



STARTERS

PAKORA - Potato & aubergine fritters fried in seasoned gram flour. (VG)	7
SAMOSAS - Stuffed with potatoes, garden peas & served on a bed of chickpeas. (V)(D)(G)	8
PAAPDI CHAAT - Spiced chickpeas, crushed paapdi, apricot & tamarind Sauce, yoghurt. Finished with pomegranite. (V)(D)(G)	8
LAHORI MACHI - Cod fillets deep fried in our traditionally seasoned gram flour, served with tamarind sauce. (SF)	10
TIL MIL JHEENGA - Wild king prawns fried in tempura. Served with chilli sauce. (G)(SF)	14
KACHUMBER SALAD- Red onion cucumber & tomato, tossed with diced apple, lemon juice & black pepper. (VG)	7
MANGO SALAD - Mango, red onion, cucumber & green pepper julienne sliced . Topped with mango dressing. (VG)	8
DAL SOUP - Yellow lentil soup cooked with a special blend of Zayna house spices. (V)(D)	9
DAALOO TIKKI - Spiced lentil and potato patties, pan-seared to golden perfection with Zayna's special blend of aromatic spices. (contains egg)	8

BIRYANIS

CHICKEN BIRYANI - Basmati rice cooked with grilled chicken & traditional biryani spices.	21
BIRYANI SHAH JAHANI - Lamb cubes mixed with basmati rice & traditional biryani spices.	23
JHEENGA BIRYANI - Adedicious blend of juicy prawns & basmati rice. Finished with garlic & coriander. (SF)	24
BIRYANI SADA BAHAAAR - Basmati rice cooked with potatoes, carrots, peas and green peppers. (VG)	18

All biryani's are served with raita.(D)

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N) SHELL FISH (SF)

Please inform a member of staff for any allergies or intolerances

25 NEW QUEBEC STREET, LONDON W1H 7SF | 02077232229 | WWW.ZAYNARESTAURANT.CO.UK

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A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR THE BENEFIT OF OUR STAFF



FROM THE PAN

ACHARI MURGH - Chicken breast cooked with yoghurt, black pepper, fenugreek and mixed pickle. (D)	20
CHICKEN KARAHI - Chicken cooked in a wok with garlic, ginger, onions, tomatoes & coriander. (D)	20
BUTTER CHICKEN - Murgh tikka, cooked in a clay oven and finished in a buttery tomato sauce. (D)	22
PALAK GOSHT - Blend of sauteed spinach and diced lamb, cooked with tomatoes and ginger. (D)	25
BAATI GOSHT - Diced lamb, cooked with tomatoes, onions, garlic, ginger & fenugreek leaves. (D)	24
JHEENGA BHAATI - Wild king prawns in a rich tomato based sauce cooked with ground spices. (D) (SF)	28

ZAYNA SPECIALITIES

MURGH TAKA TAK - Grilled chicken thighs, cooked with ginger tomatoes and green chillies. (D)	22
MURGH-E-SHALIMAR - Chicken cooked in a yoghurt, mint, lemon, coriander and ground almond sauce. (D)(N)	21
TAWA KEEMA - Hand ground mince, cooked on a griddle pan with ginger, garlic, onions & tomatoes. (D)	24
ISHTU - Diced lamb braised with yoghurt, onion, garlic, ginger & whole spices. (D)	26

GRILL/TANDOOR

	STARTER MAIN	
KEBAB LAJAWAB - Lamb mince mixed with onion, green chillies, coriander and Zayna's kebab masala.	12	23
MURGH TIKKA - Chicken cubes marinated with Zayna's tikka masala, yoghurt, ginger & garlic. (D)	13	21
MALAI BOTI - Chicken cubes marinated with cream, cardamom, white pepper and lemon. (D)	13	21
KASTOORI TIKKA - Cubes of chicken, marinated overnight with mint, coriander, ginger, garlic & lemon. (D)	14	22
TANDOORI MURGH - Slow cooked chicken leg, marinated in Zayna's tandoori spices and lemon juice. (D)	12	22
ACHARI PANEER TIKKA - Paneer cubes, infused in yoghurt, Zayna's achari spices and mixed pickle. (D)	15	25
LAMB CHOPS - Lamb chops marinated in ginger, garlic, Zayna's blend of spices, and yoghurt. (D)	15	29
TANDOORI SALMON - Salmon cubes, marinated in garlic, lemon juice and crushed red chillies. (SF)	15	29
TANDOORI JHEENGA - Wildking prawns marinated in mint, coriander, lemon juice & red chillies. (SF)(D)	15	29
MIXED GRILL SPECIAL - Lamb chops, chicken tikka and kebabs, served with a choice of dips. (D)		35

All of our grills are marinated for at least 24 hours.

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VEGAN / VEGETARIAN

ALOO GOBI - Potatoes and cauliflower cooked with onions & ginger. (VG)	14
BAIGAN KA BHARTA- Aubergine cooked with tomato, chopped pepper, onion & garlic. Topped with fresh coriander.(VG)	14
SHIPKETA - The Kashmiri dish combines, green peppers, carrots, peas and potatoes. A favourite market dish. (VG)	14
BHINDI KARAHI - Fresh Okra (ladies fingers) cooked with sliced onions, green chillies and tomatoes. (VG)	19
ALOO PALAK - Fresh spinach, fenugreek and sauteed potatoes cooked with chillis and tomatoes (VG)	14
PAKORA CURRY - A popular Punjabi dish. Pakoras, slow-cooked in a yoghurt and gram flour sauce. (D)	22
MUTTER PANEER - Paneer cheese and garden peas, cooked in a creamy tomato sauce. (D)	22
SHAHI PALAK - Fresh spinach, cooked with fenugreek, coriander leaves and paneer. (D)	18

DAL/PULSES

LAHORI CHUNAI - Chickpeas cooked overnight with onion, ginger and our signature chana masala. A Zayna Special.(VG)	16
TARKA DAAL - An exciting mix of moong and mansoor lentils, topped with fried onions and ginger. (VG)	14
DAL MAKHANI - Whole urad lentils gently simmered in a creamy tomato sauce with butter and garlic. (D)	14

ON THE SIDE

RICE		BREAD		EXTRAS	
BASMATI RICE	5	SADA NAAN (D) (G)	4	PLAIN POPADOM	0.9
PILAU RICE	5	TANDOORI ROTI (G)	4	SPICY POPADOM	0.9
PEAS PILAU	7	TANDOORI PARATHA (D)(G)	6	YOGHURT	2
MUSHROOM PILAU	7	GARLIC NAAN (D)(G)	6	RAITA	3
GARLIC PILAU	7	PESHAWARI NAAN (D)(G)	7	DESI SALAD	4
CHICKPEAS RICE	7	MINCE NAAN (D)(G)	8	CHUTNEY ACHAAR	3
		CHEESE NAAN (D)(G)	7	CHUTNEY TRAY	3

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