



Café Zeera

INDIAN CUISINE

Menu

W e l c o m e t o

Café Zeera

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Where subtle ambience and exquisite atmosphere along with superb food is matched only by the personal attention from the staff to complete this experience.

You will be welcomed into a relaxed and comfortable surroundings tempted by an unrivaled range of authentic and imaginative dishes. Which is prepared by our experienced chef using only the highest quality ingredients.

We believe we have created a restaurant for tomorrow which is traditional yet modern, authentic yet innovative.

Café Zeera offers a relaxed atmosphere to celebrate with you whatever the occasion.

All the dishes we have in this menu are made to order, so some dishes will take more time than others.

Please enquire if necessary.

Enjoy !

Bon Appetite ...

Starters

Onion Bhaji	4.50
Chopped onion's spiced with herbs & gram flour shaped round & deep fried in ghee	
Samosa Meat Or Veg	4.50
Triangular shaped pastry stuffed with mince lamb or vegetable & shallow fried	
Chooza Pakora	4.95
Pieces of barbecued chicken fried in spiced batter	
Tandoori Murgh	4.95
Spring chicken marinated in herbs & spices & grilled over charcoal	
Sheek or Shami or Reshmi Kebab ...	4.50
Minced lamb pungently spiced & either grilled or fried	
Mushroom Cocktail	4.50
Mushrooms filled with spicy minced lamb covered with breadcrumb & deep fried	
Puri	5.95
Lightly spiced chicken, lamb or prawns served over crispy fried thin bread	
Tikka	5.95
Chicken, lamb or duck diced and marinated in herbs and spices, roasted in charcoal Tandoori oven.	
Stuffed Pepper	5.95
Barbecued capsicum stuffed with chicken, lamb or vegetable	
Cafe Zeera Special Mix	5.95
Mixture of barbecued chicken tikka, lamb tikka and sheek kebab.	
Spicy Lamb Chops	5.95
Marinated and barbecued lamb chops in exotic herbs and spices	
Chicken or Lamb Laziz Wrap	5.95
Chicken or Lamb crushed, wrapped in a tortilla bread, with peppers in a bhuna sauce.	

MOMO Chicken, Fish or Lamb	4.95
Minced lamb or chicken cooked with spring onions, chilli, ginger. Rolled with Bangladeshi-style bread.	
Dhan Shiri Roll	5.95
Chopped king prawns wrapped in a spicy bread, deep fried and served with a fresh salad	
King Prawn Butterfly	5.95
Lightly spiced with mint & herbs, covered in breadcrumb's & deep fried	
Malabar Crab	5.95
Crab mixed with herbs, spices, and mashed potato & wrapped in breadcrumbs	
Mass Ka Chataka	5.95
Traditional Bangladeshi style fish chutney cooked with onions, garlic, coriander & spring onion	
Garlic Crabs	5.95
Succulent white crab stir fried with mash potato, spring onions, garlic, ginger and coriander accompanied by mixed salad	
Tandoori Salmon	5.95
Lightly spiced fillet of salmon cooked in clay oven	
Garlic 'Sa' King Prawn	6.95
King prawns in a garlic & mint herb dressing	
King Prawn 'D' Puri	6.95
Lightly spiced king prawn pieces served over a crispy fried thin bread	
King Prawn Suka	6.95
With tarmine sauce	
Char Grilled King Prawns	6.95
King prawns grilled over charcoal.	
Shashlic Chicken, Lamb or Panir	6.95
Cooked with lightly spices tomatoes capsicum & onions & Grilled over charcoal	
Chilli Chicken & Lamb Tikka Puree .	6.95
Chicken or Lamb crushed, wrapped in a tortilla bread, with peppers in a bhuna sauce.	

Gourmet Exclusive

Every Wednesday & Sunday
5:30pm - 10:30pm

Starter, Main course, Side Dish,
Rice or Nan

£17.95

Seafood, Duck & Chef Exclusive Dishes £2.95 extra

Sunday Buffet

12:30 - 3:00pm

up to 20 dishes to select from ...
Cooked & displayed

EAT AS MUCH AS YOU LIKE!

Adult £13.95 - Child £11.95

(under 10 years old)

Children under 5 years old eat free.

Chef's Exclusives

Laal Maans

Medium spiced tender pieces of lamb cooked with garlic, ginger, onions and peppers

12.95

Duck Shatkora

Duck breast slow cooked with Bangladeshi Citrus Fruit

12.95

Kurma Murgh

Deshi Style kurma chicken oven cooked in a rich sauce

12.95

Mangsho 'D' Khodu

Lamb slow cooked with sweet pumpkin in a thick sauce

12.95

Uri 'D' Goru

Beef marinated with fresh spices and slowly cooked with bangladeshi style large sugarsnap peas

12.95

Beef 'D' Shatkora

Beef slow cooked with Bangladeshi citrus fruit

12.95

Pahari Murgh

1/2 indian roast chicken lightly spiced, cooked with lamb pieces, served in a rich flavoursome sauce

12.95

Chef's Special Biryani

Home cooked basmati rice made with chunks of lamb and potatoes, slow cooked, served with half a baby chicken

14.95

Astha Murgh

Whole baby chicken, mildly spiced and cooked with onions, baby potatoes and baby carrots

19.95

(For two people)



Cafe Zeera Exclusive

These dishes are highly recommended.

Hari Mirchi Bhuna Murgh or Gosth	10.95
A very hot dish in an authentic sauce with plenty of green chillies	
Tawa Chicken or Lamb	10.95
A traditional dish cooked with green chillies, capsicum & fenugreek leaves in a rich sauce. Fairly hot	
Chicken or Gosth Laziz	10.95
Cooked with crushed lamb or chicken & delicately spiced to give a tantalising aromatic taste. Medium hot	
Mango 'D' Bahaar	10.95
A mild dish cooked with grilled chicken served with fresh mango & cream, sweet & fruity flavour	
Duck Kati Adrak	10.95
Breast of tender duck cooked with onion and ginger. Served in a rich thick spicy sauce medium spice.	
Dabba Gosht	10.95
Mildly spiced lamb cooked with ginger and onions, served in a thick rich sauce	
Curry Cocktail	10.95
Barbecued pieces of chicken, lamb, prawns, capsicum, tomato & onions Served on a sizzler topped with a medium spiced sauce	
Cafe Zeera Special	10.95
Mince meatballs flavoured with authentic spices & served in a hot masala sauce	
Chicken Makhani	10.95
Half tandoori chicken off the bone cooked with lychees & pineapple. Mild to medium sauce. Served on a sizzler	
Lamb Chop Bhuna	11.95
Slow cooked lamb chops in a bhuna sauce	
Duck Shashlik Bhuna	11.95
Duck breast cooked with peppers, onions in Tandoori cooked in a Bhuna sauce	

Tandoori Dishes

Prepared in clay oven, marinated in delightful, delicately spiced yoghurt for 24 hours to tenderise the meat to give it a seductive flavour and tantalising aroma, served with salad, strips of peppers & baby

Chicken Or Lamb Tikka	9.95
Tender pieces of chicken or lamb lightly spiced & gilled over charcoal	
Panir Shashlic	9.95
Diced Indian cheese cooked with tomatoes, peppers and onions, roasted in charcoal tandoori oven	
Tandoori Murgh	9.95
Spring chicken marinated in herb's & spices grilled over charcoal	
Chicken Or Lamb Shashlic	9.95
Chicken or lamb tikka cooked with lightly spiced tomato's, capsicums & Onions & grilled over charcoal	
Duck Tikka	9.95
Diced boneless duck pieces marinated in yoghurt with spices roasted in tandoori oven, served with fresh salad	
Tandoori Telapia	11.95
Cooked with tomatoes, peppers and onions, roasted in charcoal tandoori oven	
Mixed Kebab Platter	12.95
Mixture of tandoori dishes chicken tikka, lamb tikka, Tandoori chicken, & sheek kebab, served with nan	
Hash Shashlick	12.95
Tender duck cooked with lightly spices tomatoes capsicum & onions & grilled over charcoal	
Tandoori King Prawns	12.95
King prawns marinated in authentic spices & grilled over charcoal	
King Prawn or Salmon Shashlic	12.95
Cooked with lightly spices tomatoes capsicum & onions & Grilled over charcoal	

House Specialities

Butter Chicken Or Lamb Tikka9.95

This dish is cooked with ground almond in a rich creamy sauce served mild.

Chicken or Lamb Tikka Masala.....9.95

Barbecued chicken or lamb cooked in a freshly made tandoori sauce, consists of home made yogurt to give a tangy taste.

Chicken or Lamb Tikka Pasanda ...9.95

A very light creamy dish cooked with coconut, fresh cream & a touch of ghee. Mild

Bengal Chicken or Lamb Tikka.....9.95

Chicken or lamb cooked with minced meat with highly flavoured spices. Medium

Chicken or Lamb Tikka Garlic9.95

A strongly flavoured dish prepared fried garlic and medium spices. Medium

Chicken or Lamb Tikka Achari.....9.95

Cooked in home made lime sauce with fresh ginger & medium spices. Served medium hot

Chilli Chicken or Lamb Tikka9.95

Chicken or lamb cooked with special spices & fresh green chillies in a rich sauce served very hot.

Chicken or Lamb Chot Poti9.95

A dish with a bite prepared with chickpeas & herbs served in a special sauce.

Korai Chicken or Lamb Tikka9.95

Specially served in a iron wok with plenty of flavour.

Garnished with green peppers, tomatoes and onions.

Chicken or Lamb Tikka Jalfrezi9.95

A highly flavoured dish traditionally cooked in a wok with fresh herbs & spices prepared with green chillies & served fairly hot.

Chicken or Lamb Tikka Chat9.95

Chat masala sauce cooked with chopped tomatoes, served with fresh herbs

Crocodile Tear9.95

Chicken or lamb tikka pieces cooked with mango pieces, peppers, mild sweet flavour

Spaghetti Cocktail.....9.95

Spaghetti cooked with chicken tikka, lamb tikka, prawns in a dry sauce.

Meatballs.....9.95

Cooked with spaghetti in a medium sauce.

Chicken or Lamb Shashlik Masala .12.95

Chicken tikka or lamb tikka cooked in a mild masala sauce.

Methi Chicken or Lamb9.95

Chicken tikka or lamb tikka cooked with Methi sauce.

Medium

Seafood Dishes

Spicy Salmon13.95

Salmon tikka cooked with authentic Bangladeshi citrus fruit

Sizzle 'D' Prawns13.95

Grilled king prawns spiced in a special sauce, served on a sizzler with a touch of spinach

King Prawn Delight13.95

Whole king prawns barbecued, cooked in a mild sauce topped with fruits & cheese. Mild sauce.

Fish Cocktail13.95

Mixture of Indian fish cooked with king prawns in a medium hot garlic sauce

Tilapia Special13.95

Tilapia fillets lightly spiced, fried and cooked with peppers and onions. Medium sauce.

Okra Salmon.....13.95

Delicious salmon fillets cooked with whole ladies fingers in a rich thick sauce. Medium spiced

Salmon Jalfrezi13.95

Salmon cooked in a Jalfrezi sauce. Fairly hot.

Jhinga Lajawab13.95

Marinated king prawns, cooked in the tandoor, finished with Bangladeshi beans. Medium spiced

King Prawn Jalpuri13.95

King Prawns prepared with extra garlic & ginger, stir fried with light spices and white wine. Mild

King Prawn Shashlik Masala13.95

King Prawns cooked in a mild masala sauce.

Tandoori King Prawn Masala13.95

King Prawns cooked in a mild masala sauce.

Salmon Korma13.95

Salmon cooked in a mild korma sauce.



Traditional Selection

Curry

Medium

Madras

Fairly hot

Vindaloo

Very hot

Rogan

Medium, garnished with chopped tomatoes

Bhuna

Medium served in rich gravy sauce

Korma

Mild with coconut & fresh cream

Dansak

Sweet sour sauce, fairly hot.

Pathia

Sweet sour sauce, fairly hot.

Dupiaza

Light spices & herbs with diced onions

Sag

Medium, Fresh spinach spices & herbs in dry sauce

Malaya

Mild dish cooked with lychee and pineapples

Ceylon

Slight hot cooked in a coconut sauce.

Vegetable	8.50
Chicken I Lamb	8.95
Chicken I Lamb Tikka	9.95
Prawn.....	9.95
Spicy Duck.....	11.95
King Prawn	12.95

Balti Dishes

Balti dishes are prepared with freshly ground authentic spices & herbs to give a strong but subtle flavour prepared with sliced green peppers, tomatoes & onions in a rich tangy flavoured sauce. Medium to Fairly hot.

Vegetable	8.95
Chicken or Lamb	9.95
Prawn.....	9.95
Spicy Duck.....	12.95
King Prawn	12.95
Salmon.....	12.95
Tilapia	12.95

Biryani Dishes

Biryani dishes are prepared with basmati rice & medium Spices served with a separate dish of vegetable curry

Vegetable	9.95
Chicken or Lamb	10.95
Chicken or Lamb Tikka	11.95
Prawn.....	11.95
Special Biryani Chicken, Lamb & Prawns.....	12.95
Spicy Duck.....	12.95
King Prawn	13.95
Salmon.....	13.95
Tilapia	13.95

Vegetarian Side Dishes

Bombay Potato	Spicy potatoes in a dry sauce	5.50
Aloo Gobi	Potatoes & cauliflower in a dry sauce	5.50
Garlic Potato	Potatoes with fried garlic	5.50
Sag Aloo	Spinach & potatoes served dry.....	5.50
Vegetable Curry Or Bhaji		5.50
Mixed vegetables in curry sauce or served dry		
Chana Masala	Chick peas in spices.....	5.50
Cauliflower Bhaji	Spicy cauliflower in a dry sauce	5.50
Mushroom Bhaji	Spiced mushrooms in dry sauce	5.50
Brinjal Bhaji	Spiced aubergine in dry sauce	5.50
Bhindi Bhaji	Spiced okra (ladies fingers) in a dry sauce	5.50
Sag Bhaji	Spinach cooked with spices & served dry.....	5.50
Tarka Dhal	Lentils cooked with sliced fried garlic	5.50
Broccoli	Florets of broccoli cooked in mild spices	5.50
Khodu Lajawab	Pumpkin cooked in medium spices.....	5.50
Aloo Paneer	Potatoes cooked with cheese	5.50
Mutter Paneer	Mutter (peas) cooked with cheese.....	5.50
Sag Paneer	Spinach cooked with cheese.....	5.50
Ghobi Paneer	Cauliflower cooked with cheese	5.50
Paneer 'D' Pepper	Indian cheese cooked with various peppers	5.50
Courgette Bhaji	Diced courgette cooked with light spices	5.50

Rice & Breads

Boiled Rice	2.95	Nan or Roti.....	2.95
Pilau Rice	3.50	Keema Nan.....	3.50
Keema Pilau.....	4.50	Peshwari Nan Fruity	3.50
Lemon Rice.....	4.50	Chilli Nan.....	3.50
Mushroom Rice	4.50	Cheese Nan.....	3.50
Special Fried Rice.....	4.50	Garlic Nan	3.50
Vegetable Rice	4.50	Chicken Tikka Nan.....	3.50
Hot & Spicy Rice.....	4.50	Cheese & Garlic Nan.....	3.50
Egg Fried Rice	4.50	Paratha	2.95
Peshwari Rice	4.50	Vegetable Paratha.....	3.95
Onion Rice.....	4.50	Chapati Or Puri	2.50
Chips	3.95	Chutneys	0.95
Papadoms.....	0.95		

English Dishes

Omelette and Chips.....	11.95
Mushroom Omelette and Chips.....	11.95
Chicken and Chips	11.95
Fish and Chips.....	11.95

Wine List

House Wines

House Red (Bottle) 16.95
By the glass 5.50
Merlot by the glass 5.50
Mateus Rose by the glass 5.50

House Dry White (Bottle) 16.95
By the glass 5.50
Pinot Grigio by the glass 5.50
Rose D' Anjou by the glass 5.50

Red Wines

Captains Table Shiraz /Cabernet..... 17.95
Australia

Merlot Vin..... 19.95

Vin De Pays - Very much in the style of a new world wine with up front fruit, low to medium tannis and a soft delicious aftertaste, really over delivers.

Las Mora Malbec..... 27.95

Argentina - Medium to full bodied with lots of ripe red fruit throughout, this wine displays wonderful some and vanilla character on the finish.

Reserva Rioja Coto De Imaz..... 34.95

Spain - Award winning and fantastically rich intense rioja, displaying powerful fruit balanced with good use of oak.

Chateaufneuf Du Pape Louis Mousset..... 39.90

Rhone - Up to thirteen different grapes can go into a chateaufneuf du pape, to create a wine that is big rich and intense.

Rosé Wines

Mateus Rose..... 17.95

A young, fresh, fruity and versatile wine

Rose D' Anjou 17.95

Refreshing smooth wine with vibrant fruitiness

Champagnes

Bollinger Brut Special Cuvee 79.90

France - One of the last family and independent champagne houses, carrying on a fine tradition of quality champagne production. Consistently a high quality champagne this special cuvee has an immediate biscuity flavour with wonderful fresh crisp acidity and rounded fruit, it really is a wine to savour.

Moet & Chandon Brut Imperial..... 59.90

France - Beautifully balanced champagne, that has improved greatly in recent years. Delicate and harmonious with good acidity and firm fruit.

White Wines

Chablis Domaine D' Eglantiere 29.90
By the glass 125ml 6.95

Burgundy - A very classic Chablis with an intensity of delicious minerally fruit throughout and a fine balanced aftertaste.

Marlbrough Sauvignon Blanc 24.95
By the glass 125ml 5.95

N. Zealand - Bursting with wonderful fruit flavours this wine shows gooseberry, elderflower and hints of tropical fruit, to be opened and enjoyed now.

Fabiano Pinot Grigio Delle Venezie 19.95

Italy - An elegant perfume of pear and almonds is allowed on the palate by a crisp balanced acidity and fine fruit flavours throughout.

Jack Rabbit Unoaked Chardonnay..... 17.95

California - An unoaked chardonnay displaying a wonderful richness of tropical fruit throughout, its light crisp style makes it the ideal accompaniment to salads, fish and lean meats.

Sparkling Wines

Prosecco 17.95

Nua is a premium Italian producer of the world famous Prosecco sparkling.

This pale yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits. The palate is mellow and textured, and shows an amazing harmony between all aspects of the wine.



Drinks Menu

Minerals & Fruit Juices

Coke or Diet Coke	2.50	Fruit Juices Orange, pineapple or mango...	2.50
Bitter Lemon.....	2.50	Lemonade	2.50
American Ginger Ale.....	2.50	J20 Various	3.95
Tonic / Soda Water.....	2.50	Mixers.....	1.50
Still or Sparkling Water	2.50	Lassi Sweet, salted or mango	2.95

Aperitifs

Martini Extra dry.....	3.50	Cinzano Bianco.....	3.50
Campari	3.50	Pimms No. 1	3.50
Dubonnet	3.50	Martini Rosso Sweet.....	3.50

Spirits

Southern Comfort	4.00	Malibu	4.00
Jack Daniels.....	4.00	Amaretto	4.00
Glenfiddich (single malt)	4.00	Bells Whisky.....	4.00
Gordans Gin	4.00	Captain Morgan	4.00
Bacardi	4.00	Smirnoff Vodka	4.00
Jamesons.....	4.00	Archers	4.00

Liqueurs

Martell Cognac.....	4.00	Grand Marnier.....	4.00
Courvoisier Cognac.....	4.00	Sambuca.....	4.00
Remy Martin VSOP.....	4.00	Crème De Menthe	4.00
Benedictine	4.00	Baileys	4.00
Cointreau.....	4.00	Cherry brandy	4.00
Tia Maria.....	4.00	Pernod.....	4.00
Drambuie.....	4.00	Tequila	4.00

Beers

Cobra (draught)			
half.....	3.50	pint	5.50

Bottled Drinks

Kingfisher Indian Lager 660ml	6.95	Cobra 660ml	6.95
Strongbow (Pint)	4.95		

