

Starters

Pakorras	£4.75
Potato, aubergine & coriander mixed together in freshly prepared flour batter made from ground moong & masoor lentils.	
Samosas	£5.75
Freshly prepared pastry wrapped round garden peas, herbs & potato chunks or mince lamb. This popular Indian dish is served with a Zayna special chickpea sauce.	
Papdi Chanaa Chaat	£5.75
Small wheat crisps, spiced chickpeas, yoghurt & tamarind sauce with a sprinkling of fresh pomegranate, Experience eating the Indian way.	
Til Mil Jheenga	£7.00
King Prawns coated with rice and wheat flour batter served with Zayna's chilli sauce.	
Lahori Macchi	£6.50
Freshly caught cod fillets deep fried in a gram flour batter.	
Kutchoomer Salad	£5.00
An invigorating combination of diced apple, red onion, tomato & cucumber finished with a sprinkling of chopped coriander and a squeeze of lemon.	
Mango Salad	£5.75
Thin sliced mango, red onion, cucumber & coriander topped with a passion fruit sauce.	
Dal Shorba	£5.25
Mixed yellow lentils soup cooked with cumin, coriander & garlic.	

*All our spices are ground in house – Dining the Zayna Way

From the Grill

Raishmi Kebab	Starter	£7.00
Skewered minced chicken mixed together with butter, garlic, black pepper & freshly squeezed lemon juice.		
Kebab Lajawab	Starter	£8.00
Lamb mince treated with a special recipe of herbs, spices & fresh coriander.		
Karari Macchi	Starter	£8.00
Cubes Of salmon Marinated with Garlic, lemon and crushed red Chillies.		
Kastoori Tikka	Starter	£7.50
Cubes of chicken Brest marinated overnight with Mint, Coriander Green chillies, and lemon.		
Malai Boti	Starter	£7.50
Chicken cubes marinated with cream, cardamom & black pepper sauce.		
Murgh Tikka	Starter	£7.50
Tender chicken marinated in a beautiful buttery tikka sauce with fresh lemon & garlic.		
Lahori Pusli	Starter	£9.00
Lamb chops marinated overnight in a fenugreek, black pepper & garlic based yoghurt sauce.		
Achari Paneer Tikka	Starter	£6.50
Homemade paneer, diced onion and capsicum in pickle marinade.		
Mixed Grill Special	Main	£19.00
Lamb chops, chicken tikka's and kebabs with a choice of dips.		

*All our grills are marinated overnight – Dining the Zayna Way

From the Pan (Zayna Specialities)

Multani Murgh	£16.50
Chicken leg off the bone cooked with yogurt, ginger, black pepper, fenugreek and fennel seeds.	
Karahi Murgh	£16.00
Lovingly prepared chicken cooked up in a wok with an aromatic blend of garlic, onions, ginger, tomatoes, mixed spices, coriander & yoghurt.	
Murgh – e – Shalimar	£16.00
Chicken cooked in milk, yogurt, sesame seeds, cashew nuts, green chillies, coriander & mint sauce with a touch of zesty lemon.	
Mukhun Murgh	£16.00
Chicken Tikka Masala the Mughlai way! Murgh tikka cooked in clay oven and finished in mild creamy tomato sauce with ginger, garlic, onions & tomatoes.	
Baati Ghosht	£17.00
A traditional Punjabi market dish, lamb cooked up in a piping hot wok with tomato, ginger, onion, garam masala & a whole host of spicy goodness. One of our best.	
Ishtu	£17.00
Slow cooked lamb in a yoghurt, onion, garlic, ginger & mixed herb sauce. This signature Zayna dish is full of spices and flavour.	
Paya	£19.00
Sheep's trotters slow cooked overnight, garnished with fresh diced ginger, coriander leaves & sliced lemon, a traditional street food from Delhi to Lahore.	
Malai Kofta	£16.00
A True Mughal Treat, Fried round ball made with shredded potatoes & paneer seasoned With spices, stuffed with raisons, almonds and cashews finished in sweet saffron cashew and onion based sauce.	
Jheenga Baati	£18.00
Juicy king prawns with a rich tomato based sauce infused with ground spices.	

*Ingredients are handpicked by our chefs – Dining the Zayna Way

From the Tawa / Griddle (Zayna Delicacies)

Murgh Chatkhara **£16.00**

Sliced chicken breast cooked with tomatoes, ginger and green chillies. Chef's favourite.

Murgh Taka Tuk **£17.00**

Chicken legs off the bone, marinated overnight, slow cooked in the clay oven and finished on the griddle with onions, tomatoes, green chillies & fresh coriander.

Gurda Qeema **£17.50**

Typical Punjabi market food, this delicious dish combines lamb kidneys & mince with ginger, garlic, fenugreek & caraway seeds.

Kapora Taka Tuk **£17.00**

Lamb sweet breads cooked with yogurt, ginger, chopped onions, tomatoes & fresh herbs.

Tawa Gosht **£18.00**

Chunks of Lamb cooked with green chillies, tomatoes, onions & ginger. Famous street food of Punjab.

Mughlai Macchi **£19.00**

Fillets of sea bass cooked with saffron, lemon, garlic and coriander.

From the Oven

Tandoor

Tandoori Murgh £15.00

Slow cooked chicken leg marinated in yoghurt, ginger, garlic & fresh lemon juice.

Tandoori Salmon £17.00

Fillet of fresh salmon cooked with olive oil, garlic, lemon, coriander and ajawin sauce.

Tandoori Jheenga £19.00

Juicy king prawns marinated in lemon, garlic & coriander.

Dum Pukht

Biryani Sada Bahaar £13.00

Basmati rice cooked with potatoes, carrots, peas, cauliflower, turnips with onion and Ginger sauce.

Murgh Yakhni Pilao £15.00

Tender chicken & saffron pilau rice finished with ginger & fresh coriander.

Biryani Shah Jahani £17.00

Tender lamb served with rice, dried plum, potato & topped with boiled free range egg. This traditional Mughal dish is essential for all lovers of good food.

Samundri Biryani £18.00

A delicious blend of prawns, cod, squid, basmati rice, fresh mint and coriander.

(All the above dishes are served with Raita)

*Our peas are hand picked from the pod – Dining the Zayna Way

Vegetarian

(Enjoy 2 half portions of any vegetarian dish for £13.00)

Aloo Gobhi	£9.00
Cauliflower cooked in a tangy garlic & tomato sauce with potatoes, cumin, coriander & home made red chilli.	
Shahi Palak	£10.00
Fresh spinach leaves & sautéed paneer cooked in ground spices.	
Bhindi Karahi	£12.50
Fresh okra mixed with sliced onions, tomatoes & dried pomegranate seeds.	
Shipketa	£10.00
This Kashmiri dish combines cauliflower, carrots, garden peas & potatoes to create one of the most popular dishes.	
Baigan Ka Bharta	£11.00
Aubergine cooked with tomato, onion & garlic topped with fresh coriander.	
Paneer Makhani	£13.00
Cubes of paneer cooked in creamy tomato sauce garnished with fresh coriander.	
Lahori Chunay	£9.50
Chickpeas cooked overnight with onion, garlic, ginger & cumin to create this famous market dish. A Zayna special.	
Tringa Tarka	£9.00
An exciting mix of three lentils: gram, moong & masoor, are topped with a garlic & ginger sauce.	
Dal Makhani	£9.50
Whole urad lentils cooked in a light creamy, onion & garlic sauce with spices over a long period to ensure the flavours infuse.	

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On the Side

Rice

Boiled basmati rice £3.50

Pilau rice £4.25

With following ingredients for an additional 70p each:

Chickpeas

Garden peas

Garlic

Mushroom £4.95

Breads

Tandoori Roti £2.75

Tandoori Paratha £3.00

Sada Naan (plain) £3.50

Stuffed Naan with choice of any one filling:

Garlic

Minced lamb

Peshawari

Cheddar

Potato £3.95

Punjabi Salad £4.50

A traditional North Indian salad, full of chunky goodness, combining red onions, cucumber, tomato, fresh coriander & green chillies tossed with freshly squeezed lemon.

Extras

Papad

Plain / Spicy 0.90p

Chutni Achaar

Mix pickles & chutneys £2.00

Yoghurt

Plain £1.75

With sliced cucumber & onions £2.75

*A 12.5% discretionary service charge will be added to the bill for the benefit of staff.