

# Zzohanna

INDIAN CUISINE

## Starters

<b>Onion bhaji</b>	£4.95
<b>Meat/vegetable samosa</b> Triangular pastry, filled with spiced mince meat or vegetables.	£4.95
<b>Chicken pakora / Vegetable pakora</b> Marinated chicken/Vegetable with a light gram flour batter.	£4.95
<b>Indian spiced sweet potato cakes</b> Sweet potato, ginger, a touch of green chilli and spinach mixed together and shallow fried.	£4.95
<b>Sheek kebab</b> Mince lamb mixed in authentic Indian spices cooked in clay oven.	£5.25
<b>Paneer tikka</b>	£4.95
<b>Chicken tikka</b>	£5.25
<b>Lamb/beef tikka</b>	£5.45
<b>Salmon tikka</b> Choice of above marinated with authentic Indian spices cooked in tandoor.	£5.95
<b>Shimla mirch</b> Bell pepper filled with feta cheese, mince meat and potato, slightly spiced and roasted in the oven.	£4.95
<b>Mix kebab</b> Marinated chicken, lamb and sheek kebab.	£5.95
<b>Mongolian puri</b> Tiger prawn cooked in a rich and slightly spiced sauce served on a puri.	£5.95
<b>Tiger Prawn &amp; Avocado salad</b> Slightly spiced tiger prawn on a bed of fresh salad and avocado.	£5.95
<b>Beef &amp; Mango salad</b> Slightly spiced beef on a bed of salad finished with mango.	£5.95

## Zzohanna's Specials

<b>Chicken Noorjehan</b> Caramelised onion, crushed pistachio nuts & poppy seeds in a creamy sauce garnished with fresh coriander.	£11.95
<b>Adrak shehed chicken</b> Toasted sesame seed, freshly chopped ginger, sliced red onion, pepper & mushrooms. Finished with honey, served on a sizzler. Dry dish.	£11.95
<b>Labdar chicken</b> Chicken cooked in fresh tomato, dried fenugreek leaves and aromatic spices.	£11.95
<b>Kashmir ka khusbu</b> Diced lamb or beef cooked in smoked Kashmiri red chilli paste, hing & fennel seed garnished with coriander. Slightly hot.	£11.95

### Kori Gassi

Chicken or prawn with garlic, roasted shallots & peppers in a chilli & coconut sauce. Fairly spicy a popular dish from Kerala.

<b>Chicken</b>	£11.95
<b>King prawn</b>	£13.95

### Mezbani gosht

Beef or lamb slowly cooked with potatoes, butternut squash, shallots, tomato & thyme in medium hot thin sauce.

£11.95

### Kala bhuna

Beef or Lamb cooked in caramelised onion, curry leaf, fresh ginger & yoghurt sauce. Served in Korai.

£11.95

### Malinga

Sliced chicken or king prawn cooked in mango, saffron with a fresh creamy sauce, garnished with mango.

<b>Chicken</b>	£11.95
<b>King prawn</b>	£13.95

### Manchurian Chicken

A chicken dish in a spicy, tangy sauce, with peppers and red onions.

£11.95

### Lamb visal

Lamb neck fillet slow cooked in thick onion sauce with ginger, garlic & curry leaf. Served on a sizzler.

£13.95

### Nimbu mirch

King prawn cooked with green chilli, garlic, ginger and lemon grass with coconut milk.

£13.95

## House Specials

### Chicken Tikka Massala

Mild curry with tomato, fenugreek leaves, cream, almond and coconut.

### Passanda

Very mild creamy curry with yogurt, coconut, almond and a splash of red wine.

### Desi karahi

Cooked in a yogurt, ginger, green chilli and tomato.

### Garlic chilli chicken

Chicken cooked with a blend of ground coriander, garlic and green chilli.

### Chicken sag

Served in a Korai, Fresh spinach with finely chopped onions, mustard with chefs special spices.

### Naga

Thick and spicy sauce made with finely chopped onions and naga chillies.

### Achari

Medium dish using pickles and olives with authentic Indian spices.

<b>Chicken</b>	£10.95
<b>Lamb</b>	£11.45
<b>Beef</b>	£11.45
<b>Tiger prawn</b>	£11.95
<b>King prawn</b>	£12.95

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## Traditional

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### Korma

A very mild creamy dish with almond and coconut.

### Bhuna

Medium spiced curry with finely chopped onion, tomatoes and authentic Indian spices.

### Pathia

Sweet & sour dish made up of fenugreek leaves, tomatoes with a tangy taste of lemon and a little spice.

### Dhansak

Hot, sweet and sour curry cooked with lentils.

### Jalfrezi

Cooked with red onion, peppers & fresh green chillies. Served in karahi.

### Rowgan

Slightly spiced, cooked in garlic, herbs and lots of tomatoes, flavoured with aromatic whole spices.

### Curry/Madras/Vindaloo/Phal

Onion based curry with authentic Indian spices each dish gradually increases in heat to suit everybody's taste buds.

<b>Vegetable</b>	£8.95
<b>Chicken</b>	£9.45
<b>Lamb</b>	£9.95
<b>Beef</b>	£9.95
<b>Tiger prawn</b>	£11.95
<b>King prawn</b>	£12.95

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### Biryani

Rice cooked with aromatic spices and served with a vegetable curry with the choice of

<b>Vegetable</b>	£9.45
<b>Chicken</b>	£9.95
<b>Lamb</b>	£10.45
<b>Beef</b>	£10.45
<b>King prawn</b>	£12.95

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### Balti

Cooked with sliced pepper & red onion in a traditional balti paste. Rice or naan included.

### Balti chilli massala

Cooked with sliced pepper, red onion & green chilli in a traditional balti paste. Rice or naan included.

<b>Vegetable</b>	£9.95
<b>Chicken</b>	£11.95
<b>Lamb</b>	£12.95
<b>Beef</b>	£12.95
<b>King prawn</b>	£13.95

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## Tandoori Dishes

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<b>Chicken tikka</b>	£9.95
<b>Lamb tikka</b>	£10.45
<b>Beef tikka</b>	£10.45

Marinated and cooked in a tandoor and served on a bed of onions & pepper on a sizzler.

### Tandoori mix grill

 £14.95

Mixture of chicken tikka, lamb tikka, tandoori chicken and sheek kebab on a sizzler. Includes a Naan bread.

### Shashlik

Served on a sizzler with pieces of onion, pepper and tomatoes with the choice of

<b>Vegetable/Paneer tikka</b>	£9.95
<b>Chicken tikka</b>	£10.95
<b>Lamb tikka</b>	£11.95
<b>Beef tikka</b>	£11.95
<b>King prawn tikka</b>	£12.95

### Tandoori chicken

 £10.95

Marinated half tandoori chicken served on a sizzler.

### Seafood

Lightly marinated and cooked in a tandoor served with salad and rice. Choice of

<b>Tilapia tikka</b>	£12.95
<b>Salmon tikka</b>	£13.95
<b>Seabass tikka</b>	£13.95

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## Vegetable Dishes

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<b>Mixed vegetable bhaji</b>	£4.95
<b>Sag aloo</b>	£4.95
<b>Bombay aloo</b>	£4.95
<b>Bindi bhaji</b>	£4.95
<b>Brinjal bhaji</b>	£4.95
<b>Mushroom bhaji</b>	£4.95
<b>Sag paneer</b>	£4.95
<b>Aloo gobi</b>	£4.95
<b>Taka dhal</b>	£4.95
<b>Sag chana</b>	£4.95

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## Rice & Naan

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<b>Plain rice</b>	£3.25
<b>Pilau rice</b>	£3.45
<b>Keema rice</b>	£3.75
<b>Mushroom rice</b>	£3.75
<b>Coconut rice</b>	£3.75
<b>Garlic rice</b>	£3.75
<b>Vegetable rice</b>	£3.75
<b>Plain Naan</b>	£3.25
<b>Garlic Naan</b>	£3.75
<b>Keema Naan</b>	£3.75
<b>Peshwari Naan</b>	£3.75
<b>Chilli Naan</b>	£3.75
<b>Chipati</b>	£2.75
<b>Tandoori roti</b>	£2.75
<b>Paratha</b>	£2.95
<b>Poppadoms</b>	£0.60

If you have any allergies or intolerances, please speak to a member of our staff before placing your order. Thank you.