

EXPRESS LUNCH

£12 FOR 2 COURSE MEAL £15 FOR 3 COURSE MEAL

STARTERS

Please select any one starter

Peas and potato tikki with sprouted beans

Peas and potato Patti with spices and fresh herbs drizzled with yoghurt, tamarind and sprouted beans, garnished with assorted baby cress leaves.

🍽️ Samosa with chana masala and cottage cheese

Samosa with peas and potatoes (Punjabi Samosa) served with cheese and chick peas curry.

Bhajlela Calamari

Calamari marinated with spices and herbs, steamed and then pan seared in green masala, served with potatoes, roasted tomatoes and onions.

🍽️ Green Peppercorn Malai Tikka

(Served as main course, please ask the waiter)

Succulent pieces of free range chicken breast, marinated with fresh green peppercorns, cheese, Cooked in a clay oven.

🍽️ Shami Kebab

An Awadhi speciality made from lean minced meat, lentils and fresh coriander, mint and spices flatten on palm; pan seared and served with tomato and onion relish.

MAINS

Please select any one main course served with vegetable of the day and Naan or Rice

🍽️ Kadai Artichoke & Paneer

Succulent pieces of Indian cottage cheese, artichoke hearts stirred fried with bell peppers, onion, tomatoes, green chillies and simmered in light tomato gravy finished with fresh herbs in zing style.

🍽️ Malabar Fish Curry

Seasonal fish tempered with mustard seeds, whole crushed spices, chopped onions, ginger, garlic, curry leaves, tomatoes and finished with tamarind and coconut milk.

🍽️ Chicken Miravna

A classic free-range chicken dish from the earliest settled community of Mumbai (the pathare prabhu) with natural green fresh herbs and spices

Lamb Roganjosh

Lamb cooked in a traditional Awadh way with a unique flavour of 'Rogan' (tinged, flavoured and spiced oil) and 'Josh' a strong punch of knuckle juice and marrow.

DESSERTS

Please select any one dessert

Tropical lime sorbet with zest

A mouth watering tropical lime sorbet served with mango coulis.

Dairy vanilla with pods

Thick, creamy vanilla ice cream spotted with ground, aromatic vanilla pods served with mango coulis.

Time is a challenge for all of us, especially when you're out for lunch or on the move. Indian zing promise you swift lunch if you don't receive your starter in 15 minutes after your order and your consecutive courses afterward, we will pay the cost of your entire meal.

Errors and Omission Exempted * Service charge at our guest's discretion. But an optional 12.5 % is added to your bill. * All major credit card & debit card accepted * All prices are VAT inclusive in Pound Sterling.

Allergies: We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment, which includes these ingredients. We will do our best to isolate these ingredients please tell the waiter of your special needs. We will do our best to ensure that our food is free from GM (genetically modified ingredients) and MSG.

🍽️ Spicy

🍽️ Very Spicy