



STARTERS

| | |
|--|----|
| PAKORA - Potato & aubergine fritters fried in seasoned gram flour. (VG) | 7 |
| SAMOSAS - Stuffed with potatoes, garden peas & served on a bed of chickpeas. (V)(D)(G) | 8 |
| PAAPDI CHAAT - Spiced chickpeas, crushed paapdi, apricot tamarind, yoghurt. Finished with pomegranite. (V)(D)(G) | 8 |
| LAHORI MACHI - Cod fillets deep fried in our traditionally seasoned gram flour, served with tamarind sauce. | 10 |
| TIL MIL JHEENGA - Wild king prawns fried in tempura. Served with chilli sauce. (G)(SF) | 14 |
| KACHUMBER SALAD - Red onion cucumber & tomato, tossed with diced apple, lemon juice & black pepper. (VG) | 7 |
| MANGO SALAD - Mango, red onion, cucumber & green pepper sliced in julienne. Topped with mango dressing. (VG) | 8 |
| DAL SOUP - Yellow lentil soup cooked with a special blend of Zayna house spices. (V)(D) | 9 |
| GALOUTI KEBAB - Minced chicken thigh kebabs, infused with black cardamom & nutmeg. (Contains egg) | 10 |

BIRYANIS



| | |
|--|----|
| CHICKEN BIRYANI - Cooked with grilled chicken & traditional biryani spices. (D) | 21 |
| BIRYANI SHAH JAHANI - Lamb cubes mixed with basmati rice & traditional biryani spices. | 23 |
| JHEENGA BIRYANI - A delicious blend of juicy prawns & basmati rice. Finished with garlic & coriander. (SF) | 24 |
| BIRYANI SADA BAHAR - Basmati rice cooked with potatoes, carrots, peas and green peppers. (VG) | 18 |

All biryani's are served with raita.

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N) SHELL FISH (SF)

Please inform a member of staff for any allergies or intolerances

25 NEW QUEBEC STREET, LONDON W1H 7SF | 02077232229 | WWW.ZAYNARESTAURANT.CO.UK

  FOLLOW US: @ZAYNA.RESTAURANT

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR THE BENEFIT OF OUR STAFF

FROM THE PAN

| | |
|---|----|
| CHICKEN KARAHI - Chicken cooked in a wok with garlic, ginger, onions, tomatoes & coriander. (D)(G) | 20 |
| BUTTER CHICKEN - Murgh tikka, cooked in a clay oven and finished in a buttery tomato sauce. (D) | 22 |
| MURGH-E-SHALIMAR - Chicken cooked in a yoghurt, mint, lemon, coriander and ground almond sauce. (D)(G)(N) | 21 |
| MURGH TAKA TAK - Grilled chicken thighs, cooked with ginger tomatoes and green chillies. (D) | 22 |
| TAWA KEEMA - Hand ground mince, cooked on a griddle pan with ginger, garlic, onions & tomatoes. (D) | 24 |
| PALAK GOSHT - A blend of sauteed spinach and diced lamb, cooked with tomatoes and ginger. (D) | 25 |
| BAATI GOSHT - Diced lamb, cooked with tomatoes, onions, garlic, ginger & fenugreek leaves. (D) | 24 |
| HARISSA - A Kashmir valley delicacy. Whole mutton leg, slow cooked with, black cardamom, cinnamon and cumin. Shredded and blended with a wood pestle. Finished with onions tempered in ghee. (Contains rice flour) (D) | 26 |
| NIHARI - Braised lamb shanks, slow cooked with fennel, black pepper & bay leaf. (Available on Friday & Saturday) | 28 |
| JHEENGA BHAATI - Wild king prawns in a rich tomato based sauce cooked with ground spices. (D) (SF) | 28 |

GRILL/TANDOOR

| | STARTER | MAIN |
|--|---------|------|
| KEBAB LAJAWAB - Lamb mince mixed with onion, green chillies and coriander. | 12 | 23 |
| MURGH TIKKA - Chicken cubes marinated with traditional tandoori spices, lemon & garlic. (D) | 13 | 21 |
| MALAI BOTI - Chicken cubes marinated with cream, cardamom, black pepper and lemon. (D) | 13 | 21 |
| KASTOORI TIKKA - Cubes of chicken, marinated overnight with fresh mint, coriander & lemon. (D) | 14 | 22 |
| TANDOORI MURGH - Slow cooked chicken leg, marinated in traditional tandoori spices and lemon juice. (D) | 12 | 22 |
| ACHARI PANEER TIKKA - Paneer cubes, marinated in yoghurt, spices and mixed pickle. (D) | 15 | 22 |
| LAMB CHOPS - Lamb chops marinated overnight in ginger, garlic house blend of spices and yoghurt (D) 2 pieces. (add more for £7 each) | 15 | |
| TANDOORI SALMON - Salmon cubes, marinated in garlic, lemon juice and crushed red chillies. | 15 | 29 |
| TANDOORI JHEENGA - Wild king prawns marinated in mint, coriander, lemon juice & red chillies. (SF) 2 pieces. (add more for £7 each) | 15 | |
| MIXED GRILL SPECIAL - Lamb chops, chicken tikka and kebabs, served with a choice of dips. (D) | | 35 |

All of our grills are marinated for at least 24 hours.

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N) SHELL FISH (SF)

Please inform a member of staff for any allergies or intolerances

25 NEW QUEBEC STREET, LONDON W1H 7SF | 02077232229 | WWW.ZAYNARESTAURANT.CO.UK



FOLLOW US: @ZAYNA.RESTAURANT



VEGAN / VEGETARIAN

| | |
|---|----|
| ALOO GOBI -Potatoes and cauliflower cooked with onions & ginger. (VG) | 14 |
| BAIGAN KA BHARTA -Aubergine cooked with tomato, chopped pepper, onion & garlic. Topped with fresh coriander. (VG) | 14 |
| SHIPKETA - The Kashmiri dish combines, green peppers, carrots, peas and potatoes. A favourite market dish. (VG) | 14 |
| BHINDI KARAHAI -Fresh Okra (ladies fingers) cooked with sliced onions, green chillies and tomatoes. (VG) | 19 |
| ALOO PALAK -Fresh spinach, fenugreek and sauteed potatoes cooked with chillis and tomatoes (VG) | 14 |
| PAKORA CURRY - Pakoras cooked in a creamy yoghurt & gram flour sauce sauce with cumin and mustard seeds. (D) | 18 |
| MUTTER PANEER - Paneer cheese and garden peas, cooked in a creamy tomato sauce. (D) | 22 |
| SHAHI PALAK - Fresh spinach, cooked with fenugreek, coriander leaves and paneer. (D) | 18 |

DAL/PULSES

| | |
|---|----|
| LAHORI CHUNAI - Chickpeas cooked overnight with onion, ginger and our signature chana masala. A Zayna special. (VG) | 16 |
| TARKA DAAL - An exciting mix of moong and mansoor lentils, topped with fried onions and ginger. (VG) | 14 |
| MAA CHANA DAAL - Mix of washed urad and chickpea lentils, cooked with tomatoes, garlic, ginger and onion. (VG) | 14 |
| DAL MAKHANI -Whole urad lentils gently simmered in a creamy tomato sauce with butter and garlic. (D) | 14 |



ON THE SIDE

| RICE | | BREAD | | EXTRAS | |
|----------------|---|-------------------------|---|----------------|-----|
| BASMATI RICE | 5 | SADA NAAN (D) (G) | 4 | PLAIN POPADOM | 0.9 |
| PILAU RICE | 5 | TANDOORI ROTI (G) | 4 | SPICY POPADOM | 0.9 |
| PEAS PILAU | 7 | TANDOORI PARATHA (D)(G) | 6 | YOGHURT | 2 |
| MUSHROOM PILAU | 7 | GARLIC NAAN (D)(G) | 6 | RAITA | 3 |
| GARLIC PILAU | 7 | PESHAWARI NAAN (D)(G) | 7 | DESI SALAD | 4 |
| CHICKPEAS RICE | 7 | MINCE NAAN (D)(G) | 8 | CHUTNEY ACHAAR | 3 |
| | | CHEESE NAAN (D)(G) | 6 | CHUTNEY TRAY | 3 |

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N) SHELL FISH (SF)

Please inform a member of staff for any allergies or intolerances

25 NEW QUEBEC STREET, LONDON W1H 7SF | 02077232229 | WWW.ZAYNARESTAURANT.CO.UK

  FOLLOW US: @ZAYNA.RESTAURANT

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR THE BENEFIT OF OUR STAFF