



## STARTERS

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PAKORA - Potato & aubergine dumplings fried in lentil batter (VG)	7
SAMOSAS - Stuffed with potatoes, garden peas, served on a bed of chickpeas. (V)(D)	8
PAAPDI CHAAT - Spiced chickpeas, crushed paapdi, tamarind sauce, yoghurt. Topped with pomegranite. (V)(D)(G)	8
LAHORI MACHI - Cod fillets deep fried in our traditionally seasoned gram flour, served with tamarind sauce.	9
TIL MIL JHEENGA - King prawns fried in tambda. Served with chilli sauce. (G)	14
KUTCHOOMER SALAD - Diced apple, red onion, tomato & cucumber. Dressed in lemon juice & black pepper. (VG)	7
MANGO SALAD - Thin sliced mango, red onion, cucumber and green pepper. Topped with mango dressing. (VG)	8
DAL SOUP - Yellow lentil soup cooked with a special blend of Zayna house spices. (V)(D)	9

## FROM THE GRILL

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	STARTER	MAIN
KEBAB LAJAWAB - Lamb mince mixed with a special recipe of ginger, garlic, spices and fresh coriander.	12	20
MURGH TIKKA - Chicken cubes marinated with traditional tandoori spices, lemon & garlic. (D)	13	19
MALAI BOTI - Chicken cubes marinated with cream, cardamom, black pepper and lemon. (D)	13	19
KASTOORI TIKKA - Cubes of chicken, marinated overnight with fresh mint, coriander & lemon. (D)	13	19
TANDOORI MURGH - Slow cooked chicken leg, marinated in traditional tandoori spices and lemon juice. (D)	10	20
ACHARI PANEER TIKKA - Paneer cubes, marinated in yoghurt, spices and mixed pickle. (D)	13	19
LAMB CHOPS - Lamb chops marinated overnight in ginger, garlic house blend of spices and yoghurt (D)	12	27
TANDOORI SALMON - Salmon cubes, marinated in garlic, lemon juice and crushed red chillies.	14	27
TANDOORI JHEENGA - Juicy king prawns marinated in mint, coriander, lemon juice & crushed red chillies.	14	28
MIXED GRILL SPECIAL - Lamb chops, chicken tikka and kebabs, served with a choice of dips. (D)		29

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

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

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ACHARI MURGH - <i>Chicken breast cooked with yoghurt, black pepper, fenugreek and mixed pickle. (D)(G)</i>	19
CHICKEN KARAHI - <i>Cooked in a wok with garlic, ginger, onions, tomatoes &amp; coriander. (D)(G)</i>	19
BUTTER CHICKEN - <i>Murgh tikka, cooked in a clay oven and finished in a mild tomato sauce. (D)</i>	20
MURGH-E-SHALIMAR - <i>Chicken cooked in yoghurt, mint, coriander and ground almond sauce. (D)(G)(N)</i>	19.5
MURGH TAKA TAK - <i>Grilled chicken thighs, cooked with ginger tomatoes and green chillies. (D)</i>	20
TAWA KEEMA - <i>Hand ground mince, cooked on a griddle pan with ginger, garlic, onions &amp; tomatoes.</i>	22
PALAK GOSHT - <i>A blend of sauteed spinach and diced lamb, cooked with tomatoes and ginger. (D)</i>	22
BAATI GOSHT - <i>Diced lamb, cooked with tomatoes, onions, garlic, ginger &amp; fenugreek leaves. (D)</i>	22
ISHTU - <i>Diced lamb braised with yoghurt, onion, garlic, ginger &amp; whole spices. (D)</i>	24
JHEENGA BHAATI - <i>Juicy king prawns in a rich tomato based sauce cooked with ground spices. (D)</i>	26
CHEFS SPECIAL - <i>A daily special, where each dish celebrates a different region of Pakistan</i>	

## BIRYANIS

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

*All biryani's are served with raita.*

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## VEGAN

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<b>ALOO GOBI</b> - Potatoes and cauliflower cooked with tomatoes & ginger.	14
<b>BAIGAN KA BHARTA</b> - Aubergine cooked with tomato, chopped pepper, onion & garlic. Topped with fresh coriander.	14
<b>SHIPKETA</b> - The Kashmiri dish combines, green peppers, carrots, peas and potatoes. A favourite market dish.	14
<b>LAHORI CHUNAI</b> - Chickpeas cooked overnight with onion, ginger & cumin to create this famous market dish. A Zayna special.	16
<b>TARKA DAAL</b> - An exciting mix of moong and mansoor lentils, topped with fried onions and ginger.	14
<b>BHINDI KARAH</b> - Fresh Okra (ladies fingers) cooked with sliced onions, green chillies and tomatoes.	18

## VEGETARIAN

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<b>ALOO PALAK</b> - Fresh spinach leaves and sauteed potatoes cooked in ground spices. (D)	14
<b>MUTTER PANEER</b> - Paneer cheese and garden peas, cooked in a creamy tomato sauce. (D)	20
<b>DAL MAKHANI</b> - Whole urad lentils cooked in a creamy tomato and ginger sauce. Slow cooked to ensure all the flavours infuse. (D)	14

## ON THE SIDE



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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	6	TANDOORI PARATHA (D)(G)	4.5	YOGHURT	2
MUSHROOM PILAU	6	GARLIC NAAN (D)(G)	5	RAITA	3
GARLIC PILAU	6	PESHAWARI NAAN (D)(G)	6	DESI SALAD	4
CHICKPEAS RICE	6	MINCE NAAN (D)(G)	6	ONION SALAD	2.5
		CHEESE NAAN (D)(G)	6	CHUTNEY ACHAAR	3
				CHUTNEY TRAY	3

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