

# ZAŌQ

In Urdu, *zaŋq* is not the taste on your tongue. It is something older, a refinement of feeling, a quiet kind of knowing. The Mughal poets used it for discernment, the slow art of telling the good from the merely fine. Ghalib used it for the ache of pleasure. The Persian kitchens used it for something else again: the cook's instinct, the moment a marinade has waited long enough, the breath of saffron that lifts a gravy from dinner into memory.

This kitchen takes its name from that word, and tries, quietly, every evening, to earn it.

★ *Chef's Signature*   ★ *House Favourite*   ★ *Seasonal*

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## FROM THE TANDOOR

*the clay oven · slow fire · open flame*

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### **Murgh Tikka**

Cubes of chicken marinated overnight in hung yoghurt, ginger, garlic and Kashmiri chilli, then char-grilled in the tandoor till the edges blacken and the centre stays succulent.

### **Mughlai Tikka**

A richer cousin of the tikka - chicken bathed in cashew paste, cream and saffron before meeting the tandoor's flame. Gold-tinged, silky, regal. ★

### **Adraki Bater**

Whole quail marinated in fresh ginger, lime and warm spices, roasted to a crackling skin with tender, gamey flesh beneath.

### **Chicken Pakora**

Boneless chicken in a spiced chickpea batter, fried to a craggy gold - a tea-house favourite that pairs equally well with a glass of cold beer.

### **Murgh Chargha**

The famed Lahori half-chicken, steam-marinated in vinegar and a fierce spice blend, then deep-fried till the skin shatters at the touch. ★

### **Murgh Tandoori**

Half a bird in a Kashmiri-chilli marinade, slow-roasted in the clay oven the way Moti Mahal first did it in 1948.

### **Murgh Malai Tikka**

Mild, creamy, pearl-white tikka in a marinade of fresh cream, cheese and white pepper - restrained, elegant, hard to stop eating. ★

### **Tawa Gurda Kapoora**

Lamb kidney and the cuts the brave reach for, slow-tossed on a flat griddle with onion, ginger and crushed black pepper. A nose-to-tail classic.

### **Burra Kebab**



Lamb chops twice-marinated - first in raw papaya and ginger, then in yoghurt and spice - finished over coals till the meat falls from the bone.

### **Raan-e-Nawabi**



A whole leg of lamb scored, marinated for a day in yoghurt, spices and dark rum, then slow-roasted till it carves with the side of a spoon. Best shared.

### **Boti Tikka**

Tender chunks of leg of mutton, marinated in spiced yoghurt and tempered with garam masala, skewered and grilled over open flame.

### **Chicken Seekh Kebab**

Minced chicken kneaded with coriander, green chilli and a whisper of garam masala, hand-pressed onto skewers and grilled till just set.

### **Ajwaini Machchi Tikka**

Boneless fish in a hung-yoghurt marinade brightened with carom seed, grilled fast and finished with a squeeze of lime.

### **Tandoori Masala Pomfret**

Whole pomfret scored to the bone, rubbed with a wet masala of red chilli, mustard oil and ginger, and roasted in the tandoor.

### **Kakori Kebab**

★ *House Favourite*

The legend of Lucknow - mutton mince pounded so fine it melts on the tongue, perfumed with rose, mace and a closely guarded blend of spices.

### **Mutton Bukni Seekh**

★ *Seasonal*

A robust seekh from the Awadhi kitchen, dusted with bukni - a ground mix of toasted spices - the moment it leaves the skewer.

### **Chapli Kebab**

The Pashtun classic: a flat, coin-shaped mince patty studded with pomegranate seed and crushed coriander, shallow-fried till crisp at the edges.

### **Jhinga Fry**



Tiger prawns dredged in a fine spice rub and pan-fried in ghee till the shell turns pink and the meat stays tender.

### **Jhinga Tandoori**

Whole prawns marinated in mustard oil, Kashmiri chilli and lime, then briefly kissed by the tandoor.

### **Machchi Orly**

Boneless fish dipped in a light, airy batter and fried till golden - the Continental-by-way-of-Calcutta classic, served with tartare and lemon.

### **Machchi Pakora**



Bite-sized boneless fish in a carom-spiced gram-flour batter, fried hot till crisp, with green chutney alongside.

### **Machchi Malai Tikka**

Boneless fish marinated in cheese, cream and a touch of white pepper, grilled gently to keep the flesh moist.

### **Golden Fried Prawns**

Prawns butterflied, rolled in a delicate golden crumb and fried to order - a clean, simple plate to begin with.

## **Hari Seekh Kebab**

A bright green seekh of minced lamb pounded with mint, coriander, green chilli and spinach - grilled till just cooked.

## **Mushroom Tikka**

Plump button mushrooms tossed in a spiced yoghurt marinade with bell pepper and onion, grilled till they catch a little char.

## **Paneer Bewazni Tikka**



Our weightless paneer - cottage cheese in a feather-light marinade of fresh cream and cheese, so soft it almost dissolves on the tongue.

## **Paneer Tikka**

Thick fingers of paneer in a classic red yoghurt marinade with capsicum and onion, charred at the edges.

## **Machchi Seekh**

Minced fish kneaded with green chilli, coriander and a touch of mustard oil, skewered and grilled.

## **Makkai Seekh**



Sweet corn, mashed potato and grated paneer rolled around a skewer with green chilli and chaat masala - a soft, golden vegetarian kebab.

# **GRAVIES & CURRIES**

*from the dum pot and the karahi*

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## **Butter Chicken**

Tandoori chicken in a velvet tomato-and-cream gravy, finished with kasuri methi and a pat of fresh butter. The dish that needs no introduction.

## **Murgh Mughlai**



Chicken cooked the courtly way - in a pale gravy of cashew, almond, yoghurt and saffron. Mild, aromatic, indulgent.

## **Lahori Chana**

★ *House Favourite*

Chickpeas slow-cooked with onion, tea-leaf water and a robust dry masala till they turn deep brown and richly spiced. Eat with bhatura.

## **Gosht Kali Mirch**



Lamb in a fragrant gravy built on freshly cracked black pepper, yoghurt and ginger - peppery, restrained, deeply warming.

## **Mutton Mughlai**

Mutton in a creamy almond-and-cashew gravy with rose water and saffron - gentle on the spice, generous on the richness.

## **Mutton Rara**



A Punjabi specialty - tender mutton in a thick gravy fortified with mutton mince. Meat on meat, slow-cooked till the masala clings.

## **Dahi Gosht**



Mutton braised in yoghurt with browned onion and whole spice - tangy, comforting, the kind of dish your nani would make.

## **Zafrani Murgh**

Chicken in a delicate saffron gravy, perfumed with green cardamom and finished with cream.

### **Anda Curry**

★ *House Favourite*

Hard-boiled eggs in a punchy onion-tomato gravy with whole spice - the dhaba favourite, best with rumali roti.

### **Bheja Masala**

Lamb brain cooked tawa-style with onion, ginger and green chilli - rich, soft, an old-school Mughlai delicacy for the curious palate.

### **Cream Cheese Mustard Jhinga**

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Prawns in a smooth gravy of cream cheese sharpened with Bengali mustard - east meets west, with a slow burn at the finish.

### **Machchi Masala**

Fish steaks simmered in a fresh tomato-and-onion gravy with Kashmiri chilli and mustard seed.

### **Rogan Josh / Shahi Korma**

Choose your kingdom: Kashmiri Rogan Josh in its red, fennel-scented broth, or the Awadhi Shahi Korma with its silken yoghurt-and-nut gravy.

## **BREADS**

*from the tandoor, fresh to the table*

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### **Tandoori Roti**

Whole-wheat dough slapped onto the tandoor wall, charred and pulled off in seconds.

### **Makhni Roti**

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Tandoori roti generously brushed with white butter - glossy, fragrant, blistered.

### **Khameeri Roti**

A naturally leavened roti, soft and slightly tangy, made the old Lucknowi way.

### **Tandoori Paratha**

Layered, flaky paratha cooked in the tandoor - sturdy enough for the richest gravies.

### **Hari Mirch Paratha**

Paratha kneaded with green chilli and fresh coriander, for those who like their bread to bite back.

### **Lal Mirch Paratha**

Paratha laced with red-chilli butter - bright in colour, full in flavour.

### **Kabuli Naan**

An Afghan-style naan stuffed with chopped dry fruit, glacé cherry and a hint of sugar.

### **Naan**

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Plain, soft, blistered - the bread you'll order twice.

### **Naan - House Variations**

Choose: butter, garlic, cheese, chilli-cheese or pudina.

## **DESSERTS**

*to finish, gently*

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**Phirni**

Slow-cooked ground rice and milk perfumed with cardamom and saffron, served chilled in a clay cup.

**Gulab Jamun**

Warm milk-solid dumplings soaked in a rose-and-cardamom syrup.

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*Kindly inform your server of any allergies or dietary requirements.  
All meats are halal. · Government taxes as applicable.*