

ZAMA

PUNJABI KITCHEN

Inspired by the Punjab; Made in Hove

To order your takeaway please call the restaurant on 01273 204607

STARTERS & TANDOOR

Paneer Mirchi / 6

Paneer tossed in a garlic chilli sauce with spring onions & peppers

Avocado Shami Kebab (vg) / 8

with Tomato chutney & Vegan Mustard Mayo

Spicy Samosa Chaat (vg) / 4

Potato & peas spiced with ajwain seeds

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

Lightly battered onion & samphire

Mini Avocado & Mushroom Naans (vg) / 6

Avocado, Exotic Mushroom stuffed naan with jeera raita

Mini Stuffed Naans / 6.5

Kheema & Chicken tikka stuffed naan, served with roasted garlic & mint raita

Zama Pepper Fry Prawns / 10

Deep fried battered King Prawns served with a tangy sauce

Zama Spicy Fish Fingers / 10

Crispy tilapia Goujons with minted yoghurt

Karare Soft Shell Crab / 11

Spicy crab battered & fried with smoked tomato chutney

Half Chicken Tandoor / 10

Chicken marinated in Indian tandoori masala

Zama Chicken Wings / 7

Spiced chicken wings served with a Granny Smith chutney

Chicken Tikka / 8

Chicken marinated in kasmiri spices with cherry tomato chutney

Patiala Sheekh Kebab / 7

Spiced mince lamb with mixed peppers & onion

Pathani Lamb Chops / 10

Lamb cutlets marinated in chilli & mace flower

Achari Paneer Tikka (v) / 8

Spiced cheese grilled with a pepper & minted yoghurt

Ajwaini King Prawns / 10

Carom seed & spiced yoghurt marinated king prawns

House Tandoor Halloumi (v) / 6

Marinated in spices & roasted

Zama Mixed Grill / 20

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

CURRY

Viceroy's Keema Aloo Matar / 12 (medium)

Mince of beef with potatoes, fresh peas & mixed spice

Shahi Lamb / 12 (medium)

Tender lamb rich in sauce & flavour (medium)

Chicken Makhanwala / 10 (medium)

Chicken is marinated overnight in butter & eastern spices (mild)

Kadai Chicken / 10 (medium)

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

Zama Chicken Curry / 10 (hot)

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

Zama Lamb Rogan Josh / 12 (medium)

Slow cooked lamb with brown onion, Kashmiri chilli & tomatoes

Truck Walas Lamb / 13 (hot)

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

Ambarsari Fish Masala / 12 (medium)

An aromatic marinated fish gravy dish very famous in Panjab

King Prawn Kadai Masala / 15 (hot)

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

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

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

DHALS

Zama Dhal Makhani (v) / 6 (medium)

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

Malai Methi Matar Paneer (v) / 8 (medium)

Cottage cheese, peas, fresh fenugreek & plum tomatoes

Baingan ka Bharta (vg) / 6 (medium)

Smoked aubergine mash cooked with burnt garlic, pounded chilli & tomatoes

Tadka Dal (vg) / 6 (hot)

Slow cooked lentils, urad, mung, toor & masoor tempered with warm spices

Zama Chana Masala (vg) / 6

Chickpeas with fried onions & tomato

Mr Singhs Saag Paneer (v) / 8

Chargrilled Paneer, greens & dried fenugreek leaf

BIRYANI

Vegetable Biryani (v) / 10

Spiced seasonal vegetables, basmati rice & 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

ACCOMPANIMENTS

Plain Naan (vg) / 2

Butter Naan (v) / 2

Panjabi Tandoori Roti (vg) / 2

Whole wheat flour bread

Lacha Paratha (v) / 3

Layered whole wheat flaky bread

Masala Fries (v) / 3

A tumble of skin-on fries tossed in masala spices

Sade Chawal (vg) / 2

Steamed basmati rice

Pilau Rice (vg) / 2

Whole spice infused braised long grain basmati rice

Pomegranate Raita (v) / 2

Yoghurt infused with roasted cumin & pomegranate

Kachumber Raita (v) / 2

A tumble of cucumber & yoghurt

Desi Salad (v) / 2

Mixed leaf salad, onion, cucumber, tomato & Indian lime

House Pickle (v) / 1

Homemade mixed vegetable & chilli