

ZAMANA

PAKISTANI
STREET FOOD
KITCHEN

MENU

ALLERGIES: SOME OF OUR
DISHES MAY CONTAIN NUTS.

PLEASE SPEAK TO A MEMBER OF
STAFF IF YOU HAVE ANY
SPECIFIC FOOD ALLERGIES.

A DISCRETIONARY 10% SERVICE
CHARGE APPLIES.

STARTERS VEG

PAPRI CHAAT (V) 4.5

A DELICIOUS CRUNCHY MIX OF WHITE CHICKPEAS, HOUSE SPICES, ONIONS, TOMATOES, LEMON AND SEV PAPRI. TOPPED WITH YOGURT, TAMARIND AND MINT SAUCE.

CHANNA CHAAT (V) 3.5

TANGY COCKTAIL OF WHITE CHICKPEAS, HOUSE SPICES, FRESH ONIONS, TOMATOES AND LEMON JUICE.

LAHORI CHAAT (V) 4.5

FRUIT COCKTAIL OF WHITE CHICKPEAS, HOUSE SPICES, ONIONS, TOMATOES, APPLES, BANANAS, POMEGRANATE AND LEMON JUICE

GOL GAPPE (V) 4

SWEET AND SPICY CRISPY FRIED BALLS READY TO BE FILLED WITH TAMARIND SYRUP AND A COCKTAIL OF CHAATS.

MASALA CHIPS (V) 5

CHUNKY POTATO CHIPS SMOTHERED IN HOT SPICES, ONIONS AND BELL PEPPERS.

PANEER TIKKA (V) 5

JUICY GRILLED CUBES OF COTTAGE CHEESE MARINATED IN A PUNCHY, HOUSE SPECIAL TIKKA MASALA AND GRILLED OVER A BED OF CHARCOAL.

PAKORA (V) 4

CRISPY FRIED BATTER MIXTURE OF ONIONS, POTATOES, SPINACH AND HOUSE SPICES.

HALLOUMI PAKORA (V) 5

DEEP FRIED HALLOUMI CHEESE CHUNKS COATED WITH THE CHEFS SPECIAL BATTER AND SERVED WITH OUR SPECTACULAR CHILLI CHUTNEY JAM.

STARTERS NON VEG

TANDOORI PRAWNS 13

GRILLED TENDER PRAWNS,
MARINATED OVERNIGHT IN
YOGHURT, GARLIC, GINGER AND
HOUSE SPECIAL PRAWN MASALA.

LAMB CHOPS 10

A ZAMANA SPECIAL, GRILLED
SOFT AND TENDER LAMB CHOPS
MARINATED OVERNIGHT IN
YOGHURT AND HOUSE SPICES.

LAMB TIKKA 6

GRILLED TENDER PIECES OF
BONELESS LAMB MARINATED
OVERNIGHT IN YOGHURT, LIME
AND HOUSE SPICES.

LAMB SEEKH KEBAB 5

GRILLED MINCED LAMB
MARINATED OVERNIGHT WITH
CORIANDER, ONIONS, GARLIC,
GINGER AND HOUSE SPICES.

CHICKEN LAHORI BOTI 5

GRILLED TENDER BONELESS
CHICKEN THIGH MARINATED
OVERNIGHT IN TRADITIONAL
LAHORI SPICES.

CHICKEN CHEESE BOTI 6

GRILLED, TENDER BONELESS
CHICKEN THIGH MARINATED
OVERNIGHT IN CREAMY YOGHURT
AND HOUSE SPICES, COATED WITH
A LAYER OF MELTED CHEESE.

CHICKEN HARRA TIKKA 5

GRILLED TENDER BONELESS
CHICKEN THIGH MARINATED
OVERNIGHT IN YOGHURT WITH A
MINT AND GREEN CHILLI BASE.

LAHORI FISH 6

DEEP-FRIED BONELESS WHITE
FISH MARINATED OVERNIGHT IN
HOUSE LAHORI MASALA AND
COATED WITH A CRISPY SPICY
BATTER.

MIXED GRILL 18

2 LAMB CHOPS, 1 SKEWER LAMB
TIKKA, 2 SEEKH KEBABS, 1
SKEWER MILAI TIKKA, 1 SKEWER
LAHORI BOTI

MAINS

CHICKEN SAJJI 13

GRILLED WHOLE BABY CHICKEN
MARINATED OVERNIGHT IN
TRADITIONAL SAJJI SPICES FROM
SOUTH-WESTERN ASIA,
STUFFED WITH RICE.

NIHARI 12

SLOW-COOKED LAMB SHANK
MARINATED IN TRADITIONAL
SPICES OF SOUTHERN ASIA.
SERVED WITH A RICH AND
FLAVOURFUL SAUCE.

LAMB BIRYANI 10

AROMATIC BASMATI RICE SLOW
COOKED WITH LAMB AND
TRADITIONAL SOUTH ASIAN
SPICES. FLAVOURFUL AND
PACKING A PUNCH SERVED
WITH CUCUMBER RAITA.

SIKANDRI LAMB SHANK 14

TRADITIONAL DISH FROM THE
HEART OF PAKISTAN, SLOW COOKED
LAMB SHANK MARINATED IN
TRADITIONAL SPICES WITH A
LIGHT SAUCE. SERVED
WITH PILAU RICE.

CHICKEN KARAHI 8.5

FLAVOURFUL SPICY BONELESS
CHICKEN COOKED IN A TRADITION-
AL LAHORI KARAHI WITH SPECIAL
HOUSE SPICES.

GINGER CHICKEN 8.5

GINGERED BASE BONELESS
JULIENNE CHICKEN THIGH CURRY
COOKED IN HOUSE SPECIAL SPICES.

WHITE KARAHI 8.5

A TRADITIONAL CHICKEN LAHORI
MALAI KARAHI MADE WITH FRESH
CREAM AND TRADITIONAL LAHORI
SPICES.

CHICKEN PALAK 8.5

A CREAMY AND SMOOTH
TRADITIONAL SPINACH CURRY
WITH CHICKEN CUBES.

MAINS

LAMB KARAHI 9

SPICY TENDER PIECES OF LAMB (ON THE BONE) COOKED WITH TRADITIONAL HOUSE SPECIAL SOUTH ASIAN SPICES IN A TRADITIONAL "KARAHI".

ACHARI LAMB 9

ACHAR BASE TANGY TENDER BONELESS LAMB CURRY COOKED WITH PICKLES.

TAWA KEEMA 7

PAN COOKED FINELY MINCED LAMB WITH ONIONS, TOMATOES, GINGER AND HOUSE SPICES.

PALAK GOHST 9

BABY LAMB COOKED WITH SPINACH IN A CREAMY TRADITIONAL SAUCE.

PALAK PANEER (V) 7

SAUTEED PUREE SPINACH MIXED WITH COOKED GOATS CHEESE.

ALOO PALAK (V) 7

SAUTEED PUREE SPINACH MIXED WITH POTATO CHUNKS.

TARKA DHAL (V) 7

YELLOW LENTILS COOKED IN GHEE & SPICES.

BURGERS

CHICKEN BURGER 8.5

OVERNIGHT MARINATED FRESH CHICKEN BREAST. GRILLED OVER A BED OF CHARCOAL AND TOPPED WITH GEM LETTUCE AND SLICE OF BEEF TOMATO. FINISHED WITH A HOUSE MAYO.

GRILLED SUPREME BURGER 13

TWO CHICKEN BREASTS MARINATED OVERNIGHT AND GRILLED OVER CHARCOAL AND TOPPED WITH GEM LETTUCE, BEEF TOMATO AND OUR HOMEMADE SAUCE, SERVED IN A BRIOCHE BUN.

FRIED CHICKEN BURGER 8.5

MARINATED CHICKEN BREAST TOSSED IN THE CHEFS HOMEMADE BREADCRUMBS AND DEEP FRIED, TOPPED WITH GRELISH, HOUSE MAYO, GEM LETTUCE AND A SLICE OF BEEF TOMATO.

KING FRIED CHICKEN BURGER 13

TWO DEEP FRIED CHICKEN BREASTS BREADCRUMBED IN THE CHEFS SPECIAL SAUCE AND TOPPED WITH GEM LETTUCE, BEEF TOMATO AND OUR HOMEMADE SAUCE, SERVED IN A BRIOCHE BUN.

BEEF BURGER 9

MADE FROM THE FINEST FRESH BEEF, TOPPED WITH OUR HOMEMADE RELISH, GEM LETTUCE, BEEF TOMATO, SLICE OF CHEESE AND OUR SPECIAL RECIPE BURGER SAUCE.

BEEF TOWER BURGER 14

TWO PATTIES OF BEEF, GRILLED OVER CHARCOAL AND TOPPED WITH GEM LETTUCE, BEEF TOMATO, TWO SLICES OF CHEESE AND OUR HOMEMADE SAUCE, SERVED IN A BRIOCHE BUN.

VEGGIE BURGER (V) 7

CHEFS HOMEMADE VEGGIE PATTIE DEEP FRIED AND TOPPED WITH GEM LETTUCE, BEEF TOMATO AND OUR HOMEMADE SAUCE, SERVED IN A BRIOCHE BUN.

SIDES

TANDOORI NAAN 1.25

TRADITIONAL FLATBREAD COOKED
IN A TANDOOR (CLAY OVEN).

GARLIC NAAN 2

TRADITIONAL FLAT BREAD
BRUSHED WITH GARLIC COOKED IN
A TANDOOR (CLAY OVEN).

KEEMA CHEESE NAAN 5

TRADITIONAL FLAT BREAD
STUFFED WITH MINCED LAMB AND
CHEESE COOKED IN A TANDOOR
(CLAY OVEN).

TANDOORI ROTI 1

TRADITIONAL LIGHT FLAT BREAD
COOKED IN A TANDOOR (CLAY
OVEN).

PILAU RICE 3

A FUSION OF BRAISED BASMATI
RICE WITH CUMIN.

CHIPS 3

STEAK CUT CHIPS.

SWEET POTATO FRIES 4

THIN SWEET POTATO FRIES.

DESSERTS

MILK CAKE 7

A BUTTER SPONGE CAKE MADE WITH CONDENSED MILK AND CREAM.

LOTUS MILK CAKE 7

A BUTTER SPONGE CAKE MADE WITH CONDENSED MILK AND CREAM USING BISCOFF FILLING & CARAMEL. TOPPED WITH CRUSHED LOTUS BISCUIT.

GAJAR HALWA 5

CARROT AND MILK BASED SWEET PUDDING SERVED HOT WITH ICE CREAM.

GULABJAMAN 5

SOFT DELICIOUS BALLS MADE OF FRIED MILK, FLOUR & CHOCOLATE.

LASSI

MANGO LASSI 4

BLENDED YOGHURT DRINK WITH ICE CREAM AND MANGO NECTAR.

BLUEBERRY LASSI 4

BLENDED YOGHURT DRINK WITH ICE CREAM AND FRESH BLUEBERRIES.

SWEET LASSI 4

TRADITIONAL YOGHURT DRINK BLENDED WITH CANE SUGAR.

SALTY LASSI 4

TRADITIONAL YOGHURT DRINK BLENDED WITH SALT.

BOTTLE OF LASSI 8

YOUR CHOICE OF LASSI FROM THE SELECTION ABOVE.

SOFT DRINKS

COKE 3

DIET COKE 3

SPRITE 3

STILL WATER 3

SPARKLING WATER 3

MOCKTAILS

MOJITO 6.5

TRADITIONAL CUBAN MOCKTAIL
MADE WITH FRESH LIMES, MINT,
CANE SUGAR AND PREMIUM SODA.

STRAWBERRY MOJITO 6.5

TRADITIONAL CUBAN MOJITO
INFUSED WITH FRESH
STRAWBERRIES.

KIWI PASSION MARTINI 7.5

FRESH AND FRUITY MOCKTAIL
WITH A SUMPTUOUS FUSION OF
FRESH KIWIS AND PASSIONFRUIT.

LYCHEE BLUSH 7.5

MOUTHWATERING MIX OF LYCHEE
NECTAR AND GUAVA FINISHED
WITH A DASH OF RASPBERRY.

PEACH MULE 7.5

A UNIQUE MIX OF FRESH PEACH
AND ORANGE JUICES WITH A
HINT OF GRENADINE.

PEACH PUNCH 7.5

A SIZZLING FUSION OF FRESH
BERRIES, PEACH JUICE AND
GINGER.

TROPICAL FIZZ 7.5

MIXTURE OF FRESH
STRAWBERRIES AND PINEAPPLE
JUICE FINISHED WITH PREMIUM
SODA.

HOT DRINKS

KARAK CHAI 2

A TRADITIONAL HOT DRINK MADE
WITH BLACK TEA, CARDAMON
AND EVAPORATED MILK.

KASHMIRI CHAI 2

ALSO KNOWN AS PINK TEA. A
UNIQUE BLEND OF GUNPOWDER
TEA AND MILK.

 ZAMANARESTAURANT