

- TAKEAWAY MENU -



FREE HOME DELIVERY WITHIN 3 MILES MINIMUM ORDER £20

DISCOVER THE ART OF FINE INDIAN CUISINE.

STARTERS

Zaal Special Discovery Entrée.....7.50

a selection of paper prawns, mussels, sizzling garlic king prawn and calamari (Minimum 2 persons)

Goan Mussels6.95 cooked in a special medium Goan style sauce	9. Prawn Puree

- 3. Salmon Maas...............6.50 fillet of salmon cooked in a creamy mild sauce
- 4. Stuffed Pepper......5.75 stuffed with thin strips of chicken
- 5. Chicken or Lamb
 Pastry......5.50
 spiced Chicken or Lamb cooked
 with spinach and served on a
 puree bread
- Garlic King Prawn 7.50 king Prawns pan fried with onions and garlic
- King Prawn Puree.....7.50 medium spiced and served on a puree bread

- 11. Sheek Kebab...........5.50 minced lamb kebab with fresh herbs, cooked in clay oven
- Chicken Takizee 5.50 thin strips of Chicken Tikka stir fried with green pepper & fresh lime
- 13. Vegetable or Lamb
 Samosa......3.95
 pastry filled with spiced minced lamb or vegetables
- Garlic Mushroom.....5.50 mushroom pan fried with fresh garlic
- Tamarind Duck...........6.95 thin strips of duck breast cooked in a unique flavoured tamarind sauce
- 17. Lamb chops5.95 marinated and cooked in a clay oven

TANDOORI DISHES

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

19.	Tandoori Mixed Grillselection of king prawn, lamb tikka, chicken tikka, tandoori chick & sheek kebab	
20.	Tandoori Chicken (half on-the-bone)	9.50
21.	Chicken or Lamb Tikka	8.95
22.	Shashlik Chicken	9.95
23.	Shashlik Lamb	9.95
24.	Duck Shashlik	11.95
25.	Shashlik King Prawn	12.95
26.	Tandoori King Prawn	11.95
27.	Vegetable Shashlik	8.95
28.	Paneer Shashlik	8.95

BALTI DISHES

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

29. Chicken	9.50
30. Chicken Tikka	9.95
31. Lamb	9.50
32. Duck	11.95
33. King Prawn	12.95
34. Prawn	9.95
35. Vegetable	8.95

THE ZAAL EXPERIENCE

36. Chicken Tikka Massalla9.95
barbecued chicken, cooked in a creamy Massala sauce
37. Chicken or Lamb Zamdani9.95
cooked with fresh green herbs in a uniquely prepared medium spiced sauce
38. Chicken Chilli Fry or Lamb Chilli Fry9.95
stir fried chicken or lamb cooked with green chillies, shallots and coriander
39. Chicken Ke Baher9.95
barbecued chicken tikka cooked with mince lamb in a medium thick sauce
40. Chicken or Lamb Cholla9.95
tender pieces of chicken or lamb cooked with lemongrass, green pepper
and spring onion in a medium sauce
41. Peri Peri Chicken9.95
marinated chicken cooked in a special peri massalla sauce with crushed red chillies and mustard seeds
42. Gost a Lazeez9.95
lamb cooked in a medium sauce with fresh ginger, green pepper & onions
43. Duck Mirch Massalla11.95
breast pieces of duck cooked with shallots, spring onions & green
chillies in a failry hot sauce
44. Chicken Tikka Rezalla9.95
barbecued chicken cooked in a rich fairly hot sauce with fresh ginger & yoghurt
45. Butter Chicken
chicken cooked with fresh cream and butter
46. Shatkora Chicken or Lamb9.95
cooked in a medium spiced sauce with bangladeshi lime fruits
47. Naga Chicken or Lamb9.95
cooked with probably the hottest chillies, extremely hot
48. Lamb Chop Adraki12.95
cooked in a tandoor then simmered with medium spices in a thick sauce
49. Lawl kudu Chicken or Lamb9.95
cooked in a traditional recipe with sweet pumpik, fairly hot
50. Lamb or Chicken Pasanda
tenuer pieces or iaino or chicken in a specially prepared cream & nuc sauce

ZAAL SEAFOOD DISCOVERY

cooked with medium spices in a thick sauce	
52. King Prawn Cholla)5
53. Tetul King Prawn)5
54. King Prawn Maknee)5
55. Goan Fish Curry)5

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

(Minimum 2 guests)

THE TRADITION

These dishes are available in Chicken or Lamb

58.	Madrascooked in a fairly hot sauce	.8.95
59.	Vindaloocooked in a hot sauce	.8.95
60.	Aacharcooked in a pickled chilli sauce with garlic and coriander	.8.95
61.	Garliccooked with freshly ground herbs and spices and with garlic	.8.95
	Bhunacooked with browned onions in a medium thick texture sauce	
	Sagcooked with fresh spinach and garlic	
64.	Kurmacooked in a specially prepared mild sauce	.8.95
	Dansakcooked in a fairly hot, sweet and sour lentil sauce	
66.	Rogancooked with glazed tomatoes and fresh coriander	.8.95
67.	Jalfrezicooked with fresh chillies and spring onions in a hot sauce	.8.95
68.	Dupiazacooked with medium spices, browned onions and shallots	.8.95
69.	Koraicooked in spicy sauce with green pepper, onion garlic	.8.95

BIRIANY DISHES

70.	Special Mixed Birianya combination of chicken, lamb and prawn	13.95
71.	Chicken Biriany	10.95
72.	Chicken Tikka Biriany	12.95
73.	Lamb Biriany	10.95
74.	King Prawn Biriany	13.95
75.	Prawn Biriany	11.95
76.	Vegetable Biriany	9.95



DO YOU HAVE AN EVENT THAT NEEDS CATERING FOR?

Why not let Zaal take care of your catering needs and add a unique touch to your function.

THE SEAFOOD TRADITION

Prawns	King Prawns
77. Madras	11.95
78. Bhuna	11.95
79. Sag	11.95
80. Kurma	11.95
81. Dansak	11.95
82. Jalfrezi	11.95
83. Dupiaza9.95 cooked with medium spices, browned onions and shallots	11.95
84. Pathia 9.95 cooked in a fairly hot, sweet and sour sauce	11.95
85. Korai	11.95

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.

VEGETARIAN DISHES

86.	Vegetable Jalfrezi	7.95
87.	Vegetable Massalla	7.95
88.	Vegetable Tetul (cooked with tamarind sauce)	7.95
89.	Vegetable Korma	7.95
90.	Subzi Milonisemi dry with mustard seeds and coconut milk	7.95



TUESDAY BANQUET NIGHT

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

FRESH VEGETABLE SIDE DISHES

All vegetable dishes are available as main courses at £7.95

91. Mixed Vegetable Curry mixed vegetables cooked in a medium sauce	4.25
92. Niramish mixed vegetables stir fried dry	4.25
93. Mushroom Bhajee	4.25
94. Sag Bhajeespinach with onions and a touch of garlic	4.25
95. Baingon Bhajeespiced aubergines and fresh herbs	
96. Aloo Gobi	4.25
97. Cauliflower Bhajeespiced cauliflower	4.25
98. Sag Aloopotato and spinach with a touch of garlic	4.25
99. Chana Massallaspiced chick peas and fresh herbs	4.25
100. Aloo Jeera (Bombay Aloo)	4.25
101. Bindi Bhajee	4.25
102. Dall Massallaspiced lentils cooked fairly hot	4.25
103. Tarka Dall lentils and fried garlic	4.25
104. Courgette Bhajeespiced courgettes and fresh herbs	4.25
105. Sag Paneer	4.25

RICE BREAD

106. Garlic Fried Rice3.95	114. Plain Nan2.75	
107. Special Fried Rice 3.95	115. Keema Nan2.95	
108. Mushroom Fried Rice 3.95	116. Peshwari Nan2.95	
109. Coconut Rice3.95 117. Chilli Nan		
110. Lemon Rice3.95	118. Garlic Nan2.95	
111. Keema Rice3.95	119. Plain Paratha2.95	
112. Pilau Rice2.95	120. Stuffed Paratha2.95	
113. Plain Rice2.95 121. Chapati		
	122. Tandoori Roti2.75	
	123. Papadom0.75	

SUNDRIES

124.	Chutney	. (per chutney) 0.75
	mint sauce, mango chutney, lime pickle or onion salad	
125.	Raitha	1.95
	cucumber, onion or plain	

THE ZAAL EXPERIENCE AT HOME
FREE HOME DELIVERY WITHIN 3 MILES
MINIMUM ORDER £20

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.

Open 7 days a week including all bank holidays

Opening hours

MONDAY to SUNDAY 5:00pm - 10:30pm

FREE HOME DELIVERY WITHIN 3 MILES MINIMUM ORDER £20

TEL: 01932 843 585 / 01932 844 880

5 Ongar Parade, Ongar Hill Rowtown, Addlestone, KT15 1JH

THANK YOU FOR CHOOSING ZAAL.

