LUNCH MENU
MONDAY TO THURSDAY

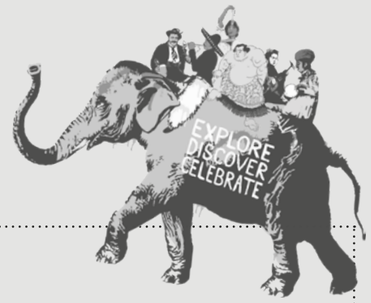
WELCOME TO ZA ZA BAZAAR

Choose from our fixed price 3 course banquet of our most popular dishes from around the five continents of the world.

Each adult diner can select: 3 starters, 2 main courses, 2 sides and 3 desserts.

Each child diner (11 years and under) can select: 2 starters, 1 main course, 2 sides and 3 desserts.

Our specialist chefs and team of dedicated waiters will cook and serve all the dishes fresh so every bowl and plate that we fill is served as soon as it's ready and the colours and aromas, flavours and spices are always at their best when they arrive at your table.



PRICING

LUNCH | MONDAY TO THURSDAY
£10.99 PER PERSON

CHILDREN 11 YEARS AND UNDER
DINE FOR HALF PRICE

CHILDREN UNDER 5 YEARS
DINE FREE

ALLERGY ADVICE: Please be advised that dishes served at this restaurant may contain or come into contact with wheat/gluten, milk, eggs, nuts, fish, shellfish and soy. Due to the open kitchen and the use of common fryer oil we are unable to guarantee that any menu item can be completely free of allergens. If you have a specific allergy requirement please ensure that you inform the Duty Manager when you enter the restaurant.

ZA ZA BAZAAR
WORLD FOOD BANQUET & BAR

Za Za Bazaar, 1 Canon's Road, Harbourside, Bristol, BS1 5UH

zazabazaar @zazabazaar
@zazabazaarrestaurant zazabazaar.com



ZA ZA NEEDS YOU

Thank you for dining with us today.
Please help us to keep you safe by following the government guidelines:

- Maintain a 1-2 metres distance and avoid contact with others not in your party.
- A face covering must be worn when not seated at your table to eat or drink.
- Wash your hands regularly and use the sanitising stations we have throughout the restaurant.
- Follow the one way system around the restaurant.
- Please pay by contactless payment where possible.
- Be mindful and respectful of others at all times.
- Please do not come into the restaurant is you have symptoms of Covid 19.

SALAD

1. Mixed Leaf Salad
With cherry tomato, carrot and sweetcorn nibs in balsamic vinaigrette
(Vegan, mild) (Allergen: Sulphur dioxide)

2. Greek Salad
Greek style fresh cucumber, cherry tomato with feta cheese and olive salad
(Vegetarian, mild) (Allergen: Dairy, sulphur dioxide)

3. Hummus Bin Tahini
Served with flat bread
(Vegan, mild) (Allergen: Sesame, sulphur dioxide)

SUSHI

4. Vegan Sushi Plate
Plate of mixed vegetarian sushi to include takuwan (pickled radish) maki, cucumber maki, red pepper maki, mixed vegetable futo maki roll with black and white sesame seed. Served with soya and wasabi
(Vegan, mild) (Allergen: Mustard, sesame, soya, gluten)



INDIAN STARTERS

5. Tandoori Chicken Tikka
The king of kebabs, 3 pieces of marinated juicy chicken thigh cubes in tandoori spices served with mint and yoghurt chutney.
(Non-vegetarian, medium) (Allergen: Dairy)

6. Fish Amritsari
2 medium filets of golden battered fried fish delicacy, where fish is marinated with spices and coated with batter of gram flour and golden fried served with mint and yoghurt dip.
(Non-vegetarian, medium) (Allergen: Gluten, fish, sulphur dioxide)

7. Punjabi Samosa
2 pieces of crisp, light and hot and bursting with flavour, our in-house potato and green peas samosa, a starter for a proper Indian feast served with tamarind chutney.
(Vegan, medium) (Allergen: Gluten)

8. Mix Vegetable and Onion Bhajis
3 pieces of seasoned onion, fresh herbs and potato dumplings, battered with gram flour and golden fried and served with tamarind chutney.
(Vegan, medium) (Allergen: Gluten)



EUROPEAN STARTERS

9. Choice of Fresh Dough Stone Baked Pizza Slices
Select two slices of the same from the choices below:

9a. Margarita
A fresh and simple hand-crafted pizza with Italian tomato, basil and mozzarella.
(Vegetarian, mild) (Allergen: Gluten, dairy)

9b. Pepperoni
Traditional style pizza with pepperoni slices and mozzarella cheese.
(Non-vegetarian, mild) (Allergen: Gluten, dairy)

9c. Tandoori Hot Chicken
With pink onion and jalapeños.
(Non-vegetarian, mild) (Allergen: Gluten, dairy, sulphur dioxide)

10. Peri Peri Chicken Leg (on the bone with crispy skin)
One whole grilled with choice of one of our home-made sauces to select

10a. Za Za's Hot Peri Peri

10b. Za Za's Garlic Herbed Medium Hot Peri Peri

10c. Za Za's Herb and Lemon Butter Mild Peri Peri

(Non-vegetarian, mild to spicy) (Allergen: Gluten)



TEX-MEX & CARIBBEAN STARTERS

11. Buffalo Wings
4 chicken wings grilled to perfection with melted butter, hot sauce and cayenne pepper.
(Non-vegetarian, medium) (Allergen: Celery, dairy, mustard)

12. Nachos Chips
Served with cheese sauce, smoked tomato salsa and guacamole.
(Vegetarian, mild) (Allergen: Sulphur dioxide, dairy)

13. Chicken Nuggets
6 pieces of breaded chicken chunks, deep-fried until golden brown.
(Non-vegetarian, mild) (Allergen: Gluten)

14. Onion Rings
6 rings of onion, coated with batter, breadcrumbs and golden fried to perfection.
(Vegan, mild) (Allergen: Gluten)

FAR EAST STARTERS

15. Sweetcorn Soup
Sweetcorn is rich in starch vitamins and fibre and the addition of egg adds protein and minerals. It wets one's appetite and protects against disease.
(Eggetarian, mild) (Allergen: Celery, gluten, dairy, egg, mustard, sesame)

16. Vegetarian Spring Rolls
4 pieces of our scrumptious golden-fried vegetables in a thin filo sheet roll served with sweet chilli sauce.
(Vegan, mild) (Allergen: Gluten, sesame)

17. Vegetable Goyoza
4 pieces of Japanese dumpling which gets umami flavour from mushroom onion and a dynamic soy sauce.
(Eggetarian, mild) (Allergen: Egg, gluten, soya)

18. Thai Hawker Style Chicken Wings
4 pieces, stir-fried with chilly garlic and hint of soya sauce.
(Non-vegetarian, medium) (Allergen: Gluten, soya)

Indian Main Courses Select from

19. Pindi Chole
Mushed up chickpea curry cooked in gooseberry infused tomato sauce.
(Vegan, mild)

20. Dal Tadka
A slow stew of mix of yellow lentils tempered with cumin, garlic and ginger.
(Vegan, mild)

21. Lamb Rogan Josh
A slow cooked lamb curry stewed in its own juices, flavoured with fresh fennel and cardamom powder.
(Non-vegetarian, medium) (Allergen: Gluten)

22. Chicken Tikka Masala
Tandoor grilled chicken tikka prepared in rich tomato and butter and cashew gravy scented with kasoori methi. The nations favourite dish.
(Non-vegetarian, mild) (Allergen: Gluten, milk, nuts)



Indian Side Dishes

23. Plain Naan
A bread that needs no introduction!!! The most famous sour dough bread cooked in the Tandoor oven topped with a dollop of butter.
(Vegetarian, mild) (Allergen: Gluten, dairy)

24. Garlic Naan
Za Za's special naan bread cooked in the Tandoor oven flavoured with slow roasted garlic in olive oil and coriander topping.
(Vegan, mild) (Allergen: Gluten)

25. Pulao Rice
Slow cooked saffron flavoured basmati rice fragranced with cardamom.
(Vegetarian, mild) (Allergen: Dairy)

26. Steamed Basmati Rice
(Vegan, mild)



Far East Main Course Select from

27. Stir-Fried Beef in Black Pepper Sauce
Cooked with button mushroom.
(Non-vegetarian, medium)
(Allergen: Celery, gluten, mustard, sesame seed, soya)

28. Sweet and Sour Chicken
The most popular Chinese dish. Crispy chicken in scrumptious balanced sweet and zesty lemon sauce.
(Non-vegetarian, mild) (Allergen: Gluten, mustard, soya)

29. Teriyaki Pork
Twice cooked pork stir-fried with fresh beans and finished with a Hondashi, Japanese sake flavoured teriyaki sauce.
(Non-vegetarian, mild) (Allergen: Gluten, celery, crustaceans, soya)

30. Stir-Fried Vegetables with Tofu
Fresh Pok-Choi, Chinese cabbage, mushroom and tofu, stir-fried in garlic soya sauce. Classic pan Asian recipe that never goes out of style.
(Vegan, mild) (Allergen: Soya)

Far East Side Dishes

31. Chinese Hakka Noodle
Chinese style wheat noodles sautéed with soya sauce, mix of onion, carrots, Chinese leaf and bean sprouts.
(Allergen: Gluten, soya, sesame)

32. Egg Fried Rice
Rice preparation with pasteurised egg and mix vegetables cubes.
(Non-vegetarian, mild) (Allergen: Gluten, egg, mustard, celery, sesame, soya)

European & Continental Main Courses

33. Freshly Baked Lasagne Bolognaise
(Non-vegetarian, mild) (Allergen: Gluten, dairy, soya, sulphur dioxide)

34. Vegetarian Mac and Cheese
An insane cream sauce, perfectly cooked macaroni and a golden, buttery, crunch of baked cheese.
(Vegetarian, mild) (Allergen: Gluten, dairy, mustard)

35. Fish and Chips
Golden fried fish in crisp batter served with French fries, homemade tartare sauce and mushy peas.
(Non-vegetarian, mild) (Allergen: Gluten, fish)

36. Mushroom Risotto
Italian arborio rice slow cooked with white wine and herbs and fresh mushroom, then finished with cream and parmesan.
(Vegetarian, mild) (Allergen: Dairy, sulphur dioxide)

37. Pasta Spaghetti or Penne Cooked With Choice Of Sauces:

37a. Beef Bolognese
37b. Carbonara with Crispy Bacon
37c. Creamy Mushroom Sauce
37d. Tomato Sauce with Mixed Vegetable.

European & Continental Side Dish

38. Garlic Bread
Baguette slices topped with garlic butter and herbs, served crisp from the oven.
(Vegetarian, mild) (Allergen: Gluten, dairy)

39. Corn on the Cob
Nothing can beat the taste of warm grilled buttery corn on the cob and it makes a great side to spicy chicken.
(Vegetarian, mild) (Allergen: Dairy)



Tex-Mex & Caribbean Main Courses

40. Curried Goat
A dish made from tenderized goat meat with Jamaican all spice, chives, thymes and curry powder.
(Non-vegetarian, mild)
(Allergen: Gluten, dairy, celery, sulphur dioxide)

41. Vegetarian Chilli
Za Za's home-made vegan version of Mexican style chilli with soya mince, kidney bean and barbecue smoke.
(Vegan, medium) (Allergen: Soya)

42. Mexican Style Fajita Wraps and Chips

Flat wheat tortilla wraps with choice of meat or vegetables, grilled in a smokey chipotle sauce with tomato salsa, guacamole and lettuce.

42a. Chicken
(Non vegetarian) (Allergen: Gluten, sulphur dioxide, mustard)

42b. Grilled Mushroom and Courgette
(Vegan) (Allergen: Gluten, sulphur dioxide, mustard)

Tex-Mex & Caribbean Side Dishes

43. French Fries
44. Rice and Peas
45. Mexican Rice



Desserts

46. White Chocolate and Raspberry Cake
(Eggetarian) (Allergen: Gluten, egg, dairy)

47. Salted Caramel Cheese Cake
(Eggetarian) (Allergen: Gluten, egg, dairy)

48. Chocolate Brownie
(Eggetarian) (Allergen: Gluten, egg, dairy, nuts, soya)

49. Sticky Toffee Pudding with Toffee Sauce
(Eggetarian) (Allergen: Gluten, egg, dairy)

50. Fruit Salad
(Vegan)

51. Ice Cream
Soft serve, in a cup with choice of topping: chocolate or strawberry.
(Vegetarian) (Allergen: Dairy)