



## FOOD MENU

### STARTERS

<b>PAKORAS</b>	<b>£6.00</b>
<i>Deep fried potato &amp; aubergine dumplings coated in lentil batter. (VG)</i>	
<b>SAMOSAS</b>	<b>£7.00</b>
<i>Stuffed with potatoes, garden peas, served with chickpeas. (V)</i>	
<b>PAAPDI CHANAA CHAAT</b>	<b>£7.00</b>
<i>Small wheat crisps, spiced chickpeas, yoghurt, tamarind sauce and pomegranate (V) (D)</i>	
<b>TIL MIL JHEENGA</b>	<b>£9.00</b>
<i>King prawns coated with rice and wheat flour batter served with Zayna's chilli sauce.</i>	
<b>KUTCHOOMER SALAD</b>	<b>£7.00</b>
<i>An invigorating combination of diced apple, red onion, tomato and cucumber finished with a hint of chopped coriander and a squeeze of lemon. (VG)</i>	
<b>MANGO SALAD</b>	<b>£7.00</b>
<i>Thin sliced mango, red onion, cucumber &amp; coriander glazed with a passionfruit &amp; mango dressing. (VG)</i>	
<b>DAL SOUP</b>	<b>£8.00</b>
<i>Mixed yellow lentils soup cooked with cumin, coriander &amp; garlic. (V) (D)</i>	



### GRILLS

<b>KEBAB LAJAWAB</b>	<b>£9.00</b>
<i>Lamb mince mixed with a special recipe of herbs, spices &amp; fresh coriander. (2 pieces)</i>	
<b>KASTOORI TIKKA</b>	<b>£9.00</b>
<i>Cubes of chicken marinated overnight with coriander, green chillies and lemon. (D)</i>	
<b>MALAI BOTI</b>	<b>£9.00</b>
<i>Chicken cubes marinated with cream, cardamom &amp; black pepper sauce. (D)</i>	
<b>MURGH TIKKA</b>	<b>£9.00</b>
<i>Tender chicken marinated with traditional tandoori spices, fresh lemon &amp; garlic. (D)</i>	
<b>TANDOORI MURGH</b>	<b>£10.00</b>
<i>Slow cooked chicken leg marinated in yoghurt, ginger, garlic &amp; fresh lemon juice. (D)</i>	
<b>ACHARI PANEER TIKKA</b>	<b>£9.00</b>
<i>Paneer cubes, marinated in yoghurt, spices &amp; mixed pickle. (D)</i>	
<b>LAMB CHOPS</b>	<b>£12/25.00</b>
<i>Lamb chops marinated overnight in a fenugreek, black pepper &amp; garlic based yoghurt sauce. (D)</i>	
<b>TANDOORI JHEENGA</b>	<b>£23.00</b>
<i>Juicy king prawns, marinated in mint, coriander, lemon &amp; chillies (D)</i>	
<b>TANDOORI SALMON</b>	<b>£10/23.00</b>
<i>Salmon cubes, marinated in lemon juice and crushed red chillies (D)</i>	
<b>MIXED GRILL SPECIAL</b>	<b>£29.00</b>
<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.

25 New Quebec Street London, W1H 7SF | 02077232229 | [www.zaynarestaurant.co.uk](http://www.zaynarestaurant.co.uk)

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## FOOD MENU

### FROM THE PAN

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**CHICKEN KARAHI** £19.00

*Cooked in a wok with garlic, ginger, onions, tomatoes & coriander. (G)*

**MUKHUN MURGH** £19.50

*Murgh tikka, cooked in a clay oven and finished in a mild tomato sauce (D)*

**MURGH TAKA TAK** £20.00

*Grilled chicken thighs, finished with onions, tomatoes & green chillies. (D)*

**BAATI GOSHT** £20.00

*Diced lamb cooked with tomatoes, onions, garlic, ginger & fenugreek leaves.*

**JHEENGA BHAATI** £22.00

*Juicy king prawns in a rich tomato based sauce infused with ground spices .*

### BIRYANIS

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**BIRYANI SADA BHAAR** £16.00

*Basmati rice cooked with potatoes, carrots, peas, cauliflower, with onion, ginger and peppers.*

**CHICKEN BIRYANI** £19.00

*Cooked with grilled chicken & traditional biryani spices. (D)*

**BIRYANI SHAH JAHANI** £20.00

*Lamb cubes mixed with basmati rice & traditional biryani spices.*



**JHEENGA BIRYANI** £24.00

*A delicious blend of juicy prawns & basmati rice finished with ginger, garlic & fresh coriander.*

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### VEGAN

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**ALOO GOBHI** £14.00

Potatoes & cauliflower cooked with tomatoes & ginger.

**SHIPKETA** £14.00

This Kashmiri dish combines cauliflower, green peppers carrots, garden peas & potatoes to create one of the most popular dishes.

**LAHORI CHUNAY** £14.00

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

**TARKA DAL** £14.00

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

**BHINDI KARAH** £14.00

Fresh okra (ladies fingers), cooked with sliced onions & tomatoes.

**BAIGAN KA BHARTA** £14.00

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

### VEGETARIAN

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**ALOO PALAK** £14.00

Fresh spinach leaves & sautéed potatoes cooked in ground spices. (D)

**MUTTER PANEER** £18.00

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

**DAL MAKHANI** £14.00

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

### SIDES

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#### RICE

**BASMATI RICE** £4.00

**PILAU RICE** £5.00

#### BREADS

**TANDOORI ROTI (G)** £3.50

**TANDOORI PARATHA (D) (G)** £3.50

**SADA NAAN (D) (G)** £4.00

**GARLIC NAAN** £4.50

**PESHAWARI NAAN** £4.50



**MINCE NAAN** £4.50

**CHEDDAR NAAN** £4.50

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