

HAZARA RESTAURANT

PAPODUMS (Each) £1.50

Papodums Served with home- made chef selections chuntney's

HAZARA CHAATS

GOL-GAAPPAS (V) (G) £4.25(VEGAN)

An all-time classic, also known as Pani -Puri, Crispy puffed flour and semolina crisps filled with masala potatoes and chick peas. Served with imli pani (spiced tamarind water).

BHEL PURI (v) (g) £4.75(VEGAN)

Puffed rice favourite, tossed up with savouries, cucumber, onions, tomatoes & loads of tamarind chutney.

SAMOSA CHAAT (v) (g)(d) £5.85

Homemade stuffed short pastry flavoured with ajwain (carom seeds) served with onions, tomatoes, chickpeas, chutney and yoghurt topped with pomegranate seeds. (house special)

STARTERS

PUDINA ALOO TIKKI (3pcs)  (V) £4.95(VEGAN)

These popular mashed potato patties are made with chopped mint & freshly grounded spice mix.

HARA BHARA KEBAB(3pc)(V)(N)(d) £5.45

Royal stuffed spinach patties stuffed with plum and cashew nuts cooked on the griddle.

ONION BHAJJI(5pcs) (V) £5.50(VEGAN)

Simple yet most popular, fritters made with sliced onions dipped in a delicate batter of gram flour & selection of four spices.

PUNJABI SAMOSA (2pcs)(V) (G) £4.95(VEGAN)

Two slow fried, ajwain (carom seeds) flavoured short crust pastry filled with spiced potato and green peas, mixed vegetables. Served with traditional chickpeas masala.

HOUSESPECIAL AKBARI PANEER TIKKA (V) (d) £8.25

Chunks of cottage cheese, onions & peppers marinated for 24 hours in a yoghurt & pickled spices. Cooked to perfection in a tandoor.

SERSON KE PHOOL (V) (d)£7

Broccoli flowerets soaked in a blend of mustard, hung yoghurt and Indian spices broiled in tandoor and served with plum n dates sauce.

CHILLI PANEER (v)(d)  £8.25

An Indo-Chinese favourite made with diced cottage cheese , onion & peppers tossed in a sweet-n-sour chilli-garlic sauce. (house special).

CHICKEN TIKKA TRIO(d) 🌶️ £9.75

A combination of three classic chicken tikkas. Malai Tikka (cream & cheese), Archari Murgh Tikka & Zafrani Murgh Tikka (classic yoghurt marinade with saffron). House Special.

ZAFRANI MURGH TIKKA (d) 🌶️ £9.75

All time favourite chicken tikka marinated with Kashmiri chilly and hung yoghurt blended with indian spices and cooked in the clay oven

Archari Murgh Tikka(d) £9.75

Mom's recipe, chicken marinated with pickle spices and hung yoghurt, leave it marinated 48hrs before it cooked in oven

CHARMINAR LAMB SEEKH KEBAB 🌶️ £7.95

Skewered kebab of prime lamb mince infused with fresh herbs, aromatic spices .

NARIYAL MALAI SCALLOPS £8.95

A coastal Indian speciality of pan seared dill and coconut milk soaked scallops served with sundried tomato and mango relish.

JHINGA MEHRUNISHA(4pcs)(d) £11.25

jumbo prawns flavoured with burnt garlic, cardamom, caraway seeds & coriander stems spiced with yellow chilli powder and broiled in the clay oven.

DARBARI LAMB CHOPS(d) £9.85

Three best end lamb chops lightly marinated with hung yoghurt, ginger-garlic paste, home-made spices & pomegranate.

TANDOORI CHICKEN (HALF-8.95, FULL 16.95) 🌶️

Spring baby chicken marinated overnight with hung yoghurt and home-made tandoori masala, slow cooked in tandoor.

MASALA TAWA MACHI 🌶️ £7.95

Tilapia fish fillet marinated with ginger-garlic paste, spices & griddle fried.

VEGETARIAN PLATTER 🌶️ (to share between 2 people) V (N) £15.95

A chef selection of house special vegetarian starters consisting of aloo tikki, hara bhara kabab, sarson ka phool & akbari paneer tikka.

NON-VEGETARIAN PLATTER 🌶️ (to share between 2 people) £19.95

This platter consists the best of chef's picked grills consisting of tandoori chicken, Zafrani Murgh tikka, Malai tikka, Archari Murgh tikka, lamb chops & Seekh kebab.

Seafood Platter(to share between 2 people) £22.95

This platter consists of Jhinga Mehrunisha(3pcs), Scallops, Masala Tawa Machi, Seabass

NON-VEGETARIAN CURRIES

GOANCHE SHUKTACHE KODII WITH OKRA  £13.95

Kings prawns cooked in fresh coconut and home made spices and finished with okra commonly know as Goan prawn curry. HOUSE SPECIAL.

BHUNA JHINGA (N)(d) £13.95

Pan roasted King prawns with freshly ground spices, onion and tamatoes finished with fresh coriander on top

MAHI -E-HAYATH £11.95

Pan seared Seabass simmered in tamoto sauce with fresh coconut and crushed spices. HOUSE SPECIAL.

KERELA FISH CURRY  11.95

Fish fillet cooked in onion tamoto gravy, tamarind sauce and freshly grounded Kerela spices

TANDOORI DUCK £13.95

Tandoori cooked duck breast smeared with honey and orange zest flavoured with caraway seeds, cloves and cardamom.

KONKAN CHICKEN CURRY (M)  £11.95

Chicken cooked in creamy coconut sauce flavoured with special home-made sauce spiced with cloves & crushed pepper corns. House special.

CHICKEN TIKKA MASALA (n)(d) £11.25

All-time favourite chicken tikkas cooked in creamy tomato sauce finished with fenugreek leaves.

CHICKEN KORMA (n) (d)£10.95

Mild curry cooked in a classic creamy yoghurt sauce scented with blended spices flavoured with cardamom.

CHICKEN JALFREZI  £11.95

Spicy curry made with tandoori chicken tikkas tossed up with green chilli and peppers with a tamato onion sauce

HAZARA CHICKEN CURRY   £11.50

A simple, home-made traditionally cooked Indian curry, handi cooked with freshly grounded masala & ginger-garlic paste. House special.

MURG MAKHANI (n)(d) £11.50

Tender chicken tikka roasted in the tandoor & then simmered in a cashew and tomato sauce, flavoured with dried fenugreek leaves and finished with fresh cream.

NALI NIHARI (n) £14.25

lamb shank slowly massaged with a blend of aromatic spices, pot braised in barley, cashew & chironji nut sauce.

Bihari Mutton curry on the bone £11.75

Street eatery , cooked with home made spices to perfection

LAL MASS (d)   £12.50

A Rajasthani special. LAMB braised with a classic mix of chillies, yoghurt, onions and garlic tempered with fenugreek seeds and flavoured with blended spices. HOUSE SPECIAL.

ROGAN JOSH(d)  £12.00

A dish from the Himalaya valleys. Lamb simmered with Kashmiri red chillies, tomato and flavoured with black cardamom.

Saag Wala Murgh /Ghost(d) £11.55/ 12.15

Chicken or Lamb cooked with fresh Spinach and ground spices and top with cream

VEGETARIAN SPECIALITIES

PALAK PANEER(d) £8.75

Cubes of cottage cheese simmered with creamy spinach ,fresh garlic and roasted cumin

PANEER TIKKA LABAABDAR (N)(d) £8.75

A rich combination of home-made cottage cheese and creamy aromatic tomato sauce , topped up with khoya(reduced caramelized milk) .

MULTANI SUBZEE £7.55  (VEGAN)

Seasonal vegetables cooked in our signature Multani style with lots of freshly grounded spices and onions and tomatoes

BHINDI DO PYAZA £7.95(vegan)

Okra tossed with onion, garlic and crushed spices

GOBI HARAPYAJ £7.95(vegan)

Cauliflower and spring onions cooked with onions and tomato spices.

CHATPATA BHUNA BAINGAN £7.95(VEGAN)

Slowly grilled long aubergine and tossed in house special picked sauce top with fresh coriander leaves(House special)

MAKAI MALAI KOFTA(d) £8.25

All time favourite, dumplings made with cottage cheese & corn simmered in a rich & creamy sauce. (House special)

PUNJABI CHOLE£ £7.25 (vegan)

Slow cooked chickpeas simmered with freshly grounded Punjabi masala

Saag Aloo(d) £7.95

Diced potatoes tossed in fresh spinach and spices top with tomatoes

LIPTA ALOO £7.25(M)(VEGAN)

Diced potatoes cooked with cumin seeds and spices also know as Bombay aloo

DAL MAKHANI(D)£7.50

Traditional Punjabi preparation of whole black lentils cooked over night on slow fire with butter, fresh cream, tomato and finished with dried fenugreek leaves

DAL TADKA £ 7

Subtly cooked yellow lentils tempered with cumin garlic, and tomato finished with fresh coriander

HAZAR DUM BIRYANIS

We make our biryanis using the ancient 'Dum Method' where the meat is cooked in its own aromatic juices along with layers of flavoured cooked basmati rice infused with cardamom, mace, sandalwood & rose petal.served with raita and gravy

CHICKEN BIRYANI £12.95

AWADHI GHOST BIRYANI £13.95

Vegetable Biryani £11.95(vegan)

Seasonal vegetables cooked with biryani spices and flavoured cooked basmati rice. Served with vegetable sauce and raita.

Seafood Biryani £15.95

Assortments of seafood consisting of prawn, tilapia fish ,squids, mussels infused basmati rice cooked with saffron and cardoman served with raita and seafood sauce.

RAITAS

CUCUMBER RAITA (d) £ 3.25

PLAIN RAITA(d) 2.95

MATER JEERA PULAO (d)(g) £ 3.75

Aromatic basmati rice tempered with cumin seeds and green peas

PLAIN RICE 3.25

Lemon rice (M)(N)(Karnataka) 3.75

Steamed basmati rice tempered with mustard seeds lentils,peanuts n curry leaves finished with lemon juice

Mushroom Rice£4.25

Basmati rice tossed with Mushrooms and soya sauce

GARLIC AND CORRIANDER NAAN £ 3.25

Naan bread favoured with fresh garlic n corriander

KEEMA NAAN£ 3.95

Naan bread stuffed with spice lamb mince

PESHAWARI NAAN £ 3.95

Slightly sweetened naan bread stuffed with desiccated coconut,almond powder fresh cream flavoured with cardoman and saffron baked in clay oven.

Plain NAAN / butter naan £ 2.50

TANDOORI ROTI £ 2.25

PUDINA LACHA PARATHA £3.25

MULTI LAYERED FLAKY WHOLE BREAD BAKED IN A CLAY OVEN WITH A CHOICE OF THE ABOVE MENTIONED FLAVOUR LIGHTLY OVEN BAKED FLOUR BREAD

Chilli NAAN £3.25

Naan Bread favoured with green chillies

Desserts

Ice cream

Vanilla ice cream £ 4.25

Mango sorbet £3.75

Raspberry Sorbet £ 3.75

baked gulab jamun, carrot halwa with vanilla i/c **5.25**

Reduced milk and flour dumpling on the bed of carrot pudding, baked and topped with almond and pistachio n served with vanilla ice cream

Kulfi

Malai £2.75

Pistachio £ 2.75

MATKA £4.25