



ZANZIBAR

Food Menu

VEGAN DISHES

Zanzi vegan kebab 7.50

Soya nuggets marinated in whole Indian spices and skewered in a clay oven

Crispy bhajia 6.50

Thin sliced potato marinated in a batter of gram flour, fresh fenugreek and spices and fried until crispy

Vegetarian Manchurian 7.95

Dumplings deep fried and cooked in a tangy sauce.

Onion bhajia 6.50

Deep fried balls made with sliced onions & gram flour

Mari garlic mogo 6.95

Crispy fried cassava tossed with black pepper chilli and garlic.

Fried mogo 5.60

Fried cassava served with chilli salt powder & lemon wedge

Garlic chilli mogo 6.95

Semi dried cassava tossed in garlic & chilli

French fries 3.25

Chips deep fried to perfection

Masala Chips 4.75

Chips deep fried to perfection tossed in spices

VEGETARIAN DISHES

Vegetable samosa (4Pcs) 4.50

Deep fried stuffed vegetable pastry

Pizza samosa (4pcs) 5.50

Sweet corn, mixed peppers, onion and blended cheddar and mozzarella,

Chilli garlic mushrooms 7.50

Crispy mushrooms tossed in our special spicy sauce

Chilli paneer 7.95

Cottage cheese cubes cooked with onion, peppers & chillies in a tangy oriental sauce

Tandoori paneer tikka 8.50

Marinated cottage cheese served with vegetables

Jalapeno 6.95

Jalapeno stuffed with a mixture of cheese, spices, breaded and deep fried.

Vegetable spring rolls 5.50

Mini Chinese favourites served with sweet chilli sauce

Paneer tikka roll 6.95

Roll stuffed with onion and paneer to give it a finger licking taste

Cheese Chip 4.25

Deep fried chips with cheese on top

Papri chaat 5.95

Crunchy base of crispy poori topped with sweet & tangy chutneys, veggies and curd.

Samosa chat 5.95

Vegetable samosa crushed, topped with sweet & sour yoghurt, Tamarined mint chutney

CHICKEN DISHES

Grilled Chicken (1/2)	8.95
Chicken on the bone marinated in yoghurt and special spices	
Jeera Chicken	7.95
Boneless chicken cooked with Cumin seeds and spices. Fusion style, one of the must try dish.	
Zanzi Wings	7.45
Succulent grilled chicken wings covered in sauce with chef's special spices	
Tandoori Wings	7.45
Marinated Wings cooked in Tandoor	
Crispy Wings	7.45
Chicken wings coated in batter and deep fried	
Chicken Seekh Kebab	6.95
Minced chicken marinated in whole Indian spices	
Chilli Chicken	7.90
Boneless pieces of spicy chicken cooked with peppers & onions Indo-Chinese style	
Chicken Tikka	6.95
Tender boneless pieces of succulent chicken marinated	
Chicken Tikka Roll	7.50
Roll stuffed with onion and chicken to give it a finger licking taste	

LAMB DISHES

Masala Seekh Kebab	6.95
Lamb seekh kebab cooked in a thick masala sauce.	
Seekh Kebab	6.95
Lamb seekh kebab	
Lamb Samosa (4pcs)	5.50
Triangular shaped pastry filled with spicy minced lamb	
Lamb Chops	9.95
Tender lamb chops coated in a tasty yoghurt spice cooked on grilled	
Mix Grill	14.95
2 Chicken Tikka; 2 Shish Kebabs; 2 Tandoori Wings; 2 Lamb chops	

SEAFOOD DISHES

Fish Tikka (n)	9.45
Marinated cubes of boneless fish with onions, tomatoes and peppers cooked in clay oven.	
Tandoori King Prawns	13.95
Mildly spiced jumbo prawns cooked in clay oven	
Chilli Garlic Prawns	13.95
King prawns in chilli garlic sauce	
Pan Fried Tilapia Fish	8.95
Fillet of tilapia fish marinated with our perfected ingredients grilled on a hot plate	

VEGAN CURRIES

Soya Methi	7.95
Soya cooked with fresh fenugreek, chillies, onions and spices	
Methi Corn	7.50
Corn cooked with fresh fenugreek, chillies, onions and spices	
Punjabi Chole	6.95
Chick peas cooked in Punjabi dhaba style	
Tarka Dal	7.50
Traditional yellow lentils flavoured with garlic, ginger & curry leaves	
Bombay Aloo	6.95
Potato cooked with selected spices	

VEG CURRIES

Bhindi Masala.	7.90
Lady fingers cooked with onions, tomatoes spices	
Malai Kofta (n)	7.90
Cheese dumplings cooked in a creamy sauce	
Paneer Lababdar	7.90
Cottage cheese in a creamy sauce with onions,tomatoes & peppers	
Saag Aloo	6.95
potatoes cooked with garlic & fresh spinach	
Paneer Tikka Masala	7.95
cottage cheese in traditional creamy sauce	
Dal Makhni	7.95
Black lentils in tomatoes, ginger & garlic to perfection	
Egg curry	7.50
Boiled eggs in special curry masala sauce	
Palak paneer	7.90
cottage cheese with spinach	
Bharva Baigan (n)	7.50
Aubergine marinated and stuffed with Spices and cooked North Indian style	

NON VEG CURRIES

Chicken Bhuna	7.95
chicken simmere in special Indian sauce.	
Goan Fish	9.50
fish cooked in coconut milk to bring that special taste of Goa.	
Prawn Curry	14.95
Jumbo prawns, cooked in north Indian spices	
Asli Chicken Curry	8.95
chicken curry cooked with whole Indian spices	
Karahi Chicken	8.95
Pieces of boneless chicken cooked in thick gravy.	
Chicken Lababdar	8.95
chicken in a creamy sauce with onion, tomato	
Methi Chicken	8.95
chicken cooked with fresh fenugreek leaves	
Saag Chicken	8.95
Tender pieces of boneless chicken cooked with fresh spinach	
Chicken Tikka Masala	8.95
boneless pieces of marinated chicken cooked in special masala	
Butter Chicken	8.95
chicken cooked in a creamy tomato based sauce	
Lamb Curry	9.75
Karahi Lamb	9.75
lamb cooked in spicy and fragrant gravy.	
Masala Lamb	9.75
lamb cooked in special masala sauce	
Saag Gosht	9.45
pieces of lamb cooked with fresh spinach	
Lamb / Chicken Korma	8.45
delicately sweet dish in a creamy, coconut-cashew nut	
Methi Gosht	9.75
fenugreek leaves, tomatoes and spices with garlic	
Keema	8.45
Indian spices with choice of methi/aloo/matar/egg.	

RICE

Steamed Rice	3.90
Jeera Rice	4.25
Rice cooked with cumin seeds	
Mushroom Rice	4.25
Stir fried pulao cooked with mushrooms & spices	
Vegetable Pulao	4.95
Stir fried pulao cooked with mixed vegetables	
Masala Pulao	4.25
Plain pulao flavoured saffron & cumin seeds	
Egg Fried Rice	4.25

BIRYANI

Chicken Biryani	9.95
Lamb Biryani	10.45
Veg Biryani	8.95
Prawn Biryani	13.95

ACCOMPANIMENTS

Raita	2.85
Plain Yoghurt	1.95
Chopped Salad	2.85
Roasted Poppadoms (2)	1.50
Fried Poppadoms (2)	1.50
Masala Poppadoms (2)	2.20
Basket of Poppadoms (2 roasted, 2 fried, 2 masala)	3.70
Spicy peanuts with crisp	4.45

BREADS

Plain Naan	2.40
Butter Naan	2.60
Chili Naan	2.95
Garlic Naan	2.95
Peshaveri Naan (n)	4.50
Laccha Paratha	3.40
Aloo Paratha	3.95
Tandoori Roti	2.50



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FOR ANY ALLERGIES PLEASE ASK A MEMBER OF STAFF