

1. Pappadums and Khakara basket with pickle and relish (£4.00 for two / £6.00 for four)

Rice pappadums and whole wheat crispy flat bread and Roasted urad dal Pappadums with black pepper Served with mint, coriander and pomegranate seeds relish; raita made with carrot, cucumber, onion, tomatoes and raisins; mango chutney with black pepper corn, cumin and bayleaf.

STARTERS

2. Root Vegetable & Sprouted Bean Tikki £5.75

Root vegetable, sprouted beans and fresh herbs made into a patty, griddled on tawa (iron pan) served with onion, carrot, cucumber, tomatoes and raisins raita, tamarind chutney.

3. و ز Samosa with chana masala £5.75

Short crust pastry stuffed with peas and potatoes (Punjabi Samosa) served chick pea's curry and tamarind chutney.

4. Vegetable Bhanavla £5.75

Our version of the ubiquitous onion bhaji, first baked and then griddled in the authentic Maharashtrian way.

5. و Prawn and Aubergine Kharphatla £8.50

A warm medley of jumbo prawns and aubergine, finished off with caramelised onions, tomato & pickle masala.

6. و Scallops in Hirva Masala £9.50

Scallops marinated in fresh herbs & spices griddled on tawa (iron Pan).

7. و Green Peppercorn Malai Tikka £6.25

(Served as a mains, please ask the order taker)

Succulent pieces of free-range chicken breast, marinated with green peppercorns, cheese and cooked in a clay oven.

8. و Zing's Chicken Kebab £6.75

A delicate kebab of chicken mince, asparagus, spinach, spices and fresh herbs in Zing style, served with hot and zingy onion relish.

9. و Lamb Salli £6.75

Lean minced lamb with fresh fenugreek, mint, coriander, spices, stuffed with homemade cottage cheese and served with spicy tomato and onion relish.

BIRYANI

10. Bhujung Biryani £16.50

Lighter version of the traveller's biryani, made in the suburbs of Mumbai express highway (Vasai) with pressed or pulao rice and your choice of Prawns, Chicken, Lamb or Vegetable served with Raita, Salan and Pappadam. (Add £2 for Prawn Biryani)

MAIN COURSES

11. و Bananaflower and Colocasia leaves kofta £11.50

A Dumpling of banana flower and colocasia leaves simmered in delicate gravy of vegetables, fresh herbs and spices.

12. و Tandoori Artichoke and Paneer with a warm, spicy, roasted vegetable gravy £12.50

Indian cheese, artichokes, peppers, onions and new potatoes griddled in a clay oven & served with rich spicy gravy of cashew nut and roasted vegetable sauce.

13. و Jumbo Prawns in Pomegranate seeds and Dill £14.50

Jumbo prawns marinated in yoghurt, pomegranate seeds and dill, griddled in a clay oven with peppers, onions and new potatoes and served with onion, ginger and tomato relish.

14. و Karwari Fish Curry £9.50

A seasonal Fish curry from the West Coast of India, using the unusual flavour of Trifala, a spice which is native to that area.

15. و Duck Chettinad £11.50

Breast of Barbary duck, pan seared in a blend of Chettinad Community spices with roasted coconut, new potatoes, tempered with mustard seeds and curry leaves.

16. Chicken Makhani £9.00

Succulent pieces of tandoori free-range chicken tikka, simmered in tomato and fenugreek gravy.

17. و Chicken Miravna £9.00

A classic free-range chicken dish from the earliest settled community of Mumbai (The Pathare Prabhu) using natural green fresh herbs and spices.

و Spicy

و Very Spicy

18. و Malabar Chicken Curry £9.00

Free-range chicken breast cubes tempered with mustard seeds, whole crushed spices, sliced onions, ginger, garlic, curry leaves, tomatoes and finished with tamarind and coconut milk.

19. Saffron Chicken Korma £9.00

Free-range chicken breast cubes cooked in a very delicate onion, cashew nut and saffron gravy.

20. و Zing's Chicken Jalfrezi £9.25

Succulent pieces of tandoori free-range chicken tikka, stir-fried with onions, peppers, tomatoes, green chillies and simmered in light tomato gravy finished with fresh herbs in Zing style.

21. Khyber Pass Raan £11.50

Shank of lamb braised in a robust gravy of poppy seeds, onions, ginger and spices. - A North West frontier dish.

22. Lamb Rogan Josh £9.75

Lamb cooked in a traditional Awadh way with a unique flavour of 'Rogan' (tinged, flavoured and spiced oil) and 'Josh' a strong punch of knuckle juice and marrow.

23. و Nilgiri Lamb £9.75

A hill station lamb curry, made using stone ground spices, coconut and fresh green herbs.

24. Lamb Dhansak £9.75

Lamb cooked with dill, pumpkin, aubergine, tamarind, fenugreek and lentils. This is a speciality of the Mumbai Parsee community.

25. و Ghatti Lamb £9.75

A robust dish from the Sahyadri Ranges made with fresh, hand pounded herbs and black pepper.

26. Gymkhana Lamb Chops £19.50

French trimmed lamb cutlets marinated in ginger, green chillies and mint, griddled in a clay oven with peppers, onions and new potatoes, served with smooth spicy lamb gravy.

و Spicy

و Very Spicy

SIDE DISH AND SALAD

28. Organic vegetables foogath tempered with mustard seeds, coconut and curry leaves. **£7.50**
29. **و** Exotic Mushrooms with sharp Madras shallots and spices. (Sukka Mushroom Bhaji) **£7.50**
30. Mixed vegetable and Indian cheese (Paneer) in tomato and fenugreek sauce. (Subz Paneer Makhani) **£7.50**
31. **و** New potatoes in a blend of tomatoes and onion gravy, tempered with mustard seeds and asafoetida. (Goda Batata Rassa) **£5.00**
32. **و** Smoked aubergine, onion and corn. (Baingan and Makai Bharta) **£6.50**
33. **و** Spinach, fenugreek and dill leaves. (Meloni Tarkari) **£6.00**
34. **و** Lentils, garlic and red chillies. (Tadka Dal) **£5.00**
35. Black lentils, ginger and spices. (Ma di dal) **£5.75** (available only on Saturday and Sunday)
36. Braised cauliflower with onions, spices and green peas (Dum Gobi Mutter) **£5.75**
37. **و** Okra, onions, tomatoes, peppers with black salt and roasted cumin. (Bhindi Do pyaza) **£6.50**
38. **و** Chickpeas with tomatoes, onions and ground dried mango. (Chana Masala) **£5.75**
39. Indian Zing Salad: Seasonal salad leaves with cucumber, carrots, tomatoes and sprouted beans. **£5.75**
40. Raita, smoked aubergine, onions, tomato and cucumber or any preferred combination of these ingredients. **£4.50**

(Side dishes can be served as main courses with a supplement of £3.00 Please ask your order taker.)

RICE AND BREAD

41. Aromatic basmati rice. **£2.50**
42. Jeera and saffron pulao. **£3.00**
43. Lemon and Ginger rice. **£3.00**
44. Aromatic Indian brown basmati rice. **£4.00**
45. Leavened bread. (Naan) **£2.50**
46. Malabar Paratha griddled layered bread. **£3.00**
47. Organic whole wheat bread. (Roti) **£2.50**
48. Leavened bread with Garlic. (Garlic Naan) **£2.75**
49. Coconut and raisins stuffed in leavened bread. (Peshwari Naan) **£3.00**

50. Indian cheese stuffed in leavened bread. (Paneer kulcha) **£3.50**

51. Bread of the day. (Please ask your order taker) **£3.50**

و Spicy **و** Very Spicy

DESSERTS

52. Rasmalai **£6.50**

Casein of milk poached in saffron and caramelised milk.

53. Gulab jamun **£5.75**
(Caramelised milk dumplings)

54. Paan (Betel leaf) (for two) **£5.00**

An Indian Way of finishing a meal; a palate cleanser and digestive made of betel leaf, sun dried rose petals, honey, spices, dry fruits and fennel seeds held together with a clove and finished with silver leaves (varq).

How to Order?

For your convenience and to reduce errors, please use the numbers of the dishes when ordering. Minimum order £10. Minimum waiting time for take away is 30 minutes. Prices are subject to change.

All Prices are VAT inclusive and in Pounds Sterling. We Take your suggestion & complaints very positively, & try to improve on any aspects that we feel will enhance our food & service. So please do write your comments on indianzing@aol.com or info@indianzing.co.uk.

Errors and Omission Exempted * .All major credit card & debit card accepted * All prices are VAT inclusive in Pound Sterling. **Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment, which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your special needs. We will do our best to ensure that our food is free from GM (genetically modified ingredients) and MSG.

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"Proud and enthusiastic chef-owner is keen to satisfy his diners. Flavoursome and quite refined Indian cooking from across the continent." **Michelin Guide 2011.**

"Manoj Vasaikar's cool, modern restaurant has established itself as one of the top places to eat Indian food in west London. The décor is light – the hidden patio at the back is a draw in fine weather – and the cooking interesting, with a few dishes you would have difficulty finding anywhere else in Britain." **The Good Food Guide, 2010**

"Continues to innovate" with plenty of "imaginative" "yummy" Indian offerings - **Zagat London Restaurant Guide 2011**

Hammersmith Indian inspires rapturous reports on its "daring" and "wonderfully light" dishes. – **Hardens 2011**

"This is a great neighbourhood restaurant where they always greet you cheerfully, even when they are full- which is often." **Tatler Restaurant Guide 2010**

Runner Up, Best Restaurant – **Observer Food Monthly Awards, 2010**

"Best UK boutique restaurant award 2009". **Cobra Good Curry Guide 2009**

"This place is more than a find; it's an Aladdin's cave of taste buds enlightenment". **Michael Winner. The Sunday Times, May 2010.**

"A chic (but not expensive) restaurant in Hammersmith, serves wonderful dishes from all over India". **Bill Knott. Financial Times. April 2010.**

"When a chef is deft and intelligent, as is chef Manoj Vasaikar, any festive occasion is grist to the mill...the decor is harmonious the food special and the price sober." **Fay Maschler, Evening Standard 2009**

"He's brilliant and this unassuming place – unhurried and great value – is the perfect place to be quietly dazzled." Stella rating: 9/10 **Zoe Williams, Stella magazine, Sunday Daily Telegraph, April 2009**

"Indian Zing is one of the top ten Indian Restaurants in London and the South East." **The Times (The Knowledge Magazine), Nov 2006**

"Everything here is nicely understated: the welcome is warm but not gushing, china and glass sparkle, and the bill is extremely fair. Value for money 10/10." **Jeremy Wayne, Guardian, March 2006**

"Manoj, who has cooked at Veeraswamy (in the same group as Amaya) sees the way Indian food is going and also demonstrates how India is being discovered gastronomically.... designer plates and an emphasis on lightness – but doesn't lose sight and flavour of what we all like about going for an Indian." **Fay Maschler, Evening Standard, August 2005**