



HAZARA

DISCOVER AN EXQUISITE

TASTE of **INDIA**

IN BELSIZE VILLAGE



FOOD MENU

HAZARA

It is our firmly held belief that it is only with our single-minded attention to detail that we can be true to the freshness, flavours and tastes of the culinary heritage of India, whilst providing you with a dining experience that you will delight in. We use only the freshest of ingredients, grinding our spices and herbs daily and sourcing the freshest of produce from London's principal food markets. All our white fish, seafood meat and vegetables are brought in fresh from all the major markets including Billingsgate, Smithfield and New Spitalfields & all our meats are British, resulting in our chefs creating some of the freshest and tastiest Indian cuisine in London.

We believe your experience at Hazara will be one of the most wonderful Indian dining experiences that London has to offer.

Pre-starters & Chaats

- PAPODUMS** (Each)  £2.00
Papodums served with chef's home-made chutney selection.
- GOL-GAAPPAS**   £5.25
An all-time classic, also known as pani-puri. Crispy puffed flour and semolina crisps filled with spiced potatoes and chickpeas. Served with imli pani (spiced tamarind water).
- BHEL PURI**   £5.25
Puffed rice flour, tossed up with savouries, cucumber, onions & loads of tamarind chutney.
- SAMOSAS**   (D) £6.25
Homemade stuffed short pastry flavoured with Ajwain (carom seeds), served with onions, tomatoes, chickpeas, chutney and yoghurt topped with pomegranate seeds.

Vegetarian Starters

- PUNJABI SAMOSA**  £6.00
Two slow fried Ajwain (carom seeds) flavoured short crust pastry filled with spiced potato and green peas, served with an aromatic chickpeas.
- PUDINA ALOO TIKKI**  £5.25
These popular mashed potato patties are flavoured with chopped mint & freshly ground spices.
- ONION BHAJJI** £7.00
Simple yet most popular, fritters made with sliced onions dipped in a delicate batter of chickpeas flour & selection of four spices.
- HARA BHARA KEBAB (D)** £6.25
Royal stuffed spinach patties stuffed with plum and cheese cooked on the griddle.
- AKBARI PANEER TIKKA (D)**  £9.50
Chunks of cottage cheese, onions & peppers marinated for 24 hours in hung yoghurt & pickled spices. Cooked to perfection in a tandoor
- CHILLI PANEER**   (D) £9.25
An Indo-Chinese favourite made with diced cottage cheese, onion & peppers tossed in a sweet and sour chilli-garlic sauce
- SARSON KE PHOOL (D) (M)** £8.00
Broccoli flowerets soaked in a blend of mustard, hung yoghurt and Indian spices broiled in tandoor and served with plum and dates sauce.
- VEGETARIAN PLATTER** (to share between 2 people) (D) (M) £17.95
A chef selection of house special vegetarian starters consisting of Pudina Aloo Tikki, Hara Bhara Kebab, Sarson ke Phool & Akbari Paneer Tikka.

 VEGETARIAN  GLUTEN  VEGAN  SPICY  HOUSE SPECIAL

(N) NUTS (D) DAIRY (M) MUSTARD (S) SOYA

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Non-vegetarian Starters

TANDOORI JHINGA (D) £12.95

Three jumbo prawns lightly flavoured with homemade spice and hung yoghurt and broiled in the clay oven.

SALMON TIKKA (M) £11.95

Pieces of salmon cooked in clay oven with light spice & honey mustard glaze, sun-dried tomatoes salad.

MASALA TAWA MACHI £8.25

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

ZAFRANI MURGH TIKKA (D) £10.25

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

ACHARI MURGH TIKKA (D) (M) £10.25

Classic homemade mum's recipe chicken marinated with pickle spice and hung yoghurt, leave it marinated 48hrs before it cooked in oven.

CHICKEN TIKKA TRIO (D) (M) 🌶️ £10.25

A combination of three classic chicken tikkas. Malai Tikka (cream & cheese), Achari Murgh Tikka (pickle spice marinated chicken) & Zafrani Murgh Tikka (classic yoghurt marinade with saffron).

CHARMINAR LAMB SEEKH KEBAB 🍖 £9.25

A speciality from Hyderabad. Skewered kebab of prime lamb mince infused with fresh herbs.

DARBARI LAMB CHOPS (D) £13.50

Three best end French trimmed prime lamb chops lightly marinated with hung yoghurt, ginger-garlic paste, homemade spices & pomegranate.

TANDOORI CHICKEN 🍗 (D) Half £9.75 Full £17.95

Spring baby chicken marinated overnight with hung yoghurt and homemade Tandoori masala, slow cooked in tandoor.

NON-VEGETARIAN PLATTER 🍖 (D) (M) (to share between 2-3 people) £22.95

Our chef's selection of chargrilled non-vegetarian starters consisting of Tandoori Chicken, Zafrani Murgh Tikka, Malai Tikka, Achari Murgh Tikka, Lamb Chops & Seekh Kebab.

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Non-vegetarian Curries

GOANCHE SHUKTACHE KODII WITH OKRA 🌶️ £15.95

King prawns cooked in fresh coconut and home made spices and finished with okra commonly known as Goan prawn curry.

BHUNA JHINGA (N) (D) £15.95

Pan roasted king prawns with freshly ground spices, onion and tomatoes finished with fresh coriander.

MAHI AB-E-HAYATH 🌶️ £12.55

Pan seared sea bass simmered in tomato sauce with fresh coconut and crushed spices.

KERALA FISH CURRY 🍛 (M) £12.50

Tilapia fillet cooked in onion and tomato gravy, tamarind sauce & freshly ground south Indian spices.

CHICKEN TIKKA MASALA (N) (D) £12.50

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

MURG MAKHANI (N) (D) £12.50

Also known as Butter Chicken. 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.

CHICKEN KORMA (N) (D) £12.50

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

MALABAR CHICKEN CURRY 🍛 (M) £12.50

Chicken cooked in creamy coconut sauce flavoured with special Malabar spices.

HAZARA CHICKEN CURRY 🍛 🌶️ 🌶️ 🌶️ 🌶️ 🌶️ £12.75

A simple, homemade traditionally cooked Indian curry, handi cooked with freshly ground masala & ginger-garlic paste.

CHICKEN JALFREZI 🍛 🌶️ £12.75

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

DELHI NIHARI 🍛 £15.95

Shank of lamb braised in chef's special herbs & spices.

LAL MAAS 🌶️ (D) £13.50

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

ROGAN JOSH (D) £13.50

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

BIHARI MUTTON CURRY (ON THE BONE) 🍛 🌶️ 🌶️ 🌶️ 🌶️ 🌶️ £12.95

Unique & simple, home made traditionally cooked Indian Mutton curry, handi cooked with freshly ground Bihari masala & ginger-garlic paste.

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Vegetarian Specialities

- PALAK PANEER (D)** £9.95
Cubes of cottage cheese simmered with creamy spinach, fresh ginger & roasted cumin.
- PANEER TIKKA LABAABDAR (N) (D)** £9.95
A rich combination of homemade cottage cheese and creamy aromatic tomato sauce topped up with khoya (reduced caramelized milk).
- MAKAI MALAI KOFTA (N) (D) *** £8.95
All-time favourite, dumplings made with cottage cheese & corn simmered in a rich & creamy sauce.
- MULTANI SUBZEE** 🌶️ * £9.75
Seasonal vegetables cooked in our signature style with loads of freshly grounded spices, onions & tomatoes.
- BHINDI DO PYAZA (D)** £9.95
Fresh okra tossed with onion, garlic and crushed spices.
- GOBI HARAPYAJ** £9.75
Cauliflower and spring onion cooked with onion, tomatoes and spices.
- CHATPATA BHUNA BAINGAN *** £9.75
Slowly grilled long aubergine, tossed in house special picked sauce & freshly chopped coriander.
- DAL MAKHNI (D)** £9.00
Traditional Punjabi preparation of whole black lentils cooked overnight on slow fire with butter, fresh cream, tomato and finished with dried fenugreek leaves.
- DAL TADKA (D)** £8.75
Subtly cooked yellow lentils tempered with cumin garlic, and tomato finished with fresh coriander.
- PUNJABI CHOLE** £8.50
Slow cooked chickpeas simmered with freshly grounded Punjabi masala.
- MUMBAI ALOO (M)** £8.25
Diced potatoes cooked with cumin seeds and spices .
- SAAG ALOO (D) (M)** £9.00
Potatoes simmered with creamy spinach. fresh ginger & roasted cumin.

Hazara Dum Biryani's

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.

VEGETABLE BIRYANI £13.95 ✓
CHICKEN BIRYANI £14.95
AWADHI GHOST BIRYANI £15.95

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Rice

MUTTER JEERA PULAO 🍷 (D) Aromatic basmati rice tempered with cumin seeds and garden peas.	£4.25
MUSHROOM RICE (S) Basmati Rice tossed with mushroom and light soya sauce.	£5.00
LEMON RICE (N) (M) Steamed basmati rice tempered with mustard seeds lentils, peanuts & curry leaves finished with lemon juice.	£4.50
PLAIN RICE	£3.75

Indian Breads

PLAIN NAAN 🍷	£3.25
BUTTER NAAN 🍷 (D)	£3.50
GARLIC n CORRIANDER NAAN 🍷 (D)	£3.75
CHILLI N CORRIANDER NAAN 🍷 (D)	£3.75
PESHAWARI NAAN 🍷 (N) (D) Slightly sweetened naan bread stuffed with desiccated coconut, almond powder fresh cream flavoured with cardamom and saffron baked in a clay oven.	£4.75
TANDOORI ROTI (Wholemeal) 🍷	£2.95
PUDINA LACHA PARATHA (Wholemeal) 🍷 (D) Multi layered flaky whole bread baked in a clay oven with a choice of the above-mentioned flavour lightly oven baked flour bread.	£3.75

Raitas

CUCUMBER RAITA (D)	£3.75
PLAIN RAITA (D)	£3.25
HOUSE PICKLE (M)	£1.00
SLICED ONION, LEMON & GREEN CHILLIES	£2.00
CHEF'S HOME-MADE CHUTNEY	
MINT CHUTNEY (D)	£0.75
TAMARIND CHUTNEY	£0.75
MANGO CHUTNEY	£0.75
GREEN CHUTNEY	£1.00

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