

# ZAMA

PUNJABI KITCHEN

Inspired by the Punjab; Made in Hove

## STARTERS & TANDOOR

Poppadums with Chutney & Pickle (v) / 3

**Zama Paneer Mirchi / 6**

Tossed in a garlic chilli sauce with spring onions & peppers

**Zama Spicy Samosa Chaat (vg) / 4**

Potato & peas spiced with ajwain seeds

**Avocado Shami Kebab (vg) / 8**

with Tomato chutney & Vegan Mustard Mayo

**Pani Puri (vg) / 6**

Crispy shells served with crushed potatoes & tamarind water

**Onion & Samphire Pakora & Chilli Sauce (vg) / 4**

Lightly battered onion & samphire

**Mini Avocado & Mushroom Naans (vg) / 6**

Avocado, Exotic Mushroom stuffed naan with jeera raita

**Mini Stuffed Naans / 6.5**

Kheema & Chicken tikka stuffed naan, served with roasted garlic & mint raita

**Aloo Pakora (vg) / 4**

Slices of potato dipped in a spicy lentil flour & fried until crispy

**Zama Pepper Fry Prawns / 10**

Deep fried battered King Prawns served with a tangy sauce

**Zama Spicy Fish Fingers / 10**

Crispy tilapia Goujons with minted yoghurt

**Madras Chicken Selects / 7**

Marinated in madras spices tossed in breadcrumbs & fried

**Karare Soft Shell Crab / 11**

Spicy crab battered & fried with smoked tomato chutney

**Zama Chicken Wings / 7**

Spiced chicken wings served with a Granny Smith chutney

**Zama Chicken Tikka / 8**

Chicken marinated in kasmiri spices with cherry tomato chutney

**Half Chicken Tandoor / 10**

Chicken marinated in Indian tandoori masala

**Patiala Sheekh Kebab / 7**

Spiced mince lamb with mixed peppers & onion

**Achari Paneer Tikka (v) / 8**

Spiced cheese grilled with a pepper & minted yoghurt

**Zama Mixed Grill / 20**

Patiala Sheekh Kebab, Chicken Tikka, Ajwaini King Prawn & Zama Chicken Wings (serves 2)

**Zama Pathani Lamb Chops / 10**

Lamb cutlets marinated in chilli & mace flower

**Ajwaini King Prawns / 10**

Carom seed & spiced yoghurt marinated king prawns

**House Tandoor Halloumi (v) / 6**

Marinated in spices & roasted

## CURRY

**Zama Chicken Makhanwala / 10 (mild)**

Chicken is marinated overnight in butter & eastern spices

**Zama Chicken Curry / 10 (hot)**

Chicken curry marinated in ginger, garlic & onion puree in a rich tomato gravy

**Viceroy's Keema Aloo Matar / 12 (medium)**

Mince of beef with potatoes, fresh peas & mixed spice

**Shahi Lamb / 12 (medium)**

Tender lamb rich in sauce & flavour

**Kadai Chicken / 10 (medium)**

Grilled chicken tossed with mixed peppers, onion, tomato & crushed coriander

**Zama Lamb Shank Nihari / 13**

Fridays & Saturdays only

Braised shoulder shank with yoghurt & yellow chilli

**Zama Lamb Rogan Josh / 12 (medium)**

Slow cooked lamb with brown onion, Kashmiri chilli & tomatoes

**Truck Walas Lamb / 13 (hot)**

Tender lamb on the bone cooked with minced exotic spices & green chilli

**Ambarsari Fish Masala / 12 (medium)**

An aromatic marinated fish gravy dish very famous in Punjab

**King Prawn Kadai Masala / 15 (hot)**

Grilled Prawns with mixed peppers, onion, tomato & crushed coriander

## DHALS & VEGETABLES

**Zama Dhal Makhani (v) / 6 (medium)**

Slow cooked black lentils & kidney beans with burnt garlic, tomatoes & onion

**Auntie Ji's Vegetable Curry (v) / 6 (mild)**

Garden Mix vegetable stir fry with chef special tomato & onion gravy

**Malai Methi Matar Paneer (v) / 8 (medium)**

Cottage cheese, peas, fresh fenugreek & plum tomatoes

**Brinjal Bhaji (vg) / 7 (medium)**

Fresh baby aubergines cooked with onions, ginger & tomato gravy

**Tadka Dal (vg) / 6 (hot)**

Slow cooked lentils & beans tempered with warm spices

**Zama Chana Masala (vg) / 6**

Chickpeas with fried onions & tomato

**Mr Singhs Palak Paneer (v) / 8**

Cottage cheese cooked with spinach paste & garlic masala

### **THALI / 15**

Chicken Tikka, Zama Chicken Curry, Shahi Lamb, Zama Dal Makhani, Kachumber Raita, Mini Naan, Pilau Rice, Chilli Pickle

### **BIRYANI**

**Vegetable Biryani (v) / 10**

Spiced seasonal vegetables, basmati rice & brown onion

**Awadhi Murgh Biryani / 12**

Braised basmati rice, chicken with spices, fried onion, mint & saffron

**Lucknowi Lamb Biryani / 12**

Braised basmati rice, Lamb with spices, fried onion, mint & saffron

### **GREEN THALI (v) / 12**

Achari Paneer Tikka, Zama Chana Masala, Zama Dal Makhani, Auntie Ji's Vegetable Curry, Kachumber Raita, Mini Naan, Pilau Rice, Chilli Pickle

## ACCOMPANIMENTS

**Plain Naan (vg) / 2**

**Butter Naan (v) / 2**

**Panjabi Tandoori Roti (vg) / 2**

Whole wheat flour bread

**Lacha Paratha (v) / 3**

Layered whole wheat flaky bread

**Masala Fries (v) / 3**

A tumble of skin-on fries tossed in masala spices

**Sade Chawal (vg) / 2**

Steamed basmati rice

**Pilau Rice (vg) / 2**

Whole spice infused braised

long grain basmati rice

**Pomegranate Raita (v) / 2.**

Yoghurt infused with roasted cumin & pomegranate

**Kachumber Raita (v) / 2**

A tumble of cucumber & yoghurt

**Desi Salad (v) / 2**

Mixed leaf salad, onion, cucumber, tomato & Indian lime

**House Pickle (v) / 1**

Homemade mixed vegetable & chilli

V = Vegetarian. VG = Vegan. Please alert your server to any allergens. Full allergens list is available upon request. All of our meat is halal.

12.5% discretionary service charge will be added to every bill which is shared between the employees of the restaurant; both kitchen & front of house. This is not a compulsory charge.

# LUNCH MENU

## NAAN + MASALA FRIES

**£7.50 per person**

Zama style naan with the filling from your choice below.  
All served with Zama Slaw & chutneys

-- CHOOSE --

### **Chicken Tikka**

Succulent chicken marinated in kashmiri spices

### **Lamb Kofta**

Grilled spiced mince lamb with mixed peppers & onion

### **Tandoor Paneer & Halloumi**

Delicious tandoor cheese in chefs secret spices

## STARTER & CURRY

**£9.95 per person**

Choose one from each section

-- ONE FROM THE STARTERS --

### **Zama Paneer Mirchi (v)**

Sweet & sticky indo-chinese tastiness...sweet & spicy!

### **Zama Spicy Samosa Chaat (vg)**

These moreish potato & pea samosas are an Instagram favourite, smothered with spicy chickpeas & topped with pomegranate

### **Zama Chicken Wings**

Sticky & spicy chicken wings served with a Granny Smith chutney, finger lickin- good!

### **Zama Chicken Tikka**

Succulent chicken marinated in kashmiri spices with a cherry tomato chutney

-- PLUS A CURRY --

### **Zama Chicken Makhanwala (mild)**

Chicken Tikka Masala doesn't exist in India; this is the real deal! Chicken is marinated overnight in butter & eastern spices

### **Zama Chicken Curry (hot)**

Chicken breast cooked in bright fresh ginger, garlic & onion puree in a rich tomato gravy.  
Not for the faint-hearted!

### **Zama Lamb Rogan Josh (medium)**

A deep, rich, home kitchen gem. Slow cooked lamb with brown onion, Kashmiri chilli & tomatoes

### **Zama Dhal Makhani (v) (medium)**

The ultimate Indian home comfort food. Slow cooked black lentils & kidney beans with burnt garlic, tomatoes & onion

### **Picnic Potato Curry (v) (medium)**

How Indians tang their potatoes. Tossed in fenugreek, tomato & Bengali Five Spice

-- ADD A SIDE --

**Masala Fries / Pilau Rice / Plain Naan**

## SPARKLING & CHAMPAGNES

### Bees Knees Alcohol Free "Prosecco" £12

Refreshing & well-balanced, Bees Knees non-alcoholic sparkling wine has notes of apple & pear & a pleasing acidity

### Prosecco / Italy / £20

Pale straw yellow with a fine & persistent mousse. Aromas are lightly floral & fruity

### York Blanc de Blancs / India / £30

India's very first Blanc de Blancs is made from Chenin Blanc

### Boley Bubbly / Sussex / £35

Superbly balanced with impressive length, this is an elegant example of English sparkling wine from a producer at the top of their game

### Veuve Clicquot / France / £50

Fine balance between fruity aromas and more subtle toasty notes

### Laurent Perrier Rose / France / £80

This rosé champagne is memorable for its freshness & unique aromas of fresh-picked red berries

## RED

### Njiro Nero d'Avola / Sicily / £4.50/£18

Black fruits with toasted almonds & silky tannins. inky but smooth, tobacco leaf notes with a lingering mid-weight finish

### Expression du Terroir Pinot Noir / Languedoc / £6.50 / £24

Elegant & fruity Pinot Noir with vibrant cherry & bramble notes & a slightly savoury edge on the finish. Great on its own or paired up with food

### Just the Ticket Malbec / Mendoza / £6 / £22

Vibrant & intense ripe blackberry & damson flower, marbled with hints of milk chocolate. Softly oaked for depth & richness with supple tannins & a long fruity finish

### YAATRA Syrah / India / £6.50 / £25

Ripe, better fruit on the nose with liquorice & smoke complexity. Strawberry, raspberry, good acid & tannin

### La Viña del Bululú Sierra de Gredos Garnacha / Spain / £6 / £22

Bright and light & almost Pinot like in its elegance. Red fruit one nose & palate are ethereal in their quality, precise & pure

## ROSE

### Famille Cros-Pujol Les Vignes Rosees / Languedoc / £5.50 / £20

Highly floral, a lively & refreshing wine. The succession of citrus fruits – lemon & zest - white peaches & dried fruits. The development on the palate goes from menthol to fruitiness with a surprising minerality & highly thirst-quenching finish. Marvellous with spicy foods

## WHITE

### Njiro Grillo / Sicily / £4.50/£18

A golden-yellow wine with notes of citrus, melon & pear, as well as subtle mineral notes & a hint of white pepper. Dry & delicious

### L'Abeille Picpoul di Pinet / £6.50 / £24

Light & elegant white with citrus notes of the nose & palate. Nutty notes & a creamy mid palate with excellent freshness & acidity

### Domaine Millet Chablis / Burgandy / £7 / £26

An open & very aromatic nose with fresh pear & apple fruit notes. Round, yet mineral & fresh in the mouth, with a lingering finish that is very pleasingly rich

### Fincher & Co Sauvignon Blanc / Marlborough / £6.50 / £24

Really excellent, inviting & vibrant nose of grapefruit & fruit. The flavour is both sweet & dry with the typical Marlborough flavours of citrus & minerals

### Nel Giardino Del Re Pinot Grigio / Italy / £6 / £22

The nose exhibits an elegant & subtle bouquet. Initially marked by fragrant notes, it evolves in pleasant hints of hay & toasted almond.

A cracking example of a well made Pinot Grigio, it might just surprise you

### Expression du Terroire Chardonnay / Languedoc / £6 / £22

Tart green apples, lemon & limes predominate with an attractive mineral core. Chablis-esque un-oaked, crisp & fresh Chardonnay

## SPIRIT & MIXER £4 / £7.50

### Served with Fevertree mixers

Absolut vodka, Bombay Sapphire gin, Jack Daniels, Haig Clubman, Bacardi rum

## Premium Spirit & Mixer from £5

## COCKTAILS

### £10

### Mango Bellini

Prosecco combined with fresh mango puree

### Pornstar Martini

Absolut Vanilla vodka, passion fruit & lime, served with a shot of Prosecco

### Espresso Martini

Ketel One vodka, Tia Maria & our house coffee

### Cosmopolitan

Absolut Citron vodka, Cointreau, cranberry & fresh lime

### Mojito

Bacardi white rum, muddled fresh mint, sugar syrup, lime juice topped with soda water

### Tika Taka

Bacardi White Rum, Tuaca, almond syrup, lime & fresh orange juices

### English Garden

Bombay Sapphire Gin, elderflower, fresh apple juice, cucumber ribbons & a dash of lime juice

### Guava Mule

Absolut Citron Vodka, Lime & Guava juice with Fever Tree Ginger Ale

## MOCKTAILS / £5

### Chill & Lime Spritz

Lime juice & chilli syrup combined with fresh orange juice. Refreshing & hits the spot...whatever "that spot" is!

### Blueberry Julep

This one ticks all the boxes. Refreshing lime cuts through the warm ginger beer, while the blueberries give the drink a dark, tart sweetness

### Cucumber & Elderflower Cooler

Sophisticated & delicious. Muddled basil, cucumber & lime with elderflower cordial & a splash of rosemary syrup topped with sparkling water. Clean, green & fresh

### Blackberry Seedlip Smash

All the fun of a Bramble without the hangover! Seedlip Spice 94 muddled with fresh blackberries & lime topped with sparkling water

### Stawberry & Coconut Sparkler

Strawberries & coconut water topped with lemonade & finished fresh mint

### Watermelon Lime Slush

A refreshing drink made with watermelon, a touch of mint & zesty lime

### Pomegranate & Rose Sharbat

This is a delicate, sweet delight of pomegranate & rose finished with lemonade

### Nimbu Paani

Delicious thirst quenching taste of lemon, cumin & mint. It is found off the beaten track throughout India as a sought after drink to beat the heat

## LASSI / £5

An authentic Indian drink, made simply with natural yoghurt & fresh milk

### Mango / Salted

## BEER & CIDER

### Kingfisher / £4 4.8% 330ml

The favourite beer of India: crisp, clean & unfailingly refreshing, its deft balance of light bitterness & citrus makes for a perfect partnership with the heat & spice of even the richest curry

### Peroni / £4 5.1% 330ml

A crisp & refreshing lager with an unmistakable taste

### Desi Biyar / £4 4.2% 500ml

Small batch Indian street lager, a refreshing craft lager handmade using pale malt and wheat for extra body

### Tiny Rebel Clwb Tropicana / £3 5.5% 330ml Can

This grown up fruit salad is as colourful as the most hideous Hawaiian shirt you've ever seen. It's super juicy and crammed full of fruity hop flavours that will have your mouth watering

### Beavertown Neck Oil / £3 4.3% 330ml Can

Extra pale base malts are used to keep it crisp and give the hops a great platform to dance on. Masses of hop additions during the whirlpool and a huge dose of dry hops make this a brilliantly 'easy' IPA

### Cotswold Cider Company Tuk Tuk / £4 4% 330ml

Lemongrass top notes elevate the bittersweet cider apple base delivering an invigorating cider with a citron-y zing