

ESTABLISHED

STARTER	[NON-VEGETARIAN	
MIN I AMD		c

SAIVII S LAIVID	0.70
Marinated with fresh garlic, ginger, coriander and yoghurt, then cooked in tandoor and fried with onions and spices.	
TANDOORI LAMB CHOPS Marinated with herbs and spices (a Meraz specialty)	5.50
TANDOORI CHICKEN	3.95

rrestripleces of chicken spices with selected fierbs	
CHICKEN TIKKA Cubed chicken marinated in yoghurt and spices	4.50
LAMB TIKKA Tender cubes of lamb marinated in blend of spices	4.50

SEEK KEBAB	3.75
Minced lamb with fresh coriander, ginger and sp	oice (skewered
in tandoor)	

KEBAB WRAP	3.30
A piece of seek kebab, with a wrap of your choice	(chapatti
or puree)	

MEAT SAMOSA A dry mince with herbs and spices (deep fried)	3.30
MIX PLATTER Assortment of lamb Chops, chicken tikka & shish kebab	7.95
STARTER FOR 2	8.90

STARTER FOR 4

STARTERS [VEGAN]	
BANNIR ALOO New potatoes fried with fresh coriander and spices (sor a must)	4.95 mply
DALL BORA Crushed red lentils with fresh herbs and spices (deep fri	3.95 ed)
PAKORA A homemade style onion bhajee	3.50
VEGETABLE PLATTER With mashed potato and fresh herbs filling (deep fried)	6.95
VEGETABLE SAMOSA With With mashed potato and fresh herbs filling (deep-	3.30 fried)
STARTER FOR 2	7.80
STARTER FOR 4	15.60
PAPADOM WITH CHUTNEY	1.75
PAPADOM	0.75
ALOO SHAMI Mashed potato with fried mustard and coriander (not s for vegan: contains eggs)	4.30 uitable

MERAZ TANDOORI RANGE

SAMIS LAMB Marinated with fresh garlic, ginger, coriander and you then cooked in tandoor and fried with onion spices	11.15 ghurt,
TANDOORI LAMB CHOPS Marinated with Meraz special spices and cooked in th	10.85 e tandoor
TANDOORI KING PRAWNS King prawns marinated with a special tandoori masak cooked in the tandoor	13.45 a and
TANDOORI CHICKEN 1/2 On the bone chicken pieces, marinated with spices an	7.95 d yoghurt
LAMB TIKKA Lamb off the bone marinated in a yoghurt blended w spices	8.95 ith fresh
LAMB SHASHLIK Roasted green pepper, tomatoes, onions and lamb tik	11.25 ka
CHICKEN TIKKA Chicken marinated in a yoghurt blended with fresh sp	8.95 ices
CHICKEN SHASHLIK	11.25

MERAZ MAIN DISHES [LAMB]

13.65

Roasted green pepper, tomatoes, onion and chicken tikka

TANDOORI MIXED GRILL

17.90

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KORAI GOSTH Dry spicy lamb cooked in the korai	9.65	
LAMB CHOP GINGER Cooked with ginger and spices.	9.50	
CABBAGE LAMB BHUNA Bhuna lamb with cabbage	8.95	
SAG GOSTH Lamb with spinach	8.95	
CHANA GOSTH Lamb with a chickpea based daal	8.95	
DAAL GOSTH Lamb with daal	8.95	
MEAT CURRY	7.45	
MEDAZ MAINI DICHEC [DEEE]		

MERAZ MAIN DISHES [BEEF]

CEENA SHATHKORA Beef on the bones cooked with a citrus fruit native to	10.95
Bangladesh	

AZ MAIN DISHES [BEEF]

CEENA SHATHKORA	10.95
Beef on the	

MERAZ MAIN DISHES

CHICKEN CURRY	7.45
CHICKEN BHUNA Chicken cooked with tomatoes and spices	8.25
Chicken Achari Chicken cooked with our special pickle	8.95
CHICKEN BEECEE Seed of runner beans, cooked with spices and herbs	8.95
CHANA CHICKEN Chickpea daal cooked chicken	8.95
CHICKEN TIKKA MOSSALA Sweet and sour	10.50
CHICKEN KORMA Sweet and creamy Korma	8.95

We have prawns and King Prawns as well. Please do ask a member of staff for assistance.

MERAZ BIRYANI DISHES

Cooked with rice and spices (comes with a vegetable side dish)

CHICKEN BIRYANI	9.25
MEAT BIRYANI	9.25
VEGETABLE BIRYANI	8.50
CHICKEN TIKKA BIRYANI	10.95
LAMB TIKKA BIRYANI	10.95
KING PRAWN BIRYANI	13.45
PRAWN BIRYANI	11.95

DAILY SPECIALS

We have 2 daily specials*. For Chef's Choice please ask a member of staff.

MONDAY	CHICKEN ZALFRY	9.50
TUESDAY	CHUTNEY CHICKEN	9.50
WEDNESDAY	GOSTH BAZAA	9.50
THURSDAY	AKHNI PILAU	9.50
FRIDAY	CHICKEN BIRYANI	9.50
SATURDAY	NEHARI	9.50
SUNDAY	ORIGINAL KORMA	9.50

VEGAN DISHES

MAIN

9.95

SUKHNA NALEE SAG Sun dried spinach, fried with garlic and co	6.45 oriander	7.95
UREE BEECEE BHAJEE Runner bean seeds with slight touch of spi	6.45 ice	7.95
CABBAGE BHAJEE Silked cabbage with slight touch of spice	6.45	7.95
VEGETABLE CURRY	6.45	7.95
BANNIR ALOO New potatoes fried with fresh coriander of	6.45 and spice	7.95
CHANA DAAL Split chickpea dall	4.95	6.95
BOMBAY ALOO Traditional spicy potatoes	4.95	6.95
TARKA DAAL Red lentils with fried garlic and birds eye	4.95 chilli	6.95
CHANA MASALA Chickpeas with herbs and spice	4.95	6.97
SAG ALOO Spinach with potatoes	4.95	6.95
SAG PONIR (Non-Vegan) Cheese and spinach with herbs an	4.95 d spice	6.95

SNACKS

BORTHA PLATE

KEBAB ROLL Double seek kebab wrapped with tandoori roti, s sauce	5.50 alad and
CHICKEN ROLL	7.50
Sliced Chicken Tikka served with salad, Sauce Ad	Naan Bread
LAMB ROLL	7.50
Sliced lamb tikka served with salad, sauce and no	ian bread

RICE

STEAMED RICE	2.50
PILAU RICE	2.75
SPECIAL FRIED RICE Green peas and egg fried rice	3.95
CHANA RICE Chickpea rice	3.95
NAAN	
PLAIN NAAN	2.50
PESHWARI NAAN Sweet naan with coconut and cream	3.75
KEEMA NAAN Naan stuffed with minced lamb	3.75
GARLIC NAAN Naan with garlic	3.75
TANDOORI ROTI A thick chapatti cooked in the tandoori	1.50
PARATHA Pan-fried flaky bread	1.50
PUREE	1.15
CHAPATI	1.15
DRINKS	

SWEET

MANGO LASSI

STILL WATER	1.75	3.75
SPARKLING WATER	1.75	3.75
COKE		1.75
7UP		1.75
TANGO		1.75
APPLE TIZER		2.50
ORANGE JUICE		2.50
TONIC WATER		2.50
SODA WATER		2.50
LASSI		2.50
SALT		2.70



PLEASE SCAN THE QR CODE TO CHECK IN

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS. IF YOU'D LIKE A DISH WHICH IS NOT LISTED ON THE MENU, THEN PLEASE DO ASK A MEMBER OF STAFF FOR ASSISTANCE.

2.70

3.50