

# DINNER MENU

## VEGETARIAN STARTERS

£ 3.95 each

### Vegetable Samosa

Delicately spiced potato and peas encased in flakey pastry

### Dahi Aloo Papri

A mouth-watering mixture of crisps, potatoes, and chickpeas in a sweet tamarind sauce.

### Mattar Aloo Tikki

Potato and pea filled patties flavoured with asafoteda in a crisp crumb coating

### Frontier Pakora

A selection of aubergine, onion and spinach pieces encased in a spicy batter served with La Zisa chutney

## NON-VEGETARIAN STARTERS

£ 4.95 each

### Lamb Samosa

Spicy lamb flavoured with coriander and chilli encased in a light pastry

### Shami Kebab

Tender lamb patties scented with cinnamon and clove in a crisp coating

### Mahi Tikka

Cubes of salmon fillet marinated in yogurt and spices with a subtle flavor of ajwain.

### Chicken Chilli Pakora

Tender chicken morsels Kashmiri chillies and black cardamom in a crisp gram flour shell

## FROM OUR CLAY OVEN

All £ 9.95 each

## CHICKEN

### Tandoori Chicken

Half a chicken marinated with yogurt and spices.

### Mal Mal Kebab

Tender rolls of ground chicken marinated in black cumin seeds and green cardamom, cooked in a clay oven.

### Zaffrani Murgh Tikka

Chicken breast cubes marinated in yoghurt and saffron

## LAMB

### Seekh Kebab

Tender ground lamb kebabs cooked on skewers in the tandoor

### Adrak Ki Chaamp

Melting lamb chops marinated in yogurt and spices

### Boti Kebab

Boneless lamb delicately spiced with chili and coriander

### Sikandari Raan £ 23.95 Serves 4

Whole leg of lamb roasted in the tandoor for maximum flavour and tenderness

### Mixed Kebab Platter £ 14.95 Serves 2

Lamb seekh kebab and Boti kebab served on a bed of rice or with flat unleavened bread

## SEAFOOD

### Shrimp Kandahari

Jumbo prawns barbequed in the tandoor with chilli and spices

### Mahi Tandoori

Fillet of salmon spiced and roasted in our clay oven.

### Mahi Motiya

Marinated red snapper fillet in a crispy aromatic coating

## VEGETARIAN

### Hariyali Kebab

Roughly minced spinach, peas and potato kebabs cooked in the tandoor

### Paneer Tikka

Chunks of homemade cheese roasted with coriander, mint and chilies

### Paneer Gulnaar

Homemade cheese rolls stuffed with nuts and vegetables marinated with saffron and yoghurt

## MAIN COURSES

### CHICKEN

£ 8.95 each

#### Pepper Chicken

A tangy chicken curry cooked with freshly grounded black pepper corns

#### Chicken Jalfrezi

Chicken pieces lightly spiced tossed in a tomato sauce with ground almonds

#### Chicken Tikka Masala La Zisa

Chargrilled chicken morsels cooked with a creamy tomato sauce flavoured with chilli and coriander

#### Shahi Murgh Korma

Tender pieces of chicken cooked in a classic creamy yoghurt sauce scented with cardamom

### LAMB

£ 8.95 each

#### Palak Gosht

Succulent lamb pieces cooked with fresh spinach flavoured with nutmeg and ginger

#### Lamb Korma

Cubes of lamb cooked in a classic creamy yoghurt sauce scented with cardomum

#### Rogan Josh

Tender lamb morsels simmered in chilli, yoghurt and cumin Kashmiri style

## FISH AND SEAFOOD

£ 12.95 each

### Bhuna Jingha

Tiger Prawns cooked with freshly ground spices and herbs.

### Mahi Dum Anari

Steamed fish cooked with pomegranate and star aniseed in an aromatic sauce

## ACCOMPANIMENTS

£ 4.95 each

### Papadum Platter

served with La Zisa pickles and chutneys

### Baingan Ke Tukre

An exotic and colorful eggplant delicacy cooked in onion seeds and spices.

### Gobhi Mattar

Cauliflower and peas cooked with green chili and roasted cumin.

### Kurkuri Bhindi

Fresh crispy okra tossed with onions and spices sprinkled with fresh coriander.

### Mattar Paneer

La Zisa's special spinach and cheese cooked with nutmeg and ginger

### Saag Paneer

Fresh homemade cheese and peas cooked in a fine coriander sauce

### Zeera Aloo

Potatoes cooked with green chillies, coriander and roasted cumin

### Dal La Zisa

A harmonious combination of black lentils cooked over a slow fire

### Dal Tarka

A smooth delicacy – lentils tempered with asafetida, garlic and cumin

## RICE

Steamed Basmati £ 3.00

Long grain Himalayan Basmati

Mattar Zeera Pulao £ 3.95

Peas and cumin pulao made from Himalayan basmati

Chicken Dum Biryani £ 8.95

Marinated chicken cubes cooked in saffron flavoured basmati rice.

Lamb Biryani £ 8.95

Combination of lamb pieces flavoured with mixed spices and cooked with saffron flavoured basmati rice.

Jhinga Biryani £ 10.95

Prawns delicately flavoured with saffron and spices, cooked with basmati rice

## BREADS

£ 1.95 each

### Laccha Parantha

Multilayered flaky bread.

### Aloo Parantha

A flaky flat bread with potato stuffing.

### Butter Naan

Naan dough cooked to perfection in the clay oven

### Peshawari Naan

Naan bread garnished with nuts

### Tandoori Roti

An unleavened wholewheat bread.

La Zisa Bread Basket £ 5.00

A combination of 3 breads: Tandoori Roti, Butter Naan and Laccha Parantha.

## DESSERTS

£ 3.50 each

### **Kulfi**

Creamy Indian ice-cream – cream, mango or pistachio

### **Gulab Jamun**

A light pastry made from milk and honey served in a light syrup

### **Rasmalai**

Soft poached cheese dumplings in light milk syrup flavoured with saffron

### **Badami Kheer**

Cool rice pudding cooked with almonds

### **La Zisa chocolate surprise**

Molten chocolate cake served with cardamom scented ice cream