightly spiced goan style lamb cooked in fresh coconut, curry leaves and crushed coriander seeds

Chicken Tikka Masala

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

Vegetarian Tiffin

Paneer Tikka

Char-grilled skewer of spicy Indian cheese with peppers and onions

Tarka Dall

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce

Milli Juli Sabzi

Fresh vegetables fused together in a spicy balti with herbs & spices

MONDAY 18TH DECEMBER TO SUNDAY 31ST DECEMBER

Chicken Imlee

Char-grilled succulent chicken tikka served with tangy imlee sauce

Chicken & Spinach

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

Railway Curry

A Rajasthan inspired firey lamb curry cooked on the bone using natural yogurt and both fresh green chilli and red Kashmiri chilli

Vegetarian Tiffin

Samosa Chaat

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

Gobi Mattar

Cauliflower sautéed in a delicious spiced tomato masala with peas, onions & garlic

Ramjah

Spicy kidney beans in a masala with black lentils and fresh chilli

All tiffins served with... Assortment of Festive Pickles, Popadoms, Zeera Rice and Naan Bread

Christmas

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....



£20.00

per head menu

Starters

Chicken Imlee

Char-grilled succulent chicken tikka served with tangy imlee sauce

Seekh Kebab

Juicy minced lamb kebabs with fresh ginger, spices and chilli

Paneer Tikka (v)

Skewer of onions, peppers and spicy Indian cheese cooked in a Tandoor

Mains

Chicken Tikka Masala

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

Lamb & Spinach

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

Tarka Dall (v)

Everyone's favourite dall. Tasty red lentils cooked in a spicy sauce

Served with rice and naan bread

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

£25.00

per head menu

Starters

Black Pepper Chicken Fry

Tender pieces of pan – fried chicken with crushed black pepper, fresh onions and tomatoes

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

Mains

Chicken Jalfrezi

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

Saffron Chicken

Head Chef Mangal's festive specialty, an aromatic and indulgent chicken curry cooked with cream and the world's most expensive spice!

Railway Curry

A Rajasthan inspired fiery lamb curry cooked on the bone using natural yogurt and both fresh green chilli and red Kashmiri chilli

Chilli Paneer (v)

Delhi style stir fry of paneer cheese in a delicious chilli sauce

Served with rice and naan bread

Dessert Platter



£30.00

per head menu

Starters

Spicy Prawn Pakoras

Succulent king prawns in a spicy batter

Chooza Chaat

Pan-fried slivers of chicken and pepper in a sizzling hot sauce

Chilo Kebab

Thin slices of tender lamb fillet marinated in mouth watering spices

Paneer Tikka (v)

Skewer of onions, peppers and spicy Indian cheese cooked in a Tandoor

Mains

Butter Chicken

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

Red Goan Chicken

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

Lamb Nihari


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

King Prawn & Baby Spinach

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

Served with rice and naan bread

Dessert Platter



We will try to accommodate all dietary requirements including vegan, gluten and lactose free, please contact us directly for further information on what is available.

Vegetarian Set Menu

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 your Christmas devil 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.

£18.00

per head

Starter Trio

Humous

Freshly made with chickpeas, lemon, herbs & spices, served with mini naan bread

Masala Mirch

Jalapeno chilli stuffed with herbs, spices and grated mango

Samosa Chaat

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

Mains

served as a delightful tiffin platter

Gobi Mattar

Cauliflower sautéed in a delicious spiced tomato masala with peas, onions & garlic

Tarka Dall

A mixture of lentils cooked in a delicious spicy sauce

Rajmah

Spicy kidney beans in a masala with black lentils and fresh chilli

Asian Salad

Traditional salad with tomatoes, red onions and katchcumber

Served with rice and naan bread

Add a **Dessert Platter** to this menu for **£3**



ZOUK
Christmas

Party Banquets

Christmas

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.

Desi Donuts

Scrumptious dipping donuts cooked fresh to order with chocolate dipping sauce

Chocolate Brownie

Delicious decadent chocolate brownies with a hint of cinnamon

Barfi

This most loved traditional desi sweet is a creamy Asian fudge

Drinks Packages

If you want to ensure your Christmas party has plenty of festive cheer then we have a range of drinks packages available including beers, wines and something sparkling.

Try adding fizz to your evening with a **Prosecco** reception at **£4.50 per person.**

A cool, crisp bottle of **House Wine** will be waiting at your table at **£12 per bottle.**

A Bottle of **Prosecco** to greet your guests is £15 per bottle
Get the party started with **10 x 330ml Cobra for £25**

Prices available for pre orders only.
Please email our party coordinator with an indication of your budget and preferences so we can tailor a package to suit your requirements.

Contact **Cheryl** on manchestermanager@zoukteabar.co.uk

Christmas

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 restaurants being open all day long.

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

£35.00

per head

Aperitif

Glass of prosecco

Popadoms and pickles

Appetizer

Samosa Chaat

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

Starters

Tava Lamb

Our very own invention a unique starter to share. Sizzling crispy lamb served with pickles, chutney and pancakes... eat, wrap, share!

Spicy Prawn Pakora

Delicious juicy prawns cooked in a slightly spiced batter

Mains

Chicken Berry Biryani

Basmati rice cooked using the traditional method from the Province of Sindh with potatoes, spices, garam masala and winter berries. Served with raita

Butter Chicken

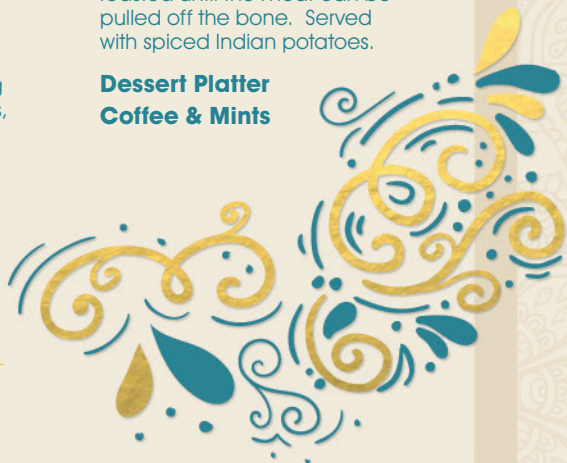
Barbecued chicken breast cooked in a buttery sauce with gentle spices & cashew nuts

Raan Roast

Leg of lamb marinated in papaya, ginger, garlic and cardamoms and then slowly roasted until the meat can be pulled off the bone. Served with spiced Indian potatoes.

Dessert Platter

Coffee & Mints



Christmas

All you'll want

ZOUK

Cookery Class



Gift Card

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 further details. It's hands on, its fun and the food is delicious! Think of how much you will benefit from their newfound curry cooking skills. If a Christmas gift they will remember for years to come.

ZOUK

Restaurant

Gift Card

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 stand-alone gift or a cheerful stocking filler.



**OPEN 7 DAYS
A WEEK
12NOON
MIDNIGHT**

SERVING LUNCH,
TEA & SUPPER

MANCHESTER

Quadrangle, Chester Street, **M1 5QS**

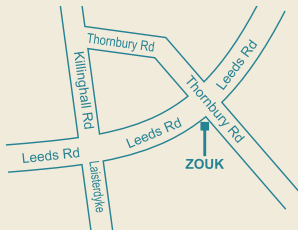
RESERVATIONS: 0161 233 1090



BRADFORD

1312 Leeds Road, **BD3 8LF**

RESERVATIONS: 01274 258 025



ZOUK
Christmas

A festive poster for Zouk Christmas. The background is a deep teal color with a subtle pattern of white stars and a large, ornate, dark teal archway. On the left side, there is a vertical border of intricate white mandala patterns. The text 'ZOUK Christmas' is written in a mix of bold, uppercase sans-serif and elegant, flowing cursive fonts in gold and white. Below the main title, 'tea bar & grill' is written in a simple, lowercase sans-serif font. The design is decorated with gold and white floral flourishes and three hanging Christmas ornaments: a large white one on the left and two smaller ones, one gold and one white, on the right.

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An optional service charge is added to all bills