

India, home of one of the world's greatest cuisines, is evolving; the culture of its cities is changing; discerning diners are demanding the finest foods from all over the country and regional dishes and traditional ingredients are playing a greater role in today's kitchen.

Chef Proprietor Manoj Vasaikar combines a thorough understanding of traditional values and contemporary style. Our menu show cases Manoj's favourite signature dishes honed at some of the finest Indian restaurants in Mumbai and London.

Since opening in May 2005, Indian Zing has received an extremely positive response from critics. We are presenting a selection of comments for you to enjoy.

Chef-owner Manoj Vasaikar seeks inspiration from across India. His cooking balances the traditional with the more contemporary and delivers many layers of flavour - the lamb dishes and breads are particularly good. The restaurant is always busy, yet service remains courteous and unhurried. - **Michelin Guide 2020**

"Wonderful Indian Cuisine with unusual and delicious use of spices". "varied and interesting". - **Hardens Guide 2019**

Classic Indian cooking is given a high-end makeover at Manoj Vasaikar's smart Hammersmith restaurant. "Always friendly,". - **Square Meal Restaurant Guide, 2019**

Manoj Vasaikar opened on King Street in 2005 and has been doing a roaring trade ever since, delivering Indian food that is a cut above and has genuine – what's the word? – zing. - **The Good Food Guide 2018**

Great breads evolved and health conscious cooking where vegetables and sprouted grains hold their own, a mixed platter course that rounds up many highlights – Fays top six picks. - **Fay Maschler, Evening Standard, January 2015**

Awarded best UK Authentic Regional Indian Cuisine. - **Cobra Good Curry Guide, 2013.**

This is a great neighbourhood restaurant where they always greet you cheerfully, even when they are full- which is often. - **Tatler Restaurant Guide, 2013**

Chef Manoj Vasaikar produces tastes that are a remarkable combination of skill and expertise. - **Late Michael Winner, the Sunday Times, 2012**

A Chic (but not expensive) restaurant in Hammersmith, serves wonderful dishes from all over India. - **Bill Knott, Financial Times, April 2010**

When a Chef is deft and intelligent, as is Chef Manoj Vasaikar, any festive occasion is grist to the mill. The décor is harmonious and food special and the price sober. - **Fay Maschler, Evening Standard 2009**

He's brilliant and this unassuming place-unhurried and great value-is the perfect place to be quietly dazzled. Stella rating: 9/10 - **Zoe Williams, Stella Magazine, Sunday Daily Telegraph, April 2009**

Everything here is nicely understated: the welcome is warm but not gushing, china and glass sparkle, and the bill is extremely fair. Value for money 10/10. - **Jeremy Wayne, Guardian, March 2006**

Manoj, who has cooked at Veeraswamy (in the same group as Amaya) sees the way Indian food is going and also demonstrates how India is being discovered gastronomically... designer plates and an emphasis on lightness – but doesn't lose sight and flavour of what we all like about going for an Indian. - **Fay Maschler, Evening Standard, August 2005.**

OUR WINES

Our wine list has been compiled with great care to match the style of Chef-Patron Manoj Vasaikar's light and contemporary cuisine. To produce our list, we have consulted with a number of experts these include both celebrated professionals from the industry as well as a number of regular customers who have shared their excellent knowledge of wine with great enthusiasm.

Our wine list has been created to compliment the ingredients and flavours that make up our menu. The list offers an eclectic mix of wines that incorporate producers and regions from all over the world. Some have established a strong reputation while others are what we believe to be the stars of tomorrow.

One of our strongest assets is Sommelier Vincent Gasnier who is a friend and well-respected professional. He has selected and prepared the majority of the wine list. Vincent Gasnier himself is the youngest Master Sommelier on record, an accolade that recognizes the most advanced skill, knowledge and wide-ranging expertise in wine.

Our waiters and staff have received in depth training with all our wine suppliers, so they are able to match specific wines to our style of food. Please feel free to ask your waiter if you'd like a recommendation.

All the wines have been carefully selected to complement our unique concept of Indian Cuisine and to harmonize with the abundant variety of taste and flavours. Should wine or vintage become unavailable we will offer a suitable alternative.

WHITE WINES

HOUSE RECOMMENDED

Catanga Organic Airen Spain 125ml / 175ml / 250ml glass Crisp, light and aromatic with clean citrus and melon fruit and a dry, full finish.	13%	2017/18	£24.00
Chardonnay, Les Templiers Vin de Pays - France 125ml / 175ml / 250ml glass A crisp white wine refreshing citrus fruit flavours.	13%	2017/18	£22.00
Pinot Grigio, delle Dolomiti Terre del Noce, Italy Crisp aromatic fruit, with a lively acidity and dry finish	12%	2018/19	£25.00
Reserva Sauvignon Blanc Pionero, Morande Maule, Chile Aromas of citrus, green apple, peaches, pears and some herbal notes. Fresh and crisp fruit flavours.	12.5%	2019	£26.00
Viognier, Revelation, Languedoc, France Aromas and flavours of apricots, peaches and preserved citrus fruit. It is smooth and fresh, with hints of spice.	14%	2018/19	£28.00
Gewurztraminer Estate Reserve, One to One, Morande, Casablanca Valley, Chile Fresh and elegant with aromas of rose and orange blossom. Flavours of lychee, mandarin and gingery spice, combining on a long clean finish.	13%	2018/19	£30.00
Bolfan Riesling 2017, Biodynamic, Croatia Delicately scented aromas, extremely refreshing and palate cleansing with medium rich, zesty fruit flavours. Concentrated lime, peach and guava, complemented by deliciously structured acidity.	12%	2017/18	£32.00
Gavi di Gavi La Meirana Piedmont, Italy 13.5% Distinctive greengage and almond flavours. Fresh and dry.	13.5%	2018/19	£35.00
Chablis, Domaine JM Brocard, France Elegant, mineral and complex chardonnay white wine.	12.5%	2018/19	£42.00
Sancerre 'La Croix du Roy' Domaine Lucien Crochet, France Ripe and pungent with complex fruit flavours of gooseberry and herbs.	14%	2017/18	£44.00

RED WINES

HOUSE RECOMMENDED

Catanga Organic Tempranillo, Spain 13% 2017/18 £24.00
125ml / 175ml / 250ml glass £6.00 / £7.00 / £8.00

Well-balanced Tempranillo with fresh layers of wild red berries, dark spice and smooth tannins.

Cabernet Sauvignon, Les Templiers 13% 2018/19 £22.00
Vin de Pays – France
125ml / 175ml / 250ml glass £6.00 / £6.50 / £7.50

Blackcurrant and blackberry flavours with ripe balanced tannins.

Gamay, Duboeuf 12.5% 2018/19 £25.00
Vin de Pays – France

Lively with a full aromatic character of crushed fresh berries. Recommended slightly chilled to match any spice dishes.

Reserva Merlot, Pionero, Morande, Maule, Chile 13% 2018/19 £25.00

Black fruit aromas with hints of herbs. Juicy fruit flavours with hints of vanilla and chocolate on a long finish.

Malbec, Finca La Colonia, Argentina 13% 2018/19 £27.00

Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and harmonious finish.

Arbos Organic Syrah, Castellani, Italy 14% 2017/18 £29.00

Smooth tannins and medium bodied with soft black cherry, plum and black pepper on the finish.

Barbera d'asti Fuilot Prunotto Piedmont, Italy 14% 2018/19 £31.00

Fragrant on the nose with hints of plum and cherry. The flavours are well structured and soft, showing the typical red fruit.

Rioja Crianza Conde de Valdemar, Spain 13.5% 2015/16 £32.00

Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.

Reserva Pinot Noir, Pionero, Morande, Casablanca, Chile 13% 2018/19 £41.00

Raspberry aromas with hints of spice and herb. Flavours of red berry, cloves, dark chocolate and coffee.

Château Lalande de Gravet, St Emillion Grand Cru Classe, France 13% 2014/16 £46.00

A rich intense red with fleshy berry fruit flavours and long finish.

CHAMPAGNE AND SPARKLING WINES

Prosecco VS Brut Itinera Fruity, fresh, crisp and dry.	11%	NV	£24.00
Testulat Carte d' or Brut Blanc de Noirs Rich, fruity champagne with notes of vanilla and peaches. Elegant and well balanced.	12%	NV	£55.00
Champagne Bollinger Special Cuvée A high percentage of Pinot Noir gives a full-bodied style.	12%	NV	£75.00
Testulat Brut Rosé Attractive pink champagne with refreshing, soft fruit flavours, a fine mousse and a dry finish.	12%	NV	£60.00
Laurent Perrier Rosé Deep salmon colour leads a very fresh black fruit nose and then to this sensational rounded and supple palate.	12%	NV	£75.00
Krug Grande Cuvée A unique non-vintage champagne that is a blend of no less than 12 vintages. Once tasted never forgotten, the wine is an explosion of richness and freshness, power and finesse.	12%	NV	£175.00

ROSE

La Source Reserve Rose, Domaines Robert Vic, Pays d'Oc 125ml / 175ml / 250ml glass A blend of 60% Cinsault and 40% Grenache, this deliciously pretty wine from Mas de la Source has the perfect balance of soft, ripe fruit and freshness, with notes of strawberry, raspberry and rose petal.	13%	2018/19	£20.00 £6.00 / £6.50 / £7.50
Cotes de Provence Rosé, St Roch les Vignes, France Clean and dry fresh style of rosé, from one of the finest regions.	13%	2018/19	£24.00

SPIRITS

Whiskey & Scotch
Dark Rum
Liquers

Gin
Bacardi
Cognac

Vodka
Sherry & Vermouth
Port

All Spirits are sold at £5.00 in measures of 25ml or £8.00 for 50ml. Add a £1 for a mixer.

BEERS

Cobra (India) 330ml	4.8%	£4.75
Tiger (Singapore) 330ml	4.8%	£4.75
Aspall Premier Cru Cyder (Suffolk, England) 330ml	7.0%	£5.00
Fuller's Frontier Premium Lager (Local)	4.5%	£5.25
Fuller's Classic Indian Pale Ale (Local) 500ml	5.3%	£7.00
Fuller's Honeydew Organic Golden Ale (Local) 500ml	5.0%	£7.00
Non-Alcoholic Beer	0%	£3.75

COCKTAILS

Bollywood Masala £9.50

Crushed ice, vodka, mint, a tinge of garam masala, cranberry and pomegranate juice.

Mojito £9.50

A classic Cuban cocktail made with fresh muddled mint, unrefined cane sugar, lime juice and white rum to tantalise and refresh your senses.

Spicy Gin Sling £9.50

Crushed ice gin, fresh lime & ginger juice, tonic water.

Rustic Indian Sour £9.50

Famous Grouse Whiskey, Amaretto, Angostura, Crushed Orange, Soda.

Guru's Old Monk £9.50

Old monk, coke/ginger ale/soda, fresh ginger, Gum syrup.

Masala Negroni £9.50

Campari, gin, vermouth, pinch of garam masala

JUICES AND DRINKS

Organic Orange Juice	£3.50
Organic Apple Juice & Elderflower Cordial Muddle	£4.00
Organic Orange & Wild Berries	£4.50
Karingali Vellam Ayurvedic Water 750ml (Recommended Warm)	£4.00
Tropical Lime Juice (Sweet or Salted)	£4.00
Lassi (Sweet, Salted or Mango)	£4.50
Organic Chas (Organic Low-Fat Yogurt, Ginger, Fresh Coriander, Cumin)	£4.50
Soft Drinks (Coke / Diet Coke / Lemonade) (200ml)	£3.00
Ginger Ale (200ml)	£3.50
Hildon Mineral Water (Still / Sparkling) (Bottled on English country estate Hampshire)	£4.75

Pappadums And Khakara Basket with Raita & Chutney Relish (£4.50 for two / £8.00 for four)

Rice pappadums, whole wheat crisp flat bread and spicy roasted urad dal pappadums;
(Served with mint, coriander and pomegranate seed relish; raita made of onion, cucumber, tomatoes and raisins, mango chutney with black peppercorn, cumin and bay leaves.)

STARTERS

Goat Cheese Tikki £7.50

Goat Cheese, Potato, Green peas, Tomato, Green herb relish, Greens.

🍽️ Samosa Chana Greek Yogurt £7.00

Short crust pastry, Green peas, Potatoes, Greek yogurt, Chickpea, Tamarind relish, Mustard cress.

Vegetable Bhanola £7.00

Our version of the ubiquitous onion bhaji, baked, griddled, authentic Maharashtrian way, tamarind, green herb relish, greens.

(Add £2 for seared masala halloumi)

🍽️ Zing's Prawn Lonche £9.50

A warm medley of jumbo prawns, aubergine, lemon, caramelised onion, pickle masala, Greens.

🍽️ Mussels Caldine £9.00

Mussels, subtle green herbs, coconut broth. All time Goan favourite.

🍽️ Devon Crab, New potatoes, Fresh herbs £16.00

Devon crab meat, pan seared potatoes, fresh herbs, spices, coriander cress.

🍽️ Methi Malai Tikka £7.50

Griddled clay oven Chicken breast, dried fenugreek, Cheese, Green herb relish, Greens.

🍽️ Chicken Meloni Kebab £8.50

Chicken, green herbs, spinach, dill, fenugreek and spices, onion-tomato relish, Greens.

🍽️ Lamb Salli Raseela £8.50

Lamb mince, Fresh fenugreek, Spices, Paneer, Mint, Coriander, Onion, Fresh herbs.

🍽️ Our version of a Mixed Platter £23 (for two)

Vegetable Bhanola, Methi Malai Tikka, Lamb Salli Raseela and Prawn Lonche.

🍽️ Spicy

🍽️ Very Spicy

ZING'S SPECIAL MAIN COURSES

🔥 Pork Vindaloo £13.50

Pork meat, spices, palm vinegar, dominant flavour of garlic, red chilli - A Goan favourite.

🔥 Venison Kofta Curry £14.00

Seared venison meatballs, spices, herbs, spicy gravy of roasted vegetable & meat jus.

🔥 Beef Xacuti £14.50

Pot seared aged beef, spices, star anise, herbs, and coconut milk.

🔥 Tandoori Wild Salmon £16.50

Tandoori grilled salmon fillet, coconut fish jus, new potatoes.

🔥 Prawn Lonvas £18.00

Seared and poached prawns, east Indian bottle masala, coconut milk, green beans, fresh herb and masala broth.

🔥 Chicken Haddiwala £13.50

Chicken on bone, robust whole spices and herbs - India's Favourite.

MAIN COURSES

Banana Flower and Colocasia Leaves Kofta £11.50

A dumpling of banana flower, colocasia leaves, delicate gravy of pumpkin, fresh green herbs and spices.

🔥 Kadai Artichoke and Paneer with a Warm, Spicy, Roasted Vegetable Gravy £12.50

Indian Cheese, artichoke, peppers, onions, rich spicy gravy of cashew nut and roasted vegetables.

🔥 Jumbo Prawns in Pomegranate seeds and Dill £17.50

Jumbo prawns, pomegranate seeds, dill, clay oven griddled peppers, onions, new potatoes, ginger and tomato relish.

🔥 Karwari Fish Curry £12.00

Coastal fish curry, unusual flavour of tiral, a spice which is native to the west coast.

🔥 Kerala Fish Stew £13.00

Fish poached in a stew, subtle spices, herbs, coconut milk.

🔥 Lobster Balchao £22.00

Lobster tails seared, hot spicy sauce, Goan jaggery, spices. A Goan favourite.

🔥 Duck Chettinad £14.50

Breast of Barbary duck, blend of Chettinad spices, roasted coconut, new potatoes, mustard seeds, curry leaves.

Chicken Makhani £10.50

Chicken tikka, cashew nut, tomato and fenugreek gravy.

🔥 Zing's Chicken Hirva Masala £11.50

Succulent chicken, fresh green herbs, spices, coconut milk.

🔥 Malabar Chicken Curry £11.50

Chicken breast, mustard seeds, whole crushed spices, sliced onions, ginger, garlic, curry leaves, tomatoes, tamarind, coconut milk.

🔥 Spicy

🔥 Very Spicy

Shahi Chicken Korma £10.50

Chicken breast, very delicate onion, cashew nut, saffron gravy.

🍲 Zing's Chicken Jalfrezi £11.50

Tandoori chicken tikka, onions, peppers, tomatoes, green chillies, light tomato gravy, herbs & spices.

🍲 Chicken Shatkora £11.50

Chicken, fresh herbs, zesty spices, citrus "shatkora lemon"

🍲 Lamb Roganjosh £12.00

Lamb Awadh way 'Rogan' (tinged, flavoured and spiced oil) and 'Josh' (Lamb Jus)

🍲 Lamb Dhansak £12.50

Lamb simmered in dill, pumpkin, aubergine, tamarind, fenugreek, lentils.
Parsi community favourite.

🍲 Ghatti Lamb £12.50

Sahyadri Ghat's dish, Lamb, fresh roasted herbs, spices.

🍲 Gymkhana Lamb Chops £21.00

French trimmed cutlets, ginger, green chillies, mint, smooth spicy lamb jus, griddled clay oven peppers, onions, new potatoes.

BIRYANI

Bhujung Biryani £19.50

Lighter version of the traveller's biryani, made in the suburbs of Mumbai on the express highway (Vasai) with pressed or pulao rice and your choice of Prawns, Chicken, Lamb or Vegetable served with Raita, Salad and Pappadum.

(Add £5 for Prawn Biryani; Add £3 for Lamb Biryani)

THALIS

(Order taken for minimum 2 Thalıs; please allow 30 to 45 minutes.)

An age-old traditional concept of a complete balanced meal for vegetarians or non-vegetarians; served in small metal bowls (katoris). Thalıs provide a combination of different flavours, textures, colours and tastes.

🍲 Vegetarian Thali £27.00

Lentil garlic and red chilli (tadka dal), cauliflower & peas (dum gobhi mutter), chickpeas, onion, tomato & dry mango powder (chana masala), spinach & dill leaves (meloni tarkari), new potatoes (goda batata rassa), paneer makhani (indian cottage cheese & tomato curry), raita, jeera saffron pulao, naan (leavened bread).

Gulab Jamun as dessert.

🍲 Non-Vegetarian Thali £29.00

Includes a portion of either meat, fish, chicken or prawns of your choice (except lobster balchao, lamb chops & zing's specials) with Lentil garlic and red chilli (tadka dal), cauliflower & peas (dum gobi mutter), chickpeas, onion, tomato & dry mango powder (chana masala), spinach and dill leaves (meloni tarkari), new potatoes (goda batata rassa), sprouted beans salad, raita, jeera saffron pulao, naan (leavened bread).

(Add £5.00 for Prawns)

Gulab Jamun as dessert

🍲 Spicy

🍲 Very Spicy

SIDE DISHES

Foogath £7.50

Chantenay Carrots, savoy cabbage, beans, tempered, mustard seeds, coconut, curry leaves.

🌶️ Sookha Mushroom Bhaji £8.00

Shitake Mushrooms, sharp Madras shallots, spices.

🌶️ Purely Paneer Bhurji £9.00

Scrambled paneer, onions, bell pepper, chilli, tomato, herbs and spices.

🌶️ Sabz Paneer Nilgiri Korma £9.00

Beans, artichoke hearts, cauliflower, peas, potatoes, paneer, fresh green herb sauce, coconut milk.

🌶️ Goda Batata Rassa £5.50

New potatoes, tomato, onion, mustard seeds, asafoetida.

🌶️ Baigan and Makai Bharta £7.00

Smoked aubergine, onion, corn.

🌶️ Meloni Tarkari £7.00

Spiced Spinach, fenugreek, dill leaves.

🌶️ Tadka Daal £5.50

Lentils, garlic, red chillies.

🌶️ Maa Di Daal £6.50

Black lentils, ginger, spices (available only on Saturdays and Sundays)

🌶️ Dum Gobhi Matter £6.50

Braised cauliflower, onions, green peas, spices.

🌶️ Bhindi Do-Pyaza £7.50

Okra, onions, tomatoes, peppers, roasted cumin.

🌶️ Zing's Chana Chole Masala £6.00

Chickpeas, tomatoes, onions, mango powder.

Indian Zing Salad £6.50

Seasonal salad cress, rocket leaves, cucumber, tomatoes, roasted spice dressing.

(Add £2 for seared masala Haloumi)

Raita £5.50

Smoked aubergine, onions, tomato, cucumber or any preferred combination of these ingredients.

Bowl of Greek yogurt £4.00

Served with roasted cumin, coriander cress

Bowl of low fat natural organic fermented yoghurt (kefir) £4.50

(Side dishes can be served as main courses with a supplement of £3.00. Please ask the waiter.)

🌶️ Spicy

🌶️🌶️ Very Spicy

RICE AND BREAD

RICE

- Aromatic basmati rice **£3.00**
- Jeera saffron pulao **£3.50**
- Lemon ginger rice **£4.00**
- Aromatic Indian Basmati brown rice **£4.00**

NAANS AND BREADS

- Naan £3.00**
Leavened bread.
- Malabar Paratha £3.00**
Griddled layered bread.
- Roti £2.75**
Organic whole wheat bread.
- Garlic Naan £3.00**
Leavened garlic bread.
- Peshawari Naan £3.50**
Coconut, raisins, fennel, cardamom stuffed leavened bread.
- Paneer Kulcha £3.50**
Indian cottage cheese stuffed leavened bread.
- Bread of the day £4.00**
Please ask waiter, thank you.

DESSERTS

Tandoori Figs and Organic Apple Muesli Crumble £8.00

Tandoori seared figs and organic apple, muesli crumble, dairy vanilla with pods.

Bebinca £7.50

Multi-layered Goan gateaux, organic marmalade, virgin coconut milk, Cointreau, dairy vanilla with pods.

Zing's Rasmalai £7.50

Milk dumplings, saffron and milk, dairy vanilla with pods.

Gulab Jamun £6.50

Caramelized milk dumplings, dairy vanilla with pods.

Mango, Roasted Coconut and Saffron Kulfi £7.50

Caramelized milk, roasted coconut, cardamom and saffron.

ICE CREAMS, GELATOS AND SORBETS

Dairy Vanilla with Pods £6.00

Real Madagascan vanilla ice cream with pods.

Dairy Milk Chocolate Chip £6.00

Chocolate dairy ice cream, dark chocolate chips.

Real Pistachio £7.00

Finest Sicilian nuts, pure gelato.

Mango Sorbet £6.00

Sweet whole fruit sorbet, ripe fragrant mango coulis.

Sicilian Lemon Sorbet with Zest £6.00

Lemon zest sorbet, ripe fragrant mango coulis.

Pot of Tea Infusions

Organic Green Matcha Tea (£4.00) Organic Masala Tea (£4.00) Fresh Mint Infused Tea (£3.50)
Peppermint (£3.50) Earl Grey (£3.50) Darjeeling (£3.50) Lemon Tea (£3.50)

Coffee to Order

Espresso (£2.50) Cappuccino/Latté (£3.75) Double Espresso (£3.00)
Liqueur Coffee (£8.50) Macchiato (£3.75) Americano (£3.50) Decaf Coffee (£3.50)

DESSERT WINES

House Recommended Moscatel de Valencia by Glass £7.00 (100ml)

A rich sweet dessert wine full of fresh, grapy and floral flavours with a lemon finish.

Sauternes La Fleur d'Or France 2015/16 - 37.5cl Alc. 14% £23.00

Concentrated with rich peach and victoria plum fruit, hints of honey, caramel and toast, with a refreshing dry finish.

Dindarello Moscato Masculan Italy 2018/19 - 37.5cl Alc. 11.5% £20.00

Intense aromas of honey and flowers with beautifully balanced barley sugar and citrus fruit flavours.

NOTICES: Errors and omissions exempted. | An optional 12.5% service charge may be added to your bill. | All major credit and debit cards are accepted. | All prices are inclusive of VAT as applicable in pound sterling.

ALLERGIES: We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please inform the waiter of your special needs at the time of placing your order.