

## STARTERS

**Onion Bhaji** (Classic onion fritters)  **£3.50**

**Haryali Chicken Tikka**  **£4.50**

Marinated in yogurt, mint, coriander & green chilli cooked in the tandoor.

**Aloo Chat**  **£3.95**

A delicious blend of diced, cooked potatoes, fresh tomatoes and cucumbers marinated in spices.

**Prawn Cocktail** **£3.95**

**Samosa** (Vegetable, chicken or meat) **£3.50**

Fillo pastry filled with seasonal vegetables or spicy mince meat.

**Chicken or Lamb Tikka** **£3.95**

**Duck Tikka** **£5.50**

Boneless chicken, lamb or duck marinated in yogurt, spices, garlic, green chilli & fresh coriander, cooked in the charcoal tandoor.

**Sheek Kebab** (Minced lamb) **£3.95**

With fresh herbs & variety of aromatic spices, onion & peppers.

**Assorted Indian** **£5.50**

Chicken tikka, sheek kebab, onion bhaji.

**Malai Lamb Chops** **£5.50**

Lamb chops in a marinade of home-made cream cheese & spices.

**Shahi King Prawns** (2 pc) **£7.95**

Marinated with fresh green herbs & spices, cooked in tandoor with tomato & pepper.

**King Prawn Poori** **£7.95**

**Prawn Poori** **£6.50**

North Indian style prawns wrapped in a poori.

**King Prawn Butterfly** **£4.95**

## FISH STARTERS

**Fish Kebab** **£4.50**

**Salmon Tikka** (With peppers, onions & tomato) **£5.50**

## TANDOORI SPECIALITIES

Served with salad and mint sauce.

**Chicken or Lamb Tikka** **£7.95**

**Duck Tikka** **£10.50**

Boneless chicken, lamb or duck marinated in yogurt, spices, garlic, green chilli & fresh coriander, cooked in the charcoal tandoor.

**Tandoori Chicken** (On the bone) **£7.95**

Half tender chicken marinated in yogurt & spices.

**Shashlick** **£9.50**

Chicken or lamb, peppers, onion & tomatoes grilled in tandoor.

**Moducash Chicken or Lamb**  **£9.50**

Delicately mild, cooked with cashew nuts & honey.

**Malai Lamb Chops** **£10.95**

Tender lamb in a marinade of homemade cream cheese & spices.

**Mixed Grill** (Served with salad) **£12.95**

Chicken & lamb tikka, tandoori chicken, sheek kebab & nan.

**Nawabi Tandoor Chicken** (Sweet, sour & hot)  **£9.50**

Delicately spiced chicken off the bone in green chilli, rainbow of peppers finished with sweet chilli sauce and lime juice.

**Paneer Shashlick**  **£9.50**

Pieces of cheese marinated in freshly ground aromatic herbs and spices, barbecued with onions, capsicums and tomatoes.

**Ajwani Salmon** **£10.95**

Ajwani (carom seeds) flavoured salmon, chargrilled in the tandoor.

**Tandoori King Prawn** (4 pc) **£14.95**

Marinated with fresh green herbs & spices, cooked in tandoor.

**Tandoori Seabass** (As available) **£10.95**

Marinated with fresh herbs, peppers, onions & tomatoes grilled in the tandoor.

## ZARA PARTY SPECIAL

24 hours notice required.

**Kurzi Lamb** (Serves 4. Whole leg of lamb) **£79.95**

**Kurzi Murgh** (Serves 2. Whole chicken) **£49.95**

## HOUSE SPECIALITIES

<b>Tikka Masala Chicken or Lamb</b> 	<b>£7.95</b>
National dish that needs no introduction.	
<b>Pasanda Chicken or Lamb</b> 	<b>£8.95</b>
Mild dish prepared with almond, pistachio and cream.	
<b>Kurzi Lamb</b>	<b>£12.95</b>
Lamb shank covered with minced lamb and baby potatoes.	
<b>Goan Lamb Shank</b>	<b>£12.95</b>
A supreme cut given the traditional goan treatment, full of flavour, cooked with tomatoes and coriander.	
<b>Wild Duck Breast</b>	<b>£10.95</b>
A succulent breast of roast barbury duck in rich masala of tomato and mango.	
<b>Lamb Chop Special</b>	<b>£11.95</b>
Tandoori lamb chop cooked in goan sauce, hot and spicy.	
<b>Jall Masala Chicken or Lamb</b> 	<b>£7.95</b>
<b>King Prawn</b> 	<b>£11.95</b>
Our unique masala cooked with green chilli.	
<b>Pathila Chicken or Lamb</b> 	<b>£7.95</b>
<b>Pathila; King Prawn or Duck</b> 	<b>£11.95</b>
Well spiced, marinated with our fresh ground spice and cooked in medium juicy thick sauce in the pathil with garlic and tamarind.	
<b>Chicken or Lamb Tikka Rezala</b> 	<b>£7.95</b>
Cooked with onion, peppers & tomatoes, bhuna style.	
<b>Jinga Korai Marachi</b> (King prawn)	<b>£12.95</b>
Cooked with ginger, garlic and tomato.	
<b>Lamb Guarka</b> (Nepalese dish) 	<b>£8.95</b>
Cooked using 10 different fresh ingredients & spices. A medium dish made with own recipe.	
<b>Chicken Jaipuri</b>	<b>£8.95</b>
Authentic mogul dish cooked using 8 different fresh ingredients and spices. Own recipe (mild).	
<b>Chicken Al Badami</b> 	<b>£8.95</b>
Favourite dish of emperor Babor. Mango flavoured curry, cooked with nuts, spices, herbs and finished with cream. (Mild)	
<b>Chettinad Chicken or Lamb</b> 	<b>£8.95</b>
Cooked in a hot sauce with ginger, garlic, coconut & aromatic dried spices. A delicacy of the chettinad region of Tamil Nadu state in South India.	
<b>Kali Mirch Masala</b> (Chicken or Lamb) 	<b>£8.95</b>
Cooked with ground black pepper, fresh green peppers, sliced onions garnished with oyster sauce.	
<b>Paneer Makni</b> (Indian cheese)	<b>£8.95</b>
Simmered in ginger, garlic, fenugreek, flavoured in tomato, in a creamy sauce.	

Please ask for  
our daily specials

<b>Paneer Peppers</b>	<b>£8.95</b>
A dry dish using fresh peppers mixed with our distinctive masala (spices) cooked before paneer is added.	
<b>Baingan Masala</b>	<b>£7.50</b>
A dry dish which includes sliced aubergine cooked in a karahi added with herbs and spices to boot.	
<b>Chana Aloo</b>	<b>£7.50</b>
Fresh farm potatoes cut into bite size portion, added to our special Madras style chick peas curry.	
<b>Aloo Baingan</b> (Aubergine and potato)	<b>£7.50</b>
<b>Chicken Kebab Masala</b>	<b>£9.95</b>
Our own spices added to chicken mince for that distinctive Punjabi taste, rolled into finger length kebab & cooked in a thick cream curry sauce.	
<b>Fish Masala Curry</b>	<b>£10.95</b>
Current fish of the week marinated overnight using tandoori spice mixture before being cooked in rich curry sauce.	
<b>Salmon Peri Peri</b> (As available) 	<b>£10.95</b>
Cooked bhuna style. Medium hot.	
<b>Fish Special</b> (Bangladeshi white tilapia fish)	<b>£10.95</b>
Cooked with onion, mustard, garlic and 10 different spices - full of flavour (medium).	
<b>BALTI SPECIALITIES</b>	
Highly recommended by the chef. These are spice dishes, individually prepared with fresh ingredients and thoroughly blended mixtures of authentic spices. Balties are cooked in a balti pan - a fascinating utensil - which locks in the aromatic flavour. Served with nan bread.	
<b>Chicken or Lamb</b>	<b>£9.95</b>
<b>Tikka Chicken or Lamb</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£12.95</b>
<b>Vegetable &amp; Mushroom</b> 	<b>£8.95</b>

## TRADITIONAL DISHES

	VEG 	CHICKEN	LAMB	PRAWN	KING PRAWN
<b>Korma</b>  A dish with coconut and kashmiri herbs, cooked in a very mild spice. Recipe of the Mogul.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Kashmiri</b>  Cooked with coconut, almond and lychees.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Bhuna</b> Aromatic curry made with a blend of 21 sun dried spices and finely chopped onion and tomatoes, in a fairly dry texture.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Rogon Josh</b> Aromatic curry made with fresh herbs, coriander and other sun dried spices, flavoured with fresh tomatoes & worcestershire sauce.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Dopiaza</b> Literally means onion used twice in the cooking process. A recipe from one of the mansi family of bogra.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Sagwala</b> A dish cooked with spinach & mixed spice. Fairly dry texture.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Curries</b> Basic dishes cooked with gravy and medium spices.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Madras</b>   Cooked in gravy, slightly sour with hot spices.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Vindaloo</b>    Cooked with potatoes, served with very hot gravy.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Pathia</b>  An exotic balance of sweet & sour. Hot, garnished with onion, in a thick sauce.	£6.50	£6.95	£7.50	£8.95	£10.95
<b>Dhansak</b>  An exotic balance of sweet and sour. Hot, with added lentils, in a thick sauce.	£6.50	£6.95	£7.50	£8.95	£10.95

**ALL THE ABOVE DISHES CAN BE PREPARED WITH CHICKEN OR LAMB TIKKA FOR AN EXTRA £1.00**

### BIRYANI

Consists of basmati rice, fried, mixed with spices & herbs, garnished with sultanas & almonds. Served with a vegetable curry.

Chicken or Lamb	£9.95
Prawn	£10.95
King Prawn	£12.95
Vegetable 	£8.95
Zara Biryani	£12.95

### KORAH

A dish well known in the valley of Indua. Made with cubes of onion, green pepper, tomatoes, coriander, medium spice in thick sauce.

Tikka Chicken or Lamb	£8.50
Prawn	£9.95
King Prawn	£11.95
Vegetable & Mushroom 	£6.95

## BENGALI JALFREZI 🍴🍴

A dish founded by the people of Bengal. Cooked with sliced onion, green pepper & green chillies, fresh coriander. Fairly hot in thick sauce.

<b>Tikka Chicken or Lamb</b>	<b>£8.50</b>
<b>Prawn</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Vegetable &amp; Mushroom</b> 🍃	<b>£6.95</b>
<b>Fish</b>	<b>£11.95</b>

## VEGETABLE SIDE DISHES 🍃

All of these dishes are cooked in low-cholesterol vegetable oil & with finely chopped onions, green pepper, with medium spice.

<b>Vegetable Curry</b> (In medium spices with gravy)	<b>£3.50</b>
<b>Mushroom Bhajee</b>	<b>£3.50</b>
<b>Bombay Aloo</b> (Potatoes)	<b>£3.50</b>
<b>Cauliflower Bhajee</b>	<b>£3.95</b>
<b>Aloo Gobi</b> (Potatoes and cauliflower)	<b>£3.95</b>
<b>Bhindi Bhajee</b> (Okra)	<b>£3.95</b>
<b>Brinjal Bhajee</b> (Aubergine)	<b>£3.95</b>
<b>Chana Masala</b> (Chick peas)	<b>£3.50</b>
<b>Saag Bhajee</b> (Fresh spinach)	<b>£3.50</b>
<b>Saag Paneer</b> 🍷	<b>£4.50</b>
<b>Matar Paneer</b> 🍷	<b>£4.50</b>
Homemade cheese with peas, mild.	
<b>Saag Aloo</b> (Spinach and potato)	<b>£3.50</b>
<b>Tarka Dall</b> (Lentil flavoured with garlic)	<b>£3.50</b>
<b>Dall Masala</b>	<b>£3.75</b>
Lentils cooked in medium bhuna spice.	
<b>Begun Tomato</b>	<b>£3.95</b>
Aubergine cooked with tomato in a very thick medium sauce (recommended by our chef, a companion for most tandoori dishes).	
<b>Chana Dall</b> (Chick pea with lentil)	<b>£3.75</b>

## SUNDRIES

<b>Nan</b> (Leavened bread)	<b>£2.75</b>
<b>Peshwari Nan</b> (Prepared with oriental nuts & fruits)	<b>£2.95</b>
<b>Stuffed Nan</b>	<b>£2.95</b>
Stuffed with spices, mashed potato and vegetables.	
<b>Keema Nan</b> (Stuffed with minced meat)	<b>£2.95</b>
<b>Garlic Nan</b>	<b>£2.95</b>
<b>Paratha</b> 🍃	<b>£2.95</b>
A bread made from brown wheat and shallow fried.	
<b>Stuffed Paratha</b> (Stuffed with vegetables) 🍃	<b>£3.50</b>
<b>Chapati</b> (Soft thin Indian baked bread) 🍃	<b>£1.95</b>
<b>Puri</b> (Thin fried bread) 🍃	<b>£1.95</b>
<b>Raitha</b> (Onion or cucumber)	<b>£1.95</b>
<b>Chips</b>	<b>£3.50</b>
<b>Green Salad</b>	<b>£2.95</b>
<b>Papadom</b> (Plain or spicy)	<b>£0.70</b>
<b>Chutney</b> (Per dip)	<b>£0.70</b>
<b>Indian Salad</b> 🍴🍴	<b>£2.95</b>
Onion, cucumber, tomato and green chillies.	

## RICE DISHES

<b>Zara Special Rice</b> (Mince lamb & prawn)	<b>£5.50</b>
<b>Mushroom Fried Rice</b> (Cooked with basmati rice)	<b>£3.75</b>
<b>Special Fried Rice</b>	<b>£3.75</b>
Cooked with egg, peas and basmati rice.	
<b>Lime Fried Rice</b> (With chick peas)	<b>£3.75</b>
<b>Onion Fried Rice</b>	<b>£3.75</b>
<b>Pilau Rice</b>	<b>£2.75</b>
Basmati rice cooked with saffron, dairy products & aromatic spices.	
<b>Boiled Rice</b>	<b>£2.75</b>



# Please ask for our daily specials

Specialising in outside catering for all your needs

- **WEDDINGS • OFFICE PARTIES**
- **BIRTHDAYS • RESTAURANT HIRE**

Finger Buffets & Cold Buffets also available,  
please enquire



## LEGENDS

Fairly Hot 🌶️ Hot 🌶️🌶️ Very Hot 🌶️🌶️🌶️ Spicy 🍷

**DISHES CAN BE MADE MILDOR HOTTER ACCORDING TO TASTE**

Traces of Nuts 🌰 Suitable for Vegetarians 🌱

### PLEASE NOTE

1. If the dish you require is not listed we will gladly prepare it specially for you.
2. If you have any dietary restrictions, eg, nuts, dairy products etc, please inform us.
3. Take-away orders are packaged in special hygienic catering containers with care and ample portions.
4. Online reservation system available, visit our website for more information.
5. Ample parking facilities
6. Management reserves the right to refuse service

