

# CHICKEN OR LAMB

All chicken dishes are prepared with the best quality breast meat

<b>Chicken or Lamb Curry</b> Chicken cooked in medium spices	£4.50
<b>Chicken or Lamb Madras</b> chicken cooked in fairly hot spices	£4.70
<b>Chicken or Lamb Vindaloo</b> Very hot cooked with spices	£4.70
<b>Chicken or Lamb Bhuna</b> Chicken cooked with herbs and tomatoes, in thick form	£4.90
<b>Chicken or Lamb with Mushroom</b> Chicken cooked with mushrooms and spices	£5.40
<b>Chicken or Lamb Dopiazia</b> Chicken cooked with onions and tomatoes	£4.90
<b>Chicken or Lamb Korma</b> Mildly spiced, cooked in coconut & cream	£5.60
<b>Chicken or Lamb Methi</b> Chicken cooked with special herbs and tomatoes	£5.40
<b>Chicken or Lamb Dansak</b> Persian type curry with lentils and pineapple. Sweet & sour	£5.40
<b>Chicken or Lamb Sag</b> Chicken cooked in leaf spinach	£5.40
<b>Chicken or Lamb Bhindi</b> Chicken cooked with Bhindi (Okra)	£5.40
<b>Chicken or Lamb Masala</b> Chicken cooked in spices with tomatoes, egg & green peppers	£5.40
<b>Chicken or Lamb Channa</b> Chicken cooked with chick peas	£5.40
<b>Chicken or Lamb Rogan Josh</b> Chicken cooked with tomatoes and spices	£5.40
<b>Chicken with Aubergine</b>	£5.40

# VEGETARIAN

<b>Vegetable Curry</b> Cooked in medium spices	£4.30
<b>Vegetable Bhuna</b> Cooked with herbs and tomatoes, in thick form	£4.60
<b>Vegetable Rogan Josh</b> Cooked with tomatoes and spices	£4.80
<b>Vegetable Methi</b> Cooked with fenugreek	£4.80
<b>Vegetable Jalfrezi</b> Cooked in green chillies, onions, peppers and tomatoes	£4.90
<b>Vegetable Korma</b> Cooked with fresh cream and coconut	£5.20
<b>Vegetable Pasanda</b> Cooked in rich thick cream and almond	£5.40
<b>Vegetable Makhani</b> Cooked in butter with rich almond sauce	£5.40
<b>Vegetable Tikka Masala</b> Cooked in fresh cream, flavoured with almond and spices	£5.40
<b>Garlic Vegetable</b> Cooked with fresh garlic, pepper and tomatoes	£4.90

# SIDE DISHES

Fresh vegetables cooked in herbs & spices

<b>Mixed Vegetables</b> Lamb cooked in medium spices	£3.00
<b>Bhindi Bhaji (Okra)</b> Lamb cooked in fairly hot spices	£3.00
<b>Bombay Aloo (Spicy Potatoes)</b> Lamb cooked in fairly hot spices	£3.00
<b>Ghobi Aloo (Cauliflower &amp; Potatoes)</b> Lamb cooked in fairly hot spices	£3.00
<b>Sag Aloo (Spinach &amp; Potatoes)</b> Lamb cooked in fairly hot spices	£3.00
<b>Brinjal Bhaji (Aubergine)</b> Lamb cooked in fairly hot spices	£3.00
<b>Mushroom Bhaji</b> Lamb cooked in fairly hot spices	£3.00
<b>Chana Aloo (Chick peas &amp; Potatoes)</b> Lamb cooked in fairly hot spices	£3.00
<b>Tark Dall (Lentils &amp; Garlic)</b> Lamb cooked in fairly hot spices	£3.00
<b>Motor Poneer (Chick peas cooked with cheese and spices)</b> Lamb cooked in fairly hot spices	£3.30

# RICE

<b>Plain Rice (Long grain rice)</b>	£1.80
<b>Pulao Rice (Basmati rice with saffron)</b>	£2.20
<b>Ghee Rice (Basmati rice, stir fried in ghee)</b>	£2.50
<b>Egg Pulao Rice (Basmati rice, stir fried with egg)</b>	£2.50
<b>Mushroom Rice (Basmati rice, stir fried with mushrooms)</b>	£2.50
<b>Vegetable Rice (Basmati rice, stir fried with vegetables)</b>	£2.50
<b>Garlic Rice (Basmati rice, stir fried with fresh garlic and ghee)</b>	£2.50

# SUNDRIES

<b>Nan (Leavened bread cooked in the tandoor)</b>	£2.00
<b>Peshwari Nan (With coconut &amp; Sultanas)</b>	£2.50
<b>Garlic Nan (With fresh garlic)</b>	£2.50
<b>Keema Nan (Stuffed with spiced mincemeat)</b>	£2.50
<b>Chilli Nan (With fresh green chillies)</b>	£2.30
<b>Cheese Nan</b>	£2.60
<b>Cheese &amp; Garlic Nan</b> Cooked with onions, tomatoes and capsicums, garnished with coriander	£3.10
<b>Cheese &amp; Keema Nan</b> Cooked with onions, tomatoes and capsicums, garnished with coriander	£3.10
<b>Garlic Cheese &amp; Chilli Nan</b> Cooked with onions, tomatoes and capsicums, garnished with coriander	£3.10
<b>Garlic &amp; Keema Nan</b> Cooked with onions, tomatoes and capsicums, garnished with coriander	£3.10
<b>Paratha (Unleavened bread fried in ghee)</b>	£1.50
<b>Stuffed Paratha (Stuffed with mixed vegetables)</b>	£2.20
<b>Chapati (Thin soft bread)</b>	£1.00
<b>Chips</b> Cooked with fresh cream, flavoured with almonds and spices	£2.00
<b>Dhai Raita</b>	£1.30
<b>Yoghurt with onions and cucumber</b>	
<b>Poppadom</b>	£0.70
<b>Cooked in a thick sauce with fresh herbs and spices</b>	
<b>Pickle Tray</b>	£1.50
<b>Lime Pickle, Mango Chutney, Mint Sauce &amp; Onion Salad</b>	

# Zahid

INDIAN CUISINE

## Take Away Menu

### Opening Hours

Sunday - Thursday 6.00pm - 11.00pm

Friday - Saturday 6.00pm - 12.00midnight  
(including Bank Holidays)

Complimentary papadoms with all orders.  
Free bottle of wine with orders over £30.00

**TEL: (01246) 558 922**  
**(01246) 557 752**

[mail@zahidindiancuisine.co.uk](mailto:mail@zahidindiancuisine.co.uk)

**Save your valuable time!**

Order your favourite meal by telephone,  
collect at your convenience  
and enjoy in the comfort of your home

# STARTERS

<b>Dal Puree</b>	<b>£3.00</b>
<b>Fish Pakora</b>	<b>£3.50</b>
<b>Zahid Mixed Vegetable Platters</b> The Chef's selection of vegetarian starters	<b>£3.00</b>
<b>Vegetable Pakora</b> Deep fried mixed vegetable nuggets	<b>£2.80</b>
<b>Vegetable Chat</b> Stir fried spicy vegetables served in pastry casing	<b>£3.00</b>
<b>Poneer Tikka</b> Indian cottage cheese wrapped in green peppers and grilled tandoori	<b>£3.50</b>
<b>Prawn Batuda</b> Stir fried spicy prawns wrapped in pastry	<b>£3.60</b>
<b>Onion Bhaji</b> Chopped onions, gram flour with spices and fried	<b>£2.20</b>
<b>Sheek Kebab</b> Minced lamb with onions and herbs cooked over charcoal	<b>£3.00</b>
<b>Mixed Kebabs</b> Onion Bhaji, Aloo Chop and Sheek Kebab	<b>£3.20</b>
<b>Prawn Puree</b> Prawns cooked in light spices and fresh cream, served on a pastry casing	<b>£3.50</b>
<b>Tandoori King Prawns</b> King Prawns marinated in yoghurt and cooked in the tandoor	<b>£5.10</b>
<b>Lamb Tikka</b> Diced lamb marinated in yoghurt, cooked in the tandoor	<b>£3.00</b>
<b>Chicken Tikka</b> Diced chicken marinated in yoghurt, cooked in the tandoor	<b>£3.00</b>
<b>Chicken Chat</b> A feather light shell of bread, filled with lightly spiced chicken	<b>£3.20</b>
<b>Samosa</b> Mixed vegetable or Meat with fresh herbs & spices, fried in pastry case	<b>£2.20</b>
<b>Aloo Chop</b> Seasoned potatoes fried with spices and egg	<b>£2.00</b>
<b>Chicken Pakora</b> Diced chicken marinated in spices and fried	<b>£3.00</b>
<b>King Prawn Butterfly</b> King prawn deeply fried with eggs and bread crumbs to a crispy taste	<b>£5.10</b>
<b>King Prawn Bhaji Puree</b> King Prawns fried with potatoes in light spices	<b>£5.30</b>
<b>Garlic Mushroom Chatt</b>	<b>£3.30</b>

# TANDOORI Served with salad

<b>Tandoori Chicken (Half chicken)</b> Spring chicken marinated in yoghurt with herbs & spices cooked in clay oven.	<b>£6.20</b>
<b>Chicken Tikka</b> Pieces of spring chicken marinated in yoghurt and spices, cooked in clay oven.	<b>£6.20</b>
<b>Lamb Tikka</b> Chunks of lamb marinated in yoghurt and spices, cooked in clay oven.	<b>£6.20</b>
<b>Tandoori King Prawns</b> King prawns marinated in yoghurt and spices, cooked in clay oven.	<b>£10.20</b>
<b>Mixed Tandoori</b> Assorted Tandoori cuisine	<b>£12.00</b>
<b>Shashlic Chicken or Lamb</b> Served with grilled onions, tomatoes and green peppers	<b>£6.60</b>

# BALTI Diced pieces cooked in medium spices with balti masala, fenugreek leaf, onion, pepper, tomatoes & fresh coriander

<b>Keema Aloo</b>	<b>£6.80</b>
<b>Shabzi Poneer</b>	<b>£6.20</b>
<b>Chicken</b>	<b>£6.50</b>
<b>Lamb</b>	<b>£6.50</b>
<b>Prawn</b>	<b>£6.80</b>
<b>King Prawn</b>	<b>£10.50</b>
<b>Vegetable</b>	<b>£5.40</b>

# BIRYANI All Biryani dishes served with Curry Sauce and garnished with cucumbers & tomatoes

<b>Vegetable Biryani</b> Vegetables and pulao rice cooked together	<b>£5.60</b>
<b>Chicken Biryani</b> Chicken and pulao rice cooked together	<b>£6.70</b>
<b>Lamb Biryani</b> Lamb and pulao rice cooked together	<b>£6.70</b>
<b>Prawn Biryani</b> Prawn and pulao rice cooked together	<b>£7.60</b>
<b>Special Biryani (Lamb, Chicken or Prawn)</b> Cooked in pulao rice with banana, pineapple and spices served with omelette	<b>£8.00</b>
<b>Tikka Biryani (Chicken or Lamb)</b> Boneless Tikka and pulao rice cooked together	<b>£8.00</b>

# PRAWN

<b>Prawn Curry</b> Prawns cooked in medium spices	<b>£5.20</b>
<b>Prawn Bhuna</b> Prawns cooked with herbs and tomatoes, in thick form	<b>£5.20</b>
<b>Prawn with Mushroom</b> Prawn cooked with mushrooms and spices	<b>£5.60</b>
<b>King Prawn Sag</b> Large Prawns cooked in leaf spinach	<b>£10.50</b>
<b>King Prawn Bhuna</b> Large Prawns cooked with tomatoes and green pepper	<b>£9.50</b>

# CHEF'S SPECIALITIES

<b>Mushroom with garlic and spices in a feather light shell of bread</b>	
<b>Zahid Special</b>	<b>£12.90</b>
<b>Lamb Poneer Bhuna</b> Lamb cooked with Indian cottage cheese and chopped green chillies	<b>£6.60</b>
<b>Kebab Kofta Bhuna</b> Finely minced lamb balls cooked in bhuna sauce, garnished with sliced ginger	<b>£6.60</b>
<b>Fish Bhuna</b> Fish cooked in bhuna sauce, garnished with sliced ginger	<b>£7.20</b>
<b>Chingri Aloo Bhuna</b> King prawn cooked with potato and crushed red chillies	<b>£10.50</b>
<b>Aloo Poneer Bhuna</b> Potato cooked with Indian cottage cheese, garnished with crushed red chillies	<b>£5.40</b>
<b>Karahi King Prawn</b> Cooked with onions, tomatoes and capsicums, garnished with coriander	<b>£10.50</b>
<b>Karahi Chicken</b> Cooked with fresh ginger, tomatoes and capsicums, garnished with coriander	<b>£5.60</b>
<b>Karahi Lamb</b> Cooked with fresh ginger, tomatoes and capsicums, garnished with coriander	<b>£5.60</b>
<b>Tandoori King Prawn Masala</b> Tandoori King Prawns cooked with tomatoes, green pepper and fresh cream	<b>£14.90</b>
<b>Tandoori Chicken Masala</b> Cooked with fresh cream, flavoured with almonds and spices	<b>£7.10</b>
<b>Tikka Chicken Masala</b> Cooked with fresh cream, flavoured with almonds and spices	<b>£7.10</b>
<b>Tikka Bhuna (Chicken or Lamb)</b> Cooked in a thick sauce with fresh herbs and spices	<b>£6.70</b>
<b>Tikka Dopiaza (Chicken or Lamb)</b> Boneless Tikka cooked in medium spices with onion, tomatoes and green peppers	<b>£6.70</b>
<b>Makhani Chicken</b> Cooked in butter with rich almond sauce	<b>£7.10</b>
<b>Chicken or Lamb Pasanda</b> Cooked in rich thick cream, garnished with almonds	<b>£7.10</b>
<b>Chicken or Lamb Tikka Jalfrezi</b> Cooked with green chillies, onion, peppers and tomatoes	<b>£6.80</b>
<b>Murgh Charga</b> Chicken cooked in yoghurt with almonds and sultanas	<b>£6.70</b>
<b>Chicken Shobuj Masala</b> Cooked with blended green chillies and coriander	<b>£5.60</b>
<b>Shabzi (Chicken or Lamb)</b> Cooked in vegetables with fresh spices, garnished with coriander	<b>£6.10</b>
<b>Garlic Chicken</b> Cooked with fresh garlic, pepper, tomatoes, garnished with coriander	<b>£5.80</b>
<b>Adrak Lamb</b> A zesty ginger flavoured curry	<b>£5.80</b>
<b>Balchao Prawn</b> Hot and spicy king prawns with red chillies, onion & garlic with a dash of vinegar	<b>£10.50</b>

**Zahid**  
INDIAN CUISINE

All Prices Include VAT