



# 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, Tamarind mint chutney

## CHICKEN DISHES

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

## LAMB DISHES

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

## SEAFOOD DISHES

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

## VEGAN CURRIES

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

## VEG CURRIES

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

## NON VEG CURRIES

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