

ZUMAR

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*A quintessential culinary experience...
this is what Zumar can offer you.*

A restaurant team headed by an accomplished chef, Isak Miah, will prepare ambrosial dishes, from piquant South Asian food, prepared with fresh spices and herbs, to traditional English cuisine, presented in a style in keeping with the chic surroundings.

We hope to satisfy your appetite by using the highest quality of meat including free-range chickens, lamb and beef, as well as a diverse range of seafood.

The Zumar experience promises to please even the most critical of diners by providing the friendliest customer service to compliment the fine food. The contemporary decor and a trendy bar stocked with a fantastic selection of wines from around the world will enable you to enjoy your meal in a relaxed ambience...

Zumar really will redefine your culinary experience.

Enjoy!

TANDOORI & GRILL TRADITIONAL STARTERS

Chicken Tikka	3.40	Fish Amritsari	4.60
Lamb Shank	3.40	Jhinga Pepper Fry	4.90
Mix Grill	4.75	Jhinga Puree	4.90
Sheek Kebab	3.20	Onion Bhajee	2.70
Chicken Chilli Fry	4.20	Samosa (Meat or Vegetable)	2.60
Murgh Malai Tikka	4.40	Prawn Cocktail	3.40
Elaichi Gosht Kebab	4.40	Avocados with Prawns	3.40
Chicken Pakora	3.60	Poppadum	0.60
Chicken Tikka Chat	3.80	Chutney Tray	1.20

ZUMAR PRESENTATIONS

Tandoori Tikka Masala	8.40	Chaamp Lajawab	9.40
Our original recipe consisting of tender chicken or lamb pieces cooked in a rich and mild masala sauce.		Spring lamb chops grilled in a rich fusion of spices and herbs prepared with fresh mushrooms, shallots and a dash of wine and served with a salad.	
Balti Tikka Masala	8.50	Spiced Gosht with Peppers	8.95
A traditional balti recipe in which the chicken or lamb pieces are marinated in yoghurt and spices.		Bite-sized pieces of meat prepared in ground cardamon, garam masala and topped with a spoonful of fresh mint.	
Badami Pasanda	8.60	Gosht Tikka Rezala	8.80
A satin smooth dish made with grilled chicken and fresh cream, ground pistachio nuts, a dash of wine and garnished with fresh mint.		Lamb Tikka pieces stewed in spring onion, crushed cinnamon, saffron and sprinkled with black pepper. Served with fresh sweet red pepper and cumin leaves.	
Nawabi murgh	8.85	Gosht Narangi	9.40
A flavoursome dish made with succulent pieces of chicken cooked in a mild sauce spiced with our unique herbs and spices, fresh ginger, fresh coriander leaves with savoury pieces of tikka breast sautéed in their own sauce.		Tender lamb pieces simmered in orange and onion sauce, with shallots and a sprinkle of wine which augment the rich flavours and fragrance. Topped with fresh coriander.	
Red Fort Delicacy	9.95	Balti King Prawn Fry	11.75
Barbecued pieces of meat prepared in a mild, rich and creamy sauce with ground cashew nuts. Red wine is added to enhance the flavour and served with a topping of almonds and fresh mint.		Jumbo sized king prawns cooked in a hot and spicy sauce along with a variety of herbs and spices and topped with coriander.	
Reshmi Murgh	8.25	Chandi Mix Special	10.60
Tender chicken breasts seasoned with chopped garlic and ginger, fresh yoghurt, butter and crushed cinnamon cooked in garam masala and a touch of wine.		Chicken tikka and lamb tikka pieces, lamb chops, king prawns and peppers all cooked together in a creamy appetizing sauce with a sprinkle of wine and garnished with coriander.	

TRADITIONAL MAIN COURSES

Chicken Tikka Rogan Josh 7.80

The dish's base ingredient is tomatoes which provides a rich red appearance, cooked in green and red peppers, garlic and garnished with fresh coriander leaves.

Korai Jeera Chicken 8.40

Lean chicken breasts garnished in a flavorsome mix of fresh herbs and spices.

Garlic Chicken Roast 8.80

Chicken Tikka cooked with chopped garlic and spring onions with an array of spices and herbs.

Madras (Chicken or Lamb) 6.80

Chicken or lamb pieces cooked in a creamy yet fairly hot sauce cooked in the traditional way.

Balti (Chicken Tikka or Lamb Tikka) 8.40

Marinate chicken breasts or lean pieces of meat cooked in a colourful and scented array of fresh ginger, tomatoes, capsicums, fresh coriander leaves, cream and wine.

Chicken Tikka Jalfrezi 8.20

Tikka pieces of meat are prepared with green capsicums, spring onions, lime juice vinegar and a variety of chillies.

TANDOORI & GRILL MAIN COURSES

Tandoori Chicken 7.60

On the bone spring chicken marinated in yoghurt with delicious herbs and spices and cooked in a clay oven.

Lamb Tikka 7.90

Diced boneless lamb marinated in mild spices and yoghurt, cooked in clay oven served with a special salad.

Tandoori Mix Grill 8.95

2 pieces of lamb chops, 2 sheek kebabs, 2 pieces of chicken tikka, 1 vegetable samosa, 1 chicken pakora, served with a special salad.

Chicken Tikka 7.80

Diced boneless chicken marinated in yoghurt with herbs and mild spices, cooked in the tandoor.

Chicken Shashlik 7.95

Cubes of boneless spring chicken breasts marinated in yoghurts and spices cooked with onions and tomatoes and barbecued over charcoal in a clay oven.

Chargrilled Machi 10.90

A flavoursome sauce covering Rainbow trout fillets with prawns, king prawns and a variety of fishes threaded on a skewer placed on top.

BEEF DISHES

Grilled Gosht 10.90

Tender beef pieces grilled in fine paste of shallots, garlic and yogurt, along with ground cardamom to create a moderately spiced dish.

Balti Gosht 10.90

Chunky strips of beef prepared in a variety of mix including red and green peppers, simmered in a sauce containing fresh herbs and spices.

Shirazi 11.60

An appetizing dish created with thin slices of beef cooked in cardamom, red and green chillies and tossed with fresh green coriander and sprinkled with red wine.

Khara Masala 11.80

A flavoursome dish prepared with cubed pieces of beef, which are cooked in a mouthwatering sauce consisting of an array of herbs and spices, sprinkle of wine and topped with fresh chopped coriander.

DUCK DISHES

Dalchini Duck

9.90

A dish prepared with zesty spices, woody-scented cinnamon and fresh coriander leaves, honey, dry roasted cumin seeds and a touch of wine.

Puli Bathak

9.40

South-indian styled duck simmered in a tangy lime sauce and turmerined bhuna, which give the dish its distinctively sweet 'n' sour, yet hot flavour.

Chilli Duck

9.80

Moist pieces of breast threaded on a skewer and cooked with mature mushrooms, green and red peppers crowned with a spicy masala sauce.

Kashmiri Honey Duck

9.60

Succulent char grilled breast prepared with a mouth-watering mixture of mild spices, ground garlic, honey, red wine and lime juice.

FISH DISHES

Chilli Jhinga Skewers

11.50

King prawns prepared with roasted pistachios, fresh coriander leaves, pale almonds, green chillies and served with a rich creamy sauce.

Sabut Macchi Masala

9.80

Rainbow trout fillets cooked in a blend of chilli paste, garam masala enhanced with lime juice, fresh ginger and garlic.

Macchi Fry

10.60

Seabass fillets grilled with a variety of vegetables in a mild and creamy sauce.

Cumin Fish Cutlets

10.95

With a coriander chilli sauce, char grilled cod fillets prepared with green peppers, sliced mushrooms and spring onions.

Khatti Meethi Macchi

9.80

Appetizing chunky fillets of pink Scottish salmon cooked in the tandoor made in a mildly spiced marinade consisting of dill, fennel and ginger, topped with a handful of mustard seeds.

Balti Jalfrezi

10.60

A spicy sauce created using garam masala, fresh garlic, spring onions and fresh red peppers. Filleted cod steaks are marinated in this sauce, sprinkled with fresh parsley leaves.

Assamese Sour Fish Curry

12.40

Halibut fillets skilfully prepared with cumin seeds, shallots, green chillies and lime and lemon juice, garnished with fresh coriander leaves.

Chilli Fish with Garlic

11.40

Trimmed tuna fish fillets simmered in a special fish sauce and fused with cumin and sesame seeds and green and red peppers.

ENGLISH DISHES - SERVED WITH HAND MADE CHIPS AND SALAD

Fillet Steak 8oz Garnished with onions and mushrooms.	12.40	Sirloin Steak 8oz Garnished with mushrooms and onions.	10.95
Fillet Steak Diane 8oz Garnished with onion, mushrooms and red wine.	12.95	Oven Roasted Chicken Breast Served on garlic mushrooms and red wine	9.90
Salmon & Avocado Salad Grilled salmon steaks prepared with avocado slices and sprinkled with walnuts.	9.20	Chicken Salad Bite-sized pieces of chicken, iceberg lettuce and red peppers tossed together.	8.40
Roast Duck with Mushrooms Duck breasts prepared with cucumber, lettuce, lime juice, mint and basil.	8.80	Prawn Cocktail Salad Large prawns stirred together with lemon rind, ketchup and horseradish.	8.40

VEGETARIAN DISHES

Palak Paneer A dish prepared with Indian cheese along with lemon juice, cumin seeds and fenugreek seeds. This is cooked with fresh spinach.	7.80	Cheese and Mushrooms Mushrooms cooked with ricotta cheese, fresh ginger and garlic topped with fresh coriander leaves.	7.90
Spiced Coconut Mushrooms Sliced mushrooms cooked in a spicy mix of black pepper, shallots, coconut milk and a sprinkle of wine. Garnished with fresh coriander.	7.95	Grilled Paneer Grilled cottage cheese prepared with cinnamon and lime juice and served with a special salad.	7.80
Spinach & Potatoes and Red Pepper Fresh spinach cooked with green and red peppers and tomatoes to garnish.	7.90	Stir fried Cottage Cheese with Mushrooms and Peas A flavoursome dish made with brandy, green peppers, garlic and ginger together with natural yoghurt and garnished with fresh mint leaves.	7.95

BIRYANIS - SERVED WITH A SPECIAL VEGETABLE CURRY

Chicken Tikka Saffron rice cooked in succulent pieces of chicken tikka along with cardamom, cinnamon and topped with fresh coriander.	9.50	Vegetable Rice prepared with a mixture of vegetables and topped with almonds.	8.10
Grilled Lamb Rice cooked with grilled pieces of lamb in an abundance of fresh green coriander.	8.95	Special Mixed Rice cooked with chicken tikka, lamb, prawns, mushrooms and a variety of fresh herbs and spices.	10.95

SIDE DISHES

Bombay Aloo	2.95	Mushroom Bhajee	2.95
Cauliflower Bhajee	2.95	Saag Aloo	2.95
Pepper Aubergines	2.95	Potato and Mushroom Pepper	2.95

RICE AND BREAD

Pillau Rice Stir fried rice with the addition of saffron to enhance the fragrance.	2.20	Lemon Pillau Saffron rice cooked in the juice of lemon.	2.90
Vegetable Fried Rice A variety of vegetables cooked with pillau rice.	2.80	Mushroom Fried Rice Stir fried rice prepared with mushrooms and fried onions.	2.90
Pea and Mushroom Pillau Tiny white mushrooms and baby peas cooked with basmati rice.	2.90	Onion Fried Rice A combination of rice and sweet, crispy fried onions.	2.60
Garlic Naan Oven cooked naan prepared with garlic and butter.	2.40	Naan Leavened bread.	1.95
Peshawari Naan Sweet naan cooked with almonds and coconut.	2.20	Keema Naan Naan stuffed with lamb mince meat, a variety of herbs and spices and garnished with butter.	2.40
Chapatti It is flaky and a wonderful accompaniment to all spicy flavours in the main dish.	1.00	Chips - Hand Made	1.80

*It is impossible to fit all the dishes onto a menu therefore if you would like to order a dish of your preferred choice simply ask one of the members of staff and we will be happy to meet your request.

We provide inside and outside catering for all occasions including:

- Weddings • Birthdays • Anniversaries • Banqueting • Buffet •
- Corporate events/ seminars • Business Lunches •
- Private Functions • VIP Lounge • Sportsman Dinners •

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