

Gourmet Tasting Menu

5 Course Tasting Menu **£32.95** per head

Poppadoms with assorted homemade chutneys

(Plain poppadoms contain Gluten, Spicy poppadoms do not)

Starter

Vegetable Samosa (G)

or

Chicken Malai Tikka *

or

Sheek Kebab

or

Assorted Vegetable Pakora

Palate Cleanser

Sorbet taster *

Main Course

Sea Bass Main

Bengali- Pan-seared sea bass fillet in Bengali style Kasundi (mustard sauce) with roasted onion, baby corn and red peppers

or

Chicken Chettinad (N)

Braised in roasted spices of the famous Chettinad community, known for its use of a variety of pungent and fresh ground spices in the preparation, and fresh coconut.

or

Fresh Sussex Hill Lamb Shanks *

Slow cooked fresh Sussex Hill Lamb Shanks in Lucknawi spices.

Accompanied with

Choice of rice

Masala mash *

Sambar (lentil & vegetable)

Choice of bread (G)

Dessert

Choice of dessert *



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Please note that a non-refundable deposit of £10.00 per person for group bookings of 10 or above is required.



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To start

Malai Tikka Cheese marinated chicken breast in balsamic drizzle.	£5.95
Hariali Tikka Fresh mint and coriander basted tandoori chicken morsels, apple and orange salad.	£5.95
Galauti Lamb kebab marinated overnight to melt in the mouth.	£6.50
Chicken 65 (G) Crispy brochette of chicken in corn flour, ginger and ground spices. <i>A famous restaurateur called A.M Buhari introduced this dish in 1965 in Madras as a starter.</i>	£5.95
Lamb Sula Pan-griddled lamb marinated in garlic and red chilli, with pomegranate raita.	£6.50
Spiced Crab (N) Stir-fried with coconut, avocado salsa and curry leaf oil.	£6.95
Pan Seared Sea Bass Pan seared sea bass in lightly coated spices.	£6.95
King Prawn Kasundi Marinated in Bengali style mustard sauce served with avocado salad.	£7.95
Vegetable Pakora (G) Covered in batter and deep fried.	£5.50
Vegetarian Dosa Paper Thin Pancake (N) Made with rice and urad dal, with spicy potatoes, coconut, chutney and Sambar. <i>(Sambar – Traditional South Indian lentil and vegetable curry, tempered with mustard and curry leaves).</i>	£6.95
Non-Vegetarian Dosa (N) With spicy chicken and coconut, chutney and Sambar.	£7.50
Kebab Tasting Sampler Trio of king prawn, meat and chicken kebab grill.	£8.50

Zari Classic Starters

Onion Bhajee	£3.95
Vegetable/Meat Samosa (G)	£3.95
Chicken or Lamb Tikka *	£4.95
Sheek Kebab	£4.95
Tandoori Chicken on the bone (quarter) *	£4.95
Crispy King Prawn (G)	£5.95

All the 'classics' served with fresh greens, mint and Tamarind Chutney.

Sides

Masala Mash *	£4.50
Saag Aloo *	£4.50
Bombay Aloo *	£4.50
Pea & Mint Dal *	£4.50
Mushroom Bhajee *	£4.50
Cauliflower Bhajee *	£4.50
Tarka Dal *	£4.50
Brinjal Bhajee *	£4.50
Bhindi Bhajee *	£4.50
Vegetable Bhajee *	£4.50
Muttur Paneer *	£4.50
Saag Bhajee *	£4.50
Chana Masala *	£4.50
Aloo Gobi *	£4.50
Saag Paneer *	£4.50
Sambar (Lentil & Vegetable) *	£4.50

Breads (G)

Chapati *	£1.95
Plain Naan *	£2.50
Tandoori Roti *	£2.50
Naan *	£3.25
Garlic, Keema, Peshawari, Fig and Coriander, Sesame. <i>(Peshwari and Sesame contain Nuts)</i>	
Halloumi Naan *	£3.25
Stuffed Paratha	£3.25
Laccha Paratha	£3.25
Cheese and Garlic Naan *	£3.25
Chilli Naan	£3.25
Roomali Roti *	£3.25
Wafer thin bread, baked on an upside down dome griddle.	
Bread Basket *	£6.95
Chef's selection of 3 breads.	

Rice

Fragrant Steamed Basmati Rice *	£2.75
Pilau Rice	£2.95
Mushroom Rice	£3.95
Special Fried Rice (N)	£3.95
Fragrant Coconut Rice (N)	£3.95
Lemon & Mustard Seed Rice *	£3.95
Egg Fried Rice/Garlic Rice *	£3.95
Keema Rice	£4.50

Accompaniments

Assorted Poppadoms and fresh homemade chutneys selection (per person) <i>(Plain poppadoms contain Gluten)</i>	£1.95
Cucumber Raita *	£1.95
Green Salad *	£1.95
Onion Salad/Mango Chutney *	£0.75
Mint Sauce/Lime Pickle	£0.75
Freshly made Chilli Jam	£0.95

Children's Menu

For children up to 8 years old. All children's meals include a free homemade ice cream.

Chicken Satay *	£6.95
Chicken breast marinated in cheese and yoghurt, pan seared and served with fries.	
Kids Platter * (G)	£7.95
Chicken tikka, malai tikka, sheek kebab and small plain naan.	
Fish & Chips	£6.95



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Tikka Masala (N)

Medium spiced silky smooth masala sauce with coconut, almond, raisins and cashew nuts.

Chicken Tikka or Lamb Tikka	£10.50
Spicy Green Chicken Tikka Masala *	£10.50
Tandoori King Prawn	£14.95
Crab Malabari Masala	£11.95

Jalfrezi

A semi dry dish with additional heat from being cooked with fresh green chillis. Contains chunky onions, tomato and peppers.

Chicken/Lamb	£10.50
King Prawn	£14.95
Tiger Prawn	£13.95

Other

Saag Chicken or Saag Lamb	£10.50
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Cooked in spinach medium hot.

Karahi Chicken or Lamb	£10.50
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Semi dry in onion, green pepper, ginger and garlic sauce cooked in an Indian wok.

Garlic Chilli Chicken Masala	£10.50
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Cooked with fresh green chillies and garlic.

Chicken Curry/Lamb Curry	£8.30
Prawn Curry	£9.30
King Prawn Curry	£11.30
Saag Prawn	£9.95

Prawns cooked with spinach

All of the above cooked in medium spices

Tandoori Specialities

Spicy Green Chicken Tikka Main *	£8.95
Chicken or Lamb Tikka Main *	£8.95
Sheek Kebab Main *	£8.95
Tandoori Chicken Half *	£9.95
Chicken or Lamb Shashlik *	£9.95
Tandoori King Prawn *	£14.95
Mixed Grill * (Naan contains gluten)	£16.95
Tandoori King Prawn Shashlik *	£15.95

Continental / Specials

Roasted Chicken Breast *	£13.95
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In garlic sauce, grilled vegetables/fries and salad.

Vegetarian Mains

Vegetable Curry *	£6.95
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Seasonal curried vegetables.

Vegetable Alleppey * (N)	£8.95
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Fresh vegetables in coconut, fresh ginger and curry leaf.

Vegetable Chettinad * (N)	£8.95
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Fresh vegetables braised in roasted spices of the famous Chettinad Community, known for its use of pungent & fresh ground spices and fresh coconut.

Paneer Makhani (N)	£8.95
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Cottage cheese simmered in a fenugreek scented tomato sauce.

Pathia (G)

Sweet and sour sauce and fairly hot.

Chicken or Lamb	£8.30
Prawn	£9.30
King Prawn	£11.30
Chicken or Lamb Tikka	£9.30

Dansak (G)

Fairly hot sweet and sour curry with a lentil sauce.

Chicken or Lamb	£8.30
Prawn	£9.30
King Prawn	£11.30
Chicken or Lamb Tikka	£9.30

Bhoona

A fairly dry curry containing onions and spices. Medium hot and palatable to the uninitiated.

Chicken or Lamb	£8.30
Prawn	£9.30
King Prawn	£11.30
Chicken or Lamb Tikka	£9.30

Madras (G)

Fairly hot and spicy dish with onion, ginger and garlic sauce.

Chicken or Lamb	£8.30
Prawn	£9.30
King Prawn	£11.30
Chicken or Lamb Tikka	£9.30

Vindaloo (G)

A very hot curry in tomatoes, onion, ginger and garlic with diced potatoes in the sauce.

Chicken or Lamb	£8.30
Prawn	£9.30
King Prawn	£11.30
Chicken or Lamb Tikka	£9.30

Dopiaza

A semi dry curry prepared with extra onions, medium hot.

Chicken or Lamb	£8.50
Prawn	£9.50
King Prawn	£11.50
Chicken or Lamb Tikka	£9.50

Rogan Josh

Cooked in tomatoes and onion sauce medium hot.

Chicken or Lamb	£8.50
Prawn	£9.50
King Prawn	£11.50
Chicken or Lamb Tikka	£9.50

Balti (N)

A style of curry that is cooked in a pan using the stir-fry technique. Originated in the northwest frontier region of Pakistan.

Chicken or Lamb	£10.50
Prawn	£12.50
King Prawn	£14.50

Thali (N) (G)

Non-Vegetarian Thali	£18.95
Vegetarian Thali *	£17.95

Korma (N)

Very mild creamy sauce with subtle spicing.

Chicken or Lamb	£8.30
Prawn	£9.30
King Prawn	£11.30
Chicken or Lamb Tikka	£9.30

Pasanda (N)

Mild with groundnuts and yoghurt sauce.

Chicken or Lamb	£10.50
King Prawn	£11.30



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Highly Recommended

Regional dishes...

Join us on an adventure into real Indian Dining...

Hydrabadi Cuisine

The aristocracy of Hydrabad were famous for their spectacular entertainments and sumptuous food. The key flavours in Hydrabadi dishes are coconut, tamarind, peanuts and sesame seeds. The cuisine draws its flavours from the rich legacy of the Moghuls.

The Lucknawi Cuisine – The Cuisine of Royalty

Created using classic slow-cooking techniques for tenderness with authentic nawabi sauces made using cashew nuts and other rich ingredients. This gives these dishes a silky and luxurious consistency.

Rajasthani Cuisine

The ancient and princely state of Rajasthan gave rise to a regal cuisine. The Rajas would dine on the meat or the fowl captured in their aristocratic hunting expeditions. This is still the culture today.

Specials

Chicken Chettinad * (N)	£12.95
South Indian – Chicken braised in roasted spices of the famous Chettinad community known for its use of a variety of pungent and fresh ground spices in the preparation and fresh coconut.	
Chicken Lababdar (N)	£12.95
Lucknawi – Chicken tikka in a silky smooth white sauce of cashew nuts and peppers.	
Murg Joshile (N)	£11.95
Punjabi - Chicken in fresh mint, coriander, almonds and whole spices.	
Jungle Venison Curry *	£15.95
Rajasthani – Locally sourced Venison, slow cooked in red chillies, whole spices and potatoes.	
Chargrilled Sussex Hill Lamb Chops	£14.95
Lucknawi – Chargrilled Sussex Hill Lamb Chops in fresh ginger and garlic, cumin and lime juice, with onion and tomato sauce.	
Chicken Makhani (N)	£12.95
Punjabi – Flash-grilled chicken, simmered in fenugreek-scented tomato sauce.	
Cardamon Masala Mutton	£13.95
Hydrabadi – Cooked in a home-made style with earthy spices. A well balanced flavoursome dish.	
Famous Red Mutton Curry – Laal Maas	£13.95
Rajasthani – Lamb slow cooked to perfection in dry red chillies and whole spices.	
Fresh Sussex Hill Lamb Shanks	£14.95
Lucknawi – Slow cooked fresh Sussex Hill Lamb Shanks in Lucknawi spices.	

Rose Petal Masala Chicken *	£11.95
Punjabi – Chicken in onion, tomatoes, fresh rose-petals and subtle hints of rose water.	
Alleppey Fish Curry * (N)	£10.95
South Indian – Boneless fish in fresh coconut and ginger tempered with curry leaves.	
Sea Bass Main *	£14.95
Bengali – Pan-seared sea bass fillet in Bengali style Kasundi (mustard sauce) with roasted onion, baby corn and red peppers.	
Malabari Fish Curry * (N)	£10.95
South Indian – Boneless freshwater fish in spices, fresh coconut and tamarind.	
Tiger Prawn Caldine (N)	£11.95
South Indian – In a light, fragrant coconut, ginger, green chillies with a hint of palm vinegar.	

Panjabi Cuisine

This cuisine originated from the Panjab region of northern India. It consists of a diverse range of dishes. The main masalas in Panjabi dishes consist of onion, garlic and ginger and are usually mildly spiced. This region is famous for its Tandoor (clay oven) dishes.

Bengali Cuisine

Bengali cuisine is known for its subtle (yet sometimes fiery) flavours. It is the only cuisine in the Indian subcontinent that is served as courses, like French cuisine.

South Indian Cuisine

South Indian cuisine centres around rice and coconut and includes dry curried vegetables, well-seasoned meat, seafood from Indian coastal areas and a host of coconut-based chutneys.

Lucknawi Biryani – Highly Recommended

Lucknow is home to the famous Dum Pukht Biryani – rice flavoured with meat and vegetables, slow-cooked in airtight vessels sealed with dough to retain the richest flavours and aromas. Lucknow cuisine is known as the “Foods of Royalty”.

Can be done gluten-free without the dough covered lid.

Chicken/Lamb (G)	£12.95
Special (G) – Chicken, lamb, prawn and mushroom	£13.95
Prawn (G)	£13.95
Tandoori King Prawn (G)	£15.95
Vegetable * (G)	£11.95

All Biryanis are served with curried vegetables.



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