

INDIAN ZING restaurant

SUMMER COOLERS

We thought of running around the coolers that are use in Indian summers frequently from street vendors to five star hotels.

Kokum Crush. (300ml/ Glass)

Kokum crush, Jeera sweetened with Demerara Sugar.

Chas. (300ml/ Glass)

Yoghurt churned thinly with water salt roasted cumin, fresh coriander and ginger served with black salt as optional.

Solkadhi. (300ml/ Glass)

First squeeze of fresh grated Coconut and Kokum, tempered with Garlic, Mustard and curry leaves.

Sandalwood Lassi. (300ml/ Glass)

Yoghurt churned with real sandalwood essence.

Real Rose lassi. (300ml/ Glass)

Sun dried rose (Gulkhand) churned with yoghurt served chilled.

Watermelon with tulsi seed. (300ml/ Glass)

Delicate taste of watermelon with a ting of Black-salt & Tropical Lime.

Fresh Tender coconut water. (In shell)

Clean crisp Cold coconut water natural and cooling in coconut shell.

Shikanji. (300ml/ Glass)

Freshly squeezed tropical lime with black salt served in soda or plain water sweet or salted.

Pannha. (300ml/ Glass)

Tangy Raw Mango sweetened with Jaggery flavoured with Cardamom

Dahashamani water (Ayurvedic Warm Tea, 1 Litre Jug)

An Ayurvedic concoction, mineral water boiled with Ayurvedic herbs (Karingali). Served Warms aids in digestion and blood purifier.

All the coolers are sold at £4.00 add £1 supplement to pannha, fresh tender coconut water and solkadhi. These have been selected carefully to compliment our Unique concept of Indian Cuisine and to harmonise with the abundant variety of taste and flavours.