

## Rice

Fragrant Steamed Basmati Rice *	£3.25
Pilau Rice	£3.50
Mushroom Rice	£4.50
Special Fried Rice (N)	£4.50
Fragrant Coconut Rice (N)	£4.50
Lemon & Mustard Seed Rice *	£4.50
Egg Fried Rice/ Garlic Rice *	£4.50
Keema Rice	£4.95

## Sides

Masala Mash *	£5.25
Saag Aloo *	£5.25
Bombay Aloo *	£5.25
Pea & Mint Dal *	£5.25
Mushroom Bhajee *	£5.25
Cauliflower Bhajee *	£5.25
Tarka Dal *	£5.25
Brinjal Bhajee *	£5.25
Bhindi Bhajee *	£5.25
Vegetable Bhajee *	£5.25
Muttur Paneer *	£5.25
Saag Bhajee *	£5.25
Chana Masala *	£5.25
Aloo Gobi *	£5.25
Saag Paneer *	£5.25
Sambar (Lentil & Vegetable) *	£5.25

## Breads

Chapati (G) *	£1.95
Plain Naan (G) *	£2.95
Tandoori Roti (G) *	£2.95
Naan (G) *	£3.95
<i>Garlic, Keema, Peshawari, Fig and Corriander, Sesame. (Peshawari &amp; Sesame naan contain Nuts)</i>	
Halloumi Naan (G) *	£3.95
Stuffed Paratha (G)	£3.95
Laccha Paratha (G)	£3.95
Cheese and Garlic Naan (G) *	£3.95
Roomali Roti (G) *	£3.95

*Wafer thin bread, baked on an upside down dome griddle.*

## Accompaniments

Spicy/Plain Poppadoms	£0.80
<i>(Plain poppadoms contain Gluten)</i>	
Cucumber Raita *	£2.50
Mixed Raita *	£2.50
Green Salad *	£4.50
Onion Salad/	£0.95
Mango Chutney *	
Mint Sauce/Lime Pickle	£0.95
Chilli Jam	£1.20

*If you require any dishes not listed in the menu, we may be able to cater for you, please ask when ordering.*



\* Denotes – Healthy Eating Options / Choice of Healthy Option  
(N) Denotes – contains Nuts  
(G) Denotes – contains Gluten



*Parties and group bookings catered for, please ask for more details. Please note that a non-refundable deposit of £10.00 per person for group bookings of 10 or above is required.*

*We do not accept cheques. The management reserves the right to refuse service without explanation.*

## Opening Times

Sunday to Saturday

Lunch 12:00pm – 2:30pm

Dinner 5:30pm – 11:00pm



Z A R I



ZariRestaurant



Zari\_Restaurant



@RestaurantZari

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**15% OFF**  
TAKE AWAY  
ORDERS  
OF £20 & OVER

# Zari Take Away Menu

Since 1990, Zari has been at the cutting edge of real Indian cuisine

*Alongside all the classic dishes, the team at Zari brings you authentic regional food from all corners of the Indian subcontinent.*

**Order Hotline:**  
**01293 525107 / 562308**



Z A R I



## To Start

<b>Hariali Tikka</b>	<b>£6.50</b>
Fresh mint & coriander basted tandoori chicken morsels.	
<b>Galauti</b>	<b>£6.95</b>
Lamb kebab marinated overnight to melt in the mouth.	
<b>Chicken 65 (G)</b>	<b>£6.50</b>
Crispy brochette of chicken in corn flour, ginger & ground spices. A famous restaurateur called A.M Buhari introduced this dish in 1965 in Madras as a starter.	
<b>Lamb Sula</b>	<b>£6.95</b>
Pan-griddled lamb marinated in garlic & red chilli, with pomegranate raita.	
<b>Spiced Crab (N)</b>	<b>£7.50</b>
Stir-fried with coconut, avocado salsa, curry leaf oil.	
<b>Pan Seared Sea Bass</b>	<b>£7.50</b>
Pan seared sea bass in lightly coated spices.	
<b>King Prawn Kasundi</b>	<b>£8.25</b>
Marinated in Bengali style mustard sauce served with avocado salad.	
<b>Vegetable Pakora</b>	<b>£5.95</b>
Covered in batter and deep fried.	
<b>Vegetarian Dosa (N)</b>	<b>£7.95</b>
Paper Thin Pancake made with rice and urad dal, with spicy potatoes, coconut, chutney and sambar. (Sambar - Traditional South Indian lentil & vegetable curry, tempered with mustard & curry leaves).	
<b>Non-Vegetarian Dosa (N)</b>	<b>£8.95</b>
With spicy chicken, coconut, chutney and sambar.	
<b>Kebab Tasting Sampler</b>	<b>£8.95</b>
Trio of king prawn, meat and chicken kebab grill.	

## Classic Starters

<b>Onion Bhajee</b>	<b>£4.50</b>
<b>Vegetable/ Meat Samosa (G)</b>	<b>£4.50</b>
<b>Chicken or Lamb Tikka *</b>	<b>£5.50</b>
<b>Sheek Kebab</b>	<b>£5.50</b>
<b>Tandoori Chicken on the bone (quarter) *</b>	<b>£5.50</b>
<b>Crispy King Prawn (G)</b>	<b>£6.25</b>

## Classic Dishes

<b>Korma (N)</b>	
Very mild creamy sauce with subtle spicing.	
<b>Chicken/Lamb</b>	<b>£9.25</b>
<b>Prawn</b>	<b>£10.25</b>
<b>King Prawn</b>	<b>£12.25</b>
<b>Chicken or Lamb Tikka</b>	<b>£10.25</b>

<b>Pasanda (N)</b>	
Mild with ground nuts and yoghurt sauce.	
<b>Chicken/Lamb</b>	<b>£11.50</b>
<b>King Prawn</b>	<b>£15.95</b>

<b>Tikka Masala (N)</b>	
Medium spiced silky smooth masala sauce with coconut, almond, raisins and cashew nuts.	
<b>Chicken Tikka/ Lamb Tikka</b>	<b>£11.50</b>
<b>Spicy Green Chicken</b>	<b>£11.50</b>
<b>Tikka Masala *</b>	
<b>Tandoori King Prawn</b>	<b>£15.95</b>
<b>Crab Malabari Masala</b>	<b>£15.95</b>

## Bhoona

A fairly dry curry containing onions and spices, medium hot & palatable to the uninitiated.	
<b>Chicken/Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£9.95</b>

## Rogan Josh

Cooked in tomatoes & onion sauce medium hot.	
<b>Chicken/Lamb</b>	<b>£9.25</b>
<b>Prawn</b>	<b>£10.25</b>
<b>King Prawn</b>	<b>£12.25</b>
<b>Chicken or Lamb Tikka</b>	<b>£10.25</b>

## Dopiazza

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

<b>Chicken/Lamb</b>	<b>£9.25</b>
<b>Prawn</b>	<b>£10.25</b>
<b>King Prawn</b>	<b>£12.25</b>
<b>Chicken or Lamb Tikka</b>	<b>£10.25</b>

## Pathia (G)

Sweet & sour sauce and fairly hot.

<b>Chicken/Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£9.95</b>

## Dansak (G)

Fairly hot sweet and sour curry with a lentil sauce.

<b>Chicken/Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£9.95</b>

## Balti (N)

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

<b>Chicken/Lamb</b>	<b>£11.25</b>
<b>Prawn</b>	<b>£13.25</b>
<b>King Prawn</b>	<b>£15.25</b>

## Madras (G)

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

<b>Chicken/Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£9.95</b>

## Vindaloo (G)

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

<b>Chicken/Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£11.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£9.95</b>

## Jalfrezi

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

<b>Chicken/Lamb</b>	<b>£11.50</b>
<b>King Prawn</b>	<b>£15.95</b>
<b>Tiger Prawn Jalfrezi</b>	<b>£14.95</b>

## Biryani

Rice cooked with meat, prawns or vegetables in roasted whole spices, medium hot.

<b>Chicken/Lamb</b>	<b>£14.95</b>
<b>Special</b>	<b>£15.95</b>
chicken, lamb, prawn & mushroom	
<b>Prawn</b>	<b>£15.95</b>
<b>Tandoori King Prawn</b>	<b>£17.95</b>
<b>Vegetable *</b>	<b>£13.95</b>

All Biryani are served with curried vegetables.

## Other

<b>Saag Chicken or Lamb</b>	<b>£11.50</b>
Cooked in spinach, medium hot.	
<b>Karahi Chicken or Lamb</b>	<b>£11.50</b>
Semi dry in onion, green pepper, ginger and garlic sauce cooked in an Indian wok.	
<b>Garlic Chilli</b>	<b>£11.50</b>
<b>Chicken Masala</b>	
Cooked with fresh green chillies & garlic.	
<b>Chicken / Lamb Curry</b>	<b>£8.95</b>
<b>Prawn Curry</b>	<b>£9.95</b>
<b>King Prawn Curry</b>	<b>£11.95</b>
<b>Saag Prawn</b>	<b>£11.25</b>

Prawns cooked with spinach.	
<b>Creamy Penne Pasta</b>	<b>£12.95</b>
Choice of Prawns or Chicken Creamy Penn Pasta in cherry tomatoes & mix vegetables tossed in garlic, white pepper and parmesan sauce.	
<b>Spicy Penne Pasta</b>	<b>£12.95</b>
Choice of Prawns or Chicken Italian Penne Pasta tossed in mixed vegetables, spices & parmesan & given the fusion Indian twist	

<b>Ginger Chicken</b>	<b>£13.95</b>
Slow cooked chicken in Indo Chinese style with ginger and fresh garden vegetables	

## Specials

<b>Chicken Chettinad* (N)</b>	<b>£14.25</b>
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.	
<b>Chicken Lababdar (N)</b>	<b>£14.25</b>
Lucknawi - Chicken tikka in a silky smooth white sauce of cashew nuts and peppers.	
<b>Jungle Venison Curry *</b>	<b>£16.95</b>
Rajasthani - Locally sourced Venison, slow cooked in red chillies, whole spices & potatoes.	
<b>Chargrilled Sussex Hill Lamb Chops</b>	<b>£15.95</b>
Lucknawi - Chargrilled Sussex Hill Lamb Chops in fresh ginger & garlic, cumin & lime juice, with onion & tomato sauce.	
<b>Chicken Makhani (N)</b>	<b>£14.25</b>
Panjabi - Flash-grilled chicken, simmered in fenugreek scented tomato sauce.	
<b>Famous Red Mutton Curry - Laal Maas</b>	<b>£15.95</b>
Rajasthani - Lamb slow cooked to perfection in dry red chillies and whole spices.	
<b>Fresh Sussex Hill Lamb Shanks</b>	<b>£15.95</b>
Lucknawi - Slow cooked fresh Sussex Hill Lamb Shanks in Lucknawi spices.	
<b>Alleppey Fish Curry* (N)</b>	<b>£14.25</b>
South Indian - Boneless fish in fresh coconut and ginger tempered with curry leaves.	
<b>Sea Bass Main *</b>	<b>£16.25</b>
Bengali - Pan-seared sea bass fillet in Bengali style Kasundi (mustard sauce) with roasted onion, baby corn and red peppers.	

<b>Malabari Fish Curry* (N)</b>	<b>£14.25</b>
South Indian - Boneless freshwater fish in spices, fresh coconut & tamarind.	

<b>Malai Prawn Curry</b>	<b>£14.95</b>
Bengali - Tiger prawns delicately cooked in mustard seeds and coconut cream. A popular dish from Kolkata (Calcutta)	

## Tandoori Specialities

<b>Spicy Green Chicken Tikka Main *</b>	<b>£9.95</b>
<b>Chicken or Lamb Tikka Main *</b>	<b>£9.95</b>
<b>Sheek Kebab Main *</b>	<b>£9.95</b>
<b>Tandoori Chicken Half *</b>	<b>£10.25</b>
<b>Chicken or Lamb Shashlik *</b>	<b>£10.95</b>
<b>Tandoori King Prawn *</b>	<b>£15.95</b>
<b>Mixed Grill *</b>	<b>£17.95</b>
Combination of chicken & lamb tikka, king prawn & plain naan. (Naan contains Gluten)	
<b>Tandoori King Prawn Shashlik*</b>	<b>£16.95</b>

## Vegetarian Mains

<b>Vegetable Curry *</b>	<b>£7.95</b>
Seasonal curried vegetables.	
<b>Vegetable Alleppey* (N)</b>	<b>£9.95</b>
Fresh vegetables in coconut, fresh ginger and curry leaf.	
<b>Vegetable Chettinad* (N)</b>	<b>£9.95</b>
Fresh vegetables braised in roasted spices of the famous Chettinad Community, known for its use of pungent and fresh ground spices & fresh coconut.	
<b>Paneer Makhani (N)</b>	<b>£10.95</b>
Cottage cheese simmered in a fenugreek scented tomato sauce.	