Side Dishes of Various Vegetables

Mixed Vegetable Bhajee	£4.95
Mushroom Bhajee	£5.25
Aloo Methi (fenugreek potato)	£4.95
Potato & Cauliflower Bhajee	£4.95
Bombay Potato	£4.95
Bhindi Bhajee (okra)	£4.95
Saag Panir (spinach with cheese)	£5.25
Tarka Dhal (lentils)	£4.95
Cauliflower Bhajee	£4.95
Chana Bhajee (chick peas)	£4.95
Saag Aloo (spinach and potato)	£4.95
Saag Bhajee	£4.95
Mattar Paneer	£5.95

Extras

Green Salad	£2.10
Cucumber Raitha (natural yoghurt)	£1.25
Chips	£2.10

Balti (Moderate)
Cooked with onions, tomatoes, capsicum, fresh herbs and spices in a thick moderate spicy balti sauce.

Palok
Moderate dish consisting of Spinach.

Nagarji (Hot) ***NEW DISH***
Cooked in herbs and spices, with green chillies and naga chilli to give a hot and spicy taste.

Jalfrezi
Cooked in madras strength sauce, garnished with onions, green peppers and green chillies.

Korahi (Moderate)
Cooked with green peppers, chunks of onions & tomatoes.

Roshuni Bhuna Dishes
Moderate strength dish cooked with fresh garlic and selected spices.

Kashmiri
Cooked with coconut and banana, mild.

Kurma
Sweet, very mild cooked with coconut & fresh cream.

Rogan
Hot, cooked with tomatoes & onions.

Dansak
Hot, Sweet & Sour cooked with Lentils.

Dupiaza
Moderate curry, garnished with onions and capsicum.

Bhuna
Cooked in a well spiced moderate strength sauce.

Pathia
Moderately hot, sweet and sour curry.

Ceylon
Fairly hot cooked with coconut & citric juice.

Madras (Hot)

Vindaloo (Very Hot)

PRICE GUIDE

Chicken	£8.25
Meat	£9.65
Prawn (May contain traces of shell)	£10.25
King Prawn	£13.25
Tandoori King Prawn	£15.95
Tandoori Chicken	£8.45
Chicken Tikka	£8.45
Lamb Tikka	£10.15
Vegetable	£7.50
Paneer	£13.15

ADDITIONAL INGREDIENTS

Spinach	£1.00
Mushroom	£1.00
Chick Peas	£1.00

HOW TO ORDER YOUR TAKE AWAY MEAL
Select your chosen meal from the menu and then give us a call with your order on **0151 648 4471**.
Take away orders are very much in demand during Friday and Saturday we would be very obliged if you could order your meals an hour in advance. Upon taking your telephone order we will give you an estimated time on how long your meal will take to be prepared for collection.
As all our dishes are freshly prepared, we recommend you allow extra time for your order to be ready during busy periods.

You can also view our menu at **zeeratandoori.co.uk**

RESERVATIONS, SEATING & TIMING POLICIES
Zeera Tandoori is a reservation driven restaurant. We do welcome walk in guests and will accommodate them as much as possible. We are sorry that we cannot guarantee specific tables.

We will be doing catering at venues of your choice. Please allow us 2 - 3 weeks to plan for your event.

We politely mention that during our busy times your table is available to you depending on party size for a maximum of, 2-3 Diners 1 hour and 30 minutes, 4-5 Diners 2 hours, 6-8 diners 2 hours 30 minutes and 9+ diners 3 hours. This is at the management's discretion and done on a case by case basis.

Given the limited seating capacity of the restaurant your table will only be held for up to 15 minutes after the agreed reservation time, if no contact is made within this time frame your reservation will become void. We urge you to contact us so we can make our best effort to accommodate you and your guests. If you are unable to honour your reservation, please inform us.

We are often booked to capacity, therefore we ask that if you have made a booking with us and wish to make any changes to guest number/time of arrival, you let us know with as much notice as possible. For group bookings of 6 or more, we ask that if you wish to cancel your reservation, you do so with 48 hours' notice.

GIFT VOUCHERS ARE AVAILABLE ON REQUEST

DEPOSITS
A **NON REFUNDABLE** cash deposit of £10 per person will be required off you upon making a table reservation of large parties. This deposit will be deducted off your bill total when dining with us.

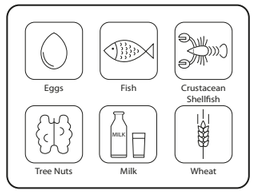
ALLERGY INFORMATION
Should you suffer from any allergies or intolerances please let your waiting staff know before ordering. Your waiter/waitress will assist you in choosing your meal with your allergy/intolerance in mind. We have also placed symbols against all dishes that use allergens as ingredients, please refer to the chart below.

We will endeavour to do all we can to accommodate your allergy/intolerance, however Zeera Tandoori operates out of a small kitchen and therefore cannot guarantee that cross-contamination of ingredients will not take place. In preparation, and in cooking, the same equipment/surfaces may be used for various ingredients (within the parameters of health & safety guidelines).

Please note all Tikka & Tandoori products are marinated in yoghurt and mustard.

Please find below a list of official allergens commonly used as ingredients (raw or pre-packaged) in our recipes:

- Eggs and products thereof
- Fish and products thereof
- Crustacean and products thereof
- Nuts and products thereof
- Milk and products thereof
- Gluten wheat products thereof



MSG: Mono Sodium Glutamate is not used in any of our dishes.
All flavourings are produced by natural fresh ingredients, we only use premium grade meat and poultry for our dishes.

If you have a favourite dish which does not appear on our menu, the management would be pleased to prepare it for you given the time and subject to availability. If you are pleased tell others, if not, tell us.

Zeera
Tandoori Restaurant

Opening Hours
Mon - Sun: 5.30pm - 10.30pm
Closed Christmas Day

Tel: 0151 648 4471
11 Thingwall Road, Irby, Wirral CH61 3UA
www.zeeratandoori.co.uk
Zeera Restaurant-Irby
@zeera.irby

15% Discount on Take Away Meals
Over £12.50

PAPADUM & CHUTNEY

Papadum	£0.65
Spice Papadum	£0.75
Bombay Mix ***NEW DISH***	£2.50
Onion/Mango/Tama/Yoghurt Dressing (each)	£0.85

STARTERS

(Served with salad)

Onion Bhajee	£3.15
Sheek Kebab	£3.65
Shamee Kebab	£3.75
Mixed Kebab (Onion Bhajee, Meat Samosa, Sheek Kebab)	£4.25
Tandoori Chicken	£4.00
Chicken Tikka	£4.00
Lamb Tikka	£4.00
Tandoori Wings (Naga or Mild) ***NEW DISH***	£4.00
Chicken Tikka Chat on Puree	£4.15
Lamb Tikka Chat on Puree	£4.50
Chicken Chat on Puree	£3.75
Meat Chat on Puree	£4.00
King Prawn Chat on Puree	£4.95
Prawn Chat on Puree	£4.15
Meat Samosa or Vegetable Samosa	£3.50
Chana Chat on Puree (Chick peas)	£3.50
Mushroom Chat on Puree	£3.50
Chille Chicken ***NEW DISH***	£4.25
Paneer Shashlik ***NEW DISH***	£6.95
Stuffed Pepper (Roasted Capsicum, filled with chicken/lamb or vegetable fillings)	£4.95
Fish Pakora ***NEW DISH***	£4.95
Zeera Special Mix Kebab (Chicken Tikka, Lamb Tikka, Sheek Kebab)	£4.50
Lamb Chops (Lamb chops marinated in a selection of spices and grilled in the tandoori)	£5.50
Chicken Tikka Pakora (Lightly spiced BBQ chicken, coated with batter & shallow fried)	£3.95

TANDOORI

(Marinated in mustard and yoghurt, with delicate herbs and spices barbecued in a clay oven and served with salad, curry sauce) any other sauce £1.00.

Tandoori Chicken (half)	£8.95
Chicken Tikka	£8.25
Lamb Tikka	£9.95
Malaya Tikka ***NEW DISH***	£9.95
Tandoori Mixed	£11.95
Tandoori King Prawn	£15.95
Chicken Shashlic (Chicken cooked on a skewer with capsicum, tomatoes and onion)	£9.45
Lamb Shashlic (Lamb cooked on a skewer with capsicum, tomatoes and onion)	£11.45
Tandoori Lamb Chops (Served with Chapatti and Chips)	£15.95

SEAFOOD SPECIALS

Monk Fish Bhuna (moderately hot) £16.95
Best tail fillet of monk fish, skin free and boneless cut into small chunks rubbed with delicate herbs and spices and pan fried in extra virgin olive oil. Cooked in a traditional bangladeshi style bhuna sauce. Using finely chopped garlic crushed ginger, onions, pepper, green chillies and mustard seed amongst a host of other spices to make this a unique fish curry.

Seafood Bhuna (moderate) £16.95
An infusion of scallops & king prawns cooked with onions, garlic, ginger & the chefs special sea food bhuna sauce. (May contain traces of shell)

Zinger Prawn (moderately hot) ***NEW DISH*** £16.95
This dish originates from Goa, showing the Portugese influence. On the shell tiger prawns browned with garlic and onions in a hot sauce. Topped with fried chillies.

ZEERA SPECIALS

Molobba (mild)
This dish originates from Bangladesh, cooked in a thick creamy sauce with exotic Indian mango to give you the sweet mouth watering tropical taste.

Murug Malai (mild)
Exotic, mild dish cooked with grated coconut, fruits & coconut milk. Sweet rich and mouth watering cooked with breast of chicken. (Chicken Tikka)

Kushboo Murug (moderate)
Succulent pieces of breast chicken cooked in the most authentic style, a Bangladeshi dish full of flavours. (Chicken Only).

Nawabi Khana (moderate)
The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being grained, this leads a deep rich brown colour to this mouth watering dish.

Chicken Munchori (moderately hot)
Richly flavoured chicken dish with flaked red chilli, ground black pepper, tomatoes, onions, green pepper and touch of cream that are fused with a selection of freshly ground spices. (Chicken Tikka)

Ful Kobi (moderate) ***NEW DISH***
A traditional Bangladeshi fairly hot spiced dish cooked with brocolli or cauliflower, flavoured with mustard, hint of vinegar, fresh ginger and garlic. (Lamb only)

Murug Aur Donia (moderate)
A popular dish from the south coast of bangladesh. Succulent pieces of chicken fillet grilled in the tandoor (clay oven) then recooked in a tantilising garlic & corriander sauce. (Chicken Tikka)

Ada Lebu (moderate)
Cooked with lemon grass, spring onion, strips of ginger and lemon to create a citrus flavour.

Roshuni Chilli Mussala (very hot)
Cooked in a hot sauce with fresh garlic, green chillies & chilli pickle.

Shabani Jalfrezi (moderately hot)
Cooked in the traditional Bhoona style with tomato puree, fresh garlic, cumin seeds, mustard and garnished with coriander.

Khala Dhall (moderate) ***NEW DISH***
This lentil dish is full of mouth watering flavours. Made with butter to give you a silky smooth texture. The dish consists of black lentil (urad) butter and cream.

Tok Special (hot)
Cooked in the traditional Bangladeshi style with fresh tangy tomatoes to create a sweet and sour taste.

Chef Mix Special (moderate) ***NEW DISH***
A blend of aromatic spices hand picked by the chef to create this unique and succulent meaty dish.

PRICE GUIDE

Chicken Tikka	£11.95
Lamb Tikka	£13.95
King Prawn	£15.95
Vegetable	£9.95

Duck Jhalpiazi (moderate) £13.95
Breast of duckling cooked in aromatic spices, with onions, ginger and garlic.

Keema Piyazi (moderate) £12.95
Minced lamb cooked in authentic indian spices, with chunks of fried "Piyazi" (onion balls). A fairly dry dish.

BIRIANY

(Basmati rice stir fried with various spices, condiments & herbs, served with vegetable curry)

Chicken Biriany	£11.25
Meat Biriany	£12.95
Prawn Biriany (May contain traces of shell)	£12.95
Tandoori Chicken Biriany	£11.95
Chicken Tikka Biriany	£11.95
Lamb Tikka Biriany	£13.95
Mixed Biriany (chicken, meat and prawns)	£14.45
King Prawn Biriany	£15.65
Tandoori King Prawn Biriany	£16.15
Vegetable Biriany	£10.15

Butter Chicken
Cooked in a Spiced Tomato and Cream Sauce. Known for its silky smooth texture, very mild.

Pasanda
Cooked in a Special Sauce made with fresh cream, almond, yoghurt and sugar, very mild.

Mussala
Cooked in a Special Sauce made with fresh cream, almond,yoghurt and fresh spices, medium.

Makon
Cooked in a special rich, mild sauce with almonds and sultanas, garnished with a touch of butter.

PRICE GUIDE

Chicken Tikka	£9.65
Lamb Tikka	£11.65
Tandoori Chicken	£9.65
Tandoori King Prawn	£15.50
Vegetable	£7.50
Paneer	£12.95

RICE

Rice (plain)	£2.85
Pilau Rice (basmati)	£2.95
Mushroom Pilau Rice	£3.95
Fried Rice	£3.50
Special Pilau Rice (egg fried)	£3.95
Keema Pilau Rice (mince meat)	£3.95
Vegetable Pilau Rice	£3.95

TANDOORI BREAD

Nan	£2.85
Peshwari Nan (sweet filling)	£3.00
Garlic Nan (garlic filling)	£3.00
Keema Nan (with mince meat filling)	£3.00
Mix Nan (with keema, chili & cheese)	£3.00
Onion Nan	£3.00
Chilli Nan	£3.00
Cheese Nan	£3.00
Chapati	£2.00
Tandoori Roti	£2.55
Puri	£2.00
Paratha	£3.25
Stuffed Paratha (vegetable filling)	£3.85