

# LUNCH MENU

## NAAN + MASALA FRIES

**£7.50 per person**

Zama style naan with the filling from your choice below.  
All served with Zama Slaw & chutneys

-- CHOOSE --

### **Chicken Tikka**

Succulent chicken marinated in kashmiri spices

### **Lamb Kofta**

Grilled spiced mince lamb with mixed peppers & onion

### **Tandoor Paneer & Halloumi**

Delicious tandoor cheese in chefs secret spices

## STARTER & CURRY

**£9.95 per person**

Choose one from each section

-- ONE FROM THE STARTERS --

### **Zama Paneer Mirchi (v)**

Sweet & sticky indo-chinese tastiness...sweet & spicy!

### **Zama Spicy Samosa Chaat (vg)**

These moreish potato & pea samosas are an Instagram favourite, smothered with spicy chickpeas & topped with pomegranate

### **Zama Chicken Wings**

Sticky & spicy chicken wings served with a Granny Smith chutney, finger lickin- good!

### **Zama Chicken Tikka**

Succulent chicken marinated in kashmiri spices with a cherry tomato chutney

-- PLUS A CURRY --

### **Zama Chicken Makhanwala (mild)**

Chicken Tikka Masala doesn't exist in India; this is the real deal! Chicken is marinated overnight in butter & eastern spices

### **Zama Chicken Curry (hot)**

Chicken breast cooked in bright fresh ginger, garlic & onion puree in a rich tomato gravy.  
Not for the faint-hearted!

### **Zama Lamb Rogan Josh (medium)**

A deep, rich, home kitchen gem. Slow cooked lamb with brown onion, Kashmiri chilli & tomatoes

### **Zama Dhal Makhani (v) (medium)**

The ultimate Indian home comfort food. Slow cooked black lentils & kidney beans with burnt garlic, tomatoes & onion

### **Picnic Potato Curry (v) (medium)**

How Indians tang their potatoes. Tossed in fenugreek, tomato & Bengali Five Spice

-- ADD A SIDE --

**Masala Fries / Pilau Rice / Plain Naan**