Traditional Indian Breakfast

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@ZoukTeaBar @ZoukRestaurant

SAVORY PLATES

Paneer Bhuri

Stir-fried paneer with chilli and peppers Bhurji literally means scrambled and this tasty

breakfast treat is prepared this way so that the flavours of onions, peppers, tomatoes and spices mix perfectly with the paneer cheese.

Anda Bhurji £6.95

Spicy scrambled eggs

Indian style scrambled eaas, A simple and delicious breakfast served with hot buttered toast.

Masala Omelette

A delicious Indian omelette with onions, fresh green chilli, ginger, coriander and spices.

Spiced Eqqy Bread

Two slices of fresh bread dipped in spicy eggs and pan-fried. Served with spicy tomatoes on the side.

Virain Eaas & Smoked Salmon £8,95

English scrambled eggs served with fine smoked salmon and no spice.

Spiced Mushrooms on Toast (v) £6.95

Fresh seasonal mushrooms cooked with tomatoes and spices and served on toasted bread.

Spiced Keema & Anda Bhurji £9.95

A sizzling start to the day. Pan-fried spiced keema topped with scrambled eggs. Accompanied by toast and spicy tomatoes.

Bombay Baked Eggs

These moreish baked eggs are prepared with a delicious blend of tomatoes, spinach, potatoes, chilli and spices and then baked in the oven.

A Maharajas Breakfast

Scrambled or fried eggs served with seekh kebab, turkey rasher, spicy tomatoes, mushrooms, spicy baked beans and kulcha.

SANDWICHES •

Bollywood Benedict

Indian eggs Benedict with turkey rashers, sautéed spinach, poached eaa and a mash up of Hollandaise and tikka sauce. All served in a freshly toasted muffin.

Mumbai Breakfast Bun

A fried egg sandwich with chorizo and sautéed spicy potatoes served in a brioche bun.



Paya

£7.95

£7.95

£6.95

£9.95

£9.95

A traditional dish of sheep trotters cooked slowly until the meat is tender with a rich & spicy broth.

Channa Puri

The most commonly eaten breakfast in India. This is Zouk's very own version of channa puri which is chickpeas cooked in a spicy tomato masala and served with Indian fried bread.

Lamb Nihari

A traditional specialty from Lahore: slow cooked lamb fillet pieces with a thick & spicy sauce.

Sides

Spiced Tomatoes Spiced Mushrooms Spiced Baked Beans Toast Indian Kulcha Bread Avocado

SWEET DISHES

Sweet Peshwari Naan with Fruit Chaat and Yoghurt £5.95

Freshly baked sweet ndan with honey, seasonal fresh fruit and natural yoghurt.

Semolina Halwa

£7.95

£7.95

£8.95

£8,95

£9.95

£3.50

£3.50

£3.50

£2.95

£3.50

£3.50

£4.95

£4.95

£4.95

Creamy semoling cooked with flaked almonds, pistachios and raisins, infused with saffron. Served with a traditional puri.

Yoahurt and Granola with Mango

Natural yoghurt served with fresh mango, mango puree and Zouk granola.

Fruit Salad

BREAKFAST **Smoothies**

Blueberry, Banana, oat & Cinnamon Smoothie Mango, Banana & oat Smoothie

Smoothie of The Week Prepared using seasonal fruits please ask your waiter for details

GOLD ORINKS Hot & Juices

Fresh Orange Juice Cranberry Juice Grapefruit Juice Mango Lassi Virgin Mary **Bloody Mary** Mimosa Still Water Sparkling Water

DRINKS English Breakfast Tea Desi Chai Chocolate Chai Mint Tea Americano Latte

Cappuccino Espresso **Double Espresso** Mocha





