



À LA CARTE MENU



the concept

Fine Indian cuisine with unique attention to detail to make your gastronomic experience one to remember.

Let us indulge you in a world of exotic spices and flavours that will tantalise your tastebuds.

Experience the true taste of Indian cuisine with an exclusive stroke of perfection applied by our award winning chef in **Zengh's** unique signature dishes.

the place

Zengh Fine Indian Dining. We look forward to serving you delicious food that will meet the highest standards that the staff and management at **Zengh** Fine Indian Dining strive to deliver.

Our chef's will be happy to create any dish that is not included in our menu, so be creative and let us serve you a meal customised to your preferences.

drinks

Coke/Diet Coke (330ml)
£2.95

Still Mineral Water (330ml)
£2.95

Orange Juice
£2.95

Sprite (330ml)
£2.95

Sparkling Mineral Water (330ml)
£2.95

J20 (Orange & Passion Fruit)
£2.95



information

We are not a licensed restaurant so you are welcome to bring your own alcoholic drinks only.

Some of our dishes may contain nuts, please ask staff for further information.



Vegetarian



Dairy



Nuts

starters

Special Platter 🇮🇳

chicken tikka, lamb tikka, sheek kebab and onion bhaji. (serves 2)
£10.50

Chat on Puri 🇮🇳

chicken or potato cooked with special chat masala, finely chopped cucumber and fresh ground spices, served with a fried puffy bread.
£4.25

Pathia Puri 🇮🇳

chicken, lamb or prawn tossed in a sweet and sour tangy sauce, served with a fried puffy bread.
£4.25

Chicken or Lamb Tikka 🇮🇳

pieces of chicken or lamb marinated in herbs and spices then roasted in the tandoor.
£4.25

Tandoori Chicken (on the bone) 🇮🇳

chicken marinated in herbs and spices then roasted in the tandoor.
£4.25

Samosa 🇮🇳

triangular shaped pastry stuffed with mildly spiced vegetables or minced meat.
£3.25

Mumbai Chops 🇮🇳

chops marinated with garlic, ginger, lime, coriander, mustard, a hint of chilli dipped in yoghurt and roasted in the tandoor.
£5.25

Jhinga Butterfly 🇮🇳

king sized prawn seasoned, dipped in egg and breadcrumbs and shallow fried.
£5.50

Chot Poti 🇮🇳

chick peas fried with chopped onions, peppers, coriander, and garnished with chopped egg with an essence of tamarind sauce.
£4.25

Mumbai Sheek Kebab

minced meat flavoured with spices, fresh mint, onion and ginger then cooked in the tandoor, cased in a fried puffy bread.
£4.25

Machli Biran

pan fried Indian boneless white fish, very lightly spiced with a touch of haldi, onions, peppers and fresh coriander.
£5.50

Paneer Shashlik 🇮🇳

paneer cooked in the tandoor with peppers, tomatoes and onions.
£4.50

Onion Bhaji 🇮🇳

finely chopped onions and herbs fried with lentils.
£3.25

Achari Chicken or Lamb 🇮🇳

marinated chicken or lamb, seasoned mildly, roasted in the tandoor and served on a bed of tangy tamarind sauce.
£4.50

BBQ Wings 🇮🇳

marinated chicken wings with lemon juice and crushed chillies, served regular or hot.
£4.95

Mirchi Mirchi 🇮🇳

pepper roasted in the tandoor, filled with mildly spiced chicken, meat or vegetable.
£4.50

Aloo Bora 🇮🇳

potato finely spiced with fried mustard seeds and turmeric, coated in breadcrumbs and deep fried.
£4.25

Vegetable Platter 🇮🇳

aloo bora, onion bhaji and vegetable samosa. (serves 2)
£9.50

signature starters

Jaal Jalpari (hot mermaid) (dining in only)

a fusion of juicy scallops and king prawns tossed in chefs special spices, served on a bed of tangy chilli relish amongst bistro salad leaves.

£7.95

Chicken Libaas 🍗

inner fillet of chicken breast dipped in batter, lightly spiced with cumin, turmeric, fresh garlic, ginger, coriander and chillies - deep fried until golden brown and crispy.

£5.25

Jaipur Tikka 🍗

slices of chicken strips marinated with salt, pepper, garlic and lime juice, a fiery hot preparation from Rajasthan with flavours of red chilli.

£5.50

Crab and Prawn Cake

crab meat and fresh water prawns spiced with garlic and fenugreek seed, coated in breadcrumbs and deep fried.

£6.25

Bilati Maas

pan fried fillet of cod, served on a bed of curried diced potatoes and baby spinach.

£6.95

Mirchi Jhinga 🍗

king prawns marinated with fresh herbs and spices, roasted to perfection in the tandoor.

£6.95

Machli Bahaar 🍗

salmon fillet lightly spiced and pan fried.

£6.95

Calamari and Prawn

squid and prawn braised with herbs and light spices.

£6.50

Scallops Kebab

scallops tava fried in oil, served on a skewer with onions and peppers.

£7.50

Garlic Jhinga Nisha

king sized prawns tossed with chunky mushrooms, onions, very lightly spiced with fresh herbs and spices, then fried with garlic.

£7.50

Chesney Hamook

mussels tossed in onions, garlic and slightly spiced with tomatoes and coriander.

£6.95

Machli Palak

fillet of seabass lightly spiced and pan fried, served on a bed of seasoned spinach.

£7.50

Papri Prawn 🍗

fresh water prawns and mushrooms seasoned with salt, pepper and lime juice, then simmered in a buttered cream sauce and garnished with fried garlic.

£5.95

Paneer Chilli 🍗

strips of paneer, stir fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.

£4.95

traditional specialities

**Chicken
Tikka** 🌶️
£8.95

**Lamb
Tikka** 🌶️
£8.95

**Tandoori
King Prawn** 🌶️
£12.95

Achar

cooked with pickles, herbs and spices.
tangy and hot.

Garlic Chilly Walla

a hot and spicy dish cooked with plentiful
garlic, with added chilli, peppers and onions.

Tawa Special

tawa dishes are cooked with onions, peppers,
strongly spiced and herbed, then served in
a sizzling pan.

Aada Muktaaj

cooked with fresh ginger in a special medium
spicy sauce.

Korai

medium to hot strength dish cooked with
plentiful onions, peppers, tomatoes and
coriander.

Podina Special

cooked with various fresh mixed spices, sweet
medium strength dish with a touch of mint.

Masala

 🌶️ 🍯

spicy, smooth and creamy masala sauce,
with aromatic herbs, spices and almonds.

Pasanda

 🌶️ 🍯

a creamy mild dish, with fresh cream,
yoghurt and almonds.

traditional mains

Fish
(indian white fish)
£8.95

**Chicken or
Meat**
£7.95

**King
Prawn**
£11.95

Vegetables
£7.50

**Chicken or
Lamb Tikka** 🌶️
£8.95

Dupiaza

medium strength dish garnished with diced
onions and capsicums, cooked with spices
and fresh herbs to create a unique taste.

Korma

 🌶️ 🍯

very mildly spiced, cooked with coconut in a
rich creamy sauce.

Bhuna

a semi dry dish prepared with chopped
onions, ginger, garlic, green peppers, slightly
spiced.

Pathia

sweet and sour tasty dish prepared with garlic,
onion and capsicum, a little hot.

Rogon

medium spiced with exotic fresh herbs, fried
onions and tomato to create a unique flavour.

Jalfrezi

cooked with chopped onions, capsicum,
green chilli slightly hot.

Vindaloo

cooked in a very spicy sauce with potato,
extremely hot.

Madras

special selection of herbs and spices, creating
a fairly hot taste.

Sagwala

freshly chopped spinach and onions, lightly
spiced with added herbs and spices.

Dansak

slightly hot dish cooked with lentils to give a
sweet and sour taste with pineapple.

Balti

a classic dish made with medium spices,
chopped onions, garlic, whole cumin,
tomatoes and fresh coriander.

signature mains

Sag Tikka Special 🇮🇳

finely chopped marinated chicken and fresh spinach, cooked with special herbs and spices, green chillies, tomatoes, onions with a touch of garlic, mouth watering tantalising spicy hot dish. *chefs award winning dish*

£11.95

Murgh Nawabi 🇮🇳

marinated chicken cooked in a special sauce with peppers, fresh green chillies, coriander, garlic, then slightly spiced and simmered with fresh cream to give a creamy and spicy taste.

£10.95

Jaipuri 🇮🇳

chicken or lamb marinated and grilled in the tandoor and cooked with fried mushrooms, fried onions and fried peppers, with fresh masala in a thick sauce.

£10.95

Machli Aam Tok (dining in only)

whole fillet of sea bass, steam cooked in a sauce made with raw mango, garlic and lightly spiced.

£13.95

Khodu Ghosht

tender pieces of spiced lamb tossed in chunky peppers and onion topped with butternut squash a dry dish served medium hot, accompanied by a thick medium spiced sauce.

£10.95

Jhinga Bijlee

king prawns cooked in a thick spicy sauce to a fairly hot strength, using fresh garlic, ginger, a touch of scotch bonnet, coriander and various other ground spices.

£13.95

Dhaba De Gosth

lamb marinated with mustard oil, ginger, garlic, cumin seeds and chillies, slowly simmered in a bone marrow stock.

£10.95

Machli Palak Aloo

fillets of monk fish, cooked with spinach and potatoes, garnished with herbs and spices.

£13.95

Bengal Naga 🇮🇳

chicken or lamb cooked in a thick sauce, with plentiful spices and herbs, special naga chilli, peppers and tomatoes to give a hot and fragrant taste of chilli, garnished with bullet chillies, a hot dish.

£10.95

Lebu Mirch

marinated chicken or lamb cooked in a sweet, spicy, sour lime sauce with tomato, onion and peppers.

£11.95

Salmon I' Orange (dining in only)

Tandoori salmon served on a bed of simmered coconut milk sauce, with crushed mustard, chilli flakes, authentic spices and the zest of fresh orange.

£14.95

Machli Mela

cod, tuna, prawn and king prawn cooked in a tomato and lemon sauce with fresh green chilli and coriander (hot).

£14.95

signature mains

Raja Tarka (dining in only)

king of king prawns, cooked in the shell served in a roasted garlic, onion and pepper sauce.
a dish served hot.

£15.95

Murgh Zarka

thinly sliced chicken tikka stir fried with peppers, spring onions, infused with seasoning and layered with a garlic sauce.

£10.95

Molee Khasaa

king prawns cooked with coconut milk, a fairly hot and spicy south indian dish with exquisite flavour.

£13.95

Scallop Bunjaa

scallops tossed with tomatoes, onion and peppers, a dry pan fried dish served medium.

£14.95

Goan Fish Curry

Indian white fish slightly pan fried, then cooked in herbs and light spices with coconut milk, red chilli and mustard seeds, a fairly hot dish.

£11.95

Zengh Special Lobster (dining in only)

lobster marinated with fresh herbs and spices, infused in a rich sauce, cooked with potatoes, with a touch of scotch bonnet, garnished with coriander.

£19.95

Machli Haleem (dining in only)

spiced tuna steak served on a creamy spicy sauce topped with baby spinach and garnished with red pepper. a dish served hot.

£13.95

Aloo Dan Lasan

spiced mince meat cooked with roasted capsicum, kidney beans and potatoes, garnished with grated cheddar and served on cast iron skillet.

£10.95

Mirchi Duck

succulent pieces of duck cooked in a thick spicy sauce with fresh green chillies.

£13.95

Alphonso

chicken or lamb cooked with fresh cream, mango puree and lemon juice in a thick sauce of onions, tomatoes and mild spices, for a sweet and creamy taste.

£10.95

Lamb Radhuni

lamb cooked in a rich thick sauce made with onions, tomatoes, peppers, fresh garlic and garnished with fresh coriander, a medium hot dish.

£10.95

Chefs House Special

marinated chicken fired up with garlic and ginger in a bhuna style sauce, with added topping of minced meat, tomato and fresh green chillies, a spicy hot dish.

£11.95

Lamb Shank (dining in only)

tender lamb shank cooked in a traditional bone marrow stock.

£15.95

Imily

marinated chicken or lamb. cooked with imliy sauce tamarind, chilli flakes with a twist of sweet and sour taste, madras strength.

£11.95

Murgh Dawa

whole peices of chicken breast marinated with fresh herbs and spices cooked in the tandoor, simmered with mushrooms, potatoes, black pepper and coriander in a silky creamy sauce.

£10.95

tandoori specialities

Machli Misrithi (mix seafood)

fillet of salmon, large king prawns and scallops marinated with fresh herbs and spices, cooked in the tandoor.

£17.95

Zengh Platter

tandoori chicken, chicken tikka, lamb tikka, bbq wing and sheek kebab.

£11.95

Tandoori Jhinga

king sized prawns marinated in herbs and spices, then grilled in the tandoor.

£12.95

Chicken or Lamb Tikka

diced pieces of chicken or lamb, marinated and mildly spiced then grilled in the tandoor.

£9.50

Tandoori Garlic Duck

succulent pieces of duck, marinated in delicate herbs and spices, grilled in the tandoor, then fried with onions, green peppers and onion.

£13.95

Machli Tikka

fillets of marinated Indian boneless white fish pan fried with herbs, spices, onions, tomatoes and peppers.

£10.95

Tandoori Chicken (on the bone)

tender half chicken, marinated in yoghurt with fresh herbs and spices, roasted in the tandoor.

£9.50

Shashlik

chicken or lamb tikka, marinated with mild herbs and spices, grilled in the tandoor with tomatoes, onions and fresh peppers.

£9.95

Salmon Bahaar

salmon marinated in herbs, spices and lemon juice then pan fried.

£12.95

Chingri Shashlik

king prawns finely seasoned and roasted to perfection, served with roasted onions, peppers and tomatoes.

£13.95

biryani dishes

These dishes are prepared from the finest basmati saffron rice, garnished with tomatoes, onions and other light spices and herbs, served with a separate vegetable curry sauce to the strength you desire.

Zengh Special Biryani

(served with a spiced omelette)

£12.95

Chicken or Lamb Tikka

£9.95

King Prawn

£13.50

Chicken or Meat

£8.95

Mixed Vegetables

£7.95

vegetarian specialities

Side
£3.95

Main
£7.50

Bhindi Bhaji

fresh tender okra cooked with onions, herbs and spices.

Chana Masala

lightly spiced chick peas cooked with onions.

Aloo Gobi

cauliflower and potatoes cooked with medium spices.

Tarka Dall

spiced lentils cooked with garlic.

Mattar Paneer

green garden peas cooked with Indian cottage cheese and onions.

Sag Aloo

fresh spinach and potatoes cooked with garlic, onions and light herbs.

Gobi Bhaji

cauliflower cooked with onions, herbs and spices.

Shobzi Chillies

mixed vegetables cooked with fresh chillies, onions, herbs and spices.

Sag Dall

spiced lentils cooked with spinach and garlic.

Sag Bhaji

fresh spinach cooked with garlic, onions and herbs.

Bombay Aloo

lightly spiced baked potatoes.

Sag Paneer

fresh spinach and Indian cottage cheese cooked with garlic, onions and light herbs.

Shobzi Bhaji

mixed vegetables cooked with onions, herbs and spices.

Mushroom Bhaji

mushrooms lightly spiced with onions.

Brinjal Bhaji

aubergines cooked with onions, herbs and spices.

Dall Samba

lightly spiced lentils cooked with mixed vegetables.

Shobzi Niramish

sliced cabbage, carrot and peas cooked with cumin seeds and very light spices.

rice

Zengh Signature Rice

basmati rice cooked with spring onions, grated cauliflower and infused with seasoning.
£3.95

Steamed Rice

plain, boiled basmati rice.
£2.60

Pilau Rice

baked basmati rice.
£2.95

Fried Rice

rice fried with onions.
£2.95

Egg Fried Rice

rice fried with egg and onions.
£3.50

Coconut Rice

rice fried with onions and
coconut.
£3.50

Lemon Chilly Rice

basmati rice fried with onions,
lemon and fresh green chillies.
£3.50

Keema Rice

basmati rice cooked with mince
meat and spices
£3.95

Mushroom Pilau Rice

basmati rice fried with mushrooms
and onions.
£3.50

Sag Rice

rice lightly spiced with spinach.
£3.50

Special Rice

rice fried with chick peas,
green peas and scrambled egg
with light spices.
£3.75

breads

Special Nan

stuffed with mince meat, peppers, onion, garlic and coriander.
£3.95

Nan Bread

plain.
£2.50

Keema Nan

stuffed with mince meat.
£3.25

Garlic Nan

baked with garlic.
£2.75

Peshwari Nan

stuffed with special sweet mix.
£2.95

Tikka Nan

stuffed with chicken tikka.
£3.25

Chilli Nan

baked with fresh green chillies.
£2.75

Garlic and Coriander Nan

baked with garlic and coriander.
£2.75

Cheese Nan

baked with cheese.
£2.95

Chapati

thin baked bread.
£1.50

Tandoori Roti

thick bread baked in the tandoor.
£1.75

Paratha

thick bread slightly fried in butter.
£2.25

extras

Papadom

plain or spiced.

£0.60

Chips

£2.25

Raita

fresh Indian yoghurt, plain
cucumber or onion.

£2.25

Condiment Tray

Chutneys

£1.50

Zengh

special banquet night

EVERY TUESDAY NIGHT

Zengh Fine Indian Dining invites you to our Special Banquet Night, so you can enjoy great food as well as great savings.

Any Starter, Any Main, Rice or Bread

From our À La Carte Menu

£12.95

per person

Please note that Lobster, Scallop, Special Biryani, Lamb Shank, Machli Misrithi and Duck are excluded from this offer.

An extra surcharge will be applied for any seafood, fish, king prawn and prawns.

£2.50 for starters and **£5.00** for mains.

Early booking is advisable to avoid disappointment. This offer is not available for takeaways or in conjunction with any other offer or promotion.

This offer is not available during the month of December.

THE MANAGEMENT RESERVE THE RIGHT TO REMOVE THE OFFER AT THEIR OWN DISCRETION.