


SHURUATI TO START

POPPADUM BASKET  £4.45
Originating from madras, an assortment of crisps served with an array of our house chutneys


VEGETARIAN


PANEER TIKKA £6.95
A great North Indian dish made from Asian cheese marinated in spices & grilled in a tandoor with crunchy vegetables


CHILLI PANEER 6.95
Fresh Asian cheese sliced & marinated in a spicy & aromatic Indo-Chinese sauce

CORN CHEESE TIKKI £6.45
Pan fried patties: - mashed sweet corn, potato 8 cheese mixed with herbs, garnished with tamarind & yoghurt sauce

TANDOORI KHUMB £6.95
Mushrooms marinated in authentic Indian spices yoghurt & soft cheese, cooked in the tandoor

PUNJABI SAMOSA  £5.25
Delicious mince vegetables with Indian spices in a crisp pastry

ONION BHAJI  £5.25
Fresh pieces of onions, marinated in our Ziya batter 8 deep fried

SABUDANA WADA  £5.95
Sago Cakes made with Indian spices and peanuts

VEGETABLE MANCHURIAN  £6.45
An Indo-Chinese dish made with wisps of vegetables formed into dumplings and dunked into a sauce that explodes with hot, sweet, sour flavours

LAMB

PESHWARI LAMB CHOPS £8.25
Marinated in a delicious blend of Indian spices, enriched with fried onion & soft cheese

SEEKH KEBAB £7.25
Minced lamb mixed with herbs and spices, cooked in our Tandoor

LAMB TIKKA £8.45
Boneless pieces of marinated in a delicious blend of Indian spices, enriched with fried onion

CHICKEN

CHILLI CHICKEN £7.25
Crispy coated spiced chicken tossed in Ziya special Indo-Chinese sauce

MALAI CHICKEN TIKKA £6.95
Chicken marinated in yoghurt, cream, herbs & cooked in our Tandoor

PISTACHIO CHICKEN TIKKA £7.45
Chicken marinated in pistachio, herbs and hint of aromatic spices

TANDOORI CHICKEN TIKKA £6.95
The king of kebabs, spring chicken breast marinated overnight in yoghurt, lemon juice & mixed spices & then cooked in our tandoor

CHICKEN MANCHAURIAN £6.95
Spicy coated tender chicken tossed in homemade special Indo-Chinese Sauce

TRIO OF CHICKEN £7.25
A piece of each - Malai Chicken Tikka, Pistachio Chicken Tikka & Tandoori Chicken Tikka

FISHERMAN'S BASKET

FISH MANCHURIAN £7.25
Crispy fish tossed in an Indo-chinese sauce

FISH AMRITSARI £6.95
Chunky white fish marinated in lime, ginger, garlic and Amritsari spices, coated in a spiced gram flour batter then fried until golden

TANDOORI KING PRAWNS £8.95
Succulent king prawns marinated in a delicate blend of the finest herbs, spices & natural yoghurt

SALMON TIKKA £8.95
Chunks of fresh salmon steeped in lime, yoghurt & spices & roasted in our Tandoor

SCHEZWAN TEMPURA PRAWNS £8.45
King prawns dipped in tempura batter deep fried & tossed in homemade special Indo-Chinese Sauce

SESAME PRAWNS £8.45
King prawns marinated in Indian spices coated with sesame seeds

PLATTERS TO SHARE

VEGETARIAN £13.95
Paneer tikka, Punjabi samosa, veg Manchurian & sabudana wada

MEAT £14.95
Pistachio chicken tikka, chicken Manchurian, Seekh kebab & lamb tikka

SEAFOOD £16.95
Tandoori king prawns, salmon tikka & fish Amritsari

INDO-CHINESE £14.95
Honey chilli chips, chilli chicken, sesame prawns & fish Manchurian


FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.

THANK YOU

 Can be made Vegan

MAINS

GHOTALA  £6.95
If adventure is what you like it's a must try. Ask a member of staff for more info


SUBZI / VEGETARIAN


PANEER BHURJI £7.25
Popular North Indian dish where scrambled Indian cottage cheese is cooked in desi herbs and spices


PANEER MUSALLAM £7.25
Indian cottage cheese cooked in a spicy tomato sauce


PANEER PALAK £6.95
A delectable vegetarian dish made with Indian cheese cooked in smooth creamy delicious palak gravy with Indian spices

KADAI PANEER £8.95
Colourful medley of bell peppers with paneer & spices in a rich onion tomato gravy


CHANNA MASALA  £8.95
This is a wonderful comfort food, fairly dry & spicy with a sour creamy sauce

ALOO GOBI MASALA  £8.95
Gobi masala is a flavourful Indian vegetarian dish made with cauliflower & spices which makes it fragrant & mouth-watering


BAINGAN BHARTHA  £8.45
Mashed eggplant cooked in a spiced onion tomato gravy, very flavourful dish

BHINDI BHAJI  £8.45
Lady fingers with cumin seeds, whole red chilli with onion tomato & fresh coriander


BOMBAY ALOO  £13.95
Rich onion tomato gravy & spices combined with potatoes & fried onions make this a firm favourite


JEERA ALOO  £14.95
Deep fried diced potatoes cooked with cumin & spices in a onion tomato masala

METHI MUTTER MALAI £16.95
Fenugreek leaves and green peas cooked with mild spices in a rich creamy gravy


VEG KOLHAPURI  £14.95
Mixed vegetables cooked in spicy Kolhapuri masala

DAL MAKHINI £7.95
A delicacy of curried lentils with red kidney beans in a medium hot butter sauce

DAL TARKA  £7.45
Yellow lentils tempered with herbs and spices

DAL PALAK  £8.25
Lentils and spinach mix tempered with herbs and spices

CHICKEN

£13.95 **CHICKEN TIKKA MASALA**
 £12.95 A delicious dish in which pre-marinated pieces of chicken are grilled and added to thick creamy gravy

BOMBAY BUTTER CHICKEN £10.95
The very famous chicken preparation with silky butter, aromatic spices & makhni sauce

CHICKEN SAAGWALA £11.95
A delicious chicken curry made with spinach infused with spices

SAFFRON CHICKEN KORMA £10.95
Saffron flavoured diced chicken cooked with ground almonds, coconut & a thick cream

CHICKEN CHETTINAD £10.95
One of the spiciest & most aromatic in India, a distinctive culinary style with a judicious blend of spices is known as Chettinad cooking

CHICKEN KOLHAPURI £8.95
Chicken cooked in spicy Kolhapuri masala

ALL TIME FAVOURITES

£8.95 **CHICKEN JALFREZI**
Delicious hot curry with fresh green chillies added with onion, tomatoes & green bell peppers

£9.95 **CHICKEN MADRAS**
A rich hot sauce flavoured with aromatic spices & a hint of coconut from the land of Tamil Nadu

£9.95 **CHICKEN KADAI**
Kadai chicken is cooked in tomato gravy, dish noted for its spicy taste & addition of capsicum

£8.95 **EGG CURRY**
Hard boiled eggs cooked in aromatic Indian spices

MACHLI / FISH

£8.95 **GOAN FISH CURRY**
Delicious blend of curry leaves, coconut, red chillies and mustard seeds

£9.95 **PRAWN CHETTINAD**
One of the spiciest & most aromatic in India, a distinctive culinary style with a judicious blend of spices is known as Chettinad cooking

£9.95 **PRAWN TAWA MASALA**
Prawn tossed in dry spiced paste with onion and pepper

BIRYANI

£7.45 Biryani is an Indian mixed rice dish with vegetables, chicken, meat or prawns. Highly flavoured & coloured with saffron, served with Raitha.

- VEGETABLE BIRYANI
- EGG BIRYANI
- MURGH SAFFRON BIRYANI
- HYDRABADI LAMB BIRYANI
- PRAWN BIRYANI
- SALMON BIRYANI

GOSHT LAMB

£11.95 **DAL GOSHT**
Traditional Nawabi dish where lamb is cooked in lentils

£11.95 **RAHARA LAMB**
A fabulous lamb dish where lamb chunks are cooked along with minced lamb with the wonderful array of aromatic spices

£10.95 **ALOO GOSHT**
Desi lamb curry cooked with potatoes

£10.95 **SAAG LAMB**
A delicious & nutritious Indian dish, lamb cooked with spinach & spices in a masala style

£11.45 **METHI GOSHT**
This aromatic lamb dish is a delicacy, fenugreek leaves gives this curry a lovely warming flavour with the spices that will warm you on a cold night

£11.45 **LAMB KOLHAPURI**
Lamb cooked in spicy Kolhapuri Masala

LAMB SHANK ROGAN JOSH £10.95
Kashmiri style lamb shank braised in Indian spices, onion ginger & garlic. The curry is best enjoyed with naan bread or rice


ALL TIME FAVOURITES


£10.95 **LAMB JALFREZI**
Deliciously spicy with chopped tomatoes & succulent slow cooked lamb with fresh green chillies added with an onion & bell pepper medley


£10.95 **LAMB KADAI**
Kadai lamb is cooked in a red gravy, a dish noted for its spicy taste & addition of bell peppers


£9.95 **LAMB MADRAS**
A rich hot sauce flavoured with aromatic spices & a hint of coconut from the land of Tamil Nadu

RICE

£3.50 **BASMATI RICE** 
Fluffy & fragrant, simmered in salted water

£3.95 **PULAO RICE** 
Basmati rice tempered with whole spices & onion

£3.95 **JEERA RICE** 
Basmati rice tempered with cumin & corriander

£4.45 **MUSHROOM PULAO RICE** 
Pulao rice with sautéed fresh mushrooms

£4.45 **EGG FRIED RICE**
Basmati rice is fried with egg & soy sauce

£4.95 **KAJU MUTAR RICE** 
Basmati rice cooked with aromatic spices, cashew nuts & peas.

NAAN

£12.95 **NAAN** £2.95
Handmade leavened Indian flour bread, cooked in our tandoor

£12.95 **TANDOORI ROTI**  £2.75
Unleavened wheat flour bread, cooked in our tandoor

GARLIC NAAN £3.25
Rolled with finely chopped garlic & finished in our tandoor

£11.95 **CHILLI GARLIC NAAN** £3.45
Rolled with finely chopped garlic & chillies cooked in our tandoor

PESHWARI NAAN £3.95
Stuffed with almond, coconut, cardamom, red cherry & sultans

CHEESE KULCHA £3.95
Leavened flour dough stuffed with mild cheddar cheese

£13.95 **LECCHA PARATHA** £3.25
Layered wheat flour bread

£15.95 **PHUDINA LECCHA PARATHA** £3.75
Layered wheat flour bread with a hint of mint

KHEEMA NAAN £4.45
Naan stuffed with lamb mince

SIDES

- Onion & Green chillies £1.50
- Fries £2.75
- Masala chips £3.25
- Schezwan chips £3.95
- Raita £3.45
- Mixed salad £3.45
- Chutney tray £1.50

DESSERTS

£12.95 **CHOCOLATE SUNDAE** £6.95
This chocolate sundae made with a rich, decadent homemade chocolate sauce

BERRY SUNDAE £6.95
Vanilla Ice cream sundae, topped with fresh berries and fruit coulis

£3.50 **KULFI** £4.95
Indian Ice cream flavoured with pistachio or cardamom

£3.95 **CHOCOLATE BROWNIE** £6.95
Traditional Chocolate brownie served warm with Vanilla Ice cream

£3.95 **BEETROOT HALWA WITH JALEBI** £5.95
A twist on a traditional Indian beetroot pudding, garnished with jalebi

£4.45 **PINEAPPLE HALWA WITH ICECREAM** £5.95
A delightful pineapple pudding served with ice cream

£4.45 **ZIYA PLATTER** £7.95
Pineapple halwa, gulab jamun, beetroot halwa & jalebi

BEERS (Draught)

COBRA	Pint	£5.50	Half	£3.25
IPA MALABAR	Pint	£5.95	Half	£3.45

BEERS (BOTTLES)

ASAHI	£4.95
ASPALLS CIDER	£4.95
TIGER	£4.95

MOCKTAILS - £5.55

PUNJAB PANGO
An exotic blend of mango and passion fruit

DELHI BERRY
Muddled berries, shaken with lychee, apple & cardamom

INDIAN SUMMER
Orange & pineapple juice with rooh afza syrup

JAIPUR JUICE
Watermelon, cranberry & guava juice

VIRGIN MOJITO
Apple, raspberry, mango & ginger

ZIYA COLADA
Pineapple juice & coconut syrup with cream served over ice

LASSI £4.45 | JUG £9.50

Lime, salt & coriander

Mango & pineapple

Mint & cardamom

Strawberry

Raspberry

Passion fruit

Mango

SOFT DRINKS

Coca cola	£3.25
Diet coke	£3.25
Coke zero	£3.25
Lemonade	£3.25
Ginger beer	£3.25
Lemon & elderflower	£3.50
Raspberry lemonade	£3.50

JUICE - £3.25
Orange
Pineapple
Apple
Cranberry
Lychee
Mango

STILL/SPARKLING WATER	
Large	£4.15
Small	£2.45

COCKTAILS - All £8.95

KERALA KOLADA
A twist on a popular classic with coconut rum, mango & cream

KASHMIR SUNSET
Vodka, passionfruit, pineapple, fresh orange juice, lime & rooh afza syrup

LYCHEE MARTNIN
Vodka with lychee, lime & cranberry juice

BOMBAY SPRING
Bombay Sapphire, mint, lemon & sugar topped with cloudy apple juice

BOLLYWOOD SMASH
A mash of Vodka, apple, raspberries, lime & guava

SASSI LASS
Alcoholic lassi with natural yoghurt, raspberry & peach liqueurs

BENGAL BUBBLY
A fizzy, fruity mix of passion fruit & sparkling wine

ESPRESSO MARTINI
Vodka, kahlua & shot of our finest fresh espresso sugar syrup

FROZEN STRAWBERRY DAQUERI
Fresh strawberries, lime juice, white rum Bacardi in crushed ice

PINK CITY/PINK BLOSSOM
Vodka, lychee juice, raspberry puree

BOLLYWOOD STARS
White rum, pineapple juice, orange juice, passion fruit syrup & dark rum float

TROPICAL MARTINI
Mango puree, pineapple juice, passion fruit puree, passion fruit syrup & lime juice.

GIN COCKTAILS - £8.95

NEAR TO PERFECTION
Gin, grapefruit, lemon thyme, Franklin and sons tonic water

APPLE PIE
Special edition gin, Franklin & Sons cloudy apple, Yorkshire rhubarb & cinnamon

RESPECT YOUR ELDERS
Raspberry & elderflower gin, Franklin and Sons Sicilian lemon, elderflower & Juniper tonic

WHEN LIFE GIVES YOU LEMONS...
Gin, Lemon, lemon thyme, Franklin and sons Sicilian tonic water

JUST THE TONIC
Gin, grapefruit juice, cracked black pepper, Franklin & Sons tonic water

DIDSBURY GARDEN PARTY
Gin, cucumber, mint, lemon, Franklin and Sons Sicilian lemon, elderflower & juniper tonic

WORTH THE PUNNET
Raspberry gin, basil, strawberry, Franklin and Sons wild strawberry, Scottish raspberry & cracked black pepper tonic.

TROUBLE IN PARADISE
Gin, pineapple, papaya cubes, coconut, line, Franklin and Sons tonic water.

BLACK & BLUE
Gin, blackberries, lemons, Franklin & Sons tonic water

WHITE WINE
PINOT GRIGIO ITALY
This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits & just a hint of vanilla on the palate.

SAUVIGNON BLANC NEW ZEALAND
Outhful and approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavours

RED WINE

MALBEC ARGENTINA
Surprisingly nice as not usually a fine of the in your face nature of Malbec. This one here is subtle and charming. Rich aromas of dark fruit, black pepper, bay leaf and raisin.

SHIRAZ AUSTRALIA
Sensational, smooth and strong characters. Ripe blackberry & black cherry flavours with vanilla cream & peppery spice

ROSE WINE

PINOT GRIGIO BLUSH ITALY

SPARKLING WINE

PROSECCO CUVÉE 1821 ZONIN ITALY
Very well balanced and appealing, with the extremely delicate almond note that is typical of prosecco

CHAMPAGNE

BOLLINGER BRUT SPECIAL FRANCE
This wine shows The base wines for this Special Cuvée Brut from the Champagne House of Bollinger originate from top-quality vineyards in the Champagne region

175ml	250ml	Bottle
£4.95	£6.45	£20.95

SPIRITS

WHISKEY (25ml)	
Jameson	£3.25
Southern Comfort	£3.25
Black Label	£4.75
Jack Daniels	£395
Chivas Regal	£4.75
Glenmorangie	£5.25
Maker's Mark	£3.35

BRANDY (25ml)	
Martell VS	£3.25
Hennessy	£3.95
Disaronno	£3.25

LIQUEUR (25ml)	
Archers	£2.75
Baileys	£3.45
Kahlua	£3.45
Rosso	£3.45
Bianco	£3.45
Cointreau	£3.45
Pimms	£2.95

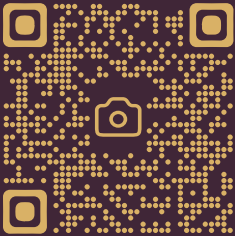
VODKA (25ml)	
Grey Goose	£5.95
Smirnoff	£4.25

RUM (25ml)	
Bacardi	£3.25
Captain Morgan	£4.75
Captain Morgan (Spiced)	£4.75

GIN (25ml)	
Gin	£3.50
Raspberry Gin	£4.00

SHOTS (25ml)	
Tequila	£2.95
Jager	£3.45

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ZIYA RESTAURANT



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CORPORATE & FESTIVALS

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