

# ZAMA

PUNJABI KITCHEN

A discretionary £1 will be added to every bill to support the Edhi Foundation which is the largest and most organised welfare system in Pakistan. The Foundation works around the clock, without any discrimination based on colour, race, language, religion or politics to provide welfare for those in need.  
Please alert your server if you wish to opt out.

**Our food arrives as it would at home...all together;  
share the dishes with everyone dining with you**

## 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 Makhnwala / 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 exocitic 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

### **GREEN THALI (v) / 14**

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

### **THALI / 17**

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

## 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

V = Vegetarian. VG = Vegan. Please alert your server to any allergens. Full allergens list is available upon request. All of our meat is halal. For parties over 5 a discretionary 12.5% service charge will be added to every bill which is shared between the employees of the restaurant; both kitchen & front of house. This is not a compulsory charge.