

Starters

Onion bhaji	5
Meat/vegetable samosa Triangular pastry, filled with spiced mince meat or vegetables.	5
Chicken pakora / Vegetable pakora Marinated chicken/Vegetable with a light gram flour batter.	5
Indian spiced sweet potato cakes Sweet potato, ginger, a touch of green chilli and spinach mixed together and shallow fried.	5
Sheek kebab Mince lamb mixed in authentic Indian spices cooked in clay oven.	5.5
Paneer tikka	5.5
Chicken tikka	5.5
Lamb/beef tikka	6
Lamb chop	7
Salmon tikka Choice of above marinated with authentic spices cooked in tandoor.	6.5
King prawn butterfly Succulent prawns are seasoned with a hint of Indian spices, breaded with golden bread crumbs and deep-fried until crispy.	5.5
Mix kebab Marinated chicken, lamb and sheek kebab.	6
Mongolian puri Tiger prawn cooked in a rich and slightly spiced sauce served on a puri.	6.5
Tiger prawn & avocado salad Slightly spiced tiger prawn on a bed of fresh salad and avocado.	6

Zzohanna's Specials

Chicken Noorjehan Caramelised onion, crushed pistachio nuts & poppy seeds in a creamy sauce garnished with fresh coriander.	12
Adrak chicken Toasted sesame seed, freshly chopped ginger, sliced red onion, pepper & mushrooms. Finished with honev. served on a sizzler. Dry dish.	12
Labdar chicken. Chicken cooked in a fresh blended tomato and pepper sauce, with a splash of coconut milk, fenugreek leaves and aromatic spices.	12
Kashmir Diced lamb or beef cooked in smoked Kashmir red chilli paste, hing & fennel seed garnished with coriander. Slightly hot.	12.5

Kori Gassi Chicken or king prawn with garlic, roasted shallots & peppers in a chilli & coconut sauce. Fairly spicy a popular dish from Kerala.	
Chicken	12
King prawn	14
Mezbani gosht Beef or lamb slowly cooked with potatoes, butternut squash, shallots, tomato & thyme.	12.5
Kala Bhuna Beef or lamb cooked in caramelised onion curry leaf, fresh ginger & touch of yoghurt. Served in Korai.	12.5
Malinga Sliced chicken or king prawn cooked in mango, saffron with a fresh creamy sauce, garnished with mango.	
Chicken	12
King prawn	14
Manchurian Chicken A chicken dish in a spicy, tangy sauce, with peppers and red onions. Served on a sizzler.	12
Lamb visal Lamb neck fillet slow cooked in thick onion sauce with ginger, garlic & curry leaf. Served on a sizzler.	14
Nimbu mirch King prawn cooked with green chilli, garlic, ginger and lemon grass with coconut milk.	14

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.	
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.	
Chicken	11
Lamb	11.5
Beef	11.5
Tiger prawn	13
King prawn	13.5

Traditional Dishes

Korma

A very mild creamy dish with almond and coconut.

Bhuna

Medium spiced curry with finely chopped onion, tomatoes 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.

Vegetable	10
Chicken	10.5
Lamb	11
Beef	11
Tiger prawn	12
King prawn	13

Biryani

Rice cooked with aromatic spices and served with a Vegetable curry.

Vegetable	10.5
Chicken	11
Lamb	11.5
Beef	11.5
King prawn	13

Balti

Balti chilli massala

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

Vegetable	11.5
Chicken	13
Lamb	13.5
Beef	13.5
King prawn	15

Tandoori Dishes

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

Chicken tikka	10.5
Lamb tikka	11
Beef tikka	11
Tandori lamb chop	14.5
Tandoori mix grill	15

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

Paneer tikka	11
Chicken tikka	11.5
Lamb tikka	12.5
Beef tikka	12.5
King prawn tikka	14
Tandoori chicken	12

Marinated half tandoori chicken served on a sizzler.

Seafood

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

Seabass tikka	13.5
Salmon tikka	14.5

Vegetable Dishes

Mixed vegetable bhaji	5
Sag aloo	5
Bombay aloo	5
Bindi bhaji	5
Brinjal bhaji	5
Mushroom bhaji	5
Chili paneer	5
Sag paneer	5
Aloo gobi	5
Taka dhal	5
sag chana	5

Rice & Naan

Plain rice	3
Pilau rice	3.5
Keema rice	4
Mushroom rice	3.5
Coconut rice	3.5
Garlic rice	3.5
Vegetable rice	3.5
Plain Naan	3
Garlic Naan	3.5
Keema Naan	3.5
Peshwari Naan	3.5
Chilli Naan	3.5
Chapati.	2
Tandoori roti	2.5
Paratha	3
Poppadoms	0.85

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