



Appetizers

Zeera Special Chicken 12

is a spicy, deep-fried boneless chicken marinated in spices served with Garlic or plain naan topped with yogurt / sour cream

Zeera Baigan 10

Eggplant layered with fresh tomato, mint, and topped with yogurt/sour cream served with garlic or plain Naan

Samosa

Crispy stuffed pastry

✓ w/Potatoes and Peas - 5 | Lamb - 7

Samosa Chaat 8

2 Vegetables Samosa with Chana, chopped onion, tamarind and mint sauce

Chilli Chicken 10

is a spicy, deep-fried boneless chicken marinated in spices

✓ **Gobhi Manchurian 8**

Batter coated deep fried cauliflower florets in a classic Indo-Chinese sauce

Pakora

Crispy chickpea battered fritters

Mixed Vegetables - 6 | Onion - 5 | Paneer - 8 | Chicken - 8

Tandoori Kabab

minced meat marinated with yogurt and spices and grilled in the Tandoor

Chicken - 8

Soups and Salads

Cucumber Salad 5

is a simple chopped cucumber, tomato and onion salad with house dressing

Mulligatawny Soup 6

Blended yellow lentils with rich chicken broth and spices

House Salad 5

Fresh salad greens, shredded cheese, cucumbers, tomatoes and your choice of dressing

Add Chicken - 2

Lentil Soup 5

Lentils seasoned with herbs and spices

Non-Vegetarian Entrées

ALL ENTRÉES ARE SERVED WITH BASMATI RICE.

Butter Masala

Choice of protein cooked with creamy tomato and spicy gravy.

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17 | Fish - 16

Jalfrezi

Choice of protein stir fried with assorted garden vegetables and spices.

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17

Madras Special Curry

Choice of protein cooked with mustard seeds, coconut and kari patta

Chicken - 14 | Lamb - 16 | Beef - 16 | Shrimp - 17

Methi Masala

Choice of protein in spicy curry and methi (fenugreek leaf)

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17

Saag Masala

Choice of protein cooked with fresh chopped spinach and mustard leaf with light spices

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp 17

Tikka Masala

Choice of protein marinated and simmered in a creamy masala sauce

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17 | Fish - 16

Bhuna

Choice of protein cooked with garlic, ginger, and onion to create a thick gravy.

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17

Homestyle Curry

Choice of protein with traditional style curry

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17 | Fish - 16

Mango Masala

Choice of protein cooked with mango and spices

Chicken - 14 | Beef - 16 | Lamb - 16

Rogangosh

Choice of protein cooked with cinnamon, cardamom, bay leaves, turmeric, and coriander. This is a Kashmiri delicacy.

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17

Shahi Korma

Choice of protein in creamy sauce made with almonds, saffron, cashews, and spices.

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17 | Fish - 16.

Vindaloo

Choice of protein in rich tangy gravy and potatoes.

Chicken - 14 | Beef - 16 | Lamb - 16 | Shrimp - 17

Vegetarian Entrées

VEGAN OPTIONS AVAILABLE. ALL ENTRÉES ARE SERVED WITH BASMATI RICE.

<p>✓ Aloo Gobhi 14 Potatoes, cauliflower and green peas cooked in a tomato and onion sauce.</p> <p>✓ Baigan Bharta 14 Roasted eggplant stuffed with spices then simmered in a special sauce.</p> <p>✓ Bhindi Do-Paiza 14 Cut Okra sautéed and cooked with tomato, onion and spices.</p> <p>✓ Chana Masala..... 13 Garbanzo beans sautéed with spices in kadai, a traditional Indian wok.</p> <p>✓ Channa Saag..... 13 Baby spinach with chickpeas sautéed with creamy curry sauce.</p> <p>Dal Makhni..... 13 Whole buttered black lentils slow cooked and tempered with ginger, garlic and tomato.</p> <p>✓ Dal Tadka..... 13 Lentils cooked in ginger-garlic blend and seasoned with cumin seeds and asafoetida.</p>	<p>Malai Kofta 15 Cheese and vegetable dumplings simmered in a cream and almond sauce.</p> <p>Mutter Paneer..... 15 Peas with cubes of cheese sautéed with creamy curry sauce.</p> <p>Navrattan Korma..... 15 Blend of fresh garden vegetables, nuts and raisins with a touch of aromatic cream sauce.</p> <p>Paneer Tikka Masala 15 Cubes of homemade cheese sautéed and curried in a creamy based masala sauce.</p> <p>Shimla Mirch 13 Roasted bell pepper stuffed with spiced vegetables.</p> <p>Saag Paneer 15 Chopped spinach with cubes of paneer cheese sautéed with creamy curry sauce.</p> <p>✓ Vegetable Jalfrezie 13 Assorted garden vegetables sautéed with onions and peppers.</p>
--	--

Biryani

AN AROMATIC BLEND OF VARIOUS SPICES INFUSED IN SLOW COOKED TENDER MEAT/VEGES ALONG WITH LONG GRAIN BASMATI RICE.

Beef Biryani 16	Lamb Biryani 16	Chicken Biryani 15
Shrimp Biryani 17	Chef's Special Biryani 19 Chicken, Lamb, Shrimp	✓ Vegetable Biryani 13

Tandoori Specialties

MARINATED IN YOGURT, SEASONED IN A SPICE MIXTURE, SKEWERED AND COOKED IN TRADITIONAL CLAY OVEN (TANDOOR) TO A SMOKY PERFECTION. PLEASE ALLOW EXTRA TIME FOR COOKING TANDOORI ITEMS.

Chicken Tandoori 16	Mixed Platter 26 (2) Chicken Tandoori, (2) Lamb Kabab, (2) Shrimp Tandoori, (2) Chicken Malai Tikka
Chicken Malai Tikka 17 Boneless chicken tenders marinated in spices.	Seekh Kabab 19 Minced lamb mixed with spices wrapped around skewer.
Fish Tikka 20 Choice of Salmon or Mahi Mahi.	Jumbo Shrimp Tandoori 20

Traditional Flat Breads

Aloo Paratha 3 Whole wheat bread stuffed with potatoes, lightly spiced	Keema Naan 4 Bread stuffed with ground lamb, lightly spiced	Kashmiri Naan 4 Bread stuffed with cashews and raisins (Cherries - optional)
Onion Naan 3 Clay oven baked bread stuffed with onion and lightly spiced	Lachha Paratha 3 Multi-layered whole wheat bread, lightly buttered	Naan 2 Plain traditional clay oven baked bread
Paneer Naan 4 White flour bread stuffed with Paneer	Poori 3 Puffy whole wheat deep fried bread	Rosemary Naan 4 Traditional clay oven baked bread with rosemary
Tandoori Roti 2 Traditional clay oven baked whole wheat bread	Chapati 2 Whole wheat flat bread cooked on iron skillet	Garlic Naan 3 Traditional clay oven baked bread with fresh garlic
Cheese Naan 3 Clay oven baked bread with Mozzarella cheese	✓ Bullet Naan 3 Bread stuffed with green chilies	Peshwari Naan 5 Bread with almonds, coconut, cashews and raisins
	Garlic Cheese Naan 3 Clay oven baked bread with fresh garlic and Mozzarella cheese	

Extras

Achaar2 Indian mixed pickle	Raita3 Yogurt with cucumber,carrots, tomatoes and onion	Basmati Rice4
Mango2 Onion, Mint or Tamerind Chutney	Papadum3 Lentil cracker	

Children's Menu

Chicken Tenders or Chicken Nuggets with fries and soft drink or milk7
--

Desserts

Carrot Halwa6	Ras Malai6
Gulab Jamun6	Cheese Cake5
Kheer (Rice Pudding)6	Chocolate Cake6
Mango Custard (with mixed fruit)6	Key Lime Pie6
Mango Kulfi (ice cream)6	Banana Chocolate Cake7

Beverages

Soda2 All Coke products - Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade	Mango Lassi3 Yogurt shake with mango topped with whipped cream
Masala Chai3 Tea flavored with cardamom, cloves and cinnamon with or without milk	House Special Lassi3 Choice of sweet or salted or plain Lassi
Green Tea, Coffee Reg. / Decaf.2	Iced Tea2 Sweet or Unsweet
Bottled Water1.5	

Wines

Blush and Sparkling

	Bottle	Glass
Perelada Cava Brut Reserva (Sparkling).....	24	6
Carlotto (Prosecco/ Italy) (Sparkling)	24	6
Voga Rosé of Pinot Grigio (Sparkling)	24	6

Red Wine

J. Lohr 7 Oaks Cabernet Sauvignon, Paso Robles (Red Wine)	28	7
Matchbook Tinto Rey Red Blend, California (Red Wine).....	28	7
Woodbridge Merlot, California		6
Woodbridge Cabernet Sauvignon, California		6
Ravenswood Shiraz, Australia	28	
Terra D'Oro Zinfandel Deaver Vineyard, California	34	
Fede Barbera D'Asti 2015 (Piemonte/ Italy)	20	6
Giuliana Monferrato 2010 (Piemonte/Italy)	24	6
Casorzo Malvasia 2016 (Piemonte/Italy) (Sweet).....	24	6
Peirano Illusion (Red Blend)	28	7
Pinot Noir	32	7

White Wine

Sea Glass Sauvignon, California (White Wine)	28	6
Joel Gott Unoaked Chardonnay, Monterey	32	
Woodbridge White Zinfandel		6
Woodbridge Chardonnay, California		6
Robert Mondavi Chardonnay, NAPA	28	7
Stella Pinot Grigio, (White Wine)	24	6
Urban Reisling Germany.....	24	6
Umberto Fiore Mascato D'Asti, Italy	24	6

Cocktails

Cosmopolitan	7
A classic cosmopolitan with Skyy vodka and a splash of tart cranberry	
Long Island Iced Tea	7
Stronger than it tastes, this classic drink can pack a punch! (hint: it's not really tea...)	
Mojito	8
The fresh, fragrant mint accentuates and contrasts the sweet sugar can undertones of the rum for this classic, fizzy sweet cocktail	
Midori Glow	7
Juicy green melon with a burst of cool, crisp lemon-lime flavor paired together for a refreshing drink	
SoCo Hurricane	8
A touch of Southern Comfort in the eye of a mouthwatering hurricane. New Orleans meets Alabama in a storm of flavor!	
Tennessee Lemonade	8
Born in Tennessee, perfected in North Carolina, this delicious lemonade made with Jack Daniel's Tennessee Whiskey is a perfect pairing with any meal and substitute for any soft drink	

Beer

Bottle

Flying Horse 22 Fl. Oz. (Indian)	8
Tajmahal 22 Fl. Oz. (Indian)	8
Maharaja 12 Fl. Oz. (Indian)	5
King Fisher 12 Fl. Oz. (Indian)	4
Michelob Ultra	4
Aviator Ground Tripel	4
Budweiser	4
Bud Light	4
Heineken	4

Draft

Appalachian Long Leaf IPA	5
Appalachian Porter	5
Shock Top	5
Stella	5

Zeera Indian Restaurant - 1311 E Broad Street, Fuquay-Varina, NC 27526 - (919) 762-6215 - www.zeeranc.com

18% Service Charge Will Be Added To Parties Of 6 Or More

** Please let your server know of any allergies.

We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at our establishment.