





STARTERS

Onion Bhaji (Classic onion fritters)  £2.95

Malai Tikka Chicken  £4.50
Marinated in yogurt, cashew nuts, cream, ground cardamom, ginger, garlic and sugar cooked in the Tandoor.

Haryali Chicken Tikka  £3.95
Marinated in yogurt, mint, coriander and green chilli cooked in the tandoor.

Aloo Chat  £3.25
A delicious blend of diced, cooked potatoes, fresh tomatoes and cucumbers marinated in spices.

Chicken Chat £3.75

Prawn Cocktail £3.95

Samosa (Vegetable, chicken or meat) £2.95
Fillo pastry filled with seasonal vegetables or spicy mince meat.

Chicken or Lamb Tikka £3.75

Duck Tikka £5.50
Boneless chicken, lamb or duck marinated in yogurt, spices, garlic, green chilli and fresh coriander, cooked in the charcoal tandoor.

Sheek Kebab (Minced lamb) £3.75
Infused with fresh herbs and variety of aromatic spices, onion and peppers.

Shammi Kebab £3.75
Meltningly soft patties of lamb & potato, bengal gram and spices, pan fried to perfection.

Assorted Indian £4.95
Chicken tikka, sheek kebab, onion bhaji.

Malai Lamb Chops £5.50
Chops of tender lamb in a marinade of home-made cream cheese & spices.

Shahi King Prawns £6.95
Marinated with fresh green herbs & spices, cooked in tandoor with tomato & pepper.

King Prawn Poori £6.95

Prawn Poori £5.50
North Indian style prawns wrapped in a poori.

King Prawn Butterfly £4.95

Mixed Platter A (minimum 2 people) per person £5.50
Sheek kebab, haryali chicken tikka, vegetable samosa & dips.

Chicken Platter (minimum 2 people) per person £5.50
Chicken kebab, haryali tikka, chicken samosa & dips.

Mixed Platter B (minimum 2 people) per person £6.75
With salmon tikka, veg samosa, fish kebab and dips.

FISH STARTERS

Fish Kebab £3.95

Salmon Tikka £4.95

Baja Salmon £4.95
Deep fried salmon garnished with amchoor powder and mint.

TANDOORI SPECIALITIES


Served with salad and mint sauce.

Chicken or Lamb Tikka £7.25

Duck Tikka £10.50
Boneless chicken, lamb or duck marinated in yogurt, spices, garlic, green chilli and fresh coriander, cooked in the charcoal tandoor.

Tandoori Chicken (On the bone) £7.25
Half tender chicken marinated in yogurt & spices.

Shashlick £7.95
Chicken or lamb, peppers, onion & tomatoes grilled in tandoor.


Moducash Chicken or Lamb  £8.50
Delicately mild, cooked with cashew nuts & honey.

Malai Lamb Chops £10.50
Tender lamb in a marinade of home-made cream cheese & spices.



Tandoori Trout £9.50
Rainbow trout marinated and grilled over charcoal fire.

Tandoori King Prawn £12.95
Marinated with fresh green herbs & spices, cooked in tandoor.

Mixed Grill (Served with salad) £11.95
Chicken & lamb tikka, tandoori chicken, sheek kebab & nan.

Paneer Shashlick  £7.95
Pieces of cheese marinated in freshly ground aromatic herbs and spices, barbecued with onions, capsicums and tomatoes.

Ajwani Salmon £9.50
Ajwani (carom seeds) flavoured salmon, char-grilled in the tandoor.

Nawabi Tandoor Chicken   £8.50
(Sweet, sour & hot)
Delicately spiced chicken off the bone in green chilli, rainbow of peppers finished with sweet chilli sauce and lime juice.

DIPS

Mint Chutney (Coriander & mint) £1.00

Coriander Mint & Naga   £1.50

Tomato Ketchup £0.50

Mayonnaise £0.50

Sweet Chilli Sauce £1.00

HOUSE SPECIALITIES

Tikka Masala Chicken or Lamb 🍗 🇳🇵 **£7.50**

Masala; King Prawn, Duck or Beef 🍗 🇳🇵 **£10.95**

National dish that needs no introduction.

Pasanda Chicken or Lamb 🍗 🇳🇵 **£7.50**

Mild dish prepared with almond, pistachio and cream.

Beef Laziz **£9.95**

Cooked with shallot, medium spiced, fairly dry.

Kurzi Lamb **£11.95**

Lamb shank covered with minced lamb and baby potatoes.

Goan Lamb Shank **£11.95**

A supreme cut given the traditional goan treatment, full of flavour, cooked with tomatoes and coriander.

Wild Duck Breast **£10.95**

A succulent breast of roast barbury duck in rich masala of tomato and mango.

Lamb Chop Special **£10.95**

Tandoori lamb chop cooked in goan sauce, hot and spicy.

Jall Masala Chicken or Lamb 🍗 **£7.50**

King Prawn, Duck or Beef 🍗 **£10.95**

Our unique masala cooked with green chilli.

Pathila Chicken or Lamb 🍗 **£7.50**

Pathila; King Prawn, Duck or Beef 🍗 **£10.95**

Well spiced, marinated with our fresh ground spice and cooked in medium juicy thick sauce in the pathil with garlic and tamarind.

Chicken or Lamb Tikka Rezala 🍗 **£7.50**

Cooked with onion, peppers & tomatoes, bhuna style.

Jinga Korai Marachi (King prawn) **£11.95**

Cooked with ginger, garlic and tomato.

Lamb Guarka (Nepalese dish) 🍗 **£7.95**

Cooked using 10 different fresh ingredients & spices. A medium dish made with own recipe.

Chicken Jaipuri **£7.95**

Authentic mogul dish cooked using 8 different fresh ingredients and spices. Own recipe (mild).

Chicken Al Badami 🍗 **£7.95**

Favourite dish of emperor Babor.

Mango flavoured curry, cooked with nuts, spices, herbs and finished with cream. (Mild)

Chettinad Chicken or Lamb 🍗 🇳🇵 **£7.95**

Cooked in a hot sauce with ginger, garlic, coconut and aromatic dried spices. A delicacy of the chettinad region of tamil nadu state in south india.

Kali Mirch Masala (Chicken or Lamb) 🍗 **£7.95**

Cooked with ground black pepper, fresh green peppers, sliced onions garnished with oyster sauce.

Malai Chicken Korma (Very mild dish) 🍗 **£7.95**

Cooked in aromatic spices with garlic, ginger, onion and mint in a sweet sauce with coconut, yogurt and milk.

Jinga Lasani (King prawn) **£11.95**

On the shell king prawns cooked in medium sauce with garlic, spring onions, mustard and coriander in aromatic spices.

Please ask for our daily specials

FISH SPECIALITIES

All fish dishes are prepared in Zara's own fish sauce.

Salmon Peri Peri 🍗 **£10.95**

Cooked bhun style. Medium hot.

Steamed Sea Bass **£11.95**

Served with salad.

Fish Special (Bangladeshi white tilapia fish) **£10.95**

Cooked with onion, mustard, garlic and 10 different spices - full of flavour (medium).

Mustard Monk **£12.95**

Cooked with own recipe, a creamy thick sauce with whole mustard, spring onions and coriander.

BALTI SPECIALITIES

Highly recommended by the chef. These are spice dishes, individually prepared with fresh ingredients and thoroughly blended mixtures of authentic spices. Balties are cooked in a balti pan - a fascinating utensil - which locks in the aromatic flavour.

Served with nan bread.

Chicken or Lamb **£8.25**

Tikka Chicken or Lamb **£8.95**

Prawn **£8.95**

King Prawn **£10.95**

Tandoori King Prawn **£11.95**

Vegetable & Mushroom 🍌 **£6.95**

Beef or Duck **£10.95**


TRADITIONAL DISHES

	VEGETABLE & MUSHROOM 	CHICKEN	LAMB	PRAWN	KING PRAWN	BEEF OR DUCK
Korma 	£5.50	£6.50	£6.75	£7.50	£9.95	£9.95
A dish with coconut and kashmiri herbs, cooked in a very mild spice. Recipe of the Mogul.						
Kashmiri 	£5.50	£6.50	£6.75	£7.50	£9.95	£9.95
Cooked with coconut, almond and lychees.						
Bhuna	£5.50	£5.95	£6.75	£7.50	£9.95	£9.95
Aromatic curry made with a blend of 21 sun dried spices and finely chopped onion and tomatoes, in a fairly dry texture.						
Rogon Josh	£5.50	£6.50	£6.95	£7.95	£9.95	£9.95
Aromatic curry made with fresh herbs, coriander and other sun dried spices, flavoured with fresh tomatoes & worcestershire sauce.						
Dopiazza	£5.50	£5.95	£6.75	£7.50	£9.95	£9.95
Literally means onion used twice in the cooking process. A recipe from one of the mansi family of bogra.						
Sagwala	£5.50	£6.50	£6.95	£7.95	£9.95	£9.95
A dish cooked with spinach & mixed spice. Fairly dry texture.						
Curries	£5.50	£5.95	£6.75	£7.50	£9.95	£9.95
Basic dishes cooked with gravy and medium spices.						
Madras 	£5.50	£5.95	£6.75	£7.50	£9.95	£9.95
Cooked in gravy, slightly sour with hot spices.						
Vindaloo 	£5.50	£5.95	£6.75	£7.50	£9.95	£9.95
Cooked with potatoes, served with very hot gravy.						
Pathia 	£5.50	£6.50	£6.95	£7.95	£9.95	£9.95
An exotic balance of sweet & sour. Hot, garnished with onion, green pepper & a touch of almond in a thick sauce.						
Dhansak 	£5.50	£6.50	£6.95	£7.95	£9.95	£9.95
An exotic balance of sweet and sour. Hot, with added lentils, in a thick sauce.						

ALL THE ABOVE DISHES CAN BE PREPARED WITH CHICKEN OR LAMB TIKKA FOR AN EXTRA £1.00


BIRYANI

Consists of basmati rice, fried, mixed with spices & herbs, garnished with sultanas & almonds. Served with a vegetable curry.

Chicken or Lamb	£8.25
Tikka Chicken or Lamb	£8.95
Prawn	£8.95
King Prawn	£10.95
Tandoori King Prawn	£11.95
Vegetable & Mushroom 	£6.95
Zara Biryani	£10.95
Beef or Duck	£10.95

KORAH I

A dish well known in the valley of Indua. Made with cubes of onion, green pepper, tomatoes, coriander, medium spice in thick sauce.

Tikka Chicken or Lamb	£7.50
Prawn	£8.50
King Prawn	£10.95
Tandoori King Prawn	£11.95
Vegetable & Mushroom 	£6.50

BENGALI JALFREZI 🍴

A dish founded by the people of Bengal. Cooked with sliced onion, green pepper & green chillies, fresh coriander. Fairly hot in thick sauce.

Tikka Chicken or Lamb	£7.50
Prawn	£8.50
King Prawn	£10.95
Tandoori King Prawn	£11.95
Vegetable & Mushroom 🍃	£6.50

VEGETABLE SIDE DISHES 🍃

All of these dishes are cooked in a low-cholesterol vegetable oil and with finely chopped onions, green pepper, cooked with medium spice.

Vegetable Curry	£2.95
Cooked in medium spices with gravy.	
Mushroom Bhajee	£2.95
Bombay Aloo Potatoes	£2.95
Cauliflower Bhajee	£3.50
Aloo Gobi Potatoes and cauliflower	£3.75
Bhindi Bhajee Okra	£3.75
Brinjal Bhajee Aubergine	£3.75
Chana Masala Chick peas	£2.95
Saag Bhajee Fresh spinach	£3.50
Saag Paneer 🍷	£3.75
Matar Paneer 🍷	£3.75
Home made cheese with peas, mild.	
Saag Aloo Spinach and potato	£3.50
Tarka Dall Lentil flavoured with garlic	£2.95
Mixed Vegetable Bhajee	£2.95
Dall Masala	£3.75
Lentils cooked in medium bhuna spice.	
Punjabi Dall	£3.50
Lentils & peas with dried spices, garnished with whole cumin & butter.	
Begun Tomato	£3.75
Aubergine cooked with tomato in a very thick medium sauce (recommended by our chef, a companion for most tandoori dishes).	
Chana Dall Chick pea with lentil	£3.75
Aloo Chana Chick pea & potato	£3.50
Saag Dall Spinach with lentil	£3.50

RICE DISHES

Zara Special Rice (Mince lamb & prawn)	£3.95
Mushroom Fried Rice	£2.95
Cooked with basmati rice.	
Vegetable Fried Rice	£2.95
Cooked with basmati rice.	
Special Fried Rice	£2.95
Cooked with egg, peas and basmati rice.	
Lime Fried Rice (With chick peas)	£2.95
Egg Fried Rice	£2.95
Onion Fried Rice	£2.95
Pilau Rice	£2.45
Basmati rice cooked with saffron, dairy products & aromatic spices.	
Boiled Rice	£2.25

SUNDRIES

Nan Special (Leavened bread)	£2.25
Peshwari Nan	£2.55
Prepared with oriental nuts & fruits.	
Stuffed Nan	£2.55
Stuffed with spices, mashed potato and vegetables.	
Keema Nan (Stuffed with minced meat)	£2.55
Garlic Nan	£2.55
Paratha 🍃	£2.55
A bread made from brown wheat and shallow fried.	
Stuffed Paratha (Stuffed with vegetables) 🍃	£2.95
Chapati (Soft thin Indian baked bread) 🍃	£1.65
Puri (Thin fried bread) 🍃	£1.65
Raitha (Onion or cucumber)	£1.95
Chips	£3.50
Green Salad	£2.95
Papadom (Plain or spicy)	£0.50
Chutney (Per dip)	£0.50
Indian Salad	£2.95
Onion, cucumber, tomato and green chillies.	



Please ask for our daily specials

Specialising in outside catering for all your needs

- WEDDINGS • OFFICE PARTIES
- BIRTHDAYS • RESTAURANT HIRE

Finger Buffets & Cold Buffets also available,
please enquire



LEGENDS

Fairly Hot 🌶️ Hot 🌶️🌶️ Very Hot 🌶️🌶️🌶️ Spicy 🍷

DISHES CAN BE MADE MILDER OR HOTTER ACCORDING TO TASTE

Traces of Nuts 🌰 Suitable for Vegetarians 🌱

PLEASE NOTE

1. If the dish you require is not listed we will gladly prepare it specially for you.
2. If you have any dietary restrictions, eg, nuts, dairy products etc, please inform us.
3. Take-away orders are packaged in special hygienic catering containers with care and ample portions.
4. Online reservation system available, visit our website for more information.
5. Ample parking facilities
6. Management reserves the right to refuse service

