



STARTERS

NAWABI KEBAB	4.75
Minced lamb with ground chick peas, lightly spiced then served with tamarind sauce.	
BRINJAL BAHAR	4.75
Baked aubergine with curd cheese, sesame seeds and tomato, served with chef's dip.	
VEGETABLE SAMOSA	3.50
A deep fried triangular parcel spiced vegetable, served with dip.	
ONION BHAJEE	3.50
Finely sliced onion in gram flour batter deep fried.	
PRAWN PURI	4.95
Prawns cooked with spices and served with a puffed unleavened bread.	
CHICKEN PAKORA	4.75
Strips of chicken breast coated in a spicy batter and deep fried.	
JAI PURI KEBAB	5.95
Lightly spiced minted lamb and chicken kebab served with dip.	
CHIGRY BILASH	5.95
King prawn delicately spiced, batter and deep fried.	
FISH PAKORA	4.75
Fish cutlets coated in spicy batter and deep fried.	
ZOOMA'S MIXED STARTER	5.95
Sheek kebab, chicken tikka onion bhajee serviced with salad and mint sauce.	





TANDOORI DISHES

	STARTER	MAIN
CHICKEN TIKKA	4.75	9.00
SHEEK KEBAB	4.75	9.00
TANDOORI CHICKEN	5.25	10.00
TANDOORI KING PRAWN SASHLIK	5.95	11.90
PANEER TIKKA	4.75	9.00
LAMB CHOP	5.95	11.90
MIXED TANDOORI	-	13.95





CHICKEN DISHES

DHAKA MURGH BHUNA

9.95

Tender pieces of boneless tandoori chicken, cooked in a rich, spicy sauce with ginger, cumin, herbs and ground spices.

CHICKEN JALFRIZI

9.95

A hot spicy sauce with green chilli, cumin, peppers and coriander.

CHICKEN TIKKA MASALA

9.95

Marinated chicken pieces cooked in the tandoori then simmered in a rich, mild, sweet almond sauce.

DAK BUNGALOW CHICKEN CURRY

9.95

Most celebrated chicken dish of the Raj, enjoyed by army officers whilst staying at the country houses (mild to medium).

NAGA MIRCHI

9.95

Hottest curry on the menu, fillet of chicken cooked with naga chilli paste and fried garlic. A mouth-watering gullet-burning classy spicy dish.

CHICKEN MUSHROOM DELUXE

9.95

Tender pieces of diced chicken cooked with garlic, ginger garam masala, coriander in a tomato sauce with sliced mushroom.





LAMB DISHES

FOOTPATH HOTEL CURRY **10.95**

Diced and minced lamb cooked in a medium spicy herb and tomato sauce. Very popular in Indian roadside curry houses.

METHI GOSHT **10.95**

A medium hot lamb curry flavoured with fenugreek leaves.

LAMB REZALA **10.95**

Aromatic mughal delicacies. Mild to medium in flavour, cooked with mixed spices and a touch of cream.

LAMB KARAHI **10.95**

A traditional Bengal dish cooked with extra garlic and ginger, chilli, tomato and coriander.

MUMBAI GARLIC CHILLI **10.95**

Tender lamb in a hot spicy sauce with green chilli, peppers, nutmeg, fried garlic and coriander.

SAAG GOSHT **10.95**

Lamb cooked with spinach, flavoured with herbs and spices.





ZOOMA HOUSE FAVOURITES

CHICKEN	9.50
CHICKEN TIKKA	9.95
LAMB	10.50
PRAWN	10.50
KING PRAWN	12.50

BALTI, BHUNA, KORMA, ROGAN JOSH, SAAG,
DOPIAZA, MADRAS, VINDALOO, PATIA, DHANSAK





BIRIYANI DISHES

HYDRABADI BIRIYANI **12.95**

Tender chicken or lamb cooked with basmati rice, flavoured with mint and saffron. Accompanied with vegetable curry sauce.

CHICKEN TIKKA BIRIYANI (SPICY) **12.95**

Marinated chicken pieces cooked in clay oven and then cooked with basmati rice and oriental spices, served with vegetable curry.

KING PRAWN BIRIYANI **14.95**

Basmati rice fried with king prawn, garnished with raisins and saffron comes with vegetable curry.

VEGETABLE BIRIYANI **10.95**

Aromatic preparation of basmati rice layered with garden vegetables, serviced with chef's complementing sauce.



ZOOMA GRILL

**Lamb Chop, Sheek Kebab, Chicken Tikka and King Prawn
Served with Salad and Chef's Special Dip.**

PRESIDENTIAL PLATTER (FOR 4) **39.95**

COLONEL'S PLATTER (FOR 2) **22.95**

CAPTAIN'S PLATTER (FOR 1) **11.95**





SEA FOOD SPECIALS

MONK CHINGRI BRINJAL **15.95**

Prime cut of monkfish originated with spicy king prawns and smoked aubergine puree.

DUM MACHI HARIYALI **13.95**

Fillets of seabass baked with lemongrass, coriander, mint, green herbs and dill in a sealed foil.

PANGAS MACHEH JHOL **12.95**

Panguitch fish fillets with a medium to hot spicy mustard masala.
Popular dish in Bengal.

KING PRAWN GARLIC CHILLI **13.95**

Very aromatic lightly spiced, cooked with green chillies and garlic.

MONK AMBOTIK (SPICY - MEDIUM HOT) **14.95**

Monk fish fillets with garam masalah pickled in palm vinegar.
Amotik means hot and sour.

COCONUT KING PRAWN (MILD) **14.95**

King Prawns cooked in a creamy sauce with grated coconut, delicately mild spices, cherry tomatoes, coriander and capsicum.





ZOOMA SPECIAL DISHES

NEHARI KOHE AVADH

15.95

Pot roasted shank of lamb with a special spice mix and thickened with water chestnut flour. Slowly cooked until tender. We suggest a choice from our naan breads to accompany the dish.

MURGH MASALA

13.95

One of the best chicken dish of the Mughal origin from the mid sixteenth century. Marinated chicken with lamb keema, mild and creamy with a spicy aroma.

SANDHURST BEEF CURRY

12.95

Served in the officers' mess during the Raj time, typically for Sunday lunch, slow cooked, well seasoned, complex flavours with medium hot spices.

BEEF CHILLI (HOT AND SPICY)

12.95

Beef cooked with red onion, chilli, garlic, ginger, cardamon, garam masala. Hot and Spicy.

MALABAR CHICKEN TIKKA

13.95

Chicken cooked in tandoori first and then finished with mild, creamy aromatic pistachio and almond sauce.

ZOOMA'S FRIED CHICKEN

14.95

Boneless, skinless chicken thigh, marinated with yoghurt, kashmiri red chilli powder, ground tumeric, garlic, ginger, corinader then deep fried.

RAAN MUSALAM

40.00

Roast leg of lamb marinated in spices, cooked gently in a tomato and onion flavour, with nutmeg, it is finally infused with rum. 48 hours notice is required.





VEGETARIAN DISHES

PANEER BALTI

Cured cheese cooked with tomato, capsaicin, turmeric and green chilli.

BRINJAL BHARTA

Smoked aubergine pureéd with green chilli and coriander.

VEG KORMA

Seasonal vegetable cooked with almond, coconut powder and creamy sauce.

PALAK PANEER

Curd cheese cooked with spinach and other spices.

CHANA MASALA

Chick peas with tomato and spices.

MIX VEG BHAJEE

Seasonal vegetable sautéed with onion and spices.

SIDE 4.95
OR MAIN 7.95



VEGAN DISHES

ALOO GOBI

Florets of cauliflower mixed with potatoes and cooked in herbs and spices

BOMBAY ALOO

Hot, spicy diced potato with tomato.

TARKA DAL

A mix of red and yellow lentils cooked with tomato and spices, garnished with cumin and roasted garlic.

GARLIC MUSHROOM

Mushroom cooked with fine chopped onion and garlic.

BHINDI BHAJEE

Okra cooked with fine spices.

SAG ALOO

Spinach leave cooked with potatoes.

SIDE 4.95
OR MAIN 7.95





SUNDRIES

RICE

BOILED BASMATI RICE	3.00
PILAU RICE	3.50
MUSHROOM PILAU RICE	3.95
EGG FRIED RICE	3.95
KEEMA PILAU RICE	3.95
SPECIAL PILAU RICE	4.25

NAANS AND BREAD

NAAN	3.00
GARLIC NAAN	3.50
PESHWARI NAAN	3.55
GARLIC CHILLI NAAN	3.50
KEEMA NAAN	3.75
CHEESE NAAN	3.75
CHEESE AND KEEMA NAAN	4.00
CHAPATI	1.80
TANDOORI ROTI	2.50
ZOOMA SPECIAL NAAN (Keema, cheese, garlic, coriander)	5.50
CHIPS	2.50

POPADOM

PLAIN/SLICE Served with onion salad and mint sauce.	1.00
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EXTRAS

MANGO CHUTNEY AND LIME PICKLE (each)	1.00
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Note: Some of our dishes may contain nuts, eggs, gluten, seafood and sesame.
If you have any allergy please feel free to speak to our manager before ordering.

