

# APPETISERS

## VEG OR LAMB SAMOSA £4.95

Pastry with a flavoursome filling, golden.

## ONION BHAJI £4.25

Finely sliced onion smothered in fragrantly spiced lentil batter and fried to crispy perfection.

## DYNAMITE PRAWNS £7.95

Crispy, deep fried prawns coated in a spicy chilli mayo sauce.

## INDIAN STYLE SQUID PAKORA £6.95

Tempura style marinated squid in a sweet chilli sauce, battered & fried.

## FISH PAKORA £5.95

Seasoned tilapia fish fillets in a mixed batter, fried.

## ZOYA MIX STARTER £7.??

All your favourites - indian spiced lamb chop, succulent chicken tikka, tender sheesh kebab and classic onion bhajji.

## LAMB SEEKH KEBAB £6.95

A delicacy of lamb mince kebab cooked on skewers.

## CHILLI PANEER £6.95

Cottage cheese cooked in a special garlic & chilli sauce, indian style.

## CHICKEN LOLLIPOP £5.95

Chicken coated in a mixture of breadcrumbs and spices.

## GARLIC KING PRAWNS £7.95

Prawns infused with garlic & spring onions, creamy.

## GARLIC MUSHROOM £4.95

Baby mushroom sautéed in butter garlic, black pepper, creamy.

## KING PRAWN PURI £7.95

Prawn and bell peppers coated in a tangy, spicy and rich masala sauce.

## PUNJABI SAMOSA CHAAT £7.95

Crunchy samosa, chickpeas, baby potatoes drizzled with tamarind, yoghurt & green herb sauce.

## PAPPADOM £1.25

Plain or spicy.

## CHUTNEY SELECTION £1.50

## BOMBAY DAAG £2.50

Dried fish in rich masala sauce.

# THE CLASSICS

## MURGH CURRY/MADRAS £11.95

Chicken pieces simmered in an array of spices, tomatoes and onions, authentic, fairly hot.

## MURGH VINDALOO £11.95

Chicken served with potatoes in a spice blend, vibrant & hot.

## CREAMY MURGH KORMA £11.95

Tender chicken pieces indulged in coconut, almonds, mild & sweet, rich & creamy

## MURGH DHANSAK /PATHIA £11.95

Tender chicken in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils.

/ Pathia perfect blend of sweet, sour & spice in a rich sauce, medium hot.

## MURGH ROGAN £11.95

Searched chicken cooked low and slow in a tomato-based gravy packed with warm spices like pepper & garlic.

## MURGH TIKKA BALTI £12.95

Grilled tikka made in a clay oven, special balti sauce, medium hot.

## LAMB CURRY/MADRAS £12.95

Lamb pieces simmered in an array of spices, tomatoes and onions, authentic, fairly hot.

## LAMB VINDALOO £12.95

Mini lamb chunks served with potatoes in a spice blend, vibrant & hot.

## CREAMY LAMB KORMA /PASSANDA £12.95

Tender lamb pieces indulged in coconut, almonds, mild & sweet, rich & creamy. / Passanda seasoned lamb, poppy seeds, cashew nuts, onion sauce mild dish.

## LAMB DHANSAK /PATHIA TENDER £12.95

Lamb in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils) pathia perfect blend of sweet, sour & spice in a rich sauce, medium hot.

## LAMB ROGAN £12.95

Searched chicken cooked low and slow in a tomato-based gravy packed with warm spices like pepper & garlic.

## LAMB JALFREZI £12.95

Diced lamb cooked with onion, bell peppers & green chilli in a lush & flavourful sauce.

## GARLIC LAMB CURRY £12.95

Lamb cooked in mild blend of traditional indian spices with a slightly dominant flavor of garlic.

## LAMB JEERA £12.95

Lamb cooked in mild blend of traditional indian spices with a slightly dominant flavor of cumin seeds.

## LAMB TIKKA BALTI £12.95

Grilled tikka made in a clay oven, special Balti sauce, medium hot.

# STEAK

## SIRLOIN STEAK £25.95

Finely seasoned steak, steak-cut chip, garlic mushroom & butter sauce, green salad.

## RIB EYE £29.95

Seasoned with crushed spices, steak-cut chips, roasted cherry tomatoes, mushroom sauce, green salad.

## CHICKEN £19.95

Cooked with an indian twist of exotic spices, steak-cut chips, homemade chilli sauce, green salad.

# VEGETARIAN

## PANEER MASALA £10.95

Cottage cheese cooked in a rich and creamy sauce which is luscious, silky, mildly spiced.

## DHAL MAKHANI £10.95

Black lentils slow cooked with indian spices, ginger, buttery & creamy.

## ZOYA’S LAMB SHANK SPECIAL £24.95

ZOYA’s flagship, slow-roasted lamb leg shank in our signature sauce, creamy, cashew nuts and Indian butter, fried onion paste, pilau rice, mini fluffy naan and raita.



## ZOYA GRILL & LOUNGE

# CHEF’S SPECIALITIES

## MURGH TIKKA MASALA/MAKANI £12.95

Tender chunks of marinated grilled chicken, coconut, almonds, tomato-based sauce, sweet sour / Makani – with added honey.

## CREAMY BUTTER MURGH £12.95

Chicken chunks simmered in almonds & buttery onion sauce, rich & creamy.

## CHILLI MAROOG MASALA £11.95

Marinated chicken cutlets cooked in a green chilli & tomato-based sauce, medium hot.

## SIZZLING MURGH TIKKA £11.95

Aromatic tender chicken sizzled & grilled in tandoor to perfection.

## MURGH JALFREZI £11.95

Diced chicken cooked with onion, bell peppers & green chilli in a lush & flavourful sauce.

## GARLIC JEERA MASALA £12.95

Chicken cooked in mild blend of traditional indian spices with a slightly dominant flavor of cumin seeds.

## JEERA LEMON MURGH £13.95

Chicken cooked in a mixture of lemongrass & cumin seeds.

## CHICKEN MAN CHOOZI £13.95

Chicken tossed in lemon grass, chilli peppers, medium hot thick sauce.

## KERALA MAROOG CURRY £13.95

Chicken cooked in a aromatic blend of spices, desiccated coconut, curry leaves, hot.

## HARIYALI MURGH MASALA £12.95

Chicken in a blend of fresh green herbs, pistachio.

## DUM GOSHT £18.95

Slow cooked succulent mutton, onion sauce and the warmth of saffron.

## ZOYA’S SIGNATURE SPECIAL £ 14.95

Chicken cooked in a lovely citrus flavour and zoya’s special spice mix with hints of orange peels, flavourful & exotic.

# LAMB

## LAMB CHOP MASALA £17.95

Sizzled lamb chops in a medium hot spice blend.

## LAMB PASANDA

## /LAMB TIKKA MASALA £13.95

Succulent chunks of meat cooked in an onion based sauce loaded with poppy seeds & cashew nuts. Tikka Masala -tender diced lamb in richly tomato-based sauce with added coconuts and almonds, sweet & sour.

## LAMB KORMA £13.95

Perfect blend of spices, coconut, cashew nuts and tender lamb, creamy & luxurious.

## LAMB SAAGWALA CURRY £13.95

Juicy, tender lamb meets the texture and flavour of spinach, fairly hot.

## HARIYALI LAMB MASALA £13.95

Diced lamb immersed with a mix of fresh green herbs, pistachio.

## LAMB KARAHII £14.95

Sizzled lamb pieces tossed in tomato and a special blend of spices, fairly hot.

## KEEMA ALOO MASALA £13.95

Minced meat with potatoes in a spiced and fragrant sauce.

## LAMB CHETTINADU £14.95

Tender pieces of lamb enriched with fresh coconut, fairly hot.

## LAMB SUKKA £14.95

Lamb pieces with a distinct flavour and aroma of tamarind.

## LAMB/MURGH REZALA £14.95

Tender chicken or lamb cooked in a sweet and sour sauce with natural yoghurt, hot dish.

## LAMB MANCHOOZI £14.95

Home-style juicy lamb cooked with lemon grass, red chillies, medium spiced.

# TANDOORI GRILLED

## MIXED PLATTER £17.95

Tandoori chicken, chicken tikka, lamb chops, sheesh kebab & tandoori king prawns.

## LAMB /SHASHLIK £14.95

Boneless lamb marinated with herb, spices, yogurt, ginger and garlic then cooked in clay oven with onion and pepper.

## MURGH SHASHLIK £14.95

Traditionally spiced and marinated chicken, chargrilled.

## PANEER SHASHLIK £13.95

Indian cottage cheese marinated with a blend of herbs, cooked in clay oven.

## SHASHLIK KING PRAWN £15.95

king prawns marinated with pickling spices and chargrilled.

## GARLIC LAMB CHOPS £16.95

Indian spiced lamb chops in a spiced yoghurt marinade and finished in a clay oven

## TANDOORI WINGS £11.95

tender and flavoured sweet, sticky & sour chicken wings grilled in clay oven

## GRILLED SALMON £17.95

spiced marinated fillets, grilled to perfection.

## RUPCHANDA /POMFRET FISH £17.95

grilled Indian fish fillets seasoned in a spicy masala sauce, cooked in clay oven.

## GRILLED TROUT FISH £16.95

Trout fillets stuffed with herbs and flavourings, cooked in clay oven.

# DUM BHIRYANI

## MURGH £15.95

## LAMB £16.95

## PRAWN/KING BIRYANI £16.95

## SPECIAL BOMBAY MIXED £17.95

# OCEAN DISHES

## FISH MASALA £15.95

Marinated fish fillets simmered in a tomato and onion sauce & curry leaves.

## KERALA FISH MASALA £15.95

Seasoned fish fillet blended with coconut, curry leaves, & fairly hot.

## SALMON MASALA £16.95

Salmon fillets marinated in a masala sauce with the aroma of lemongrass & lemon peels.

## GOAN FISH MASALA £15.95

Fish fillets in a rich, aromatic tomato and coconut masala sauce, medium hot.

## RUPCHANDA MASALA £16.95

Pomfret indian fish fillets tossed in Zoya’s special spice mix, fairly hot.

## PRAWN SAAGWALA £13.95

Earthy, flavorful curry made with juicy prawns, fresh spinach, and aromatic spices.

## PRAWN DHANSAK £13.95

Tender shrimps in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils.

## PRAWN JALFREZI £13.95

Shrimps cooked with onion, bell peppers & green chilli in a flavourful sauce, hot.

## PRAWN MADRAS / PATHIA £13.95

Shrimps simmered in an array of spices, tomatoes and onions, authentic, hot. / Pathia perfect blend of sweet, sour & spice in a rich sauce, medium hot.

## KING PRAWN MADRAS £16.95

Juicy King Prawns simmered in an array of spices, tomatoes and onions, authentic, fairly hot.

## KING PRAWN VINDALOO £16.95

Juicy King Prawns served with potatoes in a spice blend, vibrant & hot.

## KING PRAWN JELFREZI £16.95

Prawns cooked with onion, bell peppers & green chilli in a flavourful sauce, hot.

## KING PRAWN SAAGWALA £16.95

Earthy, flavorful curry made with juicy king prawns, fresh spinach, and aromatic spices.

## JUMBO PRAWN RANGEELA £17.95

Seasoned prawns tossed in ZOYA’s unique masala, curry leaves and grilled to perfection.

# THALI SELECTION

## VEGETARIAN £15.95

Tarka dhal, aloo ghoobi, saag paneer, onion bhajji, pilau rice, naan, side salad, mixed raita.

## LAMB £17.95

Lamb tikka, paneer masala, saag aloo, pilau rice, Rogan Josh, fluffy naan, mixed raita

## MURGH £17.95

Chicken tikka masala, paneer masala, saag aloo, pilau rice, fluffy naan, mixed raita

## ZOYA’S ROYAL MIGHTY THALI £24.95

Tandoor grilled chicken, Sizzling Lamb chops, tandoor wings, tarka chana dhal, mixed salad, fluffy naan, gulab jamun.

# SIDE DISHES

## VEGETABLE JALFREZI £6.95

Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.

## JEERA ALOO £6.95

Potatoes sauteed with cumin seeds.

## SAAG ALOO £6.95

Potatoes & fresh spinach in a blend of spice.

## BOMBAY ALOO /ALOO GHOBII £6.95

## TARKA CHANA DAL £6.95

Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.

## CHANA MASALA £6.95

Chickpeas gently simmered in our unique masala blend of spices.

## DHAL MAKHANI £6.95

Slow cooked black lentils braised with butter and tomato flavoured.

## PANEER MASALA £6.95

A classic dish of stir-fried cottage cheese with peppers and onions.

## SAAG PANEER £6.95

A classic dish of stir-fried cottage cheese with peppers, onions and fresh spinach.

## BAINGAN SUKKA £6.95

Char-smoked aubergine mash, cooked with onion, flavoured with cumin & tangy.

## BENDI BHAJJI £6.95

Stir fried okras with onions, tomatoes and a touch of spice.

## MUSHROOM BHAJJI £6.95

Stir fried baby mushrooms with onion, tomatoes and a touch of spice.

## GARLIC MUSHROOM BHAJJI £6.95

Stir fried baby mushrooms with onion, tomatoes and a touch of spice and fresh garlic.

# ACCOMPANIMENTS

## KERALA EGG-FRIED RICE

## MUSHROOM RICE

## ONION & GARLIC RICE

## SAFFRON PILAU RICE

## BOILED RICE

## JEERA RICE

## LEMON RICE

## BUTTER NAAN

## PESHWARI NAAN

## GARLIC CHILLI NAAN

## ONION & CHEESE NAAN

## CHEESE NAAN

## KEEMA NAAN

## HONEY NAAN

## LACCHA PARATHA

## ALOO PARATHA

## FLUFFY BREAD

## CHAPATTI

## TANDOORI ROTI

## MIXED RAITA

## GREEN SALAD