

## STARTERS

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

**Aloo Chat**  £3.75

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

**Chicken Chat** £3.95

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

Fillo pastry filled with seasonal vegetables or spicy mincemeat

**Chicken or Lamb Tikka** £4.25

**Duck Tikka** £5.25

Marinated in yoghurt, spices, garlic, green chilli and fresh coriander, and cooked in the charcoal tandoor

**Sheek Kebab** £4.25

Minced lamb infused with fresh herbs and variety of aromatic spices, onion and peppers

**Assorted Indian** £5.25

Chicken tikka, sheek kebab & onion bhaji

## FISH STARTERS

**Salmon Tikka** £6.95

**Shahi King Prawns** £7.95

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

**King Prawn Poori** £7.95

**Prawn Poori** £6.50

North Indian style prawns wrapped in a poori

## TANDOORI SPECIALITIES

Served with salad & mint sauce

**Chicken or Lamb Tikka** £7.95

**Duck Tikka** £9.95

Marinated in yoghurt, spices, garlic, green chilli and fresh coriander, and cooked in the charcoal tandoor

**Tandoori Chicken** £7.95

Half tender chicken marinated in yoghurt & spices on the bone

**Shashlick** £9.50

Chicken or Lamb, peppers, onions and tomatoes subtly spiced and slow cooked in the tandoor

**Jafrani Chicken or Lamb** £9.95

**Jafrani King Prawn** £14.95

Barbecued with onion, pepper & tomato. Served with chef's special sauce

**Moducash Chicken or Lamb**  £9.95

Delicately mild, combination of chicken or lamb, cashew nuts & honey

**Tandoori King Prawn** £14.25

Marinated with fresh green herbs & spices, and cooked in the tandoor

**Mixed Grill** £12.95

Chicken and lamb tikka, tandoori chicken, seekh kebab, nan

**Paneer Shashlick**  £10.95

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

**Ajwani Salmon** £12.95

Ajwani flavoured chunk of salmon, char grilled on the tandoor



## LEGENDS

Fairly Hot  Hot  Very Hot  Spicy 

DISHES CAN BE MADE MILDER OR HOTTER ACCORDING TO TASTE

Traces of Nuts  Suitable for Vegetarians 

## HOUSE SPECIALITIES

<b>Chicken or Lamb Green Masala</b>	<b>£8.95</b>
<b>King Prawn</b> Cooked with fresh herbs, ginger, garlic, coriander and peppers, medium spiced in a thick sauce.	<b>£13.95</b>
<b>Tikka Massala Chicken or Lamb</b> 	<b>£8.95</b>
<b>King Prawn</b>  National dish that needs no introduction	<b>£13.95</b>
<b>Makhani Chicken or Lamb</b>	<b>£8.95</b>
<b>King Prawn</b> With fresh tomato & butter, rich and creamy	<b>£13.95</b>
<b>Pasanda Chicken or Lamb</b> 	<b>£8.95</b>
Mild dish prepared with almond & pistachio cream	
<b>Beef Laziz</b>	<b>£11.95</b>
Cooked with shallot, medium spice, fairly dry	
<b>Kurzi Shank</b>	<b>£14.95</b>
Lamb shank covered with minced lamb and baby potatoes	
<b>Goan Lamb Shank</b>	<b>£14.95</b>
A supreme cut given the traditional Goan treatment, full of flavour, cooked with tomatoes and coriander	
<b>Wild Duck Breast</b>	<b>£11.95</b>
A succulent breast of roast barbury duck in rich massala of tomato & mango	
<b>Jall Masala Chicken or Lamb</b>  	<b>£8.95</b>
<b>King Prawn</b>   Our unique massala cooked with green chilli	<b>£13.95</b>
<b>Pathila Chicken or Lamb</b> 	<b>£8.95</b>
<b>King Prawn</b>  Well spiced, marinated with our fresh ground spice & cooked in medium juicy thick sauce in the pathil with garlic & tamarind	<b>£13.95</b>
<b>Chicken or Lamb Tikka Rezala</b>  	<b>£8.95</b>
<b>King Prawn</b>   Cooked with onion, peppers & tomatos. Bhuna style	<b>£13.95</b>
<b>Lamb Gurkha</b> (Nepalese Dish)	<b>£9.50</b>
Cooked using 10 different fresh ingredients & spices. A medium dish made with own recipe.	
<b>Chicken Jaipuri</b>	<b>£9.50</b>
Authentic Maughol dish cooked with onion, yogurt, jeera, coriander, tomato, fresh herbs, cream. mild and sweet	
<b>Chicken Al Badami</b>  (favourite dish of Emperor Babor)	<b>£9.50</b>
Mango flavoured curry, cooked with nuts, spices, herbs & finished with cream. Chicken off the bone.	

**Please Note:** All House Specialities are available with Beef or Duck for **£11.95** or Fish for **£12.95**

## FISH SPECIALITIES


(All fish dishes are prepared in Zara's own fish sauce)

<b>Tangy Ayre</b>	<b>£13.95</b>
Cooked bhuna style. Medium hot	
<b>Fish Special</b> (Bangladeshi White Tilapia Fish)	<b>£12.95</b>
Cooked with onion, mustard, garlic & 10 different spices - full of juice flavour (medium)	
<b>Shorisha Sea Bass</b>	<b>£14.95</b>
<b>Ayre</b> (Bengal Fresh Water Fish)	<b>£12.95</b>
Cooked in thick onion, herbs & spice sauce, garnished with fresh tomato & coriander.	

**Please Note:** Fish dishes may contain bones


## BALTI SPECIALITIES

Highly recommended by the chef. These are sizzling 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>£10.50</b>
<b>Tikka Chicken or Lamb</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£13.95</b>
<b>Tandoori King Prawn</b>	<b>£14.95</b>
<b>Vegetable &amp; Mushroom</b> 	<b>£9.95</b>
<b>Beef or Duck</b>	<b>£12.95</b>


## BIRYANI

Consists of Basmati rice, fried, mixed with spices and herbs, garnished with sultanas and almonds, and served with a vegetable curry.

<b>Chicken or Lamb</b>	<b>£10.50</b>
<b>Tikka Chicken or Lamb</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£13.95</b>
<b>Tandoori King Prawn</b>	<b>£14.95</b>
<b>Vegetable &amp; Mushroom</b> 	<b>£9.95</b>
<b>Zara Biryani</b>	<b>£12.95</b>
With chicken, prawn & lamb mixed together.	
<b>Beef or Duck Biryani</b>	<b>£12.95</b>


## KORAH

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

Chicken or Lamb	£8.95
Prawn	£9.95
King Prawn	£12.95
Tandoori King Prawn	£13.95
Vegetable & Mushroom 	£7.95
Beef or Duck	£11.95

## BENGALI JALFREZI


A 7th Century dish founded by the people of Bengal. Cooked with sliced onion, green pepper and green chillies, fresh coriander. Fairly hot in thick sauce.

Chicken or Lamb	£8.95
Prawn	£9.95
King Prawn	£12.95
Tandoori King Prawn	£13.95
Vegetable & Mushroom 	£7.95
Beef or Duck	£11.95
Salmon Jalfrezi	£13.95

## TRADITIONAL DISHES

### KORMA


A dish with coconut and kashmiri herbs, cooked in a very mild spice. Recipe of the Mogul.

Vegetable & Mushroom 	£6.50
Chicken	£7.50
Lamb	£7.50
Prawn	£8.95
King Prawn	£12.50
Beef or Duck	£11.50

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

### KASHMIRI


Cooked with coconut, almond and lychees.

Vegetable & Mushroom 	£6.50
Chicken	£7.50
Lamb	£7.50
Prawn	£8.95
King Prawn	£12.50
Beef or Duck	£11.50

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

### BHUNA


Aromatic curry made with a blend of 21 sun dried spices and finely chopped onion and tomatoes, in a fairly dry texture.

Vegetable & Mushroom 	£6.50
Chicken	£7.50
Lamb	£7.50
Prawn	£8.95
King Prawn	£12.50
Beef or Duck	£11.50

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## ROGON JOSH


Aromatic curry made with fresh herbs, coriander and other sun dried spices, flavoured with fresh tomatoes & worcestershire sauce.

Vegetable & Mushroom 	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£9.50
King Prawn	£12.95
Beef or Duck	£11.95

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## SAGWALA


A dish cooked with spinach & mixed spice. Fairly dry texture.

Vegetable & Mushroom 	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£9.50
King Prawn	£12.95
Beef or Duck	£11.95

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## CURRIES


Basic dishes cooked with gravy and medium spices.

Vegetable & Mushroom 	£6.50
Chicken	£7.50
Lamb	£7.50
Prawn	£8.95
King Prawn	£12.50
Beef or Duck	£11.50

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## MADRAS


Cooked in gravy, slightly sour with hot spices.

Vegetable & Mushroom 	£6.50
Chicken	£7.50
Lamb	£7.50
Prawn	£8.95
King Prawn	£12.50
Beef or Duck	£11.50

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## VINDALOO

Cooked with potatoes, served with very hot gravy.

Vegetable & Mushroom 	£6.50
Chicken	£7.50
Lamb	£7.50
Prawn	£8.95
King Prawn	£12.50
Beef or Duck	£11.50

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## PATHIA

An exotic balance of sweet & sour. Hot, garnished with onion, green pepper & a touch of almond in a thick sauce.

<b>Vegetable &amp; Mushroom</b> <span>▼</span>	£6.95
<b>Chicken</b>	£7.95
<b>Lamb</b>	£7.95
<b>Prawn</b>	£9.50
<b>King Prawn</b>	£12.95
<b>Beef or Duck</b>	£11.95

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## DHANSAK

An exotic balance of sweet and sour. Hot, with added lentils, in a thick sauce.

<b>Vegetable &amp; Mushroom</b> <span>▼</span>	£6.95
<b>Chicken</b>	£7.95
<b>Lamb</b>	£7.95
<b>Prawn</b>	£9.50
<b>King Prawn</b>	£12.95
<b>Beef or Duck</b>	£11.95

Add £1.00 extra for Chicken or Lamb Tikka options. With Fish for £12.95.

## VEGETABLE SIDE DISHES ▼

All of these dishes are cooked in a low cholesterol vegetable oil and with finely chopped onion, cooked with medium spice.

<b>Vegetable Curry</b>	£3.75
Cooked in medium spices with gravy	
<b>Mushroom Bhajee</b>	£3.75
<b>Bombay Aloo</b> (potatoes)	£3.75
<b>Cauliflower Bhajee</b>	£3.75
<b>Aloo Gobi</b> potatoes and cauliflower	£3.75
<b>Bindi Bhajee</b> okra	£3.75
<b>Brinjal Bhajee</b> aubergine	£3.75
<b>Chana Masalla</b> cooked with chick peas	£3.75
<b>Saag Bhajee</b> fresh spinach	£3.75
<b>Saag Panir</b> spinach cooked with cheese, mild	£4.25
<b>Motor Panir</b> home made cheese with peas, mild	£4.25
<b>Saag Aloo</b> spinach cooked with potatoes	£3.75
<b>Tarka Dal</b> lentil flavoured with garlic	£3.75

## SUNDRIES

<b>Nan</b> special leavened bread	£2.75
<b>Peshwari Nan</b> with oriental nuts and fruits	£3.25
<b>Keema Nan</b> freshly baked with minced meat	£3.25
<b>Garlic Nan</b>	£3.25
<b>Paratha</b> made from brown wheat & shallow fried	£3.25
<b>Stuffed Paratha</b> stuffed with vegetables	£3.50
<b>Chapati</b>	£2.25
<b>Raitha</b> (onion or cucumber)	£2.25
<b>Chips</b>	£4.25
<b>Green Salad</b>	£3.25
<b>Papadam</b> plain or spiced	£0.50
<b>Chutney</b>	£0.50

## RICE DISHES

<b>Mushroom Fried Rice</b> with Basmati rice	£3.75
<b>Special Fried Rice</b>	£3.75
Cooked with egg, peas and Basmati rice	
<b>Lime Fried Rice</b> with chick peas	£3.75
<b>Pilau Rice</b>	£3.25
Basmati rice cooked with saffron, dairy products & aromatic spices	
<b>Boiled Rice</b>	£2.95

### PLEASE NOTE:

1. We do not accept cheque
2. If the dish you require is not listed we will gladly prepare it specially for you
3. If you have any dietary restrictions, e.g. nuts, dairy products, etc. please inform us
4. Take-away orders are packaged in special hygienic catering containers with care and ample portions
5. Management reserves the right to refuse service