

Brunch

Savory Plates

Paneer Bhurj7.95

Stir-fried paneer with chilli and peppersBhurji 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 Bhurji6.95

Spicy scrambled eggsIndian style scrambled eggs. A simple and delicious breakfast served with hot buttered toast.

Masala Omelette7.95

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

Spiced Egggy Bread6.95

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

Virgin Eggs & Smoked Salmon8.95

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 Bhurji9.95

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

Bombay Baked Eggs 9.95

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 9.95

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

Sandwiches

Bollywood Benedict 7.95

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

Mumbai Breakfast Bun 7.95

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

Desi Classics

Paya 8.95

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

Channa Puri 8.95

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 9.95

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

Sides

- Spiced Tomatoes 3.50
- Spiced Mushrooms 3.50
- Spiced Baked Beans 3.50
- Toast 2.95
- Indian Kulcha Bread 3.50
- Avocado 3.50

Sweet Dishes

Sweet Peshwari Naan with Fruit Chaat and Yoghurt 5.95

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

Semolina Halwa 4.95

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

Yoghurt and Granola with Mango 4.95

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

Fruit Salad 4.95

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.
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- Cold Drinks & Juices

- Fresh Orange Juice
- Cranberry Juice
- Grapefruit Juice
- Mango Lassi
- Virgin Mary
- Bloody Mary
- Mimosa
- Still Water
- Sparkling Water
- Hot Drinks
 - English Breakfast Tea
 - Desi Chai
 - Chocolate Chai
 - Mint Tea
 - Americano
 - Latte
 - Cappuccino
 - Espresso
 - Double Espresso
 - Mocha