

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.

Garlic 'Sa' King Prawn

King Prawns in a garlic & mint herb dressing
5.95

King Prawn Butterfly

Lightly spiced with mint & herbs, covered in breadcrumbs & deep fried
5.95

King Prawn 'D' Puri

Lightly spiced king prawn pices served over a crispy fried thin bread
5.95

Dhan Shiri Roll

Chopped king prawns wrapped in a spicy bread, deep fried and served with a fresh salad
4.95

Garlic Crabs

Succulent white crabs stir fried with mash potato, spring onions, garlic, ginger and coriander accompanied by mixed salad
4.95

Tandoori Salmon

Lightly spiced fillet of salmon cooked in a clay oven
4.95

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

Mussels

Deep fried mussels cooked with garlic, mixed herbs and white wine, served on a bed of lettuce
4.95

Malabar Crab

Crab mixed with herbs, spices, and mashed potato & wrapped in breadcrumbs
4.95

Mass Ka Chataka

Traditional Bangladeshi style fish chutney cooked with onions, garlic, coriander and spring onion
4.95

Chooza Pakora

Pieces of barbecued chicken fried in spiced batter
3.95

Puri

Lightly spiced chicken tikka or prawns served over crispy fried thin bread
4.50

Stuffed Pepper

Barbecued capsicum stuffed with chicken, lamb or vegetable
4.95

Tandoori Murgh

Spring chicken marinated in herbs & spices & grilled over charcoal
3.95

Sheek Or Shami Kebab

Minced lamb pungently spiced & either grilled or fried
3.95

Café Zeera Special Mix

Mixture of barbecued chicken tikka, lamb tikka, sheek kebab and a slice of fried bread
4.95

Mushroom Cocktail

Mushrooms filled with spicy minced lamb covered with breadcrumb & deep fried
4.50

Onion Bhaji

Chopped onions spiced with herbs & gram flour shaped round & deep fried in ghee
3.50

Samosa Meat or Veg

Triangular shaped pastry stuffed with mince lamb or vegetable & shallow fried
2.95

Spicy Lamb Chops

Marinated and barbecued lamb chops in exotic herbs and spices
4.95

Dum Ka Bater

Quail on the bone served with a dipping sauce
5.95

Wing Special

Chicken wings lightly spiced and marinated overnight then grilled to perfection
4.50

Chef's Specials

(Please note, these take a little longer than usual to cook,
as they are prepared the way we have them at home)

Uri 'D' Goru

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

12.95

Kurma Murgh

Deshi Style kurma chicken oven
cooked in a rich sauce

12.95

Mangsho 'D' Khodu

Lamb slow cooked with sweet pumpkin
in a thick sauce

12.95

Astha Murgh

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

12.95

Beef 'D' Shatkora

Beef slow cooked with Bangladeshi
citrus fruit

12.95

Laal Maans

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

12.95

Phaki

Quail marinated in light spices and served in
a rich thick sauce

12.95

Pahari Murgh

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

12.95

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	6.95
Tender pieces of chicken or lamb lightly spiced & gilled over charcoal	
Chicken Or Lamb Shashlick	7.95
Chicken or lamb tikka cooked with lightly spiced tomato's, capsicums & Onions & grilled over charcoal	
King Prawn Shashlick	12.95
King prawns cooked with lightly spices tomatoes capsicum & onions & Grilled over charcoal	
Tandoori Murgh	6.95
Spring chicken marinated in herb's & spices grilled over charcoal	
Mixed Kebab Platter	9.95
Mixture of tandoori dishes chicken tikka, lamb tikka, Tandoori chicken, & sheek kebab	
Tandoori King Prawns	11.95
King prawns marinated in authentic spices & grilled over charcoal	
Duck Tikka	7.95
Diced boneless duck pieces marinated in yoghurt with spices roasted in tandoori oven, served with fresh salad	
Lemon 'D' Murgh	6.95
Tender chicken pieces marinated in a lemon sauce and cooked in a clay oven	
Hash Shashlick	9.95
Tender duck cooked with lightly spices tomatoes capsicum & onions & grilled over charcoal	
Grilled Phaki	9.95
Mildly spiced quail cooked in a clay oven	
Mackerel 'E' Tandoor	9.95
Grilled mackerel served with baby potatoes and onions	

Café Zeera Exclusive

These dishes are highly recommended.

Curry Cocktail	8.95
Barbecued pieces of chicken, lamb, capsicum, tomato & onions Served on a sizzler topped with a medium spiced sauce	
Hari Mirchi Bhuna Murgh or Gosth	8.95
A very hot dish in an authentic sauce with plenty of green chillies	
Tawa Chicken	8.95
A traditional dish cooked with green chillies, capsicum & fenugreek leaves in a rich sauce	
Cafe Zeera Special	9.95
Mince meatballs flavoured with authentic spices & served in a hot masala sauce	
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	
Gosth Laziz	8.95
Cooked with smashed lamb & delicately spiced to give a tantalising aroma	
Duck Kati Adrak	9.95
Breast of tender duck cooked with onion and ginger. Served in a rich thick spicy sauce	
Lamb Rozoti	9.95
Lamb chops cooked with aubergine with fresh green chillies in a spicy sauce	
Hash Biran	9.95
Strips of duck cooked with fried onions, green peppers and baby sweetcorn	
Hash 'D' Bash	9.95
Medium spiced strips of duck cooked with bamboo shoots	
Dabba Gosht	8.95
Mildly spiced lamb cooked with ginger and onions, served in a thick rich sauce.	

House Specialties

Butter Chicken Or Lamb

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

7.95

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

7.95

Chicken or Lamb Pasanda

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

7.95

Bengal Chicken or Lamb

Chicken or lamb cooked with minced meat with highly flavoured spices

7.95

Chicken or Lamb Jalfrezi

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

7.95

Chicken D' Garlic

A strongly flavoured dish prepared fried garlic and medium spices

7.95

Chicken or Lamb Achari

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

7.95

Chilli Chicken or Lamb Masala

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

7.95

Chicken or Lamb Chot Poti

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

7.95

Korai Chicken or Lamb

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

7.95

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

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

Hari Machli

Whole trout cooked in a green sauce and served on a bed of sauteed onions and peppers

12.95

Okra Salmon

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

12.95

Jhinga Lajawab

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

12.95

Samander Ki Badsha

Seasonal fish cooked with medium spices with seasoned vegetables

12.95

Scallops Jalpuri

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

12.95

Traditional Selection

Curry Dishes

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

	Curry	Madras	Vindaloo
Chicken / Lamb.....	5.95	5.95	5.95
Chicken / Lamb Tikka.....	6.95	6.95	6.95
Prawn.....	6.95	6.95	6.95
King prawn.....	10.95	10.95	10.95

Bhuna Dishes

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

Chicken / Lamb	5.95	Chicken / Lamb Tikka	6.95
Prawn	6.95	King Prawn	10.95
Vegetable	5.50	Spicy Duck	7.95

Korma Dishes

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

Chicken / Lamb	5.95	Chicken / Lamb Tikka	6.95
Prawn	6.95	King Prawn	10.95
Vegetable	5.50	Spicy Duck	7.95

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	5.95	Chicken / Lamb Tikka	6.95
Prawn	6.95	King Prawn	10.95
Vegetable	5.50	Spicy Duck	7.95

Rogan Dishes

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

Chicken / Lamb	5.95	Chicken / Lamb Tikka	6.95
Prawn	6.95	King Prawn	10.95
Vegetable	5.50	Spicy Duck	7.95

Dupiaza Dishes

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

Chicken / Lamb	5.95	Chicken / Lamb Tikka	6.95
Prawn	6.95	King Prawn	10.95
Vegetable	5.50	Spicy Duck	7.95

Sag Dishes

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

Chicken / Lamb	5.95	Chicken / Lamb Tikka	6.95
Prawn	6.95	King Prawn	10.95
Vegetable	5.50	Spicy Duck	7.95

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	6.95	Chicken / Lamb Tikka	7.95
Prawn	7.50	King Prawn	11.95
Vegetable	5.95	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	7.95	Chicken / Lamb Tikka	8.95
Prawn	8.50	King Prawn	12.95
Vegetable	6.95	Special Biryani	11.95

Vegetable Side Dishes

Bombay Potato

Spicy potatoes in a dry sauce
3.25

Aloo Gobi

Potatoes & cauliflower in a dry sauce garlic
3.25

Garlic Potato

Potatoes with fried garlic
3.25

Sag Aloo

Spinach & potatoes served dry
3.25

Vegetable Curry Or Bhaji

Mixed vegetables in curry sauce or served dry
3.25

Chana Masala

Chick peas in spices
3.25

Cauliflower Bhaji

Spicy cauliflower in a dry sauce
3.25

Mushroom Bhaji

Spiced mushrooms in dry sauce
3.25

Brinjal Bhaji

Spiced aubergine in dry sauce
3.25

Bhindi Bhaji

Spiced okra (ladies fingers) in a dry sauce
3.25

Sag Bhaji

Spinach cooked with spices & served dry
3.25

Tarka Dhal

Lentils cooked with sliced fried
3.25

Broccoli

Florets of broccoli cooked in mild spices
3.25

Khodu Lajawab

Pumpkin cooked in medium spices
3.25

Aloo Paneer

Potatoes cooked with cheese
3.50

Mutter Paneer

Mutter (peas) cooked with cheese
3.50

Sag Paneer

Spinach cooked with cheese
3.50

Ghobi Paneer

Cauliflower cooked with cheese
3.50

Paneer 'D' Pepper

Indian cheese cooked with various peppers
3.50

Courgette Bhaji

Diced courgette cooked with light spices
3.50

Rice and Breads

Boiled Rice	2.10	Naan	2.10
Lemon Rice	2.95	Peshwari Naan Fruity	2.25
Special Fried Rice	2.95	Cheese Naan	2.25
Mushroom Rice	2.95	Chilli Naan	2.25
Egg Fried Rice	2.95	Garlic Naan	2.25
Keema Pilau Minced lamb	2.95	Chicken Tikka Nan	2.50
Vegetable Rice	2.95	Cheese & Garlic Nan	2.50
Hot & Spicy Rice	2.95	Paratha	2.10
Peshwari Rice	2.95	Vegetable Paratha	2.25
Onion Rice	2.95	Chapati Or Puri	1.50

Sundries

Papadom Plain Or Spiced	0.60
Raitha Plain, Cucumber Or Onion	1.95
Chutney's & Pickle's Per Person	0.60
Green Salad	1.95

Sunday Buffet

12 noon – 5.00pm
Up to 20 dishes to select from...
Cooked and Displayed

EAT AS MUCH AS YOU LIKE

Adult £7.95

Children under 10 £4.95

under 5 free!