



WELCOME



Zaal combines time-honoured methods of preparation, fresh ingredients and surprising recipes at a reasonable price.

Complete with a warm welcome from friendly attentive staff to set a naturally relaxed and laidback tone, you are assured of a different yet satisfying Indian dining out experience.

THANK YOU FOR VISITING ZAAL.

DISCOVER THE ART OF FINE INDIAN CUISINE.

Allergy Awareness - Some of our dishes may contain nuts or dairy products. If you suffer from any allergies, please enquire when ordering for full details.

STARTERS

1. Zaal Special Discovery Entrée 8.50

a selection of paper prawns, mussels, sizzling garlic king prawn and calamari

(Minimum 2 guests)

2. **Goan Mussels** 7.95
cooked in a special medium Goan style sauce
3. **Salmon Maas** 7.50
fillet of salmon cooked in a creamy mild sauce
4. **Stuffed Pepper** 6.75
stuffed with thin strips of chicken
5. **Chicken or Lamb Pastry** 6.50
spiced Chicken or Lamb cooked with spinach and served on a puree bread
6. **Garlic King Prawn** 8.50
king Prawns pan fried with onions and garlic
7. **Butterfly King Prawn** 7.25
large King prawn lightly spiced, coated with bread crumb & deep fried
8. **King Prawn Puree** 8.25
medium spiced and served on a puree bread
9. **Prawn Puree** 6.50
medium spiced and served on a puree bread
10. **Chicken or Lamb Tikka** 5.50
marinated pieces of chicken or lamb cooked in a clay oven
11. **Sheek Kebab** 5.95
minced lamb kebab with fresh herbs, cooked in clay oven
12. **Chicken Takizee** 5.95
thin strips of Chicken Tikka stir fried with green pepper & fresh lime
13. **Vegetable or Lamb Samosa** 4.25
pastry filled with spiced minced lamb or vegetables
14. **Onion Bhajis** 4.95
deep fried onions & lentils balls
15. **Garlic Mushroom** 4.95
mushroom pan fried with fresh garlic
16. **Tamarind Duck** 7.50
thin strips of duck breast cooked in a unique flavoured tamarind sauce
17. **Lamb chops** 7.50
marinated and cooked in a clay oven
18. **Calamari** 6.50
cooked in a unique lightly spiced mild sauce

TANDOORI DISHES

These are dry dished marinated and cooked in a clay oven over charcoal. Shashlik dishes include tomatoes and peppers.

- 19. Tandoori Mixed Grill 14.50
selection of king prawn, lamb tikka, chicken tikka, tandoori chicken & sheek kebab
- 20. Tandoori Chicken (half on-the-bone) 9.95
- 21. Chicken or Lamb Tikka..... 9.95
- 22. Shashlik Chicken 10.95
- 23. Shashlik Lamb 10.95
- 24. Duck Shashlik 12.95
- 25. Shashlik King Prawn..... 14.95
- 26. Tandoori King Prawn..... 13.95
- 27. Vegetable Shashlik 9.50
- 28. Paneer Shashlik..... 9.50

BALTI DISHES

All these dishes are cooked in our own uniquely prepared balti sauce and are medium spiced

- 29. Chicken 10.50
- 30. Chicken Tikka..... 11.95
- 31. Lamb 10.50
- 32. Duck 12.95
- 33. King Prawn..... 14.95
- 34. Prawn 10.95
- 35. Vegetable 9.25



THE ZAAL EXPERIENCE

36. **Chicken Tikka Massalla** 10.95
barbecued chicken, cooked in a creamy Massala sauce
37. **Chicken or Lamb Zamdani**..... 10.95
cooked with fresh green herbs in a uniquely prepared medium spiced sauce
38. **Chicken Chilli Fry or Lamb Chilli Fry**..... 10.95
stir fried chicken or lamb cooked with green chillies, shallots and coriander
39. **Chicken Ke Baher** 10.95
barbecued chicken tikka cooked with mince lamb in a medium thick sauce
40. **Chicken or Lamb Cholla** 10.95
tender pieces of chicken or lamb cooked with lemongrass, green pepper and spring onion in a medium sauce
41. **Peri Peri Chicken** 10.95
marinated chicken cooked in a special peri massalla sauce with crushed red chillies and mustard seeds
42. **Gost a Lazeez**..... 10.95
lamb cooked in a medium sauce with fresh ginger, green pepper & onions
43. **Duck Mirch Massalla** 14.95
breast pieces of duck cooked with shallots, spring onions & green chillies in a fairly hot sauce
44. **Chicken Tikka Rezalla** 10.95
barbecued chicken cooked in a rich fairly hot sauce with fresh ginger & yoghurt
45. **Butter Chicken**..... 10.95
chicken cooked with fresh cream and butter
46. **Shatkora Chicken or Lamb** 10.95
cooked in a medium spiced sauce with bangladeshi lime fruits
47. **Naga Chicken or Lamb**..... 10.95
cooked with probably the hottest chillies, extremely hot
48. **Lamb Chop Adraki** 13.95
cooked in a tandoor then simmered with medium spices in a thick sauce
49. **Lawl kudu Chicken or Lamb** 10.95
cooked in a traditional recipe with sweet pumpik, fairly hot
50. **Lamb or Chicken Pasanda** 10.95
tender pieces of lamb or chicken in a specially prepared cream & nut sauce

ZAAL SEAFOOD DISCOVERY

51. **Salmon Malabar** 11.50
cooked with medium spices in a thick sauce
52. **King Prawn Cholla** 14.95
king Prawns cooked with lemongrass, green pepper & spring onion in a medium sauce
53. **Tetul King Prawn** 14.95
cooked with tamarind in a sweet and sour sauce
54. **King Prawn Maknee**..... 14.95
barbecued King Prawn cooked in a mild Massalla sauce with cashew nuts
55. **Goan Fish Curry** 12.95
pieces of boneless fish simmered with ground coconut and spice chilly massalla

CHEF'S SPECIAL

This dish is cooked with freshly ground spices and prepared by the slow cooking method to bring out its special taste and extra special flavours. (whole leg for four guest)
24 hour's notice is required

56. **Kruzi Lamb** 89.00

SET MENU

Our chef will prepare a mixed starter, various main dishes and side dishes served with rice and bread

57. **Per person** 19.95



THE TRADITION

These dishes are available in Chicken or Lamb

58. **Madras** 9.95
cooked in a fairly hot sauce
59. **Vindaloo** 9.95
cooked in a hot sauce
60. **Aachar**..... 9.95
cooked in a pickled chilli sauce with garlic and coriander
61. **Garlic**..... 9.95
cooked with freshly ground herbs and spices and with garlic
62. **Bhuna** 9.95
cooked with browned onions in a medium thick texture sauce
63. **Sag** 9.95
cooked with fresh spinach and garlic
64. **Kurma** 9.95
cooked in a specially prepared mild sauce
65. **Dansak**..... 9.95
cooked in a fairly hot, sweet and sour lentil sauce
66. **Rogan**..... 9.95
cooked with glazed tomatoes and fresh coriander
67. **Jalfrezi** 9.95
cooked with fresh chillies and spring onions in a hot sauce
68. **Dupiaza**..... 9.95
cooked with medium spices, browned onions and shallots
69. **Korai**..... 9.95
cooked in spicy sauce with green pepper, onion garlic

BIRIANY DISHES

70. **Special Mixed Biriany**..... 14.95
a combination of chicken, lamb and prawn
71. **Chicken Biriany** 11.95
72. **Chicken Tikka Biriany**..... 13.95
73. **Lamb Biriany** 11.95
74. **King Prawn Biriany** 14.95
75. **Prawn Biriany** 12.95
76. **Vegetable Biriany** 11.50

THE SEAFOOD TRADITION

	Prawns	King prawns
77. Madras cooked in a fairly hot sauce	10.95	12.95
78. Bhuna cooked with browned onions in a medium thick texture sauce	10.95	12.95
79. Sag cooked with fresh spinach and garlic	10.95	12.95
80. Kurma cooked in a specially prepared mild sauce	10.95	12.95
81. Dansak cooked in a fairly hot, sweet and sour lentil sauce	10.95	12.95
82. Jalfrezi cooked with fresh chillies and spring onions in a hot sauce	10.95	12.95
83. Dupiaza cooked with medium spices, browned onions and shallots	10.95	12.95
84. Pathia cooked in a fairly hot, sweet and sour sauce	10.95	12.95
85. Korai cooked with medium spices, browned onions and shallots	10.95	12.95

VEGETARIAN DISHES

86. Vegetable Jalfrezi	8.95
87. Vegetable Massalla	8.95
88. Vegetable Tetul (cooked with tamarind sauce)	8.95
89. Vegetable Korma	8.95
90. Subzi Miloni semi dry with mustard seeds and coconut milk	8.95



FRESH VEGETABLE SIDE DISHES

All vegetable dishes are available as main courses at £8.50

91. **Mixed Vegetable Curry**4.50
mixed vegetables cooked in a medium sauce
92. **Niramish**4.50
mixed vegetables stir fried dry
93. **Mushroom Bhajee**4.50
spiced mushrooms and fresh herbs
94. **Sag Bhajee**4.50
spinach with onions and a touch of garlic
95. **Baingon Bhajee**4.50
spiced aubergines and fresh herbs
96. **Aloo Gobi**4.50
potato and cauliflower , medium spiced
97. **Cauliflower Bhajee**4.50
spiced cauliflower
98. **Sag Aloo**4.50
potato and spinach with a touch of garlic
99. **Chana Massalla**4.50
spiced chick peas and fresh herbs
100. **Aloo Jeera (Bombay Aloo)**4.50
potato cooked with spices and cumin seeds
101. **Bindi Bhajee**4.50
spiced okra and fresh herbs
102. **Dall Massalla**4.50
spiced lentils cooked fairly hot
103. **Tarka Dall**4.50
lentils and fried garlic
104. **Courgette Bhajee**4.50
spiced courgettes and fresh herbs
105. **Sag Paneer**4.50
spinach with home made cheese and fresh cream

DID YOU KNOW?

Zaal only use the freshest ingredients, we cook all our food to order and do not use any artificial additives, preservatives or colouring.

RICE

106. Garlic Fried Rice.....	4.25
107. Special Fried Rice	4.25
108. Mushroom Fried Rice.....	4.25
109. Coconut Rice	4.25
110. Lemon Rice.....	4.25
111. Keema Rice.....	4.25
112. Pilau Rice.....	3.25
113. Plain Rice.....	3.25

BREAD

114. Plain Nan	2.95
115. Keema Nan.....	3.25
116. Peshwari Nan	3.25
117. Chilli Nan	3.25
118. Garlic Nan.....	3.25
119. Plain Paratha	3.25
120. Stuffed Paratha	3.25
121. Chapati.....	1.95
122. Tandoori Roti.....	2.95

SUNDRIES

123. Papadom	0.85
124. Chutney	(per chutney) 0.85
mint sauce, mango chutney, lime pickle or onion salad	
125. Raitha	1.95
cucumber, onion or plain	

TUESDAY BANQUET NIGHT

Join us for our Special Tuesday
Banquet Night | 4 Course Meal
5PM - 10:30PM
£14.95 Per Person

WHITE WINES



House Wine – J. Moreau et Fils

dry French white wine with pleasant fruity bouquet

Glass (125ml) 3.95 (175ml) 4.50 (250ml) 5.95
Bottle..... 14.95

FRANCE

Muscadet de Sèvre et Maine 19.95
crisp, dry and fresh wine with well-defined fruit

Sancerre, Domaine St. Pierre..... 23.95
good fruit and full of sauvignon flavour

Mâcon Lugny, Les Genièvres, Louis Latour 21.95
a full fleshed chardonnay from the Mâconnais

Chablis, J. Moreau & Fils..... 23.95
unoaked chardonnay uniquely fresh and crisp

Montagny 1er Cru, La Grande Roche..... 21.95
a superbly subtle and fragrant wine from Louis Latour

ITALY

Pinot Grigio, La Scala
a dry, refreshing wine from the Veneto region

Glass (125ml) 5.25 (175ml) 6.25 (250ml) 7.25
Bottle..... 21.95

AUSTRALIA

Castelli Sauvignon Blanc Semillon..... 21.95
Clean and crisp with tropical notes of guava asparagus and melon

The Sum Chardonnay..... 21.95
Fresh and elegant with a touch of oak

SOUTH AFRICA

Azania Chenin Blanc..... 18.95
delicious mouthfilling fruit with a fresh and appetising character

Azania Organic Chardonnay Sauvignon 19.95
Fresh and soft, with citrus and tropical fruit aromas

NEW ZEALAND

Kaimira Estate Riesling 19.95
just off-dry, with grapefruit and floral flavours and mineral complexity

Kaimira Estate Sauvignon Blanc 19.95
very distinguished quality with pure, grassy fruit

SPARKLING WINE & ROSE

Pinot Grigio Blush, La Scala

fresh and dry, crammed with summer fruit flavours

Glass (125ml) 5.25 (175ml) 6.25 (250ml) 7.25
Bottle..... 21.95

Sancerre Rosé, Domaine St. Pierre..... 23.95
bright in tone, fresh and incisive in style, with colour from Pinot Noir

Prosecco, Extra Dry, Daldin – Italy

Dry, juicy and light, soft, delicate and deliciously creamy

Bottle..... 19.95
Bottle (200ml) 8.25

RED WINES



House Wine - Patriarche Père et Fils

fruity dry French red

Glass (125ml) 3.95 (175ml) 4.50 (250ml) 5.95
Bottle..... 14.95

FRANCE

Cabernet Sauvignon,

Domaine Bergon, Pays d'Oc..... 18.95
nice ripe fruit with good structure and very appealing character

St. Emilion - Bordeaux.....20.95
a mellow, full-flavoured wine with a smooth finish

Châteauneuf du Pape, Pierre Amadieu29.95
a most attractive Beaujolais Cru, fruity, round and refreshing

ITALY

Chianti Classico, I Grotti 19.95
smooth, well balanced and soft with vibrant cherry fruit

SPAIN

Rioja Crianza, Bodegas Muriel..... 18.95
a smooth wine with pleasant vanilla oak characteristics

SOUTH AFRICA

Azania Pinotage..... 18.95
full-bodied and round with generous plum and mulberry flavours

CHILE

Viña Gracia Merlot

full flavoured and elegant with soft fruit and good structure

Glass (125ml) 5.25 (175ml) 6.25 (250ml) 7.25
Bottle.....21.95

ARGENTINA

Lagrima Malbec 18.95
notes of vanilla and chocolate with fresh fruit flavours, soft tannins and good balance

AUSTRALIA

The Sum Shiraz.....21.95
Full-bodied with plummy fruit and soft tannins

The Sum Cabernet Sauvignon21.95
Medium bodied palate with supple tannins, blackberry fruit and oak nuances

NEW ZEALAND

Kaimira Estate Pinot Noir 19.95
lively and forward with vibrant plum and spice flavours

SOFT DRINKS

Coca Cola	2.60
Regular or Diet	
Lemonade	2.60
Soda Water.....	2.60
Mineral Water	
Still or Sparkling	
bottle	4.50
Juice	2.75
Mango, Orange & apple	
J20.....	3.25
Orange & Passion Fruit, Apple & Mango	
Assorted Mixer	1.95

BEERS & CIDER

King Cobra 7.5%	
750ml bottle	9.95
Cobra 4.8%	
660ml bottle	4.95
330ml bottle	3.50
Kingfisher 4.8%	
660ml bottle	4.95
330ml	3.50
Strongbow Cider 5.3%	
330ml bottle	3.50
Non Alcoholic Cobra	
330ml bottle	3.25

SPIRITS & WHISKIES

Barcardi	3.45
Rum	3.45
Malibu	3.45
Southern Comfort.....	3.45
other spirits available.....	3.45
Johnnie Walker	3.45
Black Label	
Malt Whisky	3.45
Jack Daniels	3.45

SHERRY & PORT

Bristol Cream (sweet)	3.25
Amontillado (medium dry)...	3.25
Tio pepe (extra dry)	3.25
Special Reserve Port.....	3.25

VERMOUTH

Dry Martini	3.25
Cinzano	3.25
Campari	3.25

GIN

Whitley Neill handcrafted gin	
pink grapefruit gin 43%	4.25
Rhubarb & ginger gin 43%	4.25
Parma violet gin 43%	4.25
Blood orange gin 43%	4.25
BlackBerry gin 43%	4.25
Japanese craft gin	
Roku gin 43%	4.25
Hendricks	
Hendricks Gin 43%	4.25
Gordans gin	
Special dry london gin 37.5% .	4.25
Premium pink gin 37.5%	4.25
Bombay gin	
Bombay sapphire gin 40%	4.25
Bombay london dry gin 37.5% .	4.25
Fever tree	
Slimline tonic Tonic Elderflower	

CHAMPAGNE

House Champagne	30.95
Bollinger non vintage	55.95
Laurent perrier Rose	79.95
Dom Perignon	179.95