

Zaōq

Soz-e-dil, zauq-e-lab

MENU

CHAPTER I

Tandoor

Kebabs, tikkas and whole cuts, cooked in the clay tandoor over live charcoal.

MURGH

Murgh Tikka ₹820

Boneless chicken thighs marinated overnight in hung curd, mustard oil and Kashmiri chilli. Charred in the tandoor, finished with lemon and chaat masala. Smoky, tangy, medium heat.

Tikka Mughlai ₹920

Boneless chicken cubes in a marinade of cashew paste, cheese, cream and green cardamom. Cooked gently so the tikka stays ivory pale. Rich, mild, courtly.

Murgh Malai Tikka ₹880

Boneless thighs in cream cheese, hung yogurt, white pepper and a pinch of nutmeg. Butter-basted twice on the skewer. Very mild, meltingly soft.

Murgh Tandoori half • ₹720 full • ₹1,290

Whole chicken scored deep, marinated overnight in yogurt, mustard oil, ginger-garlic and tandoori masala. Roasted hard, rested, then flash-charred. Served with sliced onions, mint chutney and lemon.

Murgh Chargha ₹1,450

Lahori style whole chicken. Steamed in its own masala, then deep-fried until the skin shatters. Dusted with chargha masala at the pass. Meant to be pulled apart by hand.

Chicken Seekh Kebab half • ₹800 full • ₹1,400

Hand-minced chicken with mint, coriander, ginger, mace and green chilli, kneaded until it binds and roasted on the square seekh. Juicy, herby, medium heat.

Chicken Pakora half • ₹780 full • ₹1,500

Boneless chicken strips coated in a besan, rice flour and ajwain batter. Double-fried so the shell stays crisp. Served with green chutney.

Adraki Bater ₹1,250

Whole quails marinated in fresh ginger juice, malt vinegar and yellow chilli. Roasted fast in a hot tandoor. Delicate meat, crisp skin, finished with fried ginger juliennes.

GOSHT

Boti Tikka half • ₹1,100 full • ₹2,000

Mutton leg cubes tenderised with raw papaya, then eight hours in curd with fennel, mustard oil and deggi mirch. Charred outside, still pink at the centre.

Burra ₹1,290

Mutton rib chops in a dark marinade of black cardamom, clove, cinnamon and deggi mirch. Slow-charred until the fat renders and the meat pulls cleanly off the bone. Ghee-basted at the pass.

Kakori Kebab half • ₹950 full • ₹1,400

Fine mutton mince passed through the grinder six times, bound with khoya, and perfumed with rose water, mace and saffron. Melts on contact. The Lucknow classic.



Mutton Galawati  half • ₹990
full • ₹1,700

Awadhi mince kebab. Very fine mutton with an aged spice blend, kneaded silky-smooth and grilled on flat skewers. Silken, aromatic, needs no chewing.

Mutton Bukni Seekh half • ₹1,150
full • ₹1,800

Coarse mutton mince on the seekh, seasoned with our bukni blend (roasted gram, hing, yellow chilli, cumin). Smoky, earthy, faintly nutty.

Chapli Kebab ₹1,150

Peshawari style. Coarse mutton mince with anardana, crushed coriander, tomato and green chilli. Pressed flat with a tomato slice, shallow-fried in ghee.

Tawa Gurde Kapure ₹1,050

Goat kidney and kapure bhuna hard on the iron tawa with onion, tomato, green chilli and kasuri methi. Robust, high-flavour, served sizzling.

Raan Nawabi  portion • ₹790
full • ₹3270

Slow-cooked leg of mutton, marinated eighteen hours, braised three hours and glazed with saffron butter in the tandoor. Served as a single portion with its own gravy and two khameeri roti. Falls off the bone.

MACHCHI AUR JHINGA

Tandoor Masala Pomfret  ₹1,400

Whole pomfret gashed deep, packed with a marinade of ajwain, mustard oil and yogurt. Roasted whole until the skin blisters. Squeeze of lemon at the table.

Machchi Malai Tikka  ₹1,180

Boneless sole in cream, cheese, ginger juice and green cardamom. Handled gently and pulled from the fire early. Silken and delicate.

Ajwaini Tikka ₹950

Firm fish fillets marinated with carom seed, yellow chilli and mustard oil. Quick-seared so the centre stays juicy. Also available with chicken.

Machchi Seekh ₹1,050

Boneless fish mince folded with fresh dill, green chilli and roasted gram. Moulded on flat skewers, brushed with lemon butter. Unusual and very light.

Machchi Pakora half • ₹1,050
full • ₹2,000

Boneless fish chunks in a spiced besan and rice flour crust with heavy ajwain. Fried hot, tossed in chaat masala and lemon.

Machchi Orle half • ₹1,090
full • ₹2,000

Fish strips in an icy soda batter that puffs into a hollow, golden shell. Served with tartar or a mint mayo.

Jhinga Tandoori  half • ₹1,500
full • ₹2,800

Jumbo prawns in a fiery red tandoori marinade, four minutes in a hot tandoor and no longer. They snap when you bite them.

Jhinga Fry ₹1,450

Butterflied prawns pressed into rava and shallow-fried in ghee. Curry leaves crisped in the same pan.

Golden Fried Prawns ₹1,450

Prawns in a light, puffed batter, deep-fried until golden. Held by the tail. Served with hot garlic or sweet chilli.



SABZ

Paneer Tikka ₹720

Thick paneer cubes with onion petals and capsicum in a mustard oil and Kashmiri chilli marinade. Blistered edges, dusted with chaat masala.

Paneer Bewazni Tikka ₹820

Paneer sandwiched with a filling of khoya, cashew and mint, cloaked in saffron cream and roasted low. Barely holds its shape. Our featherweight star.

Mushroom Tikka ₹680

Button mushrooms blanched, then marinated in a garlic-heavy tandoori curd. Roasted with peppers and onions until the edges catch.

Hari Seekh ₹650

Spinach, green peas and paneer bound with roasted chana. Fragrant with amchur, ginger and cumin. Bright and clean on the plate.

Makka Kebab ₹720

Sweet corn and cheese patties with a crisp golden shell and a molten cheese centre. Very rich, very moreish.

Mushroom Galawati half • ₹780 full • ₹1,350

Finely minced mushrooms with the Awadhi galawati spice blend, kneaded smooth and grilled on the seekh. Silken and savoury, a vegetarian take on the classic.



CHAPTER II

Salan

Slow-cooked curries. Every bowl serves two to three, best spooned over roti or basmati.

MURGH

Butter Chicken ₹980

Tandoori chicken pulled by hand into a coarse tomato makhani, buttered, creamed and finished with a crush of kasuri methi. Mild, rich, the one everyone orders.

Murgh Moghul ₹960

Chicken in a pale gravy of boiled onion, almond and cashew, finished with cream and kewra. Delicate, aromatic. Garnished with halved boiled eggs.

Zafran Murgh ₹1,020

Chicken in a browned onion and cashew base, poured over with saffron milk. Deep gold, fragrant, mildly sweet.

Lahori Chana ₹850

Chicken and chickpeas cooked together the Lahori way, darkened with tea and heavy on black pepper. Finished with ghee tarka, green chilli and ginger juliennes.

GOSHT

Rogan Josh ₹1,280

The Kashmiri classic. Mutton in a ratanjot-red gravy with fennel, dry ginger, curd and hing. No onion, no tomato. Deep and aromatic, medium heat.



Shahi Korma ^{🍽️}	₹1,280
Mughal-style mutton korma in a slow-cooked yogurt, almond and cashew gravy, finished with cream, saffron and a touch of rose. Mildly sweet, luxurious.	
Mutton Rara ^{🍽️}	₹1,290
Whole mutton pieces buried in fine keema masala. Meat within meat. Thick, dry-ish, spice-forward.	
Meat Moghul ^{🍽️}	₹1,350
Mutton in a brown onion, poppy seed and cashew gravy, sealed under a dough lid for an hour of dum. Opened at the pass with saffron and kewra. Rich, regal.	
Dahi Meat	₹1,190
Mutton slow-cooked ninety minutes in yogurt, browned onion and whole spice. No water, no tomato. Tangy, comforting, ghee clean on top.	
Ghosht Kali Mirch	₹1,220
Mutton in a pale cream sauce heavy with coarsely cracked black peppercorn. Sharp, warming, not chilli-hot.	

MACHCHI AUR JHINGA

Cream Cheese Mustard Jhinge ^{🍽️}	₹1,590
Prawns in a cream cheese sauce sharpened with Bengali yellow mustard. Rich upfront, slow burn at the finish. Unusual and worth ordering.	
Machchi Masala	₹1,150
Fish steaks flash-fried in mustard oil, then simmered in a gravy of methi dana, mustard seed and tomato. Sharp, coastal, medium heat.	
Bheja Curry	₹1,030
Goat brain folded through onion-tomato masala with mint and kasuri methi. Rich, dry-ish. Best eaten with rumali roti or khameeri.	
Anda Curry	₹570
Boiled eggs pricked and blistered in oil, then simmered in an onion-tomato gravy with cumin and coriander. Classic, comforting.	

SABZ

Butter Paneer Masala ^{🍽️}	₹600
Paneer in a coarse tomato makhani, buttered and creamed and lifted with kasuri methi. The vegetarian butter chicken, no less loved.	
Khoya Paneer Moghul ^{🍽️}	₹650
Fresh paneer in a pale, opulent gravy of reduced khoya, cashew and green cardamom. Rich, mild, borders on dessert.	
Zafran Kofta ^{🍽️}	₹620
Paneer and khoya koftas in a saffron-kissed cream gravy. Delicate, aromatic. The plate turns gold.	
Dal Makhni	₹750
Black urad and rajma simmered overnight on the lowest flame, finished with butter and cream. Smoky, deep, our house standard.	



CHAPTER III

Roti

Hand-made breads baked to order in the tandoor.

Tandoori Roti	₹65
Whole wheat, hand-stretched, slapped on the clay wall until speckled.	



Makhni Roti ^{🍽️}	₹95
Tandoori roti finished with a coat of white butter as it comes off the wall.	
Khameeri Roti	₹110
Yeasted with milk and ghee, proved two hours and shaped by hand so the air stays in. Soft, faintly sour, old Delhi to the core.	
Tandoori Paratha	₹130
Pleated with ghee, coiled tight, baked until the layers steam apart.	
Lachcha Paratha	₹120
Whole wheat, hand-folded into many thin layers, brushed with ghee and baked flaky.	
Plain Naan	₹110
Maida, milk and yogurt rested three hours. Pillowey chew, blistered spots.	
Butter Naan	₹145
Plain naan brushed generously with white butter as it comes off the wall.	
Garlic Naan	₹145
Naan with chopped garlic and coriander pressed into the dough before baking.	
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 through every fold. Fresh, hot, herbaceous.	
Kabuli Naan ^{🍽️}	₹250
Naan stuffed with tutti frutti, coconut, cashew, almond and raisin. Baked slow so the filling warms into the crumb. Doubles as dessert.	
Kashmiri Naan ^{🍽️}	₹250
Sweet naan the Kashmiri way. Stuffed with dry fruits, walnut, saffron and khoya. Warmer and more aromatic than Kabuli.	



CHAPTER IV

Naan Rolls

Signature filling wrapped in our In-house cheese naan. A meal in itself, easy to eat with one hand.

Chicken Tikka Mughlai Roll	₹380
Ivory Tikka Mughlai chicken, onion and mint chutney in a warm naan. Creamy, mild, family-friendly.	
Butter Chicken Roll ^{🍽️}	₹350
Pulled butter chicken tucked into a soft naan with sliced onion. The dependable order.	
Chicken Rara Roll	₹380
Chicken rara — thick with keema and spice — rolled into a warm naan. Bold and messy in the best way.	
Boti Tikka Roll	₹410
Charred mutton boti pieces with onion and green chutney in a naan. Smoky and meaty.	
Mutton Kakori Roll ^{🍽️}	₹420
Melt-in-mouth Kakori kebab rolled into a fresh naan with onion and mint. Rose-perfumed, delicate.	
Mutton Galawati Roll ^{🍽️}	₹420
Fine Galawati mince (Awadhi aged-spice blend) in a naan with sliced onion and cucumber. Silky, aromatic.	
Dahi Meat Roll	₹420
Slow-cooked dahi meat in a naan with fresh onion. Tangy, comforting, no gimmicks.	

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- Paneer Tikka Roll** ₹340
Chargrilled paneer tikka with onion and mint chutney in a warm naan. The evergreen vegetarian pick.
- Paneer Bewazni Roll** [🍲] ₹360
Our featherweight Bewazni paneer with mint chutney in a warm naan. Rich, delicate, the vegetarian house favourite.

CHAPTER V

Mithas

Sweets and a paan to close the meal.

- Baklawa** ₹110
Layered filo pastry with pistachio, almond and honey. Nutty and crisp, not too sweet.
- Gundi Paan** ₹110
Betel leaf with rose gulkand, saunf and gundi. Traditional, aromatic, the proper way to close a meal.

CHAPTER VI

To Drink

Cold, sharp, or long.

- Vedica Still Water** ₹60
Himalayan spring water, chilled.
- Coke** ₹40
Chilled from the fridge.
- Diet Coke / Coke Zero** ₹50
Chilled from the fridge.

Raan Nawabi and Murgh Chargha are prepared to order, kindly allow extra time. Please tell us about any allergies

Zaōq

Soz-e-dil, zauq-e-lab

*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 01:30 am

ADDRESS

A-1, DDA Shopping Complex, Defence Colony
Ring Road, near Moolchand Flyover
New Delhi 110024

ORDER

+91 93550 00664
support@zaoqofficial.com

WWW.ZAOQOFFICIAL.COM