LIGHT BITE YOU WILL NOT REGRET

PAPADUM & MAN	GO CHUTNEY (V, VE, GF, DF)	2.99
PAPADUM BASKET Farfur, papdum & large		4.00
MASALA PAPAD (\) Two Roasted papad, ga coriander & masala	/, VE, GF, DF) rnished with onions, tomato,	3.99
CHEESE MASALA I Two Roasted papad, ga coriander, masala & che	rnished with onions, tomato,	4.50
Sweet & Tender pieces	.I DRY (V, VE, GF, DF) of baby corn fried to with curry leaves & cry chillies	5.00





VEG STARTERS

VEG SAMOSA (V, VE, DF) Mouthwatering fried Indian savory pastry served with tamarind chutney	3.00
BORING CHIPS (V, VE, GF, DF) Plain Potato Chips	3.00
MASALA CHIPS (V, VE, GF, DF) Potato chips sprinkled with the Zero special masala with ketchup	4.00
CORN ON THE COB (V, VE, GF, DF) Grilled sweet corn served with red chilli powder, salt & lime	4.00
THE ZERO GARLIC BREAD (V)	5.00
GUNPOWDER POTATOES (V, VE, GF, DF) Potatoes marinated with gunpowder & sprinkled spring onion & lime	5.00
ONION BHAJI (V, VE, GF, DF) A delicious side to any Indian curry, fried julienne onion in spicy batter of chickpea flour, served with cori-mint chutney	6.00







CRISPY OKRA (V, VE, DF) Flavored with Indian spices, crunchy deep fried Okra	6.00
SWEET CORN RIBS (V, VE, GF, DF) Finger licking outside, tender & juicy inside	6.00
CHILLI PANEER (V, GF) Soft & crispy paneer toasted with pepper, onion & chilli in Indo-Chinese sauce	7.00
CHILLI MUSHROOM (V, VE, GF, DF) Crispy mushroom tossed with pepper, onion &	7.00







10.50

10.50

NON-VEG STARTERS

LAMB SAMOSA (DF)	4.00
Mouthwatering fried Indian savory pastry served with green chutney	
CHICKEN DRUM STICK (GF)	6.99
Versatile and full of flavor chicken drumsticks,	
area winning choice for midweek meals	
PRAWNS KOLIWADA (DF, GF)	7.00
Indian style fried tiger prawns	
CHICKEN PAKORA (DF, GF)	7.00
A delicious side to any curry, fried chicken breast diced pieces in batter of chickpea flour, served with cori-mint chutney	
FISH PAKORA (GF, DF)	8.50
A delicious side to any curry, salmon diced pieces fried with batter of chickpea flour, served with cori-mint chutney	
ZFC-ZERO FRIED CHICKEN	9.00
Chef's Favorite	
CHICKEN 65 (DF, GF)	9.00
A famous south Indian dish created in 1965, crispy popcorn	
fritters saute with chillies, onions & curry leaves	

FISH 65 (DF, GF)
A famous south Indian dish created in 1965, diced salmon fritters saute

A famous south Indian dish created in 1965, tiger prawns fritters saute with chillies, onions & curry leaves

with chillies, onions & curry leaves

PRAWN 65 (DF, GF)



FROM THE GRILLS

AFGHANI PANEER TIKKA (V, GF)	8.50
Cooked in tandoor on low flame & marinated in Afghan	ni sauce & spices
HOME STYLE PANEER TIKKA (V, GF)	8.50
Marinated Indian cheese with yogurt & spices	
CHICKEN TIKKA (GF)	10.00
Breast piece marinated overnight with yogurt, ginger, g	arlic & Indian spices
LAMB CHOPS (GF)	11.50
Delicious & mouthwatering marinated lamb chops, perfe	ect for your meal
GRILLED WHOLE FISH (GF, DF)	15.00
Whole Bream fish from Turkey	







THALI

VEG THALI Choice of one veg curry, rice, half naan, papadum & mango chutney	
MEAT THALI	18.00

BIRYANI

Choice of one meat curry, rice, half naan, papadum & mango chutney

ALOO DUM BIRYANI (V, GF)	10.00
This is not just a dish, its an emotion that brings people tog	ether
CHICKEN BIRYANI (GF)	13.00
If someone say true love never exists, make them taste our	chicken biryani
LAMB BIRYANI (GF)	16.00
Add this lamb biryani when your life needs flavors	







FROM INDIA TO LONDON

SAMOSA CHAAT (Veg/Lamb)	5.50
EGG OMELET	5.00
MASALA MAGGI	4.00

VEG CURRYS

EXOTIC BELL PEPPER MASALA (V, VE, GF, DF) Fried bell pepper cooked with exotic Indian spices along with onion & tomato gravy	9.00
AMRITSARI CHOLE (V, VE, GF, DF) A Punjabi classic curry, with chickpeas cooked in a spicy gravy	9.00
TADKA DAAL (V, GF) Yellow lentils cooked with ginger, garlic, onion & tomato gravy	9.00
BUTTON MUSHROOM (VE, GF, DF) An Indian classic curry cooked with button mushroom along with special masala & onion gravy	9.50
MATAR KA NIMONA (V, VE, GF, DF) This is a gravy like dish prepared with fresh green peas, onlons, tomatoes and spices	9.50
PANEER TIKKA MASALA (V, GF) Paneer tikka cooked with fresh ground spices with tomato & onion gro	10.00
TOP TO BOTTOM SWEET CORN CURRY (V, VE, GF, DF) This curry is a mixture of tomatoes & onions in a blend of indian spice matches well with sweet corn	10.00 es which
VEG MAKHANWALA (V, GF) A dish with thich sauce with added flavor of onions & peppers	10.00
FIRANGI KAJU (V, GF) Delicious recipe of creamy kaju, butter masala with a rich tangy & sweet flavorful gravy	11.50



12.00

BUTTER CHICKEN (GF, DF)

Traditionally known as murgh makhani, curry made from chicken with a spiced tomato & butter sauce

MASALA CHICKEN (GF, DF)	12.00
A dish with constantly marinated boneless chicken pieces	
that are traditionally cooked in tandoor & then served in	
subtly spiced tomato cream sauce	
CHICKEN JALFREZI (GF)	12.00
Tomato based curry made with boneless chicken pieces,	
bell pepper & onion	
CHICKEN HANDI (GF)	13.00
This is a traditional north Indian style curry,	
slow cooked in a copper pot with aromatic spices	
MALVANI CHICKEN (GF, DF)	13.00
Authentic Malvani chicken curry is made with hot &	12/23/21/2
aromatic home-made malvani masala & lots of coconut	
KASHMIRI LAMB (GF)	13.00
A dish influenced by the Kashmir region of the India,	
perfectly slow cooked & wonderfully blend with spices	
MUTTON ROGAN JOSH (GF)	13.00
Rogan josh consists of pieces of mutton braised with	
a gravy flavored with garlic, ginger & aromatic spices	
CHAMPARAN MUTTON (GF)	14.50
A dish from Champaran, Bihar is made with bone pieces marinated	with
spices from Bihar along with garlic, onions & ginger paste	
DESI HOME STYLE MUTTON (GF)	14.50
Mutton cooked with home-made masalas with bone pieces	
PRAWNS MOILEE (GF, DF)	14.50
A delicious south Indian dish made with coconut milk	
GOAN FISH (GF, DF)	14.50
A delicious dish from Goa made with coconut milk	and the second

NAANS

PLAIN NAAN (VE)	2.00
BUTTER NAAN	2.50
GARLIC CORIANDER NAAN	3.00
CHILLI GARLIC NAAN	3.00
CHEESE NAAN	3.50
CRISPY PARATHA (VE)	1.00
ALOO PARATHA (VE)	2.00

CURRY WITH

BASMATI RICE	2.40
JEERA RICE	3.00
GARLIC RICE	3.00
LEMON RICE	3.50
EGG RICE	4.00







EXTRA

KACHUMBER (V, VE, GF, DF) 3.0	0
	0
Comes with tomato, cucumber, onion, coriander & special masala	

CHILLI & ONION SALAD (V, VE, GF, DF) Juliene onion, chilli & lime slice







DESSERTS

6.00
8.00
8.00
6.00

V Vegetarian V3 Vegan GF Gluten Free DF Dairy Free

NOTE: For any allergens and menu suggestions please talk to our friendly staff.

An Indian Authentic Restaurant, brings you hand picked flavourful dishes from all around Indian that includes Veg, Meat, Sea Food & the most popular Indian Fast-Food.



ACCEPTING ORDERS FOR:

- HOUSE PARTY •
- FAMILY GATHERING •
- CORPORATE CATERING
 - BIRTHDAY PARTY •
- FRIENDS GET TOGETHER •

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