

VEGETARIAN SPECIALITIES

- Tarka Dhall £9.95
(Lentil with fried garlic)
- Sabzi Pasanada £9.95
Mixed vegetables cooked in mild spice with ground nuts, cream & herbs. (Mild)
- Green Herb Vegetables. . . £9.95
Mixed vegetables in a spicy sauce of tomatoes, green peppers, fresh coriander, garnished with spring onions. (Medium)
- Bombay Chana Massalam. £9.95
Chick peas cooked in sweet & sour sauce, garnished with fresh chillies & coriander. (Hot)
- Sabzi Jalfrezie £9.95
Mixed vegetables steam cooked with fresh green chillies, tomatoes & coriander leaves. (Hot)
- Palak Paneer (spinach & cheese) £9.95
- Mutar Paneer. £9.95
(Peas fried with cheese)
- Saag Aloo £9.95
(Spinach & potatoes)
- Paneer Masala £9.95
(Indian cheese cooked Bengali style)

OLD FAVOURITES

Here is a selection of age old popular and favourite curries now specially prepared by our master chef in a unique style. All dishes are carefully prepared with fresh ingredients and freshly ground spices.

- Korma (very mild)
- Bhuna (medium)
- Rogan Josh (medium)
- Dhansak (fairly sweet, sour & hot)
- Pathia (sweet, sour & hot)
- Madras (fairly hot)
- Chicken £10.50
- Lamb. £10.95
- King Prawn £15.95
- Vegetables £9.95

VEGETARIAN SIDE DISHES

- Bindi Bhaji £5.95
(Spicy stir fried okra/ladies finger)
- Bombay Aloo (potato fried with onions and herbs). £5.95
- Baingan Bhaji £5.95
(Spicy stir fired aubergine)
- Gobi Bhaji £5.95
(Spicy stir fried cauliflower)
- Mushroom Bhaji £5.95
(Spicy stir fried mushrooms)

RICE DISHES

- Basmati Boiled Rice . . . £3.25
- Basmati Pilau Rice (saffron) £3.50
- Special Fried Rice £4.95
(Pilau rice fried with egg & peas)
- Mushroom Pilau £4.95
(Pilau rice fried with mushrooms)
- Vegetable Pilau Rice . . . £4.95
(Pilau rice fired with vegetable)
- Chana Pilau £4.95
(Pilau rice with chickpeas)

ACCOMPANIMENTS

- Popadom (plain or spicy) . . . £1.25
- Rathia (cucumber or onion) . . £2.95
- Chips £2.95

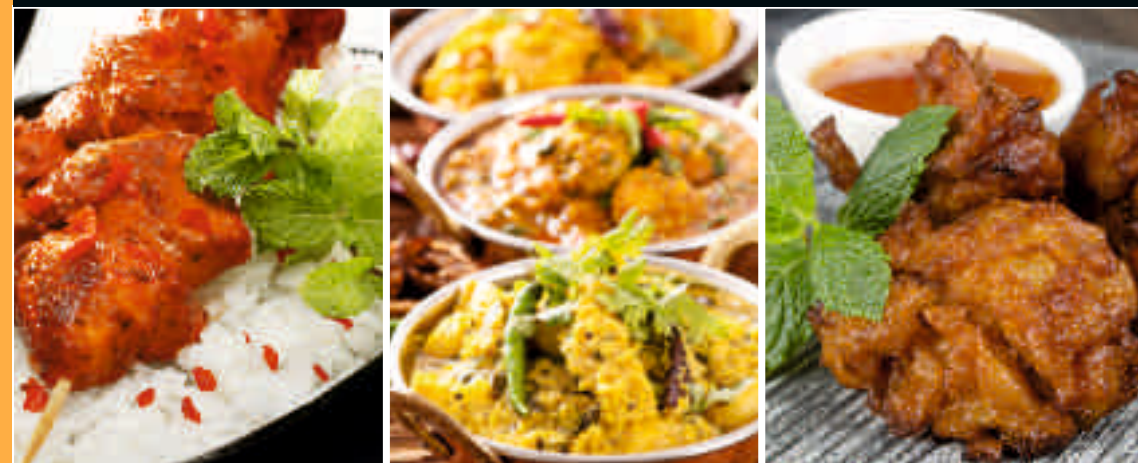
BREADS

- Chapati £1.95
- Paratha £3.75
- Nan £3.75
- Keema Nan £4.75
- Garlic Nan £3.95
- Peshwari Nan. £3.95



zest for food, zest for living

TAKE-AWAY MENU



OPEN 7 DAYS A WEEK

5.30pm till 10.00pm

(For deliveries last order 9.30pm)

Tel: 0131 556 5028

15 North St Andrew Street, Edinburgh EH2 1HJ

Email: zestindianrestaurant@gmail.com

Web: www.zest-restaurant.co.uk

**£2 Charge for all deliveries (within 1 mile radius)
(Minimum delivery order is £16. Only Cash on deliveries)**

Please Note: If you have any food allergies please inform our staff

VEGETARIAN STARTERS

Lovely Garlic Mushroom . £4.75

Mushroom fried in garlic with onions and coriander leaves.

Sabzi Pakora £4.75

Vegetables are dipped in a spicy batter and deep fried to make fabulous fritters

Sabzi Samosa £4.95

Triangular pastries stuffed with vegetables

Chana Puree £5.75

Chick peas cooked in medium spices garnished with fresh coriander served with puffed bread

SEAFOOD STARTERS

King Prawn Puri £7.95

Fresh coriander and medium spiced sauce dominates the taste, served with puffed fried bread

King Prawn Butterfly . . . £7.95

King prawns fried in batter, served with salad and sauce

NON-VEGETARIAN STARTERS

Chicken Pakora £5.75

Chicken pieces dipped in a spicy batter and deep fried to make fabulous fritters

Chicken Kebab £5.95

Diced boneless chicken marinated in medium spices, grilled on skewers

Lamb Kebab £5.95

Diced boneless lamb marinated in medium spices, grilled on skewers

Sheekh Kebab £5.95

Tender steak, minced lamb with onions, fresh mint and herbs grilled on skewers

Assorted Kebab £7.75

Chicken, lamb & sheekh kebabs

1/4 Tandoori Chicken . . £6.50

Quarter spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued

TANDOORI SPECIALITIES

Tandoori Chicken £11.95

half spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued

Chicken Tikka £10.95

Diced boneless chicken marinated in tandoori spices then grilled on skewers

Lamb Tikka £11.95

Diced lamb marinated in tandoori spices grilled on skewers

Tandoori Mixed £14.95

Consists of tandoori chicken, chicken tikka, lamb tikka, sheekh kebab, served with salad

Tandoori King Prawn . . £16.95

Exclusive and delectable

SEAFOOD SPECIALITIES

Tandoori King Prawn

Massalam £15.95

Tandoori king prawns with fresh green herbs in a creamy sauce. (Mild)

King Prawn Jalfrezie . . £15.95

Steam cooked prawns with fresh green chillies, peppers, coriander leaves. (Hot)

Salmon Country Captain £13.95

Spicy fried salmon fillet complemented with curry basied stir fried onions, peas and tomatoes garnished with fresh coriander (Medium)



CHICKEN SPECIALITIES

Chicken Tikka Massalam. . . £10.95

Chicken tikka cooked in a tasty creamy sauce. (Mild)

Green Herb Chicken £10.95

Tender pieces of chicken in a spicy sauce of tomato, green peppers, spring onion, garnished with coriander. (Medium)

Jaipur Chicken £10.95

Tender pieces of chicken, grilled in the tandoor and cooked with fried mushrooms, onions and capsicums with Punjabi masala in a thick sauce. (Medium)

P297 Special £11.95

Delicate slices of marinated sliced chicken, stir-fried with a combination of fresh peppers, onions, tomatoes and fresh coriander to produce a memorable and enjoyable tribute dish to a well-known and much respected Edinburgh Taxi Driver. (Medium)

Chicken Jalfrezie £10.95

Finely chopped chicken with fresh green chillies and coriander leaves, garnished with lemon. (Hot & spicy to taste)

Murgi Shahjani (Hot) £10.95

Delicious combinations of chicken tikka and spinach with fennel, coriander and chillies.

Mr Naga Chicken £11.95

Barbecued chicken tikka cooked in ginger and tomatoes with strong chilli pickle garnished with coriander. (Very Hot)

Himalayan Crushed Chilli

Chicken £11.95

Tender pieces of Chicken cooked with onions, fenugreek & crushed chillies, garnished with fresh coriander. (Hot)

CF Chicken Vorta (New) . . . £11.95

Lightly fried mixture of chopped cauliflower and chicken. Cooked in onion, garlic, ginger and herbs.

Vorta is the simplest and most ultimate comfort food from Bangladesh. Vorta is where the lines of society gets blurred from an industrialist to a poor rickshaw puller. *Everyone is a Vorta lover!* (Medium)



LAMB SPECIALITIES

Lamb Passanda £10.95

Tender pieces of lamb marinated with spices, cooked with cream and herbs. (Mild)

Sir Walter Scott Lamb

Sarisha £11.95

(Named after the legendary Scottish author, Sir Walter Scott) This dish incorporates pieces of the finest lamb, slow cooked in a mustard based sauce with fresh ground spices, garnished with spring onions, to produce a dish as memorable and enjoyable as Sir Walter's book. (Medium)

Lamb Karai £10.95

Tender pieces of lamb cooked with green peppers, onions, herbs and spices. (Medium)

Saag Gosht £10.95

Lamb cooked with fresh spinach leaves with garlic and herbs. (Medium)

Muglai Chana Gosht £10.95

Tender lamb stewed with Afghan chick peas in spicy fresh lemon juice, garnished with fresh coriander. (Medium hot)

Khashi Garam Massala £11.95

Tender pieces of lamb fillets cooked with hot spices and green chillies in a thick sauce, garnished with coriander. (Hot)

Zest Special Lamb Shank . . £13.95

Lamb shank marinated with spices, onion, tomato, gravy, garnished with coriander. Slow cooked to perfection. (Medium)

Homestyle Lamb Curry . . . £11.95

(New) This authentic Indian lamb curry is made with lamb on the bone. Its simmered with fragrant spices, caramelised onions and various herbs until fork-tender. (Medium)

BIRYANI DISHES

Special preparations of saffron rice with meat, king prawn, chicken or vegetables in butter ghee with delicate spices and herbs, served with vegetable curry sauce.

Chicken. £14.50

Lamb £14.95

King Prawn £18.95

Vegetable £13.95

