

Welcome TO

# ZEERA

Authentic Indian Restaurant & Takeaway

*It gives us great pleasure to welcome you to Zeera  
Authentic Indian Restaurant & Takeaway.*

*We prepare mainly firm  
favourites with which we're sure you will be familiar,  
but additionally we hope you try some of the new and  
exciting dishes especially prepared by our Chef. The  
variety of starters chosen for your enjoyment combine  
to create a glorious fusion of flavours and exotic tastes  
from the many varied regions throughout Asia. All our  
dishes are prepared with a fine regard for remaining true  
to the methods and tastes of their origin, using only the  
finest ingredients and authentic spices. We are pleased  
to be at your service this evening and assure you of our  
dedication to the enjoyment of your meal from. We are  
an unlicensed restaurant so we welcome you to bring your  
own alcoholic drinks.*

*The Zeera Team*

#### **ALLERGY NOTICE**

Customers should be advised that although every precaution is made some products may contain traces of nuts and other allergenic ingredients. For further information please contact the manager who will be happy to assist you.

## STARTERS

*All served with salad and chefs own special sauce and salsa*

1	Chicken/Lamb Tikka	£4.25
2	Tandoori Chicken	£4.25
3	Tandoori Mixed Platter <i>Chicken tikka, lamb tikka &amp; sheek kebab.</i>	£4.95
4	Shami/Sheek Kebab	£4.25
5	Veg/Meat Samosa	£3.95
6	Cheese Samosa	£4.25
7	Onion Bhaji	£3.95
8	Tandoori King Prawn	£5.75
9	King Prawn Butterfly	£5.25
10	Prawn Puri	£4.25
11	King Prawn Puri	£5.75
12	Chicken Chat	£4.25
13	Paneer Tikka ( <i>Indian cottage cheese</i> )	£4.25
14	Kastori Tikka <i>Chicken cooked in garlic butter &amp; fresh spring onions</i>	£4.45
15	Harially Chicken Tikka	£4.45
16	Kebab Puri	£4.45
17	Zeera Special ( <i>A must try. Special Ingredients</i> )	£4.75
18	Boti Kebab	£4.45
19	Chicken Fatus	£4.45

## *Tandoori Specialities* DISHES

*All dishes are barbecued in tandoori oven, served with fresh salad & mint sauce. All dishes have their own unique recipes.*

20	Tandoori Special <i>Our presentation of tandoori special contains a portion of tandoori chicken, chicken tikka, lamb tikka and sheek kebab.</i>	£9.95
21	Chicken / Lamb Tikka <i>Chicken pieces marinated in oriental spices and cooked on a charcoal.</i>	£8.55
22	Tandoori Chicken (Half) <i>Tandoori chicken barbecued on a charcoal fire.</i>	£7.95
23	Chicken / Lamb Shashlik <i>Chicken pieces with special spices prepared with onion, capsicum and tomatoes, barbecued in a clay oven</i>	£8.95
24	Tandoori King Prawns Shashlik <i>King size prawns with special spices prepared with onion, capsicum and tomatoes, barbecued in a clay oven</i>	£12.95

## *Balti* DISHES

*This famous dish derives its special character from a blend of herbs & spices in a thick sauce - medium hot. Tikka Curry £1.00 extra.*

25	Zeera Special Balti <i>Chicken tikka, Lamb tikka, sheek kebab and prawns cooked together with our special balti sauce</i>	£9.25
26	Chicken / Meat Balti	£8.25
27	King Prawn Balti	£11.95
28	Prawn Balti	£8.25
29	Vegetable Balti	£7.25
30	Chicken & Prawn Balti	£8.45
31	Sag Prawn Balti <i>With spinach</i>	£8.45
32	Chana Prawn Balti <i>With chick peas</i>	£8.45
33	Chicken & Mushroom Balti	£8.45

## House Specialities DISHES

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|----|---|--------|
| 34 | <b>Shahi Akbori Chicken</b><br><i>Chicken tikka cooked with tomatoes, onions, garlic and House special sauce, prepared in thick medium sauce.</i>                               | £8.55  |
| 35 | <b>Chicken Jal Zala</b><br><i>Chicken cooked with home-style, very famous and hot Bangladeshi naga chilli pickle. Hot!!!</i>  | £8.55  |
| 36 | <b>Murg-E-Azam Mild</b><br><i>Chicken breast cooked with fresh garlic, onion, cream, almond and coconut.</i>  | £8.55  |
| 37 | <b>Chicken / Lamb Tikka Massala</b><br><i>Cooked with delicate tikka sauce, smothered in butter and cream</i>   | £8.55  |
| 38 | <b>Chicken / Lamb Tikka Pasanda</b><br><i>Marinated in light spices, cooked in a mild sauce &amp; almonds</i>   | £8.55  |
| 39 | <b>Mixed Massala</b><br><i>Marinated chicken, lamb &amp; prawns in a special exotic mild sauce with fresh cream</i>   | £8.75  |
| 40 | <b>Shashlick Bhuna</b><br><i>Chicken or lamb tikka grilled in a tandoori with onions, peppers &amp; tomatoes then cooked in a medium thick sauce.</i>                           | £9.25  |
| 41 | <b>Lamb Shank Tarakari</b><br><i>Deliciously roasted lamb shank marinated in honey, tamarind, mint &amp; fresh chillies. Exquisite. Slightly hot</i>                            | £10.50 |
| 42 | <b>Chicken or Lamb Bakhara</b><br><i>Chicken cooked in Tandoori then cooked onion and fresh coriander in chef special sauce</i>   | £8.45  |
| 43 | <b>Chicken or Lamb Tikka Rezella</b><br><i>Chicken or Lamb cooked in a unique blend of crushed chilli spices Herbs and yoghurt.</i>   | £8.45  |
| 44 | <b>Sizzling Chicken or Lamb</b><br><i>Chicken cooked in clay oven then fresh green Pepper and Red Pepper green chilli with soya sauce and coriander in chef special sauces.</i> | £8.75  |
| 45 | <b>Lahore Mutton</b><br><i>Cooked home style with chefs own recipe</i>  | £8.45  |
| 46 | <b>Shatkora Chicken</b><br><i>Tender pieces of chicken marinated in zesty lemon juice cooked in chefs special medium sauce.</i>   | £8.45  |

## Seafood DISHES

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|----|---|--------|
| 47 | <b>King Prawn Garlic Korai</b><br><i>King sized prawns cooked with fresh green peppers, onions, tomatoes, fresh garlic, coriander &amp; fenugreek.</i>      | £12.25 |
| 48 | <b>Tandoori King Prawn Massala</b><br><i>King sized prawn cooked with almonds, cream &amp; butter.</i>  | £12.25 |
| 49 | <b>Tandoori King Prawn Pasanda</b><br><i>King sized prawn cooked with almonds, cream &amp; yoghurt.</i>   | £12.25 |
| 50 | <b>Sag King Prawn</b><br><i>King sized prawns cooked with green herbs, spinach &amp; spices.</i>  | £12.25 |
| 51 | <b>King Prawn Shashlick Bhuna</b><br><i>King size prawns grilled in a tandoori with onions, peppers &amp; tomatoes then cooked in a medium thick sauce.</i> | £12.75 |
| 52 | <b>Chingri Bagon</b><br><i>Pieces of whole King Prawn marinated in special spice cooked in chefs own style recipe Top on Bagon</i>                          | £12.25 |
| 53 | <b>Lal Chingri</b><br><i>Pieces of whole king prawn marinated in special spice cooked in chefs own style recipe</i>   | £12.25 |
| 54 | <b>Tandoori King Prawn Delight</b><br><i>Large prawns cooked with coconut butter, sliced almonds, sultana, onions, garlic &amp; green herbs.</i>            | £12.75 |

## Exclusive SPECIALITIES DISHES

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|----|---|--------|
| 55 | <b>Zeera Special</b>  | £10.95 |
|    | <i>Chicken tikka, lamb tikka, minced meat and king prawns, cooked with crushed garlic, special mild sauce &amp; green herbs.</i>  |        |
| 56 | <b>Garlic Chilli Chicken or Lamb</b>  | £9.25  |
|    | <i>Chicken or lamb tikka marinated in garlic, green chillies &amp; coriander.</i>   |        |
| 57 | <b>Karahi Chicken or Lamb Tikka</b>   | £9.25  |
|    | <i>A speciality from the Kyber Pass. Diced chicken or lamb grilled with spices, then cooked with chopped tomatoes and capsicum. Served in a traditional iron karahi</i> |        |
| 58 | <b>Chicken Tikka Saag Paneer</b>  | £9.25  |
|    | <i>Chicken tikka cooked with Indian cheese, spinach, herbs &amp; spices</i>   |        |
| 59 | <b>Murgh E Chassni</b>  | £8.45  |
|    | <i>Cooked with fresh mango, butter ghee &amp; fresh cream to give a mouth watering exotic, mild &amp; sweet flavour.</i>  |        |
| 60 | <b>Garlic Tandoori Chicken Bhuna</b>  | £8.75  |
|    | <i>Tandoori chicken off the bone cooked with garlic, onion, ginger, bhuna style.</i>  |        |
| 61 | <b>Kattamitta Chicken or Lamb</b>   | £8.75  |
|    | <i>Chicken or lamb cooked with green pepper, onion, a special blend of tamarind &amp; honey. Medium spices in a thick sauce.</i>  |        |
| 62 | <b>Harially chicken or Lamb</b>   | £9.25  |
|    | <i>Chicken or Lamb Tikka Garlic Ginger, Green chilli and mint paper blended sauce</i>   |        |
| 63 | <b>Chicken or Lamb Tikka Makhani</b>  | £8.75  |
|    | <i>Boneless barbecued chicken Pieces cooked butter and mango almond and coconut with mild top on the cheese</i>   |        |
| 64 | <b>Murgh Baatha</b>   | £9.45  |
|    | <i>Marinated chicken fillet stuffed with minced meat then cooked in Tandoori, topped with medium spiced strength sauce</i>  |        |
| 65 | <b>Ada Kata Lamb</b>  | £8.75  |
|    | <i>Cooked fresh Lamb in clay oven then cinnamon and Bay leaves Lips fresh ginger and chef special authentic Indian taste</i>  |        |

## Biryani DISHES

*Chicken, meat, prawn or king prawn cooked together with basmati rice.  
Served with separate half portion of special curry sauce*

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|----|--|--------|
| 66 | <b>Chicken / Meat Biryani</b>                  | £9.95  |
| 67 | <b>Chicken / Lamb Tikka Biryani</b>            | £10.50 |
| 68 | <b>King Prawn Biryani</b>                      | £12.95 |
| 69 | <b>Prawn Biryani</b>                           | £9.95  |
| 70 | <b>Vegetable Biryani</b>                       | £8.95  |
| 71 | <b>Tandoori Chicken Biryani (Off the bone)</b> | £10.50 |
| 72 | <b>Special Biryani</b>                         | £11.95 |
|    | <i>Chicken, meat, minced meat and prawn</i>    |        |

## English DISHES

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|----|---------------------------|-------|
| 73 | <b>Scampi &amp; Chips</b> | £7.95 |
| 74 | <b>Chicken Salad</b>      | £6.95 |
| 75 | <b>Salad A Zeera</b>      | £3.95 |
| 76 | <b>Chips</b>              | £2.45 |

## Traditional DISHES

For Tikka Curry, extra £1.00

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|----|---|-------|
| 77 | <b>Chicken or Meat Curry</b><br><i>The basic curry is a sauce of medium consistency produced from a wide range of spices giving a standard flavour</i>  | £7.45 |
| 78 | <b>Chicken or Meat Madras (Hot)</b><br><i>Another popular dish from South Indian origin. A rich taste, extensively prepared with garlic, chilli and tomato puree - Hot</i>  | £7.45 |
| 79 | <b>Chicken or Meat Vindaloo (Very Hot)</b><br><i>Black pepper, lemon, ginger and red chilli are a few of the spices added to qualify this dish as the most 'extravagantly hot'. Only suitable for persons with strong constitution.</i> | £7.45 |
| 80 | <b>Chicken or Meat Bhuna</b><br><i>Cooked with spices &amp; flavoured with green herbs, prepared in a thick sauce</i>   | £7.45 |
| 81 | <b>Chicken or Meat Korma</b><br><i>Mild with cream, sultanas &amp; coconut</i>  | £7.75 |
| 82 | <b>Chicken or Meat Dansak</b><br><i>Slightly hot sweet &amp; sour curry with lentils</i>  | £7.75 |
| 83 | <b>Chicken or Meat Jalfrazi</b><br><i>Fairly hot, cooked with green chillies, capsicum, methi leaves &amp; tomatoes</i>   | £7.75 |
| 84 | <b>Chicken or Meat Dupiaza</b><br><i>Bangalore style curry with spicy fried onions in a delicious medium hot sauce</i>  | £7.75 |
| 85 | <b>Chicken or Meat Rogan</b><br><i>Meat or chicken cooked in medium spices, chopped tomatoes &amp; capsicum</i>   | £7.75 |
| 86 | <b>Chicken / Meat Saag</b><br><i>Chicken or meat cooked in fresh spinach, herbs &amp; spices - medium</i>   | £7.75 |
| 87 | <b>Chicken / Meat Patia</b><br><i>A dish which uses extensive garlic, onion, tomato puree, red chilli, black pepper, sugar and lemon. A hot sweet and sour taste.</i>   | £7.75 |

## Vegetable MAIN DISHES

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|----|--|-------|
| 88 | <b>Shobzi bihari</b><br><i>North Indian vegetarian dish mildly spiced consisting of capsicum, mushrooms, cauliflower, potatoes, coriander &amp; a hint of mustard.</i> | £7.25 |
| 89 | <b>Sabji Peshwari</b><br><i>Fresh Vegetable cooked in a mango sauce with cream</i>   | £7.25 |
| 90 | <b>Begum Bahar</b><br><i>Mushroom and aubergine cooked with herbs &amp; spices. Medium dish</i>  | £7.25 |
| 91 | <b>Palok Paneer</b><br><i>Diced Indian cottage cheese in a puree of spinach tempered with spices and whole cumin</i>   | £7.45 |
| 92 | <b>Chilli Paneer Vegetable</b><br><i>Indian cheese &amp; vegetable cooked with garlic &amp; fresh chilli</i>   | £7.45 |
| 93 | <b>Aloor Dhom</b> <i>selection of vegetables cooked with poppy seed</i>  | £7.75 |
| 94 | <b>Paneer Tikka Massala</b>  | £7.75 |

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## SUNDRIES

95	Plain Rice	£2.45
96	Pilau Rice	£2.95
97	Special Fried Rice <i>With peas &amp; egg</i>	£3.25
98	Onion Fried Rice	£2.95
99	Mushroom Rice	£3.25
100	Vegetable Rice	£3.25
101	Keema Rice	£4.95
102	Chana Rice	£3.25
103	Lemon Rice	£2.95
104	Puri	£1.25
105	Paratha	£2.75
106	Stuffed Paratha	£3.25
107	Chapati	£1.45
108	Raitha	£1.55
109	Papadom / Spicy	£0.65
110	Chutney & Pickle <i>Per item</i>	£0.55

## *Vegetable* SIDE DISHES

*Side dishes to compliment your meal*

111	Aloo Gobi <i>Potato &amp; cauliflower</i>	£4.25
112	Chana Bhaji <i>Chickpeas cooked in fine spices</i>	£4.25
113	Sag Aloo <i>Spinach &amp; potato</i>	£4.25
114	Sag Paneer <i>Spinach &amp; cheese with herbs</i>	£4.45
115	Moter Paneer <i>Chickpeas &amp; cottage cheese, cooked in herbs</i>	£4.45
116	Mushroom Bhaji	£4.25
117	Bhindi Bhaji <i>Fresh okra, cooked in herbs</i>	£4.25
118	Brinjal Bhaji <i>Fresh aubergine cooked in herbs</i>	£4.25
119	Sag Bhaji <i>Spinach</i>	£4.25
120	Mixed Vegetable Curry	£4.25
121	Vegetable Sambor <i>Hot &amp; sour vegetables cooked in lentils</i>	£4.25
122	Tarka Dall <i>Lentils with garlic</i>	£4.25
123	Massala Dall <i>Thick lentils cooked with spices</i>	£4.25
124	Bombay Aloo	£4.25
125	Zeera Aloo <i>Crused cumin</i>	£4.45
126	Buzuri Chana <i>Chick peas cooked with grated paneer</i>	£4.75

## *Nan Leavened* BREAD

127	Indian Nan	£2.25	133	Tikka Nan	£2.75
128	Keema Nan <i>Stuffed with minced lamb</i>	£2.75	134	Onion Nan	£2.75
129	Kulcha Nan <i>Stuffed with vegetable</i>	£2.75	135	Cheese & Onion Nan	£3.25
130	Peshwari Nan <i>Covered with nuts</i>	£2.75	136	Cheese & Garlic Nan	£3.25
131	Garlic Nan	£2.75	137	Garlic & Coriander Nan	£2.95
132	Cheese Nan	£3.25	138	Chilli & Coriander Nan	£2.95

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## *Drinks* LIST

### *Soft* DRINKS

	Small	Large
Coca Cola	2.25	2.95
Diet Coke	2.25	2.95
Lemonade	2.25	2.95
Fanta	2.25	2.95
Orange Juice	2.25	3.25
Pineapple Juice	2.25	3.25
Apple Juice	2.25	3.25
Squash ( <i>Orange or Blackcurrant</i> )	2.25	
Fruitshoots	1.95	
Tonic Water	1.95	-
Soda Water	1.95	-

### *Bottled Soft* DRINK & MINERALS

Bottled Sparkling / Still Water	1.75
Bottled Still Water 750ml	4.50
Bottled Sparkling Water 750ml	4.95
J20 ( <i>Various Flavours</i> )	2.50
Bottle Shloer 750ml	4.95
Appletiser	2.75

### *Indian* DRINK

Lassi <i>by the Glass</i> <i>Mango or salted</i>	£2.50
Lassi <i>by the Jug</i> <i>Mango or salted</i>	£6.50