

ZAMA

PUNJABI KITCHEN

Inspired by the Punjab; Made in Hove Actually

Tuesday – Sunday 5pm – 10pm

Last seating at 9.30pm

STARTERS & STREET SNACKS

MINI POPPADOMS (V) / 2

Chutney & Pickles

PANEER MIRCHI (V) / 4

Garlic chilli sauce, spring onions & peppers

SPICY SAMOSA CHAAT (VG) / 4

Potato & peas spiced with ajwain seeds

PANI PURI (VG) / 4

Crispy shells, crushed chickpeas & a spicy n' sweet dressing

PUNJABI BHAJI & CHILLI SAUCE (VG) / 4

With onion & samphire

PEPPER FRY PRAWNS / 8

King Prawns marinated in a tangy sauce

SPICY FISH FINGERS / 6

Crispy Tilapia goujons & minted yoghurt

CHICKEN WINGS / 6

Spicy chicken wings & Granny Smith chutney

CURRIES

BUTTER CHICKEN / 9 (MILD)

Chicken marinated overnight in butter & eastern spices

CHICKEN CURRY / 9 (HOT)

Ginger, garlic & onion puree in a rich tomato gravy

CHETTINAD CHICKEN / 9 (MEDIUM)

Chicken, curry leaves, mustard seeds, tomatoes, spices & coconut

LAMB NILGIRI KHARAMANI / 12 (MEDIUM)

Lamb with 21 different spices & apricots

LAMB RARA / 12 (HOT)

Lamb, brown onion, Kashmiri chilli & tomatoes

LAMB ROGAN JOSH / 10 (HOT)

Lamb, Kashmiri Chilli & tomato n' sweet dressing

KING PRAWN KADAI / 15 (MEDIUM)

Prawns, mixed pepper, onion, tomato & crushed coriander

PUNJABI BHAJI & CHILLI SAUCE (VG) / 4

With onion & samphire

PEPPER FRY PRAWNS / 8

King Prawns marinated in a tangy sauce

SPICY FISH FINGERS / 6

Crispy Tilapia goujons & minted yoghurt

CHICKEN WINGS / 6

Spicy chicken wings & Granny Smith chutney

TANDOOR

CHICKEN TIKKA / 7

Chicken & Kashmiri spices with mango chutney

MALAI TIKKA / 7

Chicken, ginger & garlic with mint raita

PATIALA SHEEKH KEBAB / 5

Lamb with mixed peppers & onion

ACHARI PANEER TIKKA (V) / 5

Cheese grilled with a pepper & minted yoghurt

LAMB CUTLETS / 8

Marinated in ginger, chilli & mace flower

AJWAINI KING PRAWNS / 9

Deep fried battered King Prawns served with a tangy sauce

MIXED GRILL / 20

Patiala Sheekh Kebab, Adarak Lamb Chops, Chicken Tikka, Malai Tikka & Zama Chicken Wings (serves 2)

BIRYANI

AWADHI MURGH BIRYANI / 10

Basmati rice, chicken, spices, fried onion, mint & saffron

LUCKNOWI LAMB BIRYANI / 12

Basmati rice, Lamb, spices, fried onion, mint & saffron

DHALS & VEGETABLES

VEGETABLE CURRY (V) (VGA) / 4 (MILD)

Vegetable stir fry, tomato & onion gravy

DHAL MAKHANI (V) / 6 (MEDIUM)

Black lentils & kidney beans, burnt garlic, tomatoes & onion

CHANA MASALA (V) (VGA) / 5

Chickpeas, fried onions & tomatoes

TADKA DAL (V) (VGA) / 5 (HOT)

Lentils & beans tempered with warm spices

SIDE & BREADS

SKIN-ON FRIES (V) / 2.5 MASALA FRIES (V) / 3

SADE CHAWAL (VG) / 2.5

Steamed basmati rice

PILAU RICE (VG) / 2.5

Saffron infused basmati rice

KACHUMBER RAITA (V) / 1.5

A tumble of cucumber & yoghurt

PLAIN NAAN (VG) / 1.5 TANDOORI ROTI / 1.5

PESHWARI NAAN (V) / 3 BREAD BASKET / 5

DIPS / 1 each

Mango Chutney / Mango Pickle / Hot Pickle / Yoghurt &

V = Vegetarian. VG = Vegan VGA = Vegan Available.

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. Due to our kitchen containing nuts and manufacturer processes we cannot guarantee our kitchens do not have nuts or nut traces. We use vegetable oil (produced using genetically modified soya)