

## APPETISERS

### Papadom

£1.00

### Spice Papadom

£1.20

### Chutney Tray

£4.00

Onion salad, mango chutney, mint sauce, red chilli sauce & lime pickle.



## STARTERS

Served with crispy fresh salad

### Onion Bhaji

£4.95

The world famous snack of crispy onions, formed into two balls and deep fried in a coating of gram flour batter until golden brown.

### Vegetable Samosa

£4.95

A favourite of the Indian connoisseur fried savoury pastries with delicious spiced vegetable filling.

### Lamb Samosa

£4.95

A favourite of the Indian connoisseur deep fried savoury pastries with delicious spiced mince lamb filling.

### Chicken Pakora

£5.95

Delicate breast of chicken pieces coated in batter & deep fried.

### Paneer Tikka

£5.95

Indian cheese marinated yoghurt, herbs and spices, then charcoal grilled in a clay oven.

### Chicken Tikka

£5.95

Succulent pieces of boneless chicken marinated, then charcoal grilled in a clay oven.

### Tandoori Chicken

£5.95

Tandoori chicken on the bone marinated, then charcoal grilled in a clay oven.

### Chicken Wings

£5.95

Chicken wings marinated, then charcoal grilled in a clay oven.

### Lamb Tikka

£6.95

Tender pieces of lamb (off the bone) marinated, then charcoal grilled in a clay oven.

### Sheek Kebab

£6.95

Minced meat, marinated in herbs and spices, then cooked on skewers in the clay oven.

### Tandoori Mix Kebab

£6.95

Chicken tikka, lamb tikka, sheek kebab

### Tandoori Lamb Chops

£8.95

Tender pieces of lamb chops marinated in yoghurt, herbs & spices, then charcoal grilled in a clay oven.

### Tandoori King Prawn

£8.95

King prawn marinated in yoghurt, herbs & spices, then charcoal grilled in a clay oven.

### Salmon Tikka

£8.95

Salmon marinated in yoghurt, herbs & spices, then charcoal grilled in clay oven.

### Salmon Biran

£8.95

Salmon fillet marinated & lightly spiced. Served with fresh crispy salad.

## PURI STARTERS

Served with crispy fresh salad

### Chicken Chat Puri . . . . . £6.95

Crispy pancake style, fried puri bread, embodied with chicken cooked in chat massala.

### Prawn Puri . . . . . £6.95

Crispy pancake style, fried puri bread, embodied with prawns cooked in chat massala.

### Aloo Chat Puri . . . . . £5.95

Crispy pancake style, fried puri bread, embodied with potatoes cooked in chat massala.

### Garlic Mushroom Puri . . . . . £5.95

Crispy pancake style, fried puri bread, embodied with garlic & chopped mushrooms in chat massala.

### King Prawn Puri . . . . . £8.95

Crispy pancake style, fried puri bread, embodied with chopped king prawns in chat massala.

## SPECIAL PLATTERS

### Zurri Vegetable Platters

£10.95

Onion bhaji, vegetable samosa, paneer tikka

### Zurri Meat Platter

£11.95

Chicken tikka, lamb tikka, chicken pakora, sheek kebab

## ZURRI SIGNATURE DISHES

<b>Butter Chicken Tikka )</b>	<b>£14.95</b>
<b>Butter Lamb Tikka )</b>	<b>£15.95</b>
Cooked with coconut, butter, pure ghee in a mild creamy sauce.	
<b>Balti Exotica Chicken Tikka )</b>	<b>£14.95</b>
<b>Balti Exotica Lamb Tikka )</b>	<b>£15.95</b>
Cooked in a balti sauce with cream, yoghurt and coconut to create a rich, thick creamy dish.	
<b>Shahi Chicken Tikka ))</b>	<b>£14.95</b>
<b>Shahi Lamb Tikka ))</b>	<b>£15.95</b>
A medium bhuna style dish with mince lamb.	
<b>Bishwanathi Chicken Tikka ))</b>	<b>£14.95</b>
<b>Bishwanathi Lamb Tikka ))</b>	<b>£15.95</b>
Cooked with potatoes, peppers, tomato sauce, herbs & spices.	
<b>South Indian Garlic Chilli Chicken Tikka )))</b>	<b>£14.95</b>
<b>South Indian Garlic Chilli Lamb Tikka )))</b>	<b>£15.95</b>
Chicken or lamb tikka. Cooked with slices of garlic, chopped onions, tomatoes & garlic chilli sauce.	
<b>Nepalese Chicken Tikka )))</b>	<b>£14.95</b>
<b>Nepalese Lamb Tikka )))</b>	<b>£15.95</b>
Unique blend of spices, onions & peppers and fresh green chillies.	
<b>Katmandu Chicken Tikka )))</b>	<b>£14.95</b>
<b>Katmandu Lamb Tikka )))</b>	<b>£15.95</b>
Tender pieces of chicken or lamb cooked with mango in a sweet and sour hot dish.	
<b>Afghani Chicken Tikka )))</b>	<b>£14.95</b>
<b>Afghani Lamb Tikka )))</b>	<b>£15.95</b>
A spicy dish cooked with onions, peppers, tomatoes and green chillies.	
<b>Shingraoli Chicken Tikka</b>	<b>£14.95</b>
<b>Shingraoli Lamb Tikka</b>	<b>£15.95</b>
Fresh spinach, garlic & ginger cooked with chef's favourite spices & herbs in a balti kashmiri sauce of a exquisite taste (choice of mild, medium or hot).	
<b>Thawa Chicken Tikka )))</b>	<b>£14.95</b>
<b>Thawa Lamb Tikka )))</b>	<b>£15.95</b>
Chicken or lamb cooked with garlic, onions, tomatoes & peppers in a spicy sauce. A true Zurri favourite	
<b>Naga Chicken Tikka )))</b>	<b>£14.95</b>
<b>Naga Lamb Tikka )))</b>	<b>£15.95</b>
A very hot & fiery dish cooked with naga (Bangladeshi chilli), garlic, ginger & a mixture of hot spices.	
<b>Salmon Biran ))</b>	<b>£18.95</b>
Mouth watering salmon fillet marinated and lightly spiced, served with fresh salad.	
<b>Salmon Kazanah ))</b>	<b>£18.95</b>
Salmon marinated and lightly spiced, then cooked with onion, peppers and tomatoes in a medium sauce.	
<b>Lamb Shank ))</b>	<b>£24.95</b>
Tender piece of lamb shank cooked with potatoes, onions, peppers, mint & specially selected herbs and spices in a rich sauce. Highly recommend.	

## TANDOORI SPECIALITIES

An ancient style of cooking which originated from the Rugged North West frontier of India. The natural, healthy, and earthy tones of our tandoori dishes is achieved by the use of fresh herbs & spices in the marinade and then garnished for a delicious berbecued flavour. Served with crispy fresh salad & mint sauce ( separate curry sauce available with extra charge)

<b>Chicken Tikka</b>	<b>£12.95</b>	<b>Tandoori Mix Grill</b>	<b>£17.95</b>
Diced boneless chicken.		Chicken tikka, lamb tikka, tandoori chicken, sheek kebab.	
<b>Tandoori Chicken</b>	<b>£12.95</b>	<b>Tandoori Lamb Chops</b>	<b>£17.95</b>
On the bone.		Marinated grilled lamb chops.	
<b>Paneer Tikka</b>	<b>£12.95</b>	<b>Salmon Tikka</b>	<b>£18.95</b>
Cubed Indian cheese..		Marinated grilled salmon.	
<b>Chicken Wings</b>	<b>£12.95</b>	<b>Tandoori King Prawn</b>	<b>£19.95</b>
On the bone.		Marinated grilled king prawn.	
<b>Lamb Tikka</b>	<b>£13.95</b>	<b>Salmon Tikka Shashlik</b>	<b>£20.95</b>
Diced boneless lamb.		Marinated salmon with grilled tomatoes, peppers & onions.	
<b>Chicken Tikka Shashlik</b>	<b>£15.95</b>	<b>Tandoori King Prawn Shashlik</b>	<b>£21.95</b>
Diced boneless chicken with grilled tomatoes, peppers & onions.		Marinated king prawn with grilled tomatoes, peppers & onions.	
<b>Lamb Tikka Shashlik</b>	<b>£16.95</b>		
Diced boneless lamb with grilled tomatoes, peppers & onions.			

## Classic Dishes

### Massala )

Cooked with fresh cream, coconut & mild spices.

### Passanda )

Cooked with yoghurt & coconut.

### Makani )

A very rich & mild dish cooked with coconut & tomato puree.

### Karahi ))

Cooked with onions, peppers & tomatoes in a rich dry sauce.

### Achari ))

A medium dish with mixed pickle, onions, garlic and tomatoes.

### Garlic ))

Cooked with sliced garlic, onions & tomatoes in a medium bhuna sauce.

### Saag ))

Cooked with onions, spinach & tomatoes in a medium sauce.

### Jalfezi )))

Cooked with chillies, onions, peppers & tomatoes in a dry spicy sauce.

Chicken Tikka	£13.95
Lamb Tikka	£14.95
Vegetable	£12.95
Paneer	£12.95
Special Mix	£14.95
King Prawn	£19.95
Tandoori King Prawn	£20.95

## Balti Dishes

### Balti Massala )

### Balti Jalfrezi )))

### Balti ))

### Balti Garlic Chilli Massala )))

Chicken	£12.95
Lamb	£13.95
Prawn	£12.95
Paneer	£12.95
Vegetable	£12.95
Chicken Tikka	£13.95
Lamb Tikka	£14.95
King Prawn	£19.95
Tandoori King Prawn	£20.95

## Biryani Dishes

Basmati rice cooked with aromatic spices & served with a vegetable curry sauce

Chicken	£13.95
Lamb	£14.95
Vegetable	£13.95
Chicken Tikka	£14.95
Lamb Tikka	£15.95
Prawn	£14.95
King Prawn	£19.95
Mix Special	£16.95

Chicken / Lamb / Prawn

## Kids Meals

Chicken Nuggets & Chips	£7.95
Fish Finger & Chips	£7.95
Any curry with rice or chips	£7.95

### Strength Guide:

) Mild    )) Medium    ))) Hot    )))) Extra Hot

## Traditional Dishes

For traditional dishes first **choose your filling**,  
then **choose the style** you would like the chef to prepare to your filling.

### Curry ))

A light mixture of spices used to create this medium dish.

### Korma ))

Coconut & cream go into this to create a very mild rich sauce.

### Malaya ))

A combination of mild spices cooked with pineapple in a rich sauce.

### Bhuna ))

A combination of a special blend of spices, onions & tomatoes, fried & cooked in a firm dry sauce.

### Rogan Josh ))

This dish is delicately spiced and cooked with garlic, ginger, ground spices, capsicum & tomatoes.

### Dupaiza ))

A delicious dish prepared with an abundance of fried onions & tomatoes.

### Dhansak ))

Lentils, pineapple & lemon juice to produce a sweet & sour dish.

### Pathia )))

Similar to the bhuna but with a hot, sweet & sour flavour.

### Sri Lanka )))

Similar to the madras but with the addition of ground coconut.

### Madras )))

The popular south Indian dish cooked with a greater use of garam spices.

### Vindaloo ))))

Similar to the madras but involving a greater use of hot chilli spices.

Chicken	£12.95
Lamb	£13.95
Paneer	£12.95
Vegetable	£12.95
Chicken Tikka	£13.95
Lamb Tikka	£14.95
Prawn	£12.95
King Prawn	£18.95
Special Mix	£15.95
Chicken, lamb, prawns	

## Rice

Pilau Rice	£3.95
Boiled Rice	£3.95
Mushroom Rice	£4.50
Vegetable Rice	£4.50
Egg Rice	£4.50
Lemon Rice	£4.50
Onion Rice	£4.50
Peas Rice	£4.50
Keema Rice	£4.95
Garlic Rice	£4.95
Coconut Rice	£4.95
Special Rice	£4.95
(Chicken & Egg)	

## Sundries

Plain Naan	£3.95
Garlic Naan	£4.50
Peshwari Naan	£4.50
Cheese Naan	£4.50
Keema Naan	£4.50
Garlic & Coriander Naan	£4.95
Garlic & Cheese Naan	£4.95
Chapati	£2.50
Paratha	£3.95
Chips	£3.95
Massala Chips	£4.95

## Vegetable Side Dishes

Bombay Aloo	£5.95	Cauliflower Bhaji	£5.95
Mix Vegetable	£5.95	Tarka Dhall	£5.95
Saag Bhaji	£5.95	Aloo Gobi	£5.95
Saag Aloo	£5.95	Cucumber Raitha	£3.50
Saag Paneer	£5.95	Side Salad	£2.50

### Strength Guide:

)) Mild    ))) Medium    )))) Hot    ))))) Extra Hot