

A la Carte Menu



OPEN 7 DAYS A WEEK

5.00pm - 10.00pm

15 North St Andrew Street, Edinburgh

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Seafood Starters

King Prawn Puri£10.75
Fresh coriander and tamarind sauce dominates the taste, served with puffed fried bread
King Prawn Butterfly £10.75
King prawns fried in batter, served with salad and sauce
Vegetarian Starters
Lovely Garlic Mushroom
Mushroom fried in garlic with onions and coriander leaves.
Vegetable Pakora
Vegetables are dipped in a spicy batter and deep fried to make fabulous fritters.
Vegetable Samosa
Triangular pastries stuffed with vegetables
Chana Puree
Chick peas cooked in medium spices garnished with fresh coriander served with puffed bread
Non-Vegetarian Starters
Chicken Pakora
Chicken Kebab
Lamb Kebab
Lamb Kebab
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Diced boneless lamb marinated in medium spices, grilled on skewers
Diced boneless lamb marinated in medium spices, grilled on skewers Sheekh Kebab
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Diced boneless lamb marinated in medium spices, grilled on skewers Sheekh Kebab
Diced boneless lamb marinated in medium spices, grilled on skewers Sheekh Kebab . £8.50 Tender steak, minced lamb with onions, fresh mint and herbs grilled on skewers Assorted Kebab . £9.50



Lamb Specialities

MAIN COURSE

Lamb Passanda (£ 16.50 Tender pieces of lamb marinated with spices, cooked with cream and herbs.
Sir Walter Scott Lamb Sarisha &
Lamb Rogan Josh & &£16.50 A special preparation with fresh coriander, garlic and garnished with maximum tomatoes. (Medium and spicy to taste).
Lamb Karai 🐧
Saag Gosht 🐧
Zest Special Lamb Shank &
Muglai Chana Gosht & & £16.95 Tender lamb stewed with Afghan chick peas in spicy fresh lemon juice, garnished with fresh coriander (Medium hot)
Khashi Garam Massala & & . £16.95 Tender pieces of lamb fillets cooked with hot spices and green chillies in a thick sauce, garnished with coriander.
Homestyle Lamb Curry &
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Seafood Specialities

MAIN COURSE

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Salmon Country Captain & £18.95 Spicy fried salmon fillet complemented with curry based stir fried onions, peas and tomatoes garnished with fresh coriander.
Tandoori King Prawn Massalam (
King Prawn Jalfreizie &
Green Herb King Prawn & £21.95 Steam cooked king prawns in a spicy sauce of tomato, green peppers, fresh coriander, garnished with spring onions.
Chilli Garlic King Prawn &
t=Mild tt=Medium ttt =Hot ttt = Extra Hot



Vegetarian Specialities

MAIN COURSE
Tandoori Baingan Dupiaza V €€£13.95
Aubergine cooked in tandoori served in a medium dupiaza sauce.
Sabzi Pasanada V. £13.95
Mixed vegetables cooked in mild spice with ground nuts, cream & herbs.
Green Herb Vegetables Vee £13.95
Mixed vegetables in a spicy sauce of tomatoes, green peppers, fresh coriander, garnished with spring onions.
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Bombay Chana Massalam Vete£13.95
Chick peas and potatoes cooked in sweet & sour sauce, garnished with fresh
chillies & coriander.
Sabzi Jalfrezie Vttt£13.95
Mixed vegetables steam cooked with fresh green chillies, tomatoes & coriander leaves,
Tarka Dall V [♠] £13.95
Lentil with fried garlic,
Palok Panir Vdd £13.95
Spinach and cheese.
Mutter Panir Vtt£14.95
Peas fried with cheese.
Sag Aloo V [♠] £13.95
Spinach and potatoes,
Spirider and polaroes,
Panir Massalla Bengali Style Vtt£14.95
Cottage cheese with fresh green herbs in a medium sauce,
Biryani Dishes
Special preparations of saffron rice with meat,
King prawn, or chicken in butter ghee with delicate spices and herbs,
served with vegetable curry sauce.
Chicken £18.95
Lamb£19.95
King Prawn
Vegetable£17.95
V=Vegetarian &=Mild &&=Medium && =Hot &&& =Extra Hot



Tandoori Specialities

MAIN COURSE

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Tandoori Chicken£15.75 half spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued
Chicken Tikka
Lamb Tikka£15.95 Diced lamb marinated in tandoori spices grilled on skewers
Tandoori Mixed
Tandoori King Prawn

Chicken Specialities

MAIN COURSE	
Butter Chicken (New) &	5
Chicken tikka cooked with butter, cream and sugar.	
Chicken Tikka Massalam£15.79	5
Chicken tikka cooked in a tasty creamy sauce.	
Green Herb Chicken & £15.75	5

Tender pieces of chicken in a spicy sauce of mint, green peppers, spring onion, garnished with coriander.

Jaipur Chicken 🐮	75
Tender pieces of chicken, grilled in the tandoor and cooked with fried mushroom	ns,
and any angel and a language of the Douglade Language Inches at the lates and a second	

onions and capsicums with Punjabi masala in a thick sauce.

P297 Special & £15.95

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

North Indian Chilli Garlic Chicken 🐮	£15.75
Steam cooked chicken in a hot chilli garlic sauce, garnished with fresh garli	c &
coriander.	A 179

garnished with fresh coriander. (Hot)	
Mr Naga Chicken that	£15.95

Barbecued chicken tikka cooked in ginger and tomatoes with strong chilli pickle garnished with coriander.

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!

Service Charge not included. Minimum order £12 per person*



Old Favourites

Korma 🐧

A very mild dish cooked with cream, coconut milk and ground almonds.

Bhuna &&

Medium strength dish garnished with onions, herbs, tomatoes & selected spices.

Dhansak &

A beautiful combination of spices with fresh coriander, lentils and garlic, producing a sweet, sour and hot to taste.

Pathia 🐧

In which is extensively used garlic with onion, fresh coriander, tomato puree and chillies. A sweet, sour and hot taste.

Madras &

A rich hot and sour taste, extensively prepared with garlic, chilli, fresh coriander and lemon juice.

Vindaloo **C**: Famously known for its fiery, fabulous rich hot taste. This dish is most extravagantly hot.

Chicken / Lamb	. £15.50 / £15.95
King Prawn	£21.95
Vegetables V	£13.95

Vegetarian Side Dishes

Bindi Bhaji V & Spicy stir fried okra/ladies finger.	£8.95
Baingan Bhaji V औ	£8.95
Gobi Bhaji V 🐧	£8.95
Mushroom Bhaji V 🐧	£8.95
Bombay Aloo V &	£8.95

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Rice Dishes	Breads
Basmati Boiled Rice£3.95	Chapati £2.50
Basmati Pilau Rice (saffron) £4.25	Butter Chapati£2.75
	Paratha £4.50
Consider Fried Rica	Nan£3.95
Special Fried Rice \$6.75	Butter Nan £4.25
Pilau rice fried with egg & peas	Keema Nan£5.55
Mushroom Pilau £6.75	Garlic Nan £4.75
Pilau rice fried with mushrooms	Peshwari Nan£4.75
	Tandoori Roti £3.95
Vegetable Pilau Rice £7.95 Pilau rice fired with vegetable	Tandoori Roti with Butter \$4.25
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Accompaniments

Popadom (plain or spicy)	. £1.75
Rathia (cucumber or onion)	. £3.75
Chips	. £ 3.95
Pickle Tray	. £3.95
Extra Onion	. £0.95
Extra Onion with Chilli	£1.95

Beverages

Tea	£4.50
Coffee	£4.50

Desserts
Kulfi
Gulab Jamon A£4.50 Fried dumplings steeped in syrup.
Jilabi
Ice Cream£3.95Vanilla flavour.
C.C No Ice

Cream caramel with whipped cream.

Nut Allergy Advice:
Some of our desserts contain nuts or produced in factory that also handles nuts.





Zest is one of the best Indian Restaurant in Edinburgh City Centre.

We focus on providing authentic Indian and Bangladeshi curries to our customers.



