



GAZZAB

MENU

Discover the rich traditions of India elevated to fine dining perfection.

Our chefs combine authentic flavours with contemporary presentation for a truly memorable experience.

AMUSE BOUCHE

A delightful chef's surprise to begin your dining experience, offering a taste of seasonal creativity and flavour.

PAPADOMS

For Two £4.95 | For Three £7.95

Served with homemade chutneys

STARTERS

Veg Platter (D, N, G) for two - £29 for three - £37

A curated vegetarian selection of aloo tikki, samosa, beetroot tikki, achari paneer tikka, onion bhaji, and dahi puri.

Mixed Platter (F, MU, C, N, D) for two - £35 for three - £45

An indulgent platter featuring lamb chops, chicken tikka, gilafi seekh kebab, tandoori prawns, and onion bhaji.

Malai Broccoli (D, N) - £12.95

Tender broccoli florets delicately marinated in a rich cream sauce, finished in the tandoor and topped with streusel nuts for a luxurious touch.

Malai Chicken Supreme (D) - £12.95

Succulent chicken breast marinated in aromatic spices and cream, grilled to perfection with a velvety finish.

Soft Shell Crab (C, MU, F) - £12.95

Crispy soft-shell crab, delicately spiced in Bengali flavours and lightly fried for a refined crunch.

Pan Seared Scallops (C, F, D) - £14.95

Fresh scallops delicately seared with green peas crumble, heath seeds, and aromatic spices. Finish with parmesan cheese.

Tandoori Lobster Tail (C, MU, F) - £14.95

Lobster marinated in garlic, lime leaves and spices, then chargrilled over live coals for smoky refinement.

Tandoori Salmon Kasundi (F, MS) - £12.95

Norwegian salmon infused with mustard, dill, and spices, roasted in the tandoor.

Gazzab Lamb Chops (D, N) - £19.95

Tender lamb chops marinated with exotic spices and flame-grilled for authentic succulence.

Tandoori Chicken Tikka (D) - £11.95

Juicy boneless chicken pieces marinated in traditional spices and cooked in the tandoor.

Gilafi Seekh Kebab - £11.95

Spiced lamb mince skewers coated with peppers and mint, finished in the tandoor.

Tandoori Prawns Lehsuni (F, C, MU) - £14.95

King prawns marinated with garlic, herbs, and spices, flame-grilled for a smoky aroma.

Malai Paneer Tikka (D, N, SU) - £12.95

Soft paneer cubes in a creamy marinade with yoghurt, cheese and spices, cooked in the tandoor.

Achari Paneer Tikka (D, N, SU) - £12.95

Paneer infused with pickling spices, yoghurt, and aromatic herbs for a tangy twist.

Chilly Paneer (D, SU, S) - £11.95

Paneer tossed with fresh bell peppers and onions in a wok, finished with soy and chilli.

Onion Bhaji - £8.95

Crisp onion fritters seasoned with herbs and spices, golden-fried to perfection.

Stuffed Aubergine (SE, P, N) - £11.95

Mini aubergines stuffed with spiced red chillies, potato and cashew masala, delicately baked.

Prawn Puri (G, MU, C, F) - £12.95

Juicy prawns served on deep-fried puri bread, flavoured with masala black pepper.

Indian Surf & Turf (D, C, MU, F) - £15.95

Lamb chops and tandoori prawns in a classic combination of spice and protein.

CHATPATA

Aloo Tikki Chaat (D, G) - £7.95

Crispy potato patties served with spiced chickpeas, tangy chutneys, and yoghurt.

Samosa Chaat (D, G) - £7.95

Crispy samosas topped with chickpeas, chutneys, yoghurt, and fresh coriander.

Bombay Bhel Puri (D, G) - £7.95

A traditional Bombay-style savoury snack of puffed rice, tangy chutneys, and fresh vegetables.

Aloo Papdi Chaat (D, G) - £7.95

Papdi topped with potatoes, chickpeas, yoghurt, and tangy tamarind chutney.

Dahi Puri (D, G) - £7.95

Crispy puris filled with spiced potato, topped with yoghurt, chutneys, and pomegranate seeds.

Heritage Beetroot Tikki and Hariyali Tikki - £10.95

Beetroot, green peas, and spinach tikkis, pan-seared for a healthy yet indulgent delight.

Grilled Pineapple Chaat (N, SU) - £7.95

Fresh pineapple grilled and topped with a tangy chaat masala dressing.

TRADITIONAL

Old Delhi Butter Chicken (N, D) - £13.95

Boneless chicken simmered in a buttery tomato sauce, flavoured with fenugreek and cream.

Railway Lamb Curry - £16.95

A heritage lamb curry with railway-inspired spices, slow-cooked for depth of flavour.

Paneer Butter Masala (N, D) - £11.95

Paneer cubes in a luscious tomato, butter, and cream sauce, delicately spiced.

Shahi Kofta (D, N) - £10.95

Rich dumplings made from paneer and nuts, spinach in a creamy, aromatic sauce.



Dal Double Tarka - £9.95

A traditional lentil curry, tempered twice with cumin, garlic, and ghee for bold flavour.

Rajasthani Laal Maas (D) - £16.95

A fiery lamb curry with red chillies, garlic, and Rajasthani spices.

Desi Chicken Curry - £12.95

Home-style chicken curry, cooked with onions, tomatoes, and spices.

Baingan Mirchi Ka Salan (SE, P, N) - £12.95

Baby aubergine and chillies in a tangy sesame, peanut, and tamarind sauce.

Bhindi Do Pyaza - £10.95

Okra cooked with double onions, tomatoes, and aromatic spices.

Amritsari Gobi - £10.95

Cauliflower florets cooked in a spiced tomato and onion gravy.

Dal Makhni (D) - £10.95

Black lentils slow-cooked overnight with cream, butter, and fragrant spices.

Mix Veg Handi - £10.95

Seasonal vegetables cooked in a clay pot with aromatic Indian spices.

Chicken Tikka Masala (D, N) - £13.95

Tandoori chicken tikka pieces in a creamy tomato and spice-based sauce.

MAINS**Jelfrezi, Bhuna, Dhansak, Khadal**

Lamb £16.95 | Chicken £13.95 | Prawn (F, MU) £18.95
Paneer (D) £11.95

Classic Indian curries prepared in your choice of style, each offering a unique flavour journey.

Lamb Shank Biryani (N, D) - £25.95

A regal biryani of tender lamb shank, fragrant basmati rice, and whole spices.

Dumpukht Chicken Biryani (N, D) - £17.95

Traditional slow-cooked biryani layered with chicken, saffron rice, and spices.

Prawn Biryani (N, D, F, MU, C) - £24.95

Juicy prawns layered with saffron rice and spices for a coastal classic.

Jackfruit Biryani (N, D) - £16.95

Tender jackfruit pieces layered with basmati rice and aromatic spices.

Goan Prawn Curry (F, C, MU) - £16.95

A coastal Goan delicacy with king prawns simmered in a coconut and spice gravy.

Lamb Shank Roganjosh (D, N) - £19.95

Tender lamb shank braised in Kashmiri red chilli and aromatic spices.

Roast Duck and Fig (D) - £16.95

Succulent duck roasted with sweet figs in a spiced tomato and onion sauce.

Pista Chicken Korma (D, N) - £15.95

Chicken cooked in a creamy pistachio-based sauce with delicate spices.

Halloumi & Artichoke Makhani (N, D) - £13.95

Grilled halloumi and tender artichoke hearts in a buttery tomato sauce.

Tandoori Lamb Chop Masala (N, D) - £23.95

Chargrilled lamb chops served in a rich onion and tomato masala.

Seafood Moilee (MS, MU, F, C) - £19.95

A coastal specialty of scallops, squid, mussels, and prawns in a coconut cream sauce.

Malabari Seabass (D, F) - 13.95

Seabass filled grilled with aromatic spices and served with a delicate salas garnish with Malabari sauce and heath seeds.

SIDES**Chana Masala - £7.95**

Chickpeas cooked with onions, tomatoes, and aromatic spices.

Bombay Aloo - £7.95

Spiced baby potatoes tossed with turmeric, cumin, and fresh coriander.

Saag Aloo (D) - £7.95

Spinach and potatoes cooked in a mildly spiced curry.

Saag Paneer (D) - £9.95

Paneer cubes simmered with fresh spinach and spices.

South Indian Cabbage Thoran (MU) - £7.95

Shredded cabbage stir-fried with coconut, curry leaves, and mustard seeds.

Carrot and Beans Poriyal (MU) - £7.95

South Indian-style carrots and beans tossed with coconut and tempered spices.

BREADS & RICE**Mint Paratha/Butter Naan/Garlic Naan - £4.45****Steamed Rice / Pulau Rice - £4.95****Garlic & Chilli Naan - £4.45****Roti/Plain Naan - £3.95****Peshwari Naan - £4.95****Kerela Paratha - £3.95****Dates & Ginger Naan - £5.95****Cheese Naan - £5.95****Lamb Keema Naan - £5.95****Chicken Tikka Kulcha - £5.95**

(Stuffed kulcha bread with chicken tikka, served with yoghurt)

RAITA / SALAD**Cucumber Raita (D) - £4.95**

Refreshing yoghurt mixed with cucumber and spices.

House salad - £4.95

MU - mussels, E - eggs, F - fish, L - lupin, S - soya, D - dairy, P - peanuts, G - gluten, C - crustaceans, MS - mustard, N - nuts, SE - sesame, C - celery, S - sulphides.

If you have any allergies or intolerances, please inform a member of staff. A discretionary 12.5% service charge will be added to your bill.



signature Experiences

- Celebrations made delicious
- outdoor catering for every occasion.
- Bespoke fine dining in a private, elegant setting.

Our staff will be delighted to provide you with more information.



evening Indulgences

HAPPY HOURS - 5PM - 7PM

- 2-for-1 Cocktails
- 2-for-1 Prosecco (*by the glass*)

MONDAY WINE NIGHT - 7PM - 10PM

- A Complimentary Glass of Wine

07849069586 | Info@gazzab.co.uk | www.gazzab.co.uk
245 Goldhawk Rd, London W12 8EU

