

Zaōq

Soz e Dil. Zauq e Lab.

Luxury Mughlai Takeaway & Delivery
Defence Colony, New Delhi

THE MENU

zaoqofficial.com

Tandoor

Charcoal, clay and open flame. Everything here meets fire.

MURGH

Murgh Tikka ₹820

Thigh pieces steeped overnight in hung curd, mustard oil and Kashmiri chilli, then charred at the edges and showered with chaat masala. Smoky, tangy, gone in three bites.

Tikka Mughlai [🍴] ₹920

Cashew, cream, cheese and green cardamom, roasted so gently the tikka stays ivory pale and melts on contact. Courtly and quietly indulgent.

Murgh Malai Tikka ₹880

Pearl white and impossibly soft, rich with cream cheese, white pepper and a whisper of nutmeg. Basted twice in butter before it leaves the skewer.

Murgh Tandoori (Half) ₹720

Scored to the bone so the marinade reaches everywhere, roasted hard at 280 degrees. Crisp blistered edges, juices still running.

Murgh Tandoori (Full) ₹1,290

The whole bird. Same fire, same char, twice the joy.

Murgh Chargha [🍴] ₹1,450

Lahore's showstopper. Steamed whole in its own fierce masala, then plunged into hot oil until the skin shatters like glass over meat that falls apart.

Chicken Seekh Kebab ₹800

Mince kneaded like dough with mint, coriander and mace, then wrapped on a square skewer and roasted until it hisses. Juicy the whole way through.

Chicken Pakora ₹780

Ajwain, rice flour and green chilli in a crust fried twice so it stays loudly crisp all the way to your table.

Adraki Bater [🍴] ₹1,250

Whole quail soaked in fresh ginger juice and malt vinegar, roasted fast and hot. Crackling skin, dark tender flesh, crisp ginger slivers scattered over.

GOSHT

Boti Tikka [🍴] ₹1,190

Leg cubes tenderised with raw papaya, then eight hours in spiced curd with fennel and mustard oil. Charred outside, yielding within.

Burra ₹1,290

Rib chops in a dark marinade of black cardamom, clove and deggi mirch. The tandoor renders the fat, the ghee baste seals it, and the meat slips off the bone.

Kakori Kebab [🍴] ₹1,220

The legend of Lucknow. Mince passed through the grinder six times, bound with khoya and perfumed with rose and mace. It needs no chewing.

Mutton Bukni Seekh ₹1,050

Robust Awadhi seekh over charcoal, dusted the moment it leaves the skewer with a toasted blend of gram, hing and yellow chilli.

Chapli Kebab ₹1,150

Coarse mince studded with anardana and crushed coriander, a tomato slice pressed into the middle, shallow fried until the crust turns deep and craggy.

Tawa Gurde Kapure ₹1,050
Kidney and kapure bhuna hard on the iron tawa with green chilli and kasuri methi, arriving still sizzling. For those who know.

Raan Nawabi ^{🍽️} ₹3,650
A whole leg marinated for eighteen hours, slow cooked for three, then glazed in saffron butter and finished in the tandoor. Carves with a spoon. Meant to be shared.

MACHCHI AUR JHINGA

Tandoor Masala Pomfret ^{🍽️} ₹1,650
A whole pomfret slashed to the bone and packed with ajwain and yogurt marinade, roasted until the skin blisters and the flesh lifts away in sheets.

Machchi Malai Tikka ^{🍽️} ₹1,180
Sole in cream, cheese and green cardamom, handled with care and pulled from the fire early so every cube stays silken.

Ajwaini Tikka ₹950
Firm fillets carrying carom seed and yellow chilli, seared quickly so the centre stays sweet and juicy. Also served with chicken.

Machchi Seekh ₹1,050
Fish mince folded with fresh dill and roasted gram, moulded onto flat skewers and brushed with lemon butter. Delicate, herby, unusual.

Machchi Pakora ₹1,050
Boneless fish in a carom spiced gram flour jacket, fried hot and tossed in chaat masala with a squeeze of lemon and crisp radish laccha.

Machchi Orle ₹1,090
Icy soda batter meets hot oil and puffs into a hollow, golden shell around the fish. Served with tartar or a tangy mint mayo.

Jhinga Tandoori ^{🍽️} ₹1,550
Jumbo prawns lacquered fiery red, in the tandoor for four minutes and not a second more. They snap when you bite them.

Jhinga Fry ₹1,450
Butterflied prawns pressed into rava and shallow fried in ghee until crunchy, with curry leaves crisped in the same pan.

Golden Fried Prawns ₹1,450
Light, puffed batter, deep golden, held by the tail. Hot garlic sauce or sweet chilli on the side.

SABZ

Paneer Tikka ₹720
Thick cubes with onion petals and capsicum in a pungent mustard oil marinade, blistered at the edges and dusted with chaat masala.

Paneer Bewazni Tikka ^{🍽️} ₹820
Our weightless paneer, sandwiched with khoya, nuts and mint, cloaked in saffron cream and roasted low. So soft it almost dissolves.

Mushroom Tikka ₹680
Buttons blanched then marinated in garlic heavy tandoori curd, scorched alongside peppers and onions until the edges catch.

Hari Seekh ₹650
Spinach, green peas and paneer bound with roasted chana, bright green off the skewer and fragrant with amchur and cumin.

Makka Kebab ^{🍽️} ₹720
Sweet corn and cheese, crisp golden shell outside, molten and sweet the moment you break it open.

Salan

Gravies built slowly, in handis and copper, most of them over hours.

MURGH

Butter Chicken [📄] ₹980

Tandoori chicken pulled by hand into a coarse tomato makhani, buttered, creamed and lifted with kasuri methi crushed in at the last moment. The one everyone orders.

Murgh Moghul [📄] ₹960

A pale, courtly gravy of boiled onion, almond and cashew that never sees browning. Finished with cream, kewra and halved boiled eggs.

Zafran Murgh [📄] ₹1,020

Saffron steeped in warm milk poured over a browned onion and cashew base. Deep gold, and you will smell it before it reaches the table.

GOSHT

Rogan Josh [📄] ₹1,280

The true Kashmiri formula. Ratanjot for that deep natural red, fennel and dry ginger, curd and a pinch of hing. No onion, no tomato, nothing to hide behind.

Mutton Rara [📄] ₹1,290

Whole pieces buried in keema cooked down to fine grain until the masala clings to everything. Meat on meat, thick and unapologetic.

Meat Moghul [📄] ₹1,350

Brown onion, poppy seed and cashew sealed under a dough lid for an hour of dum, then opened to reveal saffron and kewra. Rich, regal, aromatic.

Dahi Meat [📄] ₹1,190

Ninety minutes in yogurt, browned onion and whole spice, with no water and no tomato. Tangy, comforting, ghee floating clean on top.

Ghosht Kali Mirch [📄] ₹1,220

Lamb in coarsely cracked peppercorn and cream. Pale, peppery and deeply warming rather than hot.

SAMUNDAR, ANDA AUR SABZ

Cream Cheese Mustard Jhinge [📄] ₹1,590

Prawns in cream cheese sharpened with Bengali yellow mustard. East meets west, and the slow burn arrives right at the finish.

Machchi Masala [📄] ₹1,150

Steaks firmed in smoking mustard oil, then slid into a gravy crackling with methi dana and mustard seed. Bright, sharp, coastal.

Bheja Curry [📄] ₹1,030

Goat brain folded gently through onion and tomato masala with mint and kasuri methi until it is dry and coated. A Delhi delicacy done properly.

Anda Curry [📄] ₹570

Boiled eggs pricked and blistered in hot oil before they meet a punchy onion tomato gravy. The dhaba favourite, best with rumali roti.

Lahori Chana [📄] ₹550

Chickpeas soaked overnight and darkened with tea, heavy on black pepper, finished with a hiss of ghee tarka, green chilli and ginger.

Roti

Stretched by hand and slapped against screaming clay, to order.

Tandoori Roti	₹65
Whole wheat, hand stretched, slapped onto the clay wall and pulled off speckled and hot.	
Makhni Roti [🍲]	₹95
The same roti, finished with white butter while it is still blistering. Glossy, fragrant, always ordered twice.	
Khameeri Roti	₹110
Leavened with milk and ghee and proved for two hours, shaped by hand so the air pockets survive. Soft, faintly sour, old Delhi to the core.	
Tandoori Paratha	₹130
Pleated with ghee and coiled tight so the layers steam apart in the oven and pull away in flakes.	
Naan	₹110
Rested three hours in milk and yogurt for a pillowy chew. Blistered and soft.	
Butter / Garlic Naan	₹145
Butter brushed or garlic and coriander pressed into the dough before it hits the clay.	
Lal Mirch Paratha	₹135
Kashmiri chilli, chilli flakes and chaat masala rolled through every layer. Rust red and properly hot.	
Hari Mirch Paratha	₹135
Green chilli and mint in every fold. Fresher heat than the red, and hotter than it looks.	
Kabuli Naan [🍲]	₹250
Stuffed with tutti frutti, coconut, cashew, almond and raisin, baked slowly so the filling warms into the crumb. Sweet, nutty, the child's favourite and the adult's guilty one.	

Mithas

Made in the house, finished the way they were a century ago.

Phirni	₹290
Coarse ground basmati simmered down in full cream milk with saffron and green cardamom, chilled until it sets to a cool, grainy silk.	
Gulab Jamun	₹270
Khoya and fresh chenna, fried twelve patient minutes on the lowest flame until mahogany, then rested in saffron and rose syrup. Warm, heavy, dangerous.	

[🍲] house speciality · all prices inclusive of taxes · Raan Nawabi and Murgh Chargha are prepared to order, kindly allow extra time · Please tell us about any allergies

Zaōq

*Gourmet Mughlai takeaway and home delivery.
Or pull up, roll down, and eat where you are parked.*

HOURS

Monday to Sunday · 11:30 am to 11:30 pm

ADDRESS

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