

Starters

If there are any dishes you like which are not on the menu, kindly enquire, and we will be happy to prepare it for you.

Onion Bhaji

Chopped onions spiced with herbs & gram flour shaped round & deep fried in ghee

3.95

Samosa Meat or Veg

Triangular shaped pastry stuffed with mince lamb or vegetable & shallow fried

3.95

Chooza Pakora

Pieces of barbecued chicken fried in spiced batter

4.50

Tandoori Murgh

Spring chicken marinated in herbs & spices & grilled over charcoal

4.50

Sheek Or Shami Or Reshmi Kebab

Minced lamb pungently spiced & either grilled or fried

4.50

Mushroom Cocktail

Mushrooms filled with spicy minced lamb covered with breadcrumb & deep fried

4.50

Puri

Lightly spiced chicken tikka or prawns served over crispy fried thin bread

4.95

Stuffed Pepper

Barbecued capsicum stuffed with chicken, lamb or vegetable

4.95

Café Zeera Special Mix

Mixture of barbecued chicken tikka, lamb tikka, sheek kebab and a slice of fried bread

4.95

Spicy Lamb Chops

Marinated and barbecued lamb chops in exotic herbs and spices

4.95

Chicken or Lamb Laziz Wrap

Chicken or lamb crushed, wrapped in a tortilla bread, with peppers in a bhuna sauce.

4.95

MOMO Chicken, Fish or Lamb

Minced lamb or chicken cooked with spring onions, chilli, ginger. Rolled with Bangladeshi-style bread

4.95

Dhan Shiri Roll

Chopped king prawns wrapped in a spicy bread, deep fried and served with a fresh salad

5.50

King Prawn Butterfly

Lightly spiced with mint & herbs, covered in breadcrumbs & deep fried

5.50

Malabar Crab

Crab mixed with herbs, spices, and mashed potato & wrapped in breadcrumbs

5.50

Mass Ka Chataka

Traditional Bangladeshi style fish chutney cooked with onions, garlic, coriander and spring onion

5.50

Garlic Crabs

Succulent white crabs stir fried with mash potato, spring onions, garlic, ginger and coriander accompanied by mixed salad

5.50

Tikka

Chicken, lamb or duck diced and marinated in herbs and spices, roasted in charcoal Tandoori oven

4.95

Tandoori Salmon

Lightly spiced fillet of salmon cooked in a clay oven

5.50

Garlic 'Sa' King Prawn

King Prawns in a garlic & mint herb dressing

5.95

King Prawn 'D' Puri

Lightly spiced king prawn pieces served over a crispy fried thin bread

5.95

Scallops

Scallops in a delicious mild sauce with fresh herbs and spices

5.95

Char Grilled King Prawns

King prawns grilled over charcoal, served with a tamarind dip

5.95

Shaslic Chicken, Lamb or Panir

Cooked with lightly spices tomatoes capsicum & onions & Grilled over charcoal

5.95

Chef's Specials

Limited selection available

Laal Maans

Medium spiced tender pieces of lamb cooked with garlic, ginger, onions and peppers

11.95

Duck Shatkora

Duck breast slow cooked with Bangladeshi citrus fruit

11.95

Kurma Murgh

Deshi Style kurma chicken oven cooked in a rich sauce

11.95

Mangsho 'D' Khodu

Lamb slow cooked with sweet pumpkin in a thick sauce

11.95

Uri 'D' Goru

Beef marinated with fresh spices and slowly cooked with Bangladeshi style large sugarsnap peas

12.95

Beef 'D' Shatkora

Beef slow cooked with Bangladeshi citrus fruit

12.95

Pahari Murgh

1/2 indian roast chicken lightly spiced, served in a rich flavoursome sauce

12.95

Astha Murgh

Whole baby chicken, mildly spiced and cooked with onions, baby potatoes and baby carrots

14.95

Chef's Special Biryani

Home cooked basmati rice made with chunks of lamb and potatoes, slow cooked, served with half a baby chicken

14.95

Tandoori Dishes

Prepared in clay oven, marinated in delightful, delicately spiced yoghurt for 24 hours to tenderise the meat to give it a seductive flavour and tantalising aroma, served with salad

Chicken Or Lamb Tikka	7.95
Tender pieces of chicken or lamb lightly spiced & gilled over charcoal	
Panir Shashlick	7.95
Diced Indian cheese cooked with tomatoes peppers and onions, roasted in charcoal tandoori oven	
Tandoori Murgh	7.95
Spring chicken marinated in herb's & spices grilled over charcoal	
Chicken Or Lamb Shashlick	8.95
Chicken or lamb tikka cooked with lightly spiced tomato's, capsicums & Onions & grilled over charcoal	
Duck Tikka	9.95
Diced boneless duck pieces marinated in yoghurt with spices roasted in tandoori oven, served with fresh salad	
Hash Shashlick	12.95
Tender duck cooked with lightly spices tomatoes capsicum & onions & grilled over charcoal	
Tandoori Telapia	10.95
Cooked with tomatoes peppers and onions, roasted in charcoal tandoori oven	
Mixed Kebab Platter	11.95
Mixture of tandoori dishes chicken tikka, lamb tikka, Tandoori chicken, & sheek kebab	
Tandoori King Prawns	12.95
King prawns marinated in authentic spices & grilled over charcoal	
King Prawn or Salmon Shashlick	12.95
Cooked with lightly spices tomatoes capsicum & onions & Grilled over charcoal	

Café Zeera Exclusive

These dishes are highly recommended.

Hari Mirchi Bhuna Murgh or Gosth	9.95
A very hot dish in an authentic sauce with plenty of green chillies	
Tawa Chicken or Lamb	9.95
A traditional dish cooked with green chillies, capsicum & fenugreek leaves in a rich sauce	
Chicken or Gosth Laziz	9.95
Cooked with smashed lamb & delicately spiced to give a tantalizing aroma	
Mango 'D' Bahaar	9.95
A mild dish cooked with grilled chicken strips served with fresh mango & cream to give a sweet and fruity flavour	
Duck Kati Adrak	9.95
Breast of tender duck cooked with onion and ginger. Served in a rich thick spicy sauce	
Lamb Chop Bhuna	10.95
Slow cooked lamb chops in a bhuna sauce	
Hash Biran	9.95
Strips of duck cooked with fried onions, green peppers and baby sweetcorn	
Dabba Gosht	9.95
Mildly spiced lamb cooked with ginger and onions, served in a thick rich sauce.	
Curry Cocktail	9.95
Barbecued pieces of chicken, lamb, capsicum, tomato & onions Served on a sizzler topped with a medium spiced sauce	
Cafe Zeera Special	9.95
Mince meatballs flavoured with authentic spices & served in a hot masala sauce	
Chicken Makhani	9.95
Half Tandoori chicken off the bone cooked with lychees & pineapple. Mild to medium sauce. Served on a sizzler	

House Specialties

Butter Chicken Or Lamb

This dish is cooked with ground almond in a rich creamy sauce served mild

8.95

Chicken or Lamb Tikka Masala

Barbecued chicken or lamb cooked in a freshly made tandoori sauce, consists of home made yogurt to give a tangy taste

8.95

Chicken or Lamb Pasanda

A very light creamy dish cooked with ground almond & coconut, fresh cream & a touch of pure ghee

8.95

Bengal Chicken or Lamb

Chicken or lamb cooked with minced meat with highly flavoured spices

8.95

Chicken or Lamb D' Garlic

A strongly flavoured dish prepared fried garlic and medium spices

8.95

Chicken or Lamb Achari

Cooked in home made lime sauce with fresh ginger & medium spices Served medium hot

8.95

Chilli Chicken or Lamb Masala

Chicken or lamb cooked with special spices & fresh green chillies in a rich sauce served very hot

8.95

Chicken or Lamb Chot Poti

A dish with a bite prepared with chickpeas & herbs served in a special sauce

8.95

Korai Chicken or Lamb

Specially served in a iron wok with plenty of flavour. Garnished with green peppers, tomatoes and onions

8.95

Chicken or Lamb Jalfrezi

A highly flavoured dish traditionally cooked in a wok with fresh herbs & spices prepared with green chillies & served fairly hot

8.95

Chicken or Lamb Chat

Chat masala sauce cooked with chopped tomatoes, served with fresh herbs

8.95

Crocodile Tear

Chicken or lamb tikka pieces cooked with Mango pieces, peppers, mild sweet flavour

8.95

Seafood Delicacies

Monk 'D' Changasi

Monk fish cooked in medium spices with garlic and ginger in a rich sauce (Seasonal)

12.95

Spicy Salmon

Salmon tikka cooked with authentic Bangladeshi citrus fruit

12.95

Sizzle 'D' Prawns

Grilled king prawns spiced in a special sauce, served on a sizzler with a touch of spinach

12.95

King Prawn Delight

Whole king prawns barbecued, cooked in a mild sauce topped with cheese

12.95

Jhinga Lajawab

King prawns marinated in fresh herbs & spices, cooked in the tandoor, then finished with photol

12.95

Tandoori King Prawn Massala

Barbequed King Prawns cooked in a freshly made tandoori sauce, consists of home made yogurt to give a tangy taste

12.95

Fish Cocktail

Mixture of Indian fish cooked with king prawns in a medium hot garlic sauce 12.95

Tilapia Special

Tilapia fillets lightly spiced, fried and cooked with baby potatoes and peppers

12.95

Bass Pepper

Roasted sea bass spiced and cooked with thin strips of peppers

12.95

Okra Salmon

Delicious salmon fillets cooked with whole ladies fingers in a rich thick sauce

12.95

Scallops Jalpuri

Scallops prepared with extra garlic & ginger, stir fried with light spices and white wine

12.95

King Prawn Jalfrezi

Barbequed king prawns cooked in a wok with fresh herbs & spices prepared with green chillies and served fairly hot

12.95

Traditional Selection

Curry Dishes

These dishes are served curry (medium), madras (fairly hot)
Or vindaloo (very hot with potato)

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Bhuna Dishes

Bhuna dishes are prepared with medium spices
Served in a rich gravy sauce

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Korma Dishes

Korma dishes are prepared with ground almond, coconut
& fresh cream served very mild

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Dansak and Pathia Dishes

Dansak & pathia dishes are prepared in a sweet and sour sauce
Served fairly hot, dansak is cooked with lentils

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Rogan Dishes

These dishes are prepared with medium spices ground ginger
& garlic and garnished with chopped tomatoes

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Dupiaza Dishes

These dishes are cooked with light spices & herbs
garnished with diced fried onions

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Sag Dishes

Cooked with fresh spinach medium spices & herbs
Served in a dry sauce

Chicken / Lamb	7.50	Chicken / Lamb Tikka	8.50
Prawn	8.50	King Prawn	11.95
Vegetable	6.95	Spicy Duck	9.95

Balti Dishes

Balti dishes are prepared with freshly ground authentic spices & herbs to give a strong but subtle flavour
prepared with sliced green peppers, tomatoes & onions in a rich tangy flavoured sauce

Chicken / Lamb	8.95	Chicken / Lamb Tikka	9.95
Prawn	8.95	King Prawn	11.95
Vegetable	7.95	Spicy Duck	9.95

Biryani Dishes

Biryani dishes are prepared with basmati rice & medium
Spices served with a separate dish of vegetable curry

Chicken / Lamb	8.95	Chicken / Lamb Tikka	9.95
Prawn	9.95	King Prawn	12.95
Vegetable	7.95	Special Biryani	11.95
Spicy Duck Biryani	11.95		

English Dishes

Omelet and Chips.....	8.95	Mushroom Omelet and Chips	8.95
Chicken and Chips.....	8.95	Fish and Chips	8.95

Vegetable Side Dishes

Bombay Potato

Spicy potatoes in a dry sauce
3.95

Aloo Gobi

Potatoes & cauliflower in a dry sauce garlic
3.95

Garlic Potato

Potatoes with fried garlic
3.95

Sag Aloo

Spinach & potatoes served dry
3.95

Vegetable Curry Or Bhaji

Mixed vegetables in curry sauce or served dry
3.95

Chana Masa!a

Chick peas in spices
3.95

Cauliflower Bhaji

Spicy cauliflower in a dry sauce
3.95

Mushroom Bhaji

Spiced mushrooms in dry sauce
3.95

Brinjal Bhaji

Spiced aubergine in dry sauce
3.95

Bhindi Bhaji

Spiced okra (ladies fingers) in a dry sauce
3.95

Sag Bhaji

Spinach cooked with spices & served dry
3.95

Tarka Dhal

Lentils cooked with sliced fried
3.95

Broccoli

Florets of broccoli cooked in mild spices
3.95

Khodu Lajawab

Pumpkin cooked in medium spices
3.95

Aloo Paneer

Potatoes cooked with cheese
4.50

Mutter Paneer

Mutter (peas) cooked with cheese
4.50

Sag Paneer

Spinach cooked with cheese
4.50

Ghobi Paneer

Cauliflower cooked with cheese
4.50

Paneer 'D' Pepper

Indian cheese cooked with various peppers
4.50

Courgette Bhaji

Diced courgette cooked with light spices
4.50

Rice and Breads

Boiled Rice	2.50	Chapati Or Puri	1.95
Pilau Rice	2.95	Naan or Roti.....	2.50
Keema Pilau Minced Lamb.....	3.95	Keema Naan Minced Lamb.....	2.95
Lemon or Mushroom Rice.....	3.95	Peshwari Naan Fruity	2.95
Special Fried Rice.....	3.95	Chilli Naan	2.95
Vegetable Rice	3.95	Cheese Naan	2.95
Hot & Spicy Rice	3.95	Garlic Naan	2.95
Egg Fried Rice	3.95	Chicken Tikka Nan	2.95
Peshwari Rice	3.95	Cheese & Garlic Nan	2.95
Onion Rice	3.95	Paratha	2.50
Chips	2.95	Vegetable Paratha	2.95

Sundries

Papadom Plain Or Spiced	0.75
Raitha Plain, Cucumber Or Onion	1.95
Chutney's & Pickle's Per Person	0.75
Green Salad	1.95

Sunday Buffet

12 noon – 4.30pm
Up to 20 dishes to select from...
Cooked and Displayed

EAT AS MUCH AS YOU LIKE

Adult £8.95

Children under 10 £5.95

under 5 free!