

GAZZAB EIGHT-COURSE TASTING MENU

VEGETARIAN EDITION

A refined progression of contemporary Indian flavours

£ 59 PER PERSON

Optional curated wine pairing +£55 per person



Poppadom, Chaat & House Chutneys

Crisp poppadoms, spiced chaat bites and a selection of house-made chutneys.



Aloo Papdi Chaat

Crisp papdi, spiced potato, yoghurt, tamarind and mint chutney.

or

Beetroot Tikki with Masala Cashew

Crisp beetroot tikki with spiced cashew and aromatic herbs.



Achari Paneer Tikka

Paneer marinated with pickling spices and charred in the tandoor.

or

Malai Broccoli

Broccoli in a delicate creamy aromatic marinade, roasted in the tandoor.



Crispy Onion Bhaji

Golden onion fritters with warming spices and a crisp finish.

or

Grilled Pineapple Chaat

Chargrilled pineapple with tangy chutneys, spices and fresh herbs.



Paneer Butter Masala

Paneer in a smooth tomato, butter and fenugreek sauce.

or

Baingan Mirchi ka Salan

Aubergine and chilli in a tangy, gently spiced nut-and-sesame sauce.



Dal Makhani

Black lentils slow-cooked with tomato, butter and aromatic spices.

or

Saag Aloo

Potato and spinach cooked with garlic, ginger and traditional spices.



Carrot Halwa

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

or

Chocolate Brownie

Rich chocolate brownie served warm for an indulgent finish.



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.