

ZAMA

PUNJABI KITCHEN

This is our Call & Collect Menu

Please call 01273 204607

For Delivery Service,
please find us on Deliveroo

STREET SNACKS

Mini poppadums with Chutney & Pickle (v) / 4

Zama Pepper Fry Prawns / 12

Deep fried battered King Prawns served with a tangy sauce

Zama Spicy Fish Fingers / 10

Captain Birdseye goes to India! Served with minted yoghurt

Mini Avocado & Mushroom Naans (vg) / 7

Hot pockets of naan bread stuffed with avocado & mushrooms served with a jeera raita

Karare Soft Shell Crab / 12

Spicy crab battered & fried with smoked tomato chutney

Madras Chicken Selects / 8

Better than the fast-food joint – ours are tossed in madras spiced breadcrumbs & fried

Zama Paneer Mirchi / 7

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

Zama Spicy Samosa Chaat (vg) / 6

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

Onion & Samphire Pakora & Chilli Sauce (vg) / 6

It's an onion bhaji, we just gave it a posh name!

Aloo Pakora (vg) / 6

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

Pani Puri (vg) / 7

Bombay's best loved street food – crispy shells ready to be loaded with spicy potato, crisp gram threads & spicy sweet'n'sour dressing

TANDOOR

Zama Mixed Grill / 23

The chef's handpicked selection: Patiala Sheekh Kebab, Chicken Tikka, Ajwaini King Prawn & Zama Chicken Wings (serves 2)

Zama Pathani Lamb Chops / 12

These delicious Lamb cutlets marinated overnight in chilli & mace flower before blackened to perfection in the tandoor. Best eaten with your fingers

Ajwaini King Prawns / 12

Carom seed & spiced yoghurt marinated king prawns charred at the edges...simple but delicious

House Tandoor Halloumi (v) / 6

All the staff love this...salty halloumi marinated in spices & then roasted until soft

Zama Chicken Wings / 8

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

Zama Chicken Tikka / 9

Succulent chicken marinated in kasmiri spices with a cherry tomato chutney

Half Chicken Tandoor / 12

Chicken marinated in Indian tandoori masala

Patiala Sheekh Kebab / 8

Grilled spiced mince lamb with mixed peppers & onion

Achari Paneer Tikka (v) / 8

Spiced cheese grilled with a pepper & minted yoghurt

BIRYANI

Slow-cooked, layered & aromatic, the Biryani comes in a pot that is to be shared, or kept as spicy contentment all for oneself.

Vegetable Biryani (v) / 10

Braised basmati rice, spiced seasonal vegetables & 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

CURRY

Zama Chicken Makhanwala / 11 (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 / 11 (hot)

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

Truck Wala Lamb / 14 (hot)

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

Viceroy's Keema Aloo Matar / 13 (medium)

Succulent mince of lamb with potatoes, fresh peas & mixed spice simmered for hours to create a darkly rich & heady dish

Kadai Chicken / 11 (medium)

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

Zama Lamb Shank Nihari / 15

Braised in yoghurt & yellow chillis, this lamb shoulder shank is cooked until tender & falling off the bone

Zama Lamb Rogan Josh / 14 (medium)

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

Ambarsari Fish Masala / 14 (medium)

Boneless market fish fillets in a highly fragrant aromatic gravy, very famous in the Punjab

DHALS & VEGETABLES

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

A jambalaya of vegetables in our chefs secret blend of special tomato & onion gravy

Picnic Potato Curry (v) / 8 (medium)

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

Mr Singhs Palak Paneer (v) / 8

Steadfast & humble, soft paneer with fresh spinach & garlic masala

Okra Fry Masala (v) / 9

Baton cut okra stir fried with sliced onions, red chillies, tomatoes & Punjabi spices

Zama Dhal Makhani (v) / 8 (medium)

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

Zama Chana Masala (vg) / 7

Chickpeas simmered with fried onions & tomato

Tadka Dal (vg) / 7 (hot)

Tangy & sweet slow cooked lentils & beans tempered with warm spices

Brinjal Bhaji (vg) / 8 (medium)

Fresh baby aubergines simmered until soft with onions, ginger & tomato gravy

ACCOMPANIMENTS

Masala Fries (v) / 3

A tumble of skin-on hand-cut fries kissed with masala spices

Sade Chawal (vg) / 3

Steamed basmati rice

Pilau Rice (vg) / 3

Long grain basmati rice infused with whole spices

Kachumber Raita (v) / 3

A tumble of cucumber & yoghurt

Zama Slaw (v) / 3

House red cabbage coleslaw with a popped mustard seed dressing

BREADS

Use these like a spoon to mop everything up

Plain Naan (vg) / 2.5

Butter Naan (v) / 2.5

Bread Basket / 5

Chefs Selection of Naans, Roti & Lacha Paratha