



FINE INDIAN DINING

Dine In Menu

Welcome to

THE CONCEPT

Fine Indian cuisine with unique attention to detail, to make your gastronomic experience one to remember.

Let us indulge you in a world of exotic spices and flavours that will tantalise your tastebuds. Experience the true taste of Indian cuisine with an exclusive stroke of perfection applied by our award winning chef in Zengz unique signature dishes.

THE PLACE

Zengz Fine Indian Dining.

We look forward to serving you delicious food that will meet the highest standards that the staff and management at Zengz Fine Indian Dining strive to deliver.

Our chef's will be happy to create any dish that is not included in our menu, so be creative and let us serve you a meal customised to your preferences.

Please Note: All our food is freshly cooked and may contain traces of nuts, gluten and dairy products. Please ask for further details.

www.zengz.co.uk | info@zengz.co.uk

Starters

CHICKEN OR LAMB TIKKA	£2.95
Succulent pieces of chicken or lamb marinated in herbs and spices then roasted in the tandoor on skewers.	
TANDOORI CHICKEN	£2.95
Chicken marinated in herbs and spices then roasted in the tandoor (on the bone).	
MUMBAI SHEEK KABAB	£3.25
Minced lamb flavoured with nutmeg, fresh mint, brown onion and ginger then cooked in the tandoor, served with a fried puffy bread.	
MACHLI BIRAN	£3.95
Pan fried Indian boneless white fish, very lightly spiced with a touch of haldi, onions, peppers and fresh coriander.	
SPICY POTATO AND GARLIC MUSHROOMS	£3.95
Spiced mashed potatoes cooked in bread crumbs, served on a bed of Garlic fried mushrooms.	
ONION BHAJI	£2.50
Finely chopped onions and special herbs fried with lentils	
MUMBAI CHICKEN WRAP	£3.25
Succulent Pieces of Chicken strips marinated in chef's special herbs and spices cooked in the tandoor, wrapped with fried puffy bread.	
PANEER SHASHLIK	£2.95
Paneer cooked in the tandoor with bell pepper tomatoes and red onions.	
PATHIA PURI	£3.25
Chicken, lamb or prawn tossed in a sweet and sour tangy sauce, served on a fried puffy bread.	
SAMOSAS	£2.50
Triangular shaped pastry stuffed with mildly spiced vegetables or minced lamb.	
CHAT ON PURI	£3.25
Chicken or potato cooked with special chat masala, finely chopped cucumber and fresh ground spices, served with a fried puffy bread.	
ACHARI CHICKEN OR LAMB	£3.25
Marinated chicken or lamb, seasoned mildly, roasted in the tandoor and served on a bed of tangy tamarind sauce.	
JHINGA BUTTERFLY	£4.20
King sized prawn seasoned, dipped in egg and breadcrumbs then shallow fried.	
MIRCHI MIRCHI	£3.25
Long pepper roasted in the tandoor, filled with mildly spiced chicken, lamb or vegetable.	
MUMBAI CHOPS	£3.95
Spring lamb chops marinated with garlic, ginger, lime juice, ground coriander, mustard and a hint of chilli and dipped in yoghurt, roasted in the tandoor.	
MACHLI BAHAR	£3.95
Salmon fillet lightly spiced and grilled, served on a bed of masala sauce.	
SPECIAL PLATTER	£6.95
chicken tikka, lamb tikka, sheekh kabab and onion bhaji (for 2 to share).	
VEGETABLE PLATTER	£5.50
vegetable somosa, onion bhaji and vegetable pokora (for 2 to share).	

zengz Signature Starters

CHESNEY HAMOOK	£4.50
Mussels tossed in fresh spring onions, garlic and slightly spiced with tomatoes and coriander.	
JAIPUR TIKKA	£3.50
Slices of chicken strips marinated with salt, pepper, garlic and lime juice, a fiery hot preparation from Rajasthan with added flavours of red chilli.	
MACHLI CAKE	£3.95
Flaked pieces of fish combined with mashed potatoes, spring onions and various spices and herbs, coated in breadcrumbs and shallow fried.	
GARLIC JHINGA NISHA	£4.50
King sized prawns tossed with chunky fresh mushrooms, onions, very lightly spiced with fresh herbs and spices, then fried with garlic.	
MACHLI PALAK	£3.95
Fillet of seabass lightly spiced and pan fried, served on a bed of seasoned spinach.	
CHICKEN LIBAAS	£3.50
Inner fillet of chicken breast dipped in batter, lightly spiced with cumin, turmeric, fresh garlic, ginger, coriander and chillies – deep fried until golden brown and crispy.	
CRAB CAKE	£3.95
Crab meat lightly spiced with garlic, spring onion and fennel seeds, mixed with mashed rice and then coated in breadcrumbs and deep fried.	
PAPRI PRAWN	£3.95
Fresh water prawns and mushrooms seasoned with salt, pepper and lime juice, then simmered in a buttered cream sauce and garnished with fried garlic and mint.	

Signature Dishes

GREEN HERB MURGH £6.95
Tender chicken tikka cooked in a spicy sauce, consisting of green peppers, tomatoes, fresh coriander leaves, garnished with spring onions and sprinkle of ginger.

JHINGA BIJLEE £8.95
King prawns cooked in a thick spicy sauce to a fairly hot strength, using fresh garlic, ginger, a touch of scotch bonnet, coriander and various other ground spices.

MACHLI POLACK ALOO £7.95
Fillet of monk fish, cooked with spinach and potatoes, garnished with herbs and spices.

MURGH DAWA £6.95
Whole piece of chicken breast marinated with fresh herbs and spices cooked in the tandoor, simmered with chunky mushrooms, potatoes, black pepper and coriander in a silky creamy sauce.

MACHLI BENGAL £8.95
Bangladeshi white fish marinated in chef's special rich sauce sautéed with bell chilli, lemongrass and cooked in a pan of simmered delicately spiced sauce.

MACHLI AAM TOK £11.95
Whole sea bass, steam cooked in a sauce made with raw mango, sun dried tomatoes, olive oil, garlic and very lightly spiced.

BADAMI SALMON £8.95
Salmon Fillet marinated in chef's special peanut butter sauce, honey and almonds cooked in a rich mild creamy sauce.

SAG TIKKA SPECIAL £7.95
(Chefs award winning dish) - Finely chopped marinated chicken and fresh spinach, cooked with special herbs and spices, green chillies, tomatoes, onions with a touch of garlic, mouth watering tantalising dish.

TANDOORI MURGI MASALA £7.95
Succulent boneless ¼ tandoori chicken cooked with a perfect balance of fresh herbs and spices and then mixed with minced meat and a boiled egg in a smooth chef's own masala sauce to give a medium taste.

MURGH MASKA £7.95
Succulent boneless spring chicken cooked with diced minced lamb with fresh garden green peas in a semi dry bhuna sauce mediumly spiced, garnished with coriander.

DHABA DE GOSTH £6.95
Lamb marinated with mustard oil, ginger, garlic, yoghurt, cumin seeds and chillies, slowly simmered in a bonemarrow stock.

JHINGA BADAMI £8.95
King prawns marinated in chef's special peanut sauce, fruit cocktail, honey and almonds, cooked in a mild creamy sauce.

ALPHONSO £6.95
Chicken or lamb cooked with fresh cream, mango puree, bay leaves and lemon juice in a thick sauce of onions, tomatoes and mild spices, to give a sweet and creamy taste.

BENGAL NAGA £6.95
Barbecued chicken or lamb cooked in a dry thick sauce, with plentiful spices and herbs, special naga chilli, peppers, tomatoes to give a hot and fragrant taste of chilli, garnished with bullet chillies.

KUDDU GOST £7.95
Chunks of lamb marinated with mustard seed oil, garlic, ginger, fennel seeds, cumin seeds, lemongrass and chillies, and slowly simmered with chunks of kuddu (pumpkin) in a bone marrow stock and garnished with coriander

KASTURI HAMMOOK £7.95
Mussels cooked with a perfect balance of fresh herbs and spices, simmered in a creamy sauce with toasted sesame seeds, black peppercorn and coriander.

ZENGH SPECIAL LOBSTER £16.95
Lobster tail marinated with fresh herbs and spices, infused in a rich sauce, cooked with potatoes, with a touch of scotch bonnet, garnished with coriander.



Tandoori Specialities (CHARCOAL GRILLED)

TANDOORI JHINGA King sized prawns marinated in herbs and spices, then grilled in the tandoor on skewers.	£8.95
CHICKEN OR LAMB TIKKA Diced pieces of spring chicken or lamb, marinated and mildly spiced then grilled in the tandoor on skewers.	£6.95
TANDOORI CHICKEN Tender half chicken, marinated in yoghurt, with fresh herbs and spices, roasted in the tandoor on skewers (on the bone).	£6.95
SHASHLIK Chicken or lamb tikka, marinated with mild herbs and spices, grilled in the tandoor with tomatoes, onions and fresh peppers.	£6.95
TANDOORI GARLIC DUCK Succulent pieces of duck, marinated in delicate herbs and spices, grilled in the tandoor, then fried with onions, green peppers and spring onion.	£7.95
ZENGZ PLATTER Tandoori chicken, chicken tikka, lamb tikka and sheekh kabab, served with nan.	£8.95
MACHLI TIKKA Fillets of marinated Indian boneless white fish with herbs and spices, grilled in the tandoor with onions, tomatoes and peppers.	£6.95
SALMON BAHAR Salmon steak marinated in turmeric, herbs, spices and lemon juice then pan fried.	£7.95
CHICKEN OR LAMB STIR FRY Strips of barbecued chicken or lamb stir-fried with fresh spices, onions, pepper and mushrooms.	£6.95

Biryani Dishes

These dishes are prepared with the finest basmati saffron rice, garnished with tomatoes, onions, light spices and herbs, served with a separate vegetable curry sauce to the strength you desire

CHICKEN, LAMB OR PRAWN	£6.95
KING PRAWN	£8.95
CHICKEN OR LAMB TIKKA	£7.95
MIXED VEGETABLES	£5.95
ZENGZ SPECIAL BIRYANI Chicken, meat & king prawn	£8.95

Traditional Special Dishes

CHICKEN OR LAMB TIKKA £6.95
TANDOORI KING PRAWN £8.95

KORAI

Medium to hot strength dish cooked with plentiful onions, peppers, tomatoes and coriander.

MASALA

Spicy, smooth and creamy masala sauce, with aromatic herbs and spices, garnished with almonds.

PASANDA

A creamy mild dish, with fresh cream, yoghurt and almonds.

MAKHANI

Tandoori masala sauce, with tangy tomatoes and honey, a creamy mild dish.

AADA MUKTAJ

Cooked with fresh ginger in special medium spicy sauce.

TAWA SPECIALS

Tawa dishes are cooked with onions, peppers, strongly spiced and herbed, served in a sizzling pan.

PODINA SPECIAL

Cooked with various fresh mixed spices, sweet medium strength dish with a touch of mint to give a subtle minty flavour.

CHICKEN TIKKA CHEASNI

Tender pieces of chicken marinated with chef's combination of spices and curry leaves, cooked with yogurt and mango puree chutney to give a very mild taste and garnished with almonds.

CHICKEN JIPURI

Spring chicken pieces marinated in chef's special spices and grilled in the tandoor then pan cooked with mushrooms, onions and fried capsicums and cooked on slow heat with chef's freshly prepared jipuri masala thick sauce.

SOUTH INDIAN GARLIC CHILLI CHICKEN

Tender chicken tikka culled from breast pieces, sautéed and simmered in chef's special roasted garlic bhuna chilli sauce and garnished with coriander. Mouth-watering tantalising dish.

Traditional Dishes

CHICKEN, LAMB OR PRAWN £6.85
KING PRAWN £8.95
CHICKEN OR LAMB TIKKA £6.95
VEGETABLES £5.50

KORMA

Very mildly spiced, cooked with coconut in a rich creamy sauce.

BHUNA

A semi dry dish prepared with chopped onions, ginger, garlic, green peppers, slightly spiced.

JALFREZI

Cooked with chopped onions, capsicum, green chilli slightly hot.

ROGON

Medium spiced with exotic fresh herbs, fried onions and tomato to create a unique flavour.

DANSAK

Slightly hot dish cooked with lentils to give a sweet & sour taste with pineapple in a creamy sauce.

MADRAS

Special selection of herbs and spices, creating a fairly hot taste.

BALTI

A classic dish made with medium spices, chopped onions, garlic, whole cumin, tomatoes and fresh coriander.

VINDALOO

Cooked in a very very spicy sauce with potato, extremely hot.

PATHIA

Sweet and sour tasty dish prepared with garlic, onion and capsicum, a little hot.

DOPIAZA

Medium strength dish garnished with diced onions and capsicums, cooked with a mixture of spices and fresh herbs to create a unique taste.

SAGWALA

Freshly chopped spinach and onions, lightly spiced with added herbs & spices.

ADD ANY VEGETABLES TO ANY DISH FOR AN EXTRA 50P EACH

Vegetarian Dishes

	SIDE	MAIN
ALOO GOBI Cauliflower and potatoes cooked with medium spices.	£2.95	£5.50
BOMBAY ALOO Lightly spiced baked potatoes.	£2.95	£5.50
MUSHROOM BHAJI Mushrooms lightly spiced with onions and tomatoes.	£2.95	£5.50
BHINDI BHAJI Fresh tender okra cooked with onions, herbs and spices.	£2.95	£5.50
GOBI BHAJI Cauliflower cooked with onion, herbs and spices.	£2.95	£5.50
BRINJAL BHAJI Aubergines cooked with onions herbs and spices.	£2.95	£5.50
TARKA DALL Spiced lentils cooked with garlic.	£2.95	£5.50
SAG BHAJI Fresh spinach cooked with garlic, onions and light herbs.	£2.95	£5.50
SAG ALOO Fresh spinach and potatoes cooked with garlic, onions and light herbs.	£2.95	£5.50
SAG PANEER Fresh spinach and Indian cheese cooked with garlic, onions and light herbs.	£2.95	£5.50
SHOBZI BHAJI Mixed vegetables cooked with onions herbs and spices.	£2.95	£5.50
SHOBZI CHILLIES Mixed vegetables cooked with fresh chillies, onions, herbs and spices.	£2.95	£5.50
CHANA MASALA Lightly spiced chick peas cooked with onions and tomatoes.	£2.95	£5.50
ALOO CHANA	£2.95	£5.50
RAITA		£1.75

Rice & Bread

STEAMED RICE Plain, boiled basmati rice.	£1.95
PILAU RICE Baked basmati rice.	£2.75
FRIED RICE Rice fried with onions.	£2.75
EGG FRIED RICE Rice fried with egg and onions.	£2.75
MUSHROOM PILAU RICE Basmati rice fried with mushrooms and onions.	£2.75
ZENGZ SPECIAL RICE Basmati rice fried with vegetables, onions, tomatoes and cucumber.	£3.25
COCONUT RICE Basmati rice fried with coconut.	£2.75
LEMON RICE Basmati rice fried with lemon.	£2.75
NAN BREAD Plain Indian bread.	£1.95
KEEMA NAN Stuffed with minced lamb.	£2.75
GARLIC NAN Stuffed with garlic.	£2.75
PESHWARI NAN Stuffed with almonds and sultanas.	£2.75
CHEESE NAN Stuffed with cheese.	£2.75
GARLIC & CORIANDER NAN Stuffed with garlic and coriander.	£2.75
CHILLI NAN Stuffed with fresh green chillies.	£2.75
CHAPATI Thin baked bread.	£1.25
TANDOORI ROTI Thick bread baked in the tandoor.	£1.50
PARATHA Thick bread slightly fried in butter.	£1.75
PAPADOM Plain or spiced.	£0.50
CHUTNEY & PICKLES	£0.50

Special BANQUET NIGHT

EVERY TUESDAY NIGHT

ZENGZ FINE INDIAN DINING INVITES YOU TO OUR
SPECIAL BANQUET NIGHT ENJOY GREAT SAVINGS AS YOU

SELECT

ANY STARTER

MAIN COURSE

RICE OR NAN BREAD

FROM OUR *A La Carte Menu*

ALL FOR AN INCLUSIVE PRICE OF **£9.95** PER PERSON

(Please note that lobster and sea bass are excluded from this offer.
An extra £3.00 will be applied for other seafood specialities)

Only valid for advanced table bookings. Early booking is advisable
to avoid disappointment. This offer is not available for takeaways
or in conjunction with any other offer or promotions.

fancy a drink?

Soft drinks and beverages are served at the restaurant, however you
are welcome to bring your own alcoholic drinks.

We would like your dining experience at Zengh to be perfect, therefore
we are pleased to recommend Liquor Drinks Cellar.

Liquor Drinks Cellar in conjunction with Zengh is happy to provide
alcoholic drinks to accompany your meal directly to your table. Liquor
Drinks Cellar provides an extensive range of beers, wines and spirits to
enjoy during your experience at Zengh Fine Indian Dining.

Please visit the store, or request a menu from a Zengh staff member who
will be happy to order and serve your beverage.

LIQUOR DRINKS CELLAR
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