

# ZAMA

PUNJABI KITCHEN

## STREET SNACKS

Order a few of these for the table for everyone to share while you wait

### **Poppadums with Chutney & Pickle (v) / 3**

#### **Zama Pepper Fry Prawns / 10**

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) / 6**

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

#### **Karare Soft Shell Crab / 11**

Spicy crab battered & fried with smoked tomato chutney

#### **Madras Chicken Selects / 7**

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

#### **Zama Paneer Mirchi / 6**

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

#### **Zama Spicy Samosa Chaat (vg) / 4**

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

#### **Onion & Samphire Pakora & Chilli Sauce (vg) / 4**

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

#### **Aloo Pakora (vg) / 4**

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

#### **Pani Puri (vg) / 6**

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 / 20**

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

### **Zama Pathani Lamb Chops / 10**

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 / 10**

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 / 7**

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

### **Zama Chicken Tikka / 8**

Succulent chicken marinated in kasmiri spices with a cherry tomato chutney

### **Half Chicken Tandoor / 10**

Chicken marinated in Indian tandoori masala

### **Patiala Sheekh Kebab / 7**

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 / 12**

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

### **Lucknowi Lamb Biryani / 12**

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

### **THALI / 15**

Chicken Tikka, Zama Chicken Curry,  
Zama Lamb Rogan Josh, Zama Dal  
Makhani, Kachumber Raita, Mini  
Naan, Pilau Rice, Chilli Pickle

### **GREEN THALI (v) / 12**

Achari Paneer Tikka, Zama Chana  
Masala, Zama Dal Makhani, Auntie Ji's  
Vegetable Curry, Kachumber Raita,  
Mini Naan, Pilau Rice, Chilli Pickle

## **CURRY**

### **Zama Chicken Makhanwala / 10 (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 / 10 (hot)**

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

### **Viceroy's Keema Aloo Matar / 12 (medium)**

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

### **Kadai Chicken / 10 (medium)**

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

### **Zama Lamb Shank Nihari / 13**

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

### **Zama Lamb Rogan Josh / 12 (medium)**

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

### **Ambarsari Fish Masala / 12 (medium)**

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

### **King Prawn Kadai Masala / 15 (hot)**

Grilled Prawns with mixed peppers, onion, tomato & crushed coriander

## **DHALS & VEGETABLES**

### **Zama Dhal Makhani (v) / 6 (medium)**

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

### **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

### **Zama Chana Masala (vg) / 6**

Chickpeas simmered with fried onions & tomato

### **Tadka Dal (vg) / 6 (hot)**

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

### **Brinjal Bhaji (vg) / 7 (medium)**

Fresh baby aubergines simmered until soft with onions,

## **ACCOMPANIMENTS**

### **Masala Fries (v) / 3**

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

### **Sade Chawal (vg) / 2**

Steamed basmati rice

### **Pilau Rice (vg) / 2**

Long grain basmati rice infused with whole spices

### **Kachumber Raita (v) / 2**

A tumble of cucumber & yoghurt

### **Zama Slaw (v) / 2**

House red cabbage coleslaw with a popped mustard seed dressing

## **BREADS**

Use these like a spoon to mop everything up

### **Plain Naan (vg) / 2**

### **Butter Naan (v) / 2**

### **Bread Basket / 4**

Chefs Selection of Naans, Roti  
& Lacha Paratha