



STARTER



PAKORA	6
<i>Deep fried potato & aubergine dumplings coated in lentil batter (VG)</i>	
SAMOSAS	7
<i>Stuffed with potatoes, garden peas, served with chickpeas. (V)(D)</i>	
PAAPDI CHAAT	7
<i>Small wheat crisps, spiced chickpeas, yoghurt, tamarind sauce & pomegranate. (V)(D)</i>	
LAHORI MACHI	8
<i>Cod fillets deep-fried in our seasoned gram flour, served with tamarind sauce.</i>	
TIL MIL JHEENGA	9
<i>King prawns coated with rice and wheat flour batter. Served with Zayna's chilli sauce. (G)</i>	
KUTCHOOMER SALAD	7
<i>An invigorating combination of diced apple, red onion, tomato & cucumber. Dressed in lemon juice and black pepper. (VG)</i>	
MANGO SALAD	7
<i>Thin sliced mango, red onion, cucumber, topped with mango dressing. (VG)</i>	
DAL SOUP	8
<i>Mixed yellow lentils soup cooked with cumin, coriander & garlic. (V) (D)</i>	

FROM THE GRILL

KEBAB LAJAWAB	9
<i>Lamb mince mixed with a special recipe of herbs, spices & fresh coriander.</i>	
KASTOORI TIKKA	9
<i>Cubes of chicken, marinated overnight with coriander, green chillies and lemon. (D)</i>	
MALAI BOTI	9
<i>Chicken cubes marinated with cream, cardamom & black pepper sauce. (D)</i>	
MURGH TIKKA	9
<i>Tender chicken marinated with traditional tandoori spices, fresh lemon & garlic. (D)</i>	
TANDOORI MURGH	10
<i>Slow cooked chicken leg marinated in yoghurt, ginger, garlic & fresh lemon juice. (D)</i>	
ACHARI PANEER TIKKA	9
<i>Paneer cubes, marinated in yoghurt, spices and mixed pickle. (D)</i>	
LAMB CHOPS	12/25
<i>lamb chops marinated overnight in fenugreek, black pepper, garlic & yoghurt (D)</i>	
TANDOORI JHEENGA	23
<i>Juicy king prawns marinated in mint, coriander, lemon juice & crushed red chillies.</i>	
TANDOORI SALMON	10/23
<i>Salmon cubes, marinated in lemon juice & crushed red chillies.</i>	
MIXED GRILL SPECIAL	29
<i>Lamb chops, chicken tikka and kebabs with a choice of dips (D)</i>	

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N)
Please inform a member of staff for any allergies or intolerances

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FROM THE PAN



- CHICKEN KARAHI 19**
Cooked in a wok with garlic, ginger, onions, tomatoes & coriander. (D)(G)
- MUKHUN MURGH 19.5**
Murgh tikka, cooked in a clay oven and finished in a mild tomato sauce (D)
- MURGH TAKA TAK 20**
Grilled chicken thighs, finished with onions, tomatoes & green chillies. (D)
- TAWA KEEMA 19**
Hand ground mince, cooked on a griddle with ginger, garlic, onions & tomatoes.
- PALAK GOSHT 20**
A blend of sauteed spinach and diced lamb cooked with tomatoes and garlic. (D)
- BAATI GOSHT 20**
Diced lamb, cooked with tomatoes, onions, garlic, ginger & fenugreek leaves. (D)
- JHEENGA BHAATI 22**
Juicy king prawns in a rich tomato based sauce with ground spices. (D)

BIRYANIS

- BIRYANI SADA BAHAR 16**
Basmati rice cooked with potatoes, carrots, peas, green peppers and cauliflower
- CHICKEN BIRYANI 19**
cooked with grilled chicken & traditional biryani spices. (D)
- BIRYANI SHAH JAHANI 20**
Lamb cubes mixed with basmati rice & traditional biryani spices.
- JHEENGA BIRYANI 24**
A delicious blend of juicy prawns & basmati rice finished with ginger, garlic & coriander.

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VEGAN

ALOO GOBI 14

Potatoes and cauliflower cooked with tomatoes & ginger.

BAIGAN KA BHARTA 14

Aubergine cooked with tomato, chopped pepper, onion & garlic. Topped with fresh coriander.

SHIPKETA 14

This kashmiri dish combines cauliflower, green peppers, carrots, garden peas and potatoes to create this favourite market dish.

LAHORI CHUNAI 16

Chickpeas cooked overnight with onion, garlic, ginger & cumin to create this famous market dish. A Zayna special.

TARKA DAL 14

An exciting mix of moor and masoor lentils, topped with a garlic & ginger sauce.

BHINDI KARAH 16

Fresh Okra (ladies fingers) cooked with sliced onions and tomatoes.

VEGETARIAN

ALOO PALAK 14

Fresh spinach leaves and sauteed potatoes cooked in ground spices. (D)

MUTTER PANEER 18

Cheese and garden peas, cooked in a creamy tomato sauce. (D)

DAL MAKHANI 20

Whole urad lentils cooked in a light creamy, onion & garlic sauce with spices, slow cooked to ensure all the flavours infuse. (D)

SIDES

RICE

BASMATI RICE	4
PILAU RICE	5
CHICKPEAS RICE	6
MUSHROOM RICE	6
PEAS PILAU	6



BREADS

SADA NAAN (D)(G)	3.5
TANDOORI ROTI (G)	3.5
PARATHA (D)(G)	4
GARLIC NAAN (D)(G)	4.5
PESHAWARI NAAN (D)(G)	4.5
MINCE NAAN (D)(G)	4.5
CHEDDAR NAAN (D)(G)	4.5

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