

ZAMA

PUNJABI KITCHEN

Inspired by the Punjab; Made in Hove

STARTERS & STREET SNACKS

Mini Poppadums with Chutney & Pickle (v) / 4

Zama Paneer Mirchi / 7

Tossed in a garlic chilli sauce with spring onions & peppers

Zama Spicy Samosa Chaat (vg) / 6

Potato & peas spiced with ajwain seeds

Pani Puri (vg) / 7

Crispy shells ready to be loaded with crushed chickpeas and topped with a spicy n' sweet dressing

Punjabi Bhaji & Chilli Sauce (vg) / 6

Lightly battered onion & samphire

Mini Avocado & Mushroom Naans (vg) / 7

Avocado, Exotic Mushroom stuffed naan with jeera raita

Aloo Pakora (vg) / 6

Slices of potato dipped in a spicy lentil flour & fried until crispy

Zama Pepper Fry Prawns / 12

Deep fried battered King Prawns served with a tangy sauce

Zama Spicy Fish Fingers / 10

Crispy Tilapia goujons with minted yoghurt

Madras Chicken Selects / 8

Marinated in madras spices tossed in breadcrumbs & fried

TANDOOR

Zama Chicken Wings / 8

Spiced chicken wings served with a Granny Smith chutney

Zama Chicken Tikka / 9

Chicken marinated in kasmiri spices with cherry tomato chutney

Half Chicken Tandoor / 12

Chicken marinated in Indian tandoori masala

Patiala Sheekh Kebab / 8

Spiced mince lamb with mixed peppers & onion

Achari Paneer Tikka (v) / 8

Spiced cheese grilled with a pepper & minted yoghurt

Zama Mixed Grill / 23

Patiala Sheekh Kebab, Chicken Tikka, Ajwaini King Prawn & Zama Chicken Wings (serves 2)

Zama Pathani Lamb Chops / 12

Lamb cutlets marinated in chilli & mace flower

Ajwaini King Prawns / 12

Carom seed & spiced yoghurt marinated king prawns

House Tandoor Halloumi (v) / 6

Marinated in spices & roasted

CURRY

Zama Chicken Makhanwala / 11 (mild)

Chicken Tikka Masala doesn't exist in the Punjab, this is the real deal. Chicken is marinated overnight in butter & eastern spices

Zama Chicken Curry / 11 (hot)

Chicken curry marinated in ginger, garlic & onion puree in a rich tomato gravy

Viceroy's Keema Aloo Matar / 13 (medium)

Mince of beef with potatoes, fresh peas & mixed spice

Kadai Chicken / 11 (medium)

Grilled chicken tossed with mixed peppers, onion, tomato & crushed coriander

King Prawn Kadai / 15 (medium)

Prawns tossed with mixed pepper, onion, tomato & crushed coriander

Zama Lamb Shank Nihari / 15 (mild)

Braised shoulder shank with yoghurt & yellow chilli

Zama Lamb Rogan Josh / 14 (medium)

Slow cooked lamb with brown onion, Kashmiri chilli & tomatoes

Truck Walas Lamb / 14 (hot)

Tender lamb on the bone cooked with minced exotic spices & green chilli

Ambarsari Fish Masala / 14 (medium)

An aromatic marinated fish gravy dish very famous in Punjab

Zama Paneer Makhanwala / 10 (mild)

Chicken is marinated overnight in butter & eastern spices

BIRYANI

Vegetable Biryani (v) / 10

Spiced seasonal vegetables, basmati rice & brown onion

Awadhi Murgh Biryani / 14

Braised basmati rice, chicken with spices, fried onion, mint & saffron

Lucknowi Lamb Biryani / 14

Braised basmati rice, Lamb with spices, fried onion, mint & saffron

Aloo Channa Biryani / 12

Braised basmati rice, Sweet Potato & Chickpea with spices, fried onion, mint & saffron

DHALS & VEGETABLES

Auntie Ji's Vegetable Curry (v) / 6 (mild)

Garden Mix vegetable stir fry with chef special tomato & onion gravy

Brinjal Bhaji (vg) / 8 (medium)

Fresh baby aubergines cooked with onions, ginger & tomato gravy

Mushroom Curry (vg) / 8 (medium)

Fresh mushrooms pan sautéed in punjabi spices and fried onions

Picnic Potato Curry (vg) / 8 (medium)

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

Tadka Dal (vg) / 7 (hot)

Slow cooked lentils & beans tempered with warm spices

Zama Chana Masala (vg) / 7

Chickpeas with fried onions & tomato

Mr Singhs Palak Paneer (v) / 8

Cottage cheese cooked with spinach paste & garlic masala

Zama Dhal Makhani (v) / 8 (medium)

Slow cooked black lentils & kidney beans with burnt garlic, tomatoes & onion

BREADS & ACCOMPANIMENTS

Plain Naan (vg) / 3.5

Butter Naan (v) / 3.5

Peshwari Naan (v) / 4.5

Garlic Naan (v) / 4

Cheese Naan (v) / 4.5

Chilli & Garlic Naan (v) / 4

Bread Basket / 6.5

Chefs Selection of Naans, Roti and Lacha Paratha

Skin-on Fries (v) / 3

Masala Fries (v) / 3

A tumble of skin-on fries tossed in masala spices

Sade Chawal (vg) / 3

Steamed basmati rice

Pilau Rice (vg) / 3

Whole spice infused basmati rice

Mushroom Rice (vg) / 3.5

Whole spice infused basmati rice with mushroom

Pea Rice (vg) / 3.5

Whole spice infused basmati rice with peas

Pomegranate Raita (v) / 3

Yoghurt infused with roasted cumin & pomegranate

Kachumber Raita (v) / 3

A tumble of cucumber & yoghurt

Zama Slaw (v) / 3

House red cabbage coleslaw with a popped mustard seed dressing

Extra Dips / 1.5

Mango Chutney / Mango Pickle / Hot Pickle / Yoghurt & Mint

Chopped Chilli / 1

V = Vegetarian. VG = Vegan. Please ensure you inform us of any allergens when placing your order. Full allergens list is available upon request. All of our meat is halal.

We use vegetable oil (produced using genetically modified soya)

ZAMA

PUNJABI KITCHEN

SPARKLING & CHAMPAGNES

Prosecco / Italy £30

Pale straw yellow with a fine & persistent mousse, lightly floral and fruity

Laurent Perrier Rose / France / £80

This rosé champagne is memorable for its freshness & unique aromas of fresh-picked red berries

WHITE

Vinuva Organic Pinot Grigio / Italy £6 / £22

Ripe and Apple-y, a great example of a well made Pinot Grigio, it might just surprise you

RED

Njiro Nero d'Avola / Sicily / £4.50/£18

Black fruits with toasted almonds & silky tannins. inky but smooth, tobacco leaf notes with a lingering mid-weight finish

The Guvnor / Spain £6.50/£29

A blend of grapes from Toroa, La Mancha & Valdepenas. This is a no-nonsense wine which shows plenty of rich, ripe, sweet red & dark fruits and a juicy finish

Nederberg Brewmaster Cabernet Sauvignon / South Africa £40

Concentrated dark fruits, blackcurrant and cigar box are embellished with floral, milk chocolate & black pepper nuances

SPIRIT & MIXER £5 / £7.50

Served with Fevertree mixers

Absolut vodka, Bombay Sapphire gin, Brighton Gin, Jack Daniels, Haig Clubman, Bacardi rum

BEER & CIDER £5

Kingfisher 4.8% 330ml

The favourite beer of India: crisp, clean & unfailingly refreshing, its deft balance of light bitterness & citrus makes for a perfect partnership with the heat & spice of even the richest curry

Peroni 5.1% 330ml

A crisp & refreshing lager with an unmistakable taste

Cobra 5.0%

A deliciously smooth and distinctive lager

Wyld Wood Organic Cider 6.0%

A full bodied and fruity cider

Orchard Pig Cider 4.5%

A crisp, refreshing & lightly sparkling cider

Disco Forklift Truck 5.1%

Mango Pale Ale

Beavertown Gamma Ray Pale Ale 5.4%

Americal Pale Ale

Crossing the Rubicon 6.9%

West Coast IPA

Brewdog Elvis Juice 6.5%

Grapefruit Infused IPA

Brewdog Punk IPA 6.5%

A Post Modern Classic

TEA & COFFEE

A selection of freshly made tea and coffee is available on request, please ask a member of staff for more information

COCKTAILS

£10

Mango Bellini

Prosecco combined with fresh mango puree. The perfect start for any celebration

Pornstar Martini

The ladies favourite tippie! Absolut Vanilla vodka, passion fruit & lime. Served with a shot of Prosecco

Espresso Martini

A sophisticated devil...Ketel One vodka, Tia Maria & our house coffee

Cosmopolitan

Absolut Citron vodka, Cointreau, cranberry & fresh lime. Lip-smackingly sweet & sour.

Mojito

Bacardi white rum, muddled fresh mint, sugar syrup, lime juice topped with soda water. A classic cooler

English Garden

Quintessentially British; Bombay Sapphire Gin, elderflower, fresh apple juice, cucumber ribbons & a dash of lime juice

Guava Mule

Absolut Citron Vodka & Lime Juice are balanced by the Juice of Guava fruit & Fever Tree Ginger Ale for a mix of bittersweet flavours

MOCKTAILS / £5

Chill & Lime Margarita

Lime juice & chilli syrup combined with fresh orange juice. Refreshing & hits the spot...whatever "that spot" is!

Blueberry Julep

This one ticks all the boxes. Refreshing lime cuts through the warm ginger beer, while the blueberries give the drink a dark, tart sweetness

Cucumber & Elderflower Cooler

Sophisticated & delicious. Muddled basil, cucumber & lime with elderflower cordial & a splash of rosemary syrup topped with sparkling water. Clean, green & fresh

Blackberry Seedlip Smash

All the fun of a Bramble without the hangover! Seedlip Spice 94 muddled with fresh blackberries & lime topped with sparkling water

Pomegranate Negroni

Pomegranate & cherry with a dash of Angostura Bitters. A grown-up drink with a bittersweet twang

Watermelon Lime Slush

A twist on the Sharbat which is popular in northern India – we've added ice to this refreshing drink made with fresh watermelon, a touch of ginger & zesty lime

SOFT DRINKS

Coca Cola / Diet Coke / Sprite / £3

San Pellegrino / £2

Still / Sparking Water / 500ml £2 / 750ml £3.50