



MENU A

(8 STARTERS + 5 MAINS + ACCOMPANIMENTS + 5 DESSERTS + FULL RANGE OF HOT BEVERAGES)

£31.80/HEAD

STARTERS

(TABLE SERVED OR AS CANAPÉS)

Murg Zaafraani Tikka

Chunks of boneless chicken in Saffron infused marinade with cardamon, mace, green coriander,

Noorani Kabab

Lamb Seekh wrapped in Chicken Seekh - Kabab roasted twice in tandoor

Amritsari Fish

Gram flour batter fish marinated with carrom seeds & exotic spices

Kari Cursted Prawns

Prawns with crispy coating of crushed Lentils & Kari Leaves

Joshila Paneer Tikka

Paneer Cubes merinated with wholesome spices & finished in tandoor.

Veg Potli Samosa

All time favourite crispy pastry in shape of a pouch stuffed with herbs and spiced potato and peas exploding with flavours

Paalak Badaam ki Tikki

Shami Kabab of fresh Spinach and Almond

Veg Nizaami Seekh

Delicious and creamy seekh kebabs of mixed vegetables

MAINS

(TABLE SERVED OR BUFFET)

Murg Lababdaar

North Indian nut based delicacy with Chicken cubes in creamy sauce

Ilaichi Gosht

Succulent lamb cooked in a rich gravy infused with cardamom

Malai Kofta

Exotic paneer balls in rich gravy oozing divine flavours

Achari Aalu Baingan

Baby Potato & Baby Aubergine in aromatic dry spices

Daal Panchwati

A five lentil delicacy, traditionally simmered in earthen pot and tempered with onion, tomatoes

ACCOMPANIMENTS

Assortment of breads - Lachha Parantha, Kalaunji Naan, Stuffed Kulcha

Zeera Pulao Rice

Pomegranate Raita

Kuchumber Salad



DESSERTS

Fresh Desi Ghee Jalebi
Kesar Firni
Pistachio Kulfi
Assortment of Mini Cakes
Crème Bruleè

TEA & COFFEE

Indian Masala Chai
Mysore Coffee
English Tea
English Coffee

You may wish to include any additional Starters/Mains/Dessert @ £1.50/Item/Head

*Feel free to swap any item(s) with one(s) in the corresponding section from full Menu Selector available online @
http://www.ziyarestaurant.co.uk/menu_selector.pdf*

All prices include VAT at standard rate.

Optionals:

Venue, Marquee, Mandap, Décor, Furniture (Tables/Chairs), Soft Furnishings, Toast Master, Invitations, Table Planners/Menus/Numbers, Wedding Cake, Chocolate Fountain, Ice Carving, Fruit Display, Live Stations / Stalls Linen (Table, Chair Covers, Bows, Napkins), Staffing, Cutlery, Crockery, Drinks, Glassware, Entertainment, Lighting & Production, Transport, Security