

Appetizers

Veggie Samosa

2 Savory pastries stuffed with seasoned Potatoes, green peas with tamarind drizzle.

2.95

Chicken/Fish Pakora

Chicken or Fish seasoned & golden Fried with mildly spiced chickpea batter.

6.95

Bhel Puri

A scrumptious mixture of puffed rice, peanuts, fine fried noodles, potatoes and onions blended together with tamarind sauce.

3.95

Aloo Tikki

2 Potato cutlets with fresh chickpeas curry.

2.95

Veggie Pakora/Onion Bhajia

Crunchy dumplings made of lightly spiced assortment of diced vegetables & gram flour.

3.95

Mulligatawny Soup

Spicy all-time favorite made with red lentils and fresh Vegetables.

4.95

Tandoori

Tandoori Wings

Char grilled Chicken wings marinated with aromatic spices and yogurt. It's Yummy!

7.95

Tandoori Chicken

Spring Chicken marinated in yogurt, ginger, crushed garlic and roasted in a glowing clay oven.

9.95

Chicken / Fish Tikka

Chicken or Fish fillets barbequed in clay oven (Tandoor) with your choice of marinade-
**Mustard / Mint or Original*

11.95

Seekh Kebab

Barbequed minced Chicken with coriander & Ginger mint with fresh spices.

10.95

Tandoori Prawns

Tiger Prawns marinated with ginger, yogurt, paprika, Aijwain & garlic.

14.95

Lamb Di Chaap

Tender Lamb chops marinated with ginger, paprika and crushed peppercorns.

14.95

Zeera Special Platter

Chicken Tikka, Tandoori Fish, Tandoori Chicken & Garlic prawns.

17.95

Lamb/Beef Special

Saag Lamb/Beef

Succulent morsels of lamb/beef curried in a fresh mint and Coriander sauce with a hint of fresh spinach.

12.95

Lamb/Beef Tikka Masala

Tender baby lamb braised in robust gravy of poppy seeds, Onions, ginger with spices.

12.95

Lamb/Beef Vindaloo

Morsels of lean tender lamb in a hot and tangy sauce. Not for the faint of heart.

12.95

Lamb/Beef Zaffrani Roganjosh

Cubes of lamb infused with an aromatic cardamom sauce. Simply lamb curry at its best.

12.95

Shahi Lamb/Beef Korma

Tender pieces of lamb simmered in lightly spiced almond, cashew nut and pistachio sauce.

12.95

Bombay Lamb/Beef Curry

Lamb/Beef tempered with fennel infused spice mix.

12.95

Chicken

Zeera Special chicken

Tender barbecued chicken coated with creamy ginger infused curry with special spice mix, it tastes amazing.

10.95

Butter Chicken

Fresh barbecued chicken simmered in creamed tomatoes gravy subtly flavored with fenugreek.

10.95

Madras Chicken

Chicken cooked in coconut oil tempered with mustard seeds, whole crushed spices, curry leaves, dry chilies and coconut milk.

10.95

Every Dish is served in a Mild Manner unless otherwise Ordered by you or Stated in the Menu.

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Zaffrani Chicken

Cubes of chicken infused with an aromatic cardamom sauce. Simply, chicken curry at its best.

10.95

Chicken Korma

Delicately curried chicken cooked in a rich sauce of Yogurt, onions, dried fruits and cashews.

10.95

Chicken Tikka Masala

Juliennes of barbecued chicken cooked with fresh ground spices, tomatoes, green & red peppers in masala sauce.

10.95

Chicken Saag Malai

A nutritious mixture of masterfully seasoned chicken morsels and creamed spinach.

10.95

Chilly Chicken

Spicy chicken breast stewed in a smooth tomatoes and chilly garlic sauce with crushed peppercorns.

10.95

Chicken Vindaloo

Only for the iron hearted. Fiery red curried chicken with freshly ground red chilies and black peppercorns.

10.95

Sea Treasures

Karai Shrimps

Pan Seared Tiger shrimps tossed with bell pepper and freshly pounded spices in tomato sauce.

14.95

Prawns Malabar

Coastal India's prawn specialty, lightly flavored with coconut, spices and with the hint of lemon

14.95

Fish Masala

Pan seared fish amalgamated in caraway scented sauce with bell peppers.

10.95

Kerala Fish curry

Sautéed fish cubes in coconut flavored sauce tempered with Kerala spice mix.

10.95

Prawn Vindaloo

Hot and spicy via Vindaloo style!

14.95

Vegetarian

Patiala Eggplant

Clay oven (Tandoor) roasted eggplant gently spiced with cumin, tomatoes, green onions, peas, touch of cream (optional)

8.95

Channa

Chickpeas slowly simmered with tart pomegranate seeds, chopped shallots, tomatoes & spices

7.95

Chilly Paneer

Spicy Indian cheese cubes stewed in a smooth tomatoes and chilly garlic sauce with crushed peppercorns.

8.95

Veggie/Paneer Korma

A ragout of fresh vegetables or cheese simmered in a rich almond and cashew sauce.

8.95

Malai Kofta

Homemade cottage cheese with raisins and cashew nut simmered in curry flavored with freshly pounded spices.

8.95

Paneer Tikka Masala

Juliennes of fried cheese cubes cooked with fresh ground spices, tomatoes, green & red peppers in masala sauce.

8.95

Daal Mukhnee

Black lentil with kidney beans slowly cooked with chopped onions, garlic, fresh ginger and cumin.

7.95

Saag Paneer

Char-grilled diced Indian cheese simmered in fresh baby spinach and sizzled with garlic.

8.95

Paneer Mukhnee

Cubes of cottage cheese cooked in exotic creams and tomatoes sauce.

8.95

Okra do Pyaza

Sautéed fresh okra, onions, tomatoes with a hint of cumin and fenugreek.

7.95

Aloo Gobi Mutter

Cauliflower simmered in a delicious masala of poppy, cloves and fennel with fresh green peas and potatoes.

7.95

Khumb Mutter Paneer

Sautéed mushroom, peas and homemade cottage cheese simmered in light creamy sauce.

8.95

Bombay Aloo

Potato cooked in Tamarind & Mint sauce with curry leaves.

6.95

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Rice

Pulao Rice

Long Grain basmati rice cooked with pure saffron and a touch of spice

3.95

Steamed White Rice

Long grained naturally aromatic basmati rice brought to you from the Himalayas

2.95

Veggie Biryani

Pulao rice with fresh vegetables

8.95

Nawabi Biryani

Pulao Rice with Chicken, Lamb or Beef infused with classical Indian spices.

9.95

Shrimp Biryani

Pulao Rice with Tiger Shrimps with classical Indian spices.

13.95

Zeera Biryani

Pulao Rice with a perfect mixture of Chicken, Lamb, Beef and Tiger Shrimps infused with traditional Indian spices.

10.95

Bread

Roti

Whole Wheat Bread cooked over glowing charcoal.

1.75

Naan

Delectable Tandoori bread worth tasting!

1.75

Garlic Naan

2.50

Onion Naan

2.50

Kashmiri Naan

Stuffed with cashew nuts, and dried fruit

2.99

Aloo Parantha

Seasoned potatoes stuffed flaky bread

2.99

Zeera Special Naan

Naan Stuffed with barbecued Chicken with Chef's special spice.

3.75

Lacha Parantha (Layered Indian Bread)

Crispy Layers of Roti-Style bread. Perfect for accompanying any curry based dish.

2.50

Sides

Mango Lassi

2.99

Kheera Raita

Whipped yogurt with freshly grated cucumber, lightly spiced.

2.95

Mango Chutney

1.95

Mixed Hot Pickle

1.95

Cucumber Salad

Tossed tomato, cucumber, onion, lemon juice and seasoning to your taste.

3.95

Mango salad

Julienne cut mangoes, lettuce and carrot with touch of black pepper, sugar and salt for perfection.

5.95

Green Salad

Fresh cut lettuce, tomato, red onion, cucumber and green pepper with touch of lemon juice.

4.95

Desserts

Rasmalai

Sugary, delicious paneer soaked balls flavored with rich Indian spices and Cardamom.

3.95

Gulab Jamun

Sweet and delectable Waffle-style balls accompanied by traditional sweet syrup.

3.95

Kheer

Traditional South Indian sweet dish, made by boiling rice & adding cream and sugar accompanied by cardamom, pistachios and almonds.

3.95

Pistachio Kulfi

Indian-Style Ice cream which is Milk Based. Pistachio Flavored.

3.95

Mango Kulfi

Indian-Style Ice cream which is Milk Based. Mango Flavored.

3.95