



STARTERS

PAKORA	- Potato & aubergine fritters fried in seasoned gram flour. (VG)	7
SAMOSAS	- Stuffed with potatoes, garden peas & served on a bed of chickpeas. (V)(D)(G)	8
PAAPDI CHAAT	- Spiced chickpeas, crushed paapdi, apricot & tamarind Sauce, yoghurt. Finished with pomegranite. (V)(D)(G)	8
LAHORI MACHI	- Cod fillets deep fried in our traditionally seasoned gram flour, served with tamarind sauce. (SF)	10
TIL MIL JHEENGA	- Wild king prawns fried in tempura. Served with chilli sauce. (G)(SF)	14
KACHUMBER SALAD	- Red onion cucumber & tomato, tossed with diced apple, lemon juice & black pepper. (VG)	7
MANGO SALAD	- Mango, red onion, cucumber & green pepper julienne sliced . Topped with mango dressing. (VG)	8
DAL SOUP	- Yellow lentil soup cooked with a special blend of Zayna house spices. (V)(D)	9
DAALOO TIKKI	- Spiced lentil and potato patties, pan-seared to golden perfection with Zayna's special blend of aromatic spices. (contains egg)	8

BIRYANIS

CHICKEN BIRYANI	- Cooked with grilled chicken & traditional biryani spices. (D)	21
BIRYANI SHAH JAHANI	- Lamb cubes mixed with basmati rice & traditional biryani spices.	23
JHEENGA BIRYANI	- A delicious blend of juicy prawns & basmati rice. Finished with garlic & coriander. (SF)	24
BIRYANI SADA BAHAR	- Basmati rice cooked with potatoes, carrots, peas and green peppers. (VG)	18

All biryani's are served with raita.(D)

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N) SHELL FISH (SF)

Please inform a member of staff for any allergies or intolerances

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FROM THE PAN

ACHARI MURGH - Chicken breast cooked with yoghurt, black pepper, fenugreek and mixed pickle. (D)	20
CHICKEN KARAHI - Chicken cooked in a wok with garlic, ginger, onions, tomatoes & coriander. (D)	20
BUTTER CHICKEN - Murgh tikka, cooked in a clay oven and finished in a buttery tomato sauce. (D)	22
PALAK GOSHT - A blend of sauteed spinach and diced lamb, cooked with tomatoes and ginger. (D)	25
BAATI GOSHT - Diced lamb, cooked with tomatoes, onions, garlic, ginger & fenugreek leaves. (D)	24
JHEENGA BHAATI - Wild king prawns in a rich tomato based sauce cooked with ground spices. (D) (SF)	28

ZAYNA SPECIALITIES

MURGH TAKA TAK - Grilled chicken thighs, cooked with ginger tomatoes and green chillies. (D)	22
MURGH-E-SHALIMAR - Chicken cooked in a yoghurt, mint, lemon, coriander and ground almond sauce. (D)(N)	21
TAWA KEEMA - Hand ground mince, cooked on a griddle pan with ginger, garlic, onions & tomatoes. (D)	24
HARISSA - Kashmir Valley Delicacy. Tender whole mutton leg, slow-cooked with black cardamom, cinnamon, and cumin. Shredded and blended with a traditional wooden pestle, then finished with onions tempered in ghee and succulent lamb kebabs. (Contains rice flour) (D)	26

GRILL/TANDOOR

	STARTER MAIN	
KEBAB LAJAWAB - Lamb mince mixed with onion, green chillies, coriander and Zayna's kebab masala.	12	23
MURGH TIKKA - Chicken cubes marinated with Zayna's tikka masala, yoghurt, ginger & garlic. (D)	13	21
MALAI BOTI - Chicken cubes marinated with cream, cardamom, white pepper and lemon. (D)	13	21
KASTOORI TIKKA - Cubes of chicken, marinated overnight with mint, coriander, ginger, garlic & lemon. (D)	14	22
TANDOORI MURGH - Slow cooked chicken leg, marinated in Zayna's tandoori spices and lemon juice. (D)	12	22
ACHARI PANEER TIKKA - Paneer cubes, infused in yoghurt, Zayna's achari spices and mixed pickle. (D)	15	25
LAMB CHOPS - Lamb chops marinated in ginger, garlic Zayna's blend of spices and yoghurt. (D)	15	29
TANDOORI SALMON - Salmon cubes, marinated in garlic, lemon juice and crushed red chillies. (SF)	15	29
TANDOORI JHEENGA - Wild king prawns marinated in mint, coriander, lemon juice & red chillies. (SF)(D)	15	29
MIXED GRILL SPECIAL - Lamb chops, chicken tikka and kebabs, served with a choice of dips. (D)		35

All of our grills are marinated for at least 24 hours.

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VEGAN / VEGETARIAN

ALOO GOBI	- Potatoes and cauliflower cooked with onions & ginger. (VG)	14
BAIGAN KA BHARTA	- Aubergine cooked with tomato, chopped pepper, onion & garlic. Topped with fresh coriander. (VG)	14
SHIPKETA	- The Kashmiri dish combines, green peppers, carrots, peas and potatoes. A favourite market dish. (VG)	14
BHINDI KARAHI	- Fresh Okra (ladies fingers) cooked with sliced onions, green chillies and tomatoes. (VG)	19
ALOO PALAK	- Fresh spinach, fenugreek and sauteed potatoes cooked with chillis and tomatoes (VG)	14
PAKORA CURRY	- A popular Punjabi dish. Pakoras, slow-cooked in a yoghurt and gram flour sauce. (D)	22
MUTTER PANEER	- Paneer cheese and garden peas, cooked in a creamy tomato sauce. (D)	22
SHAHI PALAK	- Fresh spinach, cooked with fenugreek, coriander leaves and paneer. (D)	18

DAL/PULSES

LAHORI CHUNAI	- Chickpeas cooked overnight with onion, ginger and our signature chana masala. A Zayna special. (VG)	16
TARKA DAAL	- An exciting mix of moong and mansoor lentils, topped with fried onions and ginger. (VG)	14
DAL MAKHANI	- Whole urad lentils gently simmered in a creamy tomato sauce with butter and garlic. (D)	14

ON THE SIDE

RICE		BREAD		EXTRAS	
BASMATI RICE	5	SADA NAAN (D) (G)	4	PLAIN POPADOM	0.9
PILAU RICE	5	TANDOORI ROTI (G)	4	SPICY POPADOM	0.9
PEAS PILAU	7	TANDOORI PARATHA (D)(G)	6	YOGHURT	2
MUSHROOM PILAU	7	GARLIC NAAN (D)(G)	6	RAITA	3
GARLIC PILAU	7	PESHAWARI NAAN (D)(G)	7	DESI SALAD	4
CHICKPEAS RICE	7	MINCE NAAN (D)(G)	8	CHUTNEY ACHAAR	3
		CHEESE NAAN (D)(G)	6	CHUTNEY TRAY	3

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GLASS OF WHITE

	125ml	175ml
2023 - COTES DE GASCOGNE LESC, PRODUCTEURS PLAIMONT - SW FRANCE	£4.95	£6.95
2023 - PINOT GRIGIO TREFILI, VENETO - ITALY	£5.40	£7.50
2022 - CHARDONNAY NACIENTE, CASABLANCA VALLEY - CHILE	£5.80	£8.10
2023 - SAUVIGNON DE TOURAINE DOMAINE GUY ALLION - FRANCE	£6.30	£9.00
2022 - CHABLIS DOMAINE TREMBLAY - FRANCE	£9.90	£15.00

GLASS OF RED

	125ml	175ml
2022/23 - MONTELPUCIANO D'ABRUZZO CANTINA FRENTANO- ITALY	£5.10	£7.30
2023- MERLOT PAYS D'E L'HERAULT DOMAINE DES MOUOLINES, LANGUEDOC - FRANCE	£5.95	£8.75
2024 - MALBEC SANTA JULIA ORGANIC MENDOZA - ARGENTINA	£6.30	£9.25
2021 - COTES DU RHONE MATHILDE F&O MOUSSET - FRANCE	£7.50	£10.80

GLASS OF SPARKLING

2023/24 - PROSECCO DI CONEGLIANO VALDOBBIADENE BELLENDIA, VENETO - ITALY	£8.90
KIR ROYAL - SPARKLING WINE AND CASSIS	£9.90

GLASS OF ROSE

	125ml	175ml
2024 - VOLUBILIA GRIS DOMAINE DE LA ZOUINA, GUERROUANE - MOROCCO	£5.95	£8.60

WHISKEY

FAMOUS GROUSE	10
JACK DANIELS	11
JAMESON	11
J&B RARE SCOTCH	12
GLENLIVET	13
CHIVAS REGAL 12 YEAR	13
J WALKER BLACK LABEL	13
WOODFORD RESERVE	15
GLENFIDDICH 12 YEAR	15
LAPHROAIG 10 YEAR	15
NIKKA	17
TALISKER 10 YEAR	17
OBAN	21
HIBIKI HARMONY	21

LIQUEUR

AMARETTO	9
BAILEYS	9
SAMBUCCA	9
COINTREAU	9
TIA MARIA	9
GRAND MARNIER	12

RUM

MALIBU	8
BACARDI	8
CAPTAIN MORGAN	10
CAPTAIN MORGAN SPICED	10
HAVANA CLUB	12

VINTAGE MAY BE SUBJECT TO CHANGE

SPIRITS MEASURED AT 50ML - PLEASE INFORM STAFF FOR 25ML



SOFT DRINKS

STILL WATER	5	SPARKLING WATER	5
COKE	4.95	PINEAPPLE JUICE	4.95
SPRITE	4.95	CRANBERRY JUICE	4.95
FANTA	4.95	ORANGE JUICE	4.95
DIET COKE	4.95	APPLE JUICE	4.95
COKE ZERO	4.95	GINGER ALE	4.95
SODA WATER	4	MANGO LASSI	8
TONIC WATER	4	SWEET LASSI	7
SLIM LINE TONIC	4	SALTED LASSI	7

LOOSE-LEAF TEAS

ASSAM	6	CAMOMILE FLOWERS	5
DARJEELING	5	WHOLE-ROSE BUDS	5
EARL-GREY	5	FRESH-MINT	5
PEPPERMINT	5	ZAYNA CHAI	6
KAVA (GREEN TEA)	5	KASHMIRI CHAI	6

COFFEES

AMERICANO	4	FILTER COFFEE	4
LATTE	5	CAPPUCCINO	5
SINGLE ESPRESSO	3.5	DOUBLE ESPRESSO	4
SINGLE MACCHIATO	3.5	DOUBLE MACCHIATO	4.5
IRISH COFFEE	8.5		



COCKTAILS

FLEUR DE MARTINI	£12.00
LYCHEE, GIN, LIME JUICE & ROSE WATER	
BLUE LAGOON	£12.00
BLUE CURACAO, VODKA, AND LEMON JUICE.	
APEROL SPRITZ	£14.00
PROSECCO, APEROL AND SODA WATER	
WOODFORD OLD FASHIONED	£15.00
WOODFORD RESERVE WHISKEY AND ANGOSTURA BITTERS	
MANGO & PEACH BELLINI	£13.00
MANGO JUICE, ARCHERS PEACH AND PROSECCO	

ESPRESSO MARTINI	£14.00
VODKA, KAHLUA & ESPRESSO	
ESPRESSO CHAI-TINI	£15.00
5 WALA CHAI TEA, KAHLUA, VODKA & ESPRESSO	

MOCKTAILS

BLUE LAGOON	£9.00
BLUE CURACAO, LEMON JUICE AND SODA WATER	
STRAWBERRY AND GUAVA DAIQURI	£9.00
FRESH STRAWBERRY, GUAVA JUICE AND LIME	
PASSIONFRUIT KISS	£9.00
PASSIONFRUIT, MANGO JUICE, AND MINT	
FROZEN KIWI AND LIME BLISS	£9.00
FRESH KIWI, LIME AND HINT OF GUAVA JUICE.	



BEER

COBRA	9
COBRA HALF PINT	5
KINGFISHER	10
KINGFISHER ZERO	6

APERITIF

MARTINI BLANCO	8
MARTINI DRY	8
MARTINI ROSSO	8
APEROL	8
CAMPARI	10
PIMMS	10

GIN

GORDONS	10
GORDINS PINK	10
BOMBAY SAPPHIRE	12
TANQUERAY	12
HENDRICKS	16

VODKA

SMIRNOFF	10
STOLICHNAYA	11
GREY GOOSE	16
BELVEDERE	16

TEQUILA

JOSE CUERVO SILVER	9
JOSE CUERVO GOLD	10
PATRON	12

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SPARKLING & CHAMPAGNES BY THE BOTTLE

	750ml
NV - CAVA BRUT NATURE DOMINIO DE THARSYS - SPAIN	£34.00
2023/24 - PROSECCO DI CONGELIANO VALDOBBIADENE BELLENDIA - ITALY	£45.00
NV - CHAMPAGNE JEAN-PAUL DEVILLE CARTE NOIR, BRUIT - FRANCE	£69.00
NV - CHAMPAGNE HUGUENOT-TASSIN LES FIOLES ROSE NO 18 BRUT	£89.00
NV - CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL, BRUT - FRANCE	£99.00
NV - CHAMPAGNE VAL FRISON BLANC DE NOIRS - FRANCE	£115.00
NV - CHAMPAGNE VAL FRISON LALORE BLANC DE BLANCS ORGANIC	£145.00
NV - CHAMPAGNE LAURENT PERRIER ROSE BRUT - FRANCE	£175.00
NV - CHAMPAGNE KRUG GRANDE CUVÉE - FRANCE	£300.00

ROSE BY THE BOTTLE

	750ml
2024 - VOLUBILIA GRIS DOMAINE DE LA ZOUINA - MOROCCO	£35.00
2023/24 - CHATEAU D'OLLIERES COTEAUX VAROIS EN PROVENCE - FRANCE	£46.00
2023 - BANDOL ROSE DOMAINE LA SUFFRENE - FRANCE	£64.00

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WHITE WINES BY THE BOTTLE

*Dry, light & fresh - good
with street food starters*

	750ml
2023 - COTES DE GASCOGNE LESC, PRODUCTEURS PLAIMONT - SW FRANCE	£28.00
2023 - PINOT GRIGIO TREFILI, VENETO - ITALY	£31.00
2023 - SAUVIGNON DE TOURAINE DOMAINE GUY ALLION - FRANCE	£36.00
2023 - TE WHARE RA SAUVIGNON BLANC, MARLBOROUGH - NEW ZEALAND	£47.00
2023 - CHABLIS DOMAINE TREMBLAY, BURGUNDY - FRANCE	£59.00
2023 - SANCERRE DOMAINE GERARD FIOU, LOIR - FRANCE	£65.00

*Aromatic, Alsacian &
Germanic in style*

	750ml
2023 - GEWURZTRAMINER PIRINEOS SOMONTANO - SPAIN	£39.00
2023/24 - GRUNER VELTINER HANDCRAFTED, KAMPTAL - AUSTRIA	£48.00
2022 - VERMENTINO THERIA ALBERTO LOI - SARDINIA, ITALY	£49.00
2022 - TOKAJI DRY FURMINT, HETZSOLO - HUNGARY	£52.00
2023 - RIESLING SCHNAIT WEINGUT ANDI KNAUSS WURTTENBERG - GERMANY	£59.00

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DIGESTIFS

	50ml
COGNAC MAXIME TRIJOL VS	£9.00
MARTEL VS FINE COGNAC	£9.00
COGNAC RAGNAUD SABOUIN VSOP	£9.50
DRAMBUIE	£11.00
COURVOISIER VSOP COGNAC	£11.00
HENNESSY COGNAC	£11.00
AARMAGNAC BARON DE SIGOGNAC VS	£11.00
CALVADOS HENRI DE QUERVILLE	£11.00
KUMMEL WOLFSCHMIDT	£11.00
G MICLO EAU-DE-VIE-DE POIRE WILLIAMS	£14.00

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HALF BOTTLE OF RED

375ml
2023 - BROUILLY DOMAINE CRET DES
GARANCHES, BEAUJOLAIS - FRANCE £27.00

2023 - CROZES-HERMITAGE LES
PIERRELLES DOMAINE BELLE, RHONE -
FRANCE £43.00

HALF BOTTLE OF WHITE

375ml
2022 - MUSCADET GARANCE PM & M
LUNEAU - FRANCE £26.00

2023 - CHABLIS DOMAINE TREMBLAY,
BURGUNDY - FRANCE £35.00

DESSERT WINES BY GLASS

2022 - MONBAZILLAC JOUR DE FRUIT,
DOMAINE DE L'ANCIENNE CURE FRANCE £7.50

NV - MUSCAT STANTON & KILLEN
RUTHERGLEN - AUSTRALIA £9.50

DESSERT WINES BY BOTTLE

375ml
2022 - MONBAZILLIAC JOUR DE FRUIT,
DOMAINE DE' L'ANCIENNE CURE SW -
FRANCE £31.00

NV - LIQUEUR MUSCAT
STANTON & KILLEEN
RUTHERGLEN - AUSTRALIA £49.00

WHITE WINES BY THE BOTTLE

*Ripe citrus & herbs
Mediterranean style -
recommended with gently spiced
vegetables*

750ml
2023 - RIOJA BLANCO PHAROS
BODEGA CLASSICA, RIOJA ALTA - SPAIN £34.00

2023 - PICPOUL DE PINET
GRANGE DES ROCS - FRANCE £36.00

2023 - RESERVE DE GASSAC VIOGNER,
LANGUEDOC - FRANCE £38.00

2023 - GAVI DI TASSAROLO
LA FORNACE C. BERGAGLIO - ITALY £44.00

*Rich and more structured-
will suit well with grill
and tawa dishes*

750ml
2022/23- CHENIN BLANC, GOOD HOPE,
STELLENBOSCH AS - SOUTH AFRICA £31.00

2022 - CHARDONNAY NACIENTE,
CASABLANCA VALLEY - CHILE £32.00

2023 - VERDICCHIO DEI CASTELLI DI
JESI ARBINUS CIU CIU - ITALY £42.00

2022 - CHARDONNAY MAPPINGA HILLS
ADELAIDE HILLS - AUSTRALIA £45.00

2020 - POUILLY-FUISSE HERITAGE
DOMAINE THIBERT, BURGUNDY - FRANCE £95.00

2022- PULIGNY-MONTRACHET LE
TREZIN, DOMAINE LARUE - BURGUNDY
- FRANCE £135.00

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RED WINES BY THE BOTTLE

*Light and fruity - drink
these with pastries*

	750ml
2023 - PINOT NOIR LA BOUSSOLE LANGUEDOC - FRANCE	£34.00
2024 - SANTA JULIA MALBEC ORGANIC MENDOZA - ARGENTINA	£37.00
2023 - BIERZO MENCIA BREZO TINTO BODEGAS MENGOKA - SPAIN	£39.00
2023 - BROUILLY DOMAINE CRET DES GARANCHES - BEAUJOLAIS - FRANCE	£46.00
2022 - LIKE RAINDROPS, GRENACHE JAUMA - MC LAREN VALE - AUSTRALIA	£65.00

*Round and spicy - Excellent
with kebabs & lamb grills*

	750ml
2022/23 - MONTELPUCIANO D'ABRUZZO CANTINA FRENTANO - ABRUZZO, ITALY	£29.00
2023 - CARMENERE EL GRANO, CENTRAL VALLEY - CHILE	£37.00
2022 - KARRI VINEYARD CABARNET SAUVIGNON - AUSTRALIA	£42.00
2021 - COTES DU RHONE MATHILDE F&O MOUSSET - FRANCE	£43.00
2021 - SHIRAZ CARIGNAN GRENACHE RADFORD DALE BLACK ROCK - SOUTH AFRICA	£59.00
2019 - BRUNELLO DI MONTALCINO, LA PALAZZETTA - TOSCANA, ITALY	£99.00
2022 - CHATEAUNEUF DU PAPE SIGNATURE DOMAINE LA BARROCHE RHONE - FRANCE	£115.00

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RED WINES BY THE BOTTLE

*Complex and elegant -
delicious with chops*

	750ml
2021 - RIOJA CRIANZA HACIENDA GRIMON - SPAIN	£48.00
2022 - PINOT NOIR CLOS HENRI MARLBOROUGH, NEW ZEALAND	£53.00
2022 - CROZES-HERMITAGE LES PIERRELLES DOMAINE BELLE, RHONE - FRANCE	£74.00
2019 - BAROLO BRICCO BOSCHIS TENUTA CAVALLOTTO - PIEDMONT - ITALY	£175.00
2022 - GEVREY-CHAMBERTIN VIEILLES VIGNES, DOMAINE HERESZTYN - BURGUNDY, FRANCE	£195.00

*Rich and powerful - try
with tandoor & oven
roasted dishes*

	750ml
2023 - MERLOT PAYS DE L'HERAULT DOMAINE DES MOULINES - LANGUEDOC, FRANCE	£35.00
2022 - RIBERA DEL DUERO CUATRO MESES FUENTENARRO, CASTILLA Y LEON - SPAIN	£39.00
2022 - MINERVOIS ROUGE DE L'AZEROLLE, CHATEAU MIRAUSSÉ - LANGUEDOC, FRANCE	£42.00
2020 - CHATEAU LA CROIX-CHANTECAILLE, SAINT-EMILLION GRAND CRU - FRANCE	£69.00
2014 - CHATEAU COUTELIN MERVILLE SAINT-ESTEPHE - FRANCE	£81.00
2018 - CHATEAU MUSAR BEKA'A VALLEY - LEBANON	£109.00
2011 - CHATEAU LANGOA-BARTON SAINT JULIEN GRAND CRU CLASSE - FRANCE	£177.00

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DESSERTS FROM THE EAST

RASMALAI - Rounded patties of milk, cooked in syrup, immersed in saffron infused milk. Topped with pistachio. <i>Recommended with a glass of Stanton & Killeen Muscat. (D)(G)(N)</i>	6
GUJRAYLA - A traditional Punjabi pudding made with rice, carrots & milk. Garnished with pistachio. <i>Recommended with a shot of Archers Peach (D) (N)</i>	6
GULAB JAMAN - Round balls of dried milk, fried & dipped in syrup, served with a scoop of homemade ice cream. <i>Recommended with a glass of Monbazalliac Domaine de l'Ancienne Cure (D)(G)(N)</i>	6
SOOJI HALWA - Toasted semolina halwa made with saffron, topped with almonds and raisins. (D)(N) <i>Recommended with a shot of 5 Wala chai cream liqueur</i>	6
KULFI - Flavoured with pistachio & almonds. <i>Recommended with a glass of Stanton & Killeen Muscat. (D)(N)</i>	7

DESSERTS FROM THE WEST

CHOCOLATE CHEESECAKE -Homemade chocolate cheesecake served with a scoop of vanilla and cardamom ice cream (D) <i>Recommended with a glass of Stanton & Killeen Muscat. (D) (G)</i>	9
MANGO & LIME SORBET - A refreshing sorbet made with mango and zesty lime. <i>Recommended with a glass of Monbazalliac Domaine de l'Ancienne Cure</i>	6
HOMEMADE ICE CREAM - Choose from Vanilla & Cardamom or Honey & Pistachio. (Mango flavour available during season) <i>Recommended with a glass of Stanton & Killeen Muscat. (D)(G)</i>	6

VEGAN (VG) VEGETARIAN (V) GLUTEN (G) DAIRY (D) NUTS (N)

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