

PREFACE

Ziya, meaning 'splendour,' celebrates the rich and diverse culinary heritage of India while embracing a progressive outlook.

Ziya's menu is a tribute to the rich and varied culinary traditions of India, featuring dishes that blend classic flavours with modern innovation.

PALATE PLEASERS

■ **Chilli mushroom tingmo** (A) (S) (P)
grated cheese | 160 g | 206 kcal

■ **Aloo toffee** (A) (S)
Kashmiri chilli dust | 140 g | 240 kcal

▲ **Goan balchao shrimp toast** (A) (S) (P) (V)
110 g | 210 kcal

▲ **Chicken bajra tartlets** (S)
tamarind, jaggery, ginger | 120 g | 290 kcal

▲ **Lamb keema smoked cashew nut samosa** (A) (S) (P)
tomato kut | 120 g | 300 kcal

■ Vegetarian ▲ Contains meat & seafood ☀ Signature dish 🔥 Spice level ✓ Vegan
(S) Contains shellfish (E) Contains egg (P) Contains pork (F) Contains fish & fish products
(A) Contains alcohol (N) Contains nuts (G) Contains gluten (S) Contains sulphite
(M) Contains milk & milk products (SB) Contains soyabeans & their products

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customisation. Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter. All our meat and fish is locally sourced, unless specified. Please speak to our server for more details on our sustainability practices.

We do not levy a service charge.

An 18% Goods and Services Tax is applicable on all prices.

SMALL PLATES

- 
Butternut squash soup



barley and corn dal moth chaat | 200 g | 240 kcal
- 
Chaat trilogy



aloo chaat, crisp roti strands, dahi bhalli ice cream
210 g | 398 kcal
- 
Chandani samosa chaat




chickpeas, beet yoghurt, pomegranate chutney
190 g | 340 kcal
- 
Grilled eggplant steaks


tomato kut, puffed rice bhel, pumpkin seed, tofu cream
300 g | 456 kcal
- 
Soya mince kaathi chaat




rajma hummus | 289 g | 430 kcal
- 
Croissant kachori



tempered potatoes, flaked chilli lime yoghurt
410 g | 478 kcal
- 
Herb paneer tikka



chilli burrata, black olive chutney drops,
crisp roti wedge | 210 g | 380 kcal
- 
Oven roasted cauliflower




sesame raita, coriander boondi chaat | 230 g | 350 kcal
- 
Galouti duo


wild mushroom, truffle, black olive raita,
saffron chutney | 198 g | 374 kcal
- 
Pickled tomato pan grilled fish




edamame sundal, burnt lime, Gondhoraj raita
180 g | 387 kcal
- 
Punjabi chicken tikka


aloo tikki, salli, tadka makhni | 240 g | 395 kcal
- 
Peanut and chilli chicken
kalmi kebab




red pepper chutney, boondi crusted bonda | 200 g | 450 kcal
- 
Lamb seekh




rogan josh glaze, khamiri roti coins | 310 g | 610 kcal
- 
Tandoori adraki lamb chops



purple potato mash, aubergine and walnut chutney
312g | 607 kcal

MAIN COURSE

■ **Tandoori paneer in pickled spices** ①

jowar and spinach khichdi, tadka dal sauce,
kachumber | 410 g | 620 kcal

■ **Malai broccoli** ① ② ③

rajma bhuna, spinach tempura, carom seed
lacha paratha | 430 g | 694 kcal

■ **Curry leaf tofu** ④

quinoa dosa, kara chutney | 300 g | 520 kcal

■ **Almond crusted asparagus and vegetable kofta** ① ② ③

grilled asparagus, chilli and cashew nut khichdi,
tomato yoghurt sauce | 460 g | 647 kcal

▲ **Pan grilled sambhar fish** ② ③ ④

upma, sambhar sauce,
crisp iddiyappam | 410 g | 589 kcal

▲ **Jaali dosa chicken** ① ②

crusted black peppercorn, pickled curd rice,
coconut chutney | 300 g | 650 kcal

▲ **Mustard chicken** ① ②

chowpatty bhaji | 460 g | 710 kcal

▲ **Ghee roast mutton** ① ② 🔥

potato podimas, Malabari parota | 320 g | 694 kcal

HERITAGE BOWLS

■ **Paneer makhni** | 300 g | 683 kcal ① ②

■ **Spinach saag, zucchini paneer roll** | 320 g | 720 kcal ①

■ **Hyderabadi baingan** ①

250 g | 529 kcal

- **Nizami dum aloo** | 329 g | 610 kcal ⓘ ⌚
- ▲ **Coastal prawns** | 350 g | 610 kcal ⌚
- ▲ **Fish Alleppey curry** | 320 g | 456 kcal ⌚ ⌚
- ▲ **Murg Makhani** | 350 g | 750 kcal ⓘ ⌚
- ▲ **Dhaba chicken aloo** | 330g | 890 kcal ⓘ
- ▲ **Mutton rogan josh** | 370 g | 810 kcal ⓘ 🌶
- **Ma choliyan di dal** ⓘ
*hearty mixed lentils of split black gram
 and split Bengal gram lentil* | 310 g | 720 kcal
- **Dal makhani** | 350 g | 750 kcal ⓘ
- **Tadka dal** | 260 g | 710 kcal ⓘ

BREADS

- **Selection of Indian breads** ⓘ ⓘ
cheese chilli kulcha | 140 g | 344 kcal
wild mushroom kulcha | 300 g | 520 kcal
aloo kulcha | 300 g | 520 kcal
garlic coriander naan | 140 g | 379 kcal
laccha butter naan | 180 g | 455 kcal
pudina paratha | 200 g | 460 kcal
Malabar parota | 180 g | 310 kcal

BIRYANIS AND PULAO

- ▲ **Dum parda chicken biryani** ⓘ
 425 g | 1236 kcal
- ▲ **Lamb biryani** | 422 g | 1064 kcal ⓘ
- **Caramelised onion and
 mushroom pulao** | 335 g | 388 kcal