

**butter, cream and sugar are not used in any of our dishes**

<b>start with farfar</b>	made from tapioca and potatoes, lemony, crispy and Himalayan pink salty <b>(v, ve)</b>	1.5
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**small plates**

pakora	kale and onion chick pea flour fritters <b>(ve)</b>	4.5
chaat	chickpea crisp breads with cumin yogurt, tamarind and coriander chutney <b>(v,m)</b>	4
pudina paneer	spiced Indian cheese with yogurt, mint and cumin <b>(v,m)</b>	5.5
aloo tikia	potato cake spiced with mango powder and cumin <b>(ve)</b>	4.5
samosa	crispy pastry triangles with spiced lamb mince <b>(g)</b>	4.5

<b>veg selection</b>	selection of pudina paneer, pokora and aloo tikia <b>(m)</b>	6
masala calamari	tangy spiced squid with carom seeds	5.5
tallee machli	crispy cod fillet in dry spices <b>(ms)</b>	8
chicken 36	overnight marinated chicken morsels grilled to perfection	6.5

**grills, roast and tawa hotplate**

bhatti murgh	our garam masala and yogurt marinated char grilled spring chicken on the bone <b>(m)</b>	7.5
zumbura chops	our signature grilled lamb chops twice marinated in herbs <b>(m)</b>	9
boti kebab	yogurt garlic and pepper marinated beef morsels <b>(m)</b>	8
Jhinga	grilled tiger prawns spiced with lime and pepper	10

<b>meat selection</b>	selection of lamb chop, chicken 36 and beef boti kebab	9
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**braised and stews (can be spiced up if requested)**

dopiazza gosht	beef curry in a rich onion sauce with whole spices <b>(m)</b>	8.5
kullia	lamb and turnip aromatic stew, slow cooked for a full meaty and smoky flavour	8.5
keema muttar	spiced ground lamb with peas	7.5

murgh masala	tender chicken morsels simmered in ginger, tomato and yogurt sauce <b>(m)</b>	8
murghi ka salan	home style chicken curry in a rich onion and tomato sauce <b>(m)</b>	8
Jhinga salan	tiger prawns simmered in coconut and brown onion sauce <b>(m,ms)</b>	10.5
machli ka salan	cod fish curry with mustard & fenugreek sauce <b>(m,ms)</b>	9

**vegetables**

ghuggni	black chickpeas braised in onion and mango powder <b>(ve)</b>	5
paneer masala	Indian cheese cubes in rich tomato and fenugreek sauce <b>(m)</b>	6.5
bhindi	braised chopped okra with cumin and a hint of mango powder <b>(ve)</b>	5
aloo ki tarkari	nigella and carom seeds infused potato curry <b>(ve)</b>	4.5
daal	curry leaves and garlic tempered lentils <b>(ve)</b>	4.5
namuna	stir-fried peas with garlic, ginger and mint <b>(ve)</b>	4.5

**biryani**

	braised basmati rice cooked with meat in aromatic spices and rose water <b>(m)</b>	9.5
	please ask for today's special	

**breads & rice**

chappati	wholemeal unleavened bread cooked on a hot plate	2
naan (v,g)	plain	2.5
	garlic, mint or chilli	3
naan basket	plain, garlic and mint	5
steamed rice (ve)		3
pulao (ve)	braised rice with whole spices	3.5

**Allergy advice: g=gluten,ms=mustard seeds, v=vegetarian, ve=vegan, m=milk,our dishes may contain traces of nuts.**

Zumbura is an extension of Indian mum's kitchen with no short cuts & no compromise on ingredients and cooking. Simple light and fresh are our ethos. Our food is full of nutrients and flavour, this is the food we eat every day. We share our dishes and balance our meals with vegetables, whole grains and pulses as well as grilled and braised meats. Sharing food in India is culturally and traditionally encouraged, so why not share our delicious food and embark on a culinary adventure..