

GAZZAB EIGHT-COURSE TASTING MENU

CHEF'S SELECTION
A refined progression of contemporary Indian flavours
£69 PER PERSON
Optional curated wine pairing +£55 per person

1
Poppadom, Chaat & House Chutneys
Crisp poppadoms, spiced chaat bites and a selection of house-made chutneys.

2
Aloo Papdi Chaat
Crisp papdi, spiced potato, yoghurt, tamarind and mint chutney.

3
Lasooni Prawn with Sirka Pyaz
Garlic-marinated king prawn with tangy pickled onion.

4
Gilafi Seekh Kebab
Chargrilled spiced lamb seekh finished with peppers, onion and fresh herbs.

5
Tandoori Lobster Tail
Lobster tail marinated with aromatic spices and roasted in the tandoor.

6
Tandoori Chicken Tikka
Yoghurt and spice-marinated chicken, charred in the tandoor.

7
Malai Chicken
Tender chicken in a delicate creamy, cardamom-scented marinade.

8
Chicken Tikka Masala
Charred chicken tikka in a rich tomato, butter and fenugreek sauce.

9
Lamb Jalfrezi
Tender lamb tossed with peppers, onion, tomato and warming spices.

10
Goan Prawn Curry
King prawns in a fragrant coconut, tamarind and coastal-spice curry.

11
Malabari Sea Bass
Sea bass with coconut, curry leaves and aromatic Malabar spices.

12
Carrot Halwa
Slow-cooked carrot pudding with milk, cardamom and nuts.

13
Chocolate Brownie
Rich chocolate brownie served warm for an indulgent finish.

14
Choice of Ice Cream
A selection of seasonal ice creams chosen by the chef.

LAST ORDERS FOR THE TASTING MENU AT 8:00 PM
Please advise our team of any allergies or dietary requirements before ordering.