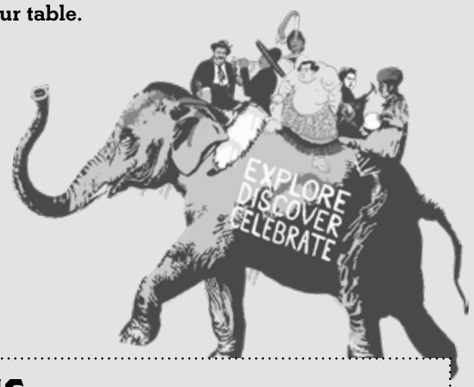
WELCOME TO ZA ZA BAZAAR

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: 4 starters, 4 main courses, 4 sides and 3 desserts.

Each child diner (11 years and under) can select: 2 starters, 2 main courses, 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

ADULTS £14.99

CHILDREN £7.50

Aged 11 and under

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)

4. Potato Salad
With mayonnaise cream dressing.
(Eggetarian, mild) (Allergen: Egg, mustard, dairy)

5. Fusilli Pasta Salad
With Thousand Island dressing.
(Eggetarian, mild) (Allergen: Egg, mustard, dairy, gluten)

SUSHI

6. 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)

7. Mixed Sushi Plate
Plate of mixed vegetarian and seafood sushi to include takuwan maki, cucumber maki, ebi prawns nigri, smoked salmon topped Californian roll, pickled radish crabstick and wasabi tobiko topped uramaki.
(Non-Vegetarian, mild)
(Allergen: Gluten, sesame, fish, mustard, crustaceans, soya)

INDIAN STARTERS

8. Tandoori Chicken Tikka
The king of kebabs, 4 pieces of marinated juicy chicken thigh cubes in tandoori spices served with mint and yoghurt chutney.
(Non-vegetarian, medium) (Allergen: Dairy)

9. Tandoori Seekh Kebab
2 pieces of lamb kebab made with mincemeat mixed with ginger, garlic, cumin powder and Garam masala powder, served with yoghurt and mint chutney.
(Non-vegetarian, medium) (Allergen: Gluten, dairy, sesame, sulphur dioxide)

10. Fish Amritsari
2 medium filet 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)

11. 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)

12. Mix Vegetable & 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)

13. Aloo Tikki Chaat
Tasty street stall style dish prepared from mash potato patties with tangy tamarind chutneys and spices served on bed of cooked chickpeas.
(Vegetarian, mild) (Allergen: Gluten, dairy)

EUROPEAN STARTERS

14. Fresh Tomato & Basil Bruschetta
2 pieces of thick sliced baguette, rubbed with garlic, drizzled with olive oil, topped with tomatoes and herbs.
(Vegetarian, mild) (Allergen: Gluten, dairy)

15. CHOICE OF FRESH DOUGH STONE BAKED PIZZA SLICES
Select two slices of the same from the choices below:

15a. Margarita
A fresh and simple hand-crafted pizza with Italian tomato, basil & mozzarella.
(Vegetarian, mild) (Allergen: Gluten, dairy)

15b. Pepperoni
Traditional style pizza with pepperoni slices and mozzarella cheese.
(Non-vegetarian, mild) (Allergen: Gluten, dairy)

15c. Tandoori Hot Chicken
With pink onion and jalapeños.
(Non-vegetarian, mild) (Allergen: Gluten, dairy, sulphur dioxide)

16. Peri Peri Chicken Leg (on the bone with crispy skin)
Grilled with a choice of one of our homemade sauces to select:

16a. Za Za Hot Peri Peri

16b. Za Za Garlic Herbed Medium Hot Peri Peri

16c. Za Za Herb and Lemon Butter Mild Peri Peri

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

TEX-MEX & CARIBBEAN STARTERS

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

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

19. Jack Daniel's Glazed Pork Ribs
2 American style meaty pork ribs marinated with Jack Daniel's bourbon sauce, freshly grilled, and then glazed in homemade Jack Daniel's marinade.
(Non-Vegetarian, mild) (Allergen: Celery, gluten, dairy, sulphur dioxide)

20. Jerk Chicken Drumsticks
2 satisfying chicken drumsticks seasoned with jerk spice, cinnamon, garlic, thyme, lime juice. Jamaica's signature dish.
(Non-vegetarian, spicy) (Allergen: Gluten, mustard, sulphur dioxide)

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

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

FAR EAST STARTERS

23. 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)

24. 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)

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

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

27. Chicken Meatball
6 pieces, stir-fried in sweet and tangy Capitol sauce.
(Non-vegetarian, mild) (Allergen: Gluten, sesame)

28. Za Za's Homemade Crispy Peking Style Duck Pancakes
With Hoisin sauce accompanied by leeks and cucumber. Roll and enjoy.
(Non-vegetarian, mild) (Allergen: Gluten, soya)

29. Chicken Dumpling
4 pieces of steamed chicken dumplings with ground chicken and mushroom filling served with dipping soya and chilly oil.
(Non-vegetarian, mild)
(Allergen: Gluten, soya, dairy, celery, sesame, fish, crustaceans, nuts)

30. Pork Sui Mai
Ground pork, shrimp, green onion, and flavourful seasoning. Appetizingly delicious dumplings, served with dipping soya and chilli oil.
(Non-vegetarian, mild)
(Allergens: Gluten, crustaceans, mustard, peanuts, sesame seeds, soya)

Indian Main Courses Select from

31. Masala Potato Dosa
Indian rice crepe made with naturally fermented rice batter stuffed with fresh masala potato stuffing and served with a tangy vegetable and lentil stew and fresh coconut chutney.
(Vegan, mild) (Allergen: Mustard)

32. Punjabi Dhaba Style Saag Aloo
Baby potatoes stir fried with pureed spinach tempered with whole red chillies, cumin and an abundance of chopped garlic.
(Vegetarian, mild) (Allergen: Gluten, dairy)

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

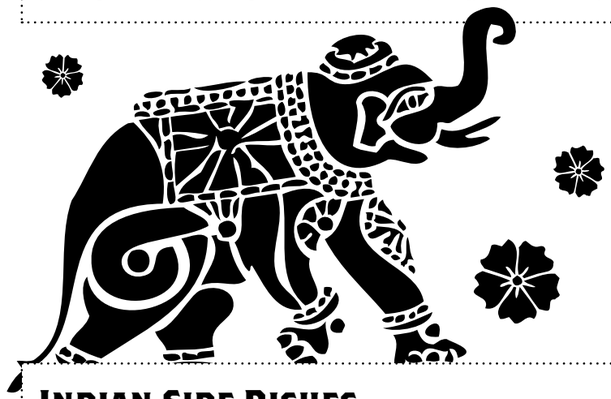
34. Paneer Butter Masala
Homemade cottage cheese cubes cooked in a silky-smooth onion, tomato and cashew rich sauce.
(Vegetarian, mild) (Allergen: Gluten, dairy, mustard, nuts)

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

36. 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)

37. 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)

38. Allepey Prawn Curry
Kerala Style coconut milk infused tiger prawn curry with a slight tang due to the use of raw mangoes and a hint of fresh green chilly.
(Non-vegetarian, mild) (Allergen: Gluten, crustaceans, dairy, sulphur dioxide)



Indian Side Dishes

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

40. Garlic Naan
Za Za's special naan bread cooked in tandoor flavoured with slow roasted garlic in olive oil and coriander topping.
(Vegan, mild) (Allergen: gluten)

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

42. Steamed Basmati Rice
(Vegan, mild)

Far East Main Course Select from

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

44. 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)

45. 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)

46. Stir-fried Tiger Prawns and Broccoli with Garlic
Stir-fried sweet tiger prawns in garlic sauce and broccoli.
(Non-vegetarian, mild) (Allergen: Gluten, egg, crustaceans, soya)

47. Thai Green Curry with Vegetables
Thai style green curry with seasonal mix vegetables.
(Non-vegetarian, medium) (Allergen: fish)

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

49. Chef Special Japanese Yaki Udon Noodle
Japanese style stir-fry noodle dish made with thick, chewy wheat noodles, spring onions, bean sprout, sweet peppers, mushroom with subtle flavour of Kikkoman soya and vegetarian oyster sauce. Select from:
49a. Beef (Non-vegetarian, mild)
49b. Chicken (Non-vegetarian, mild)
49c. Tofu (Vegan)
(Allergen: Gluten, sesame seed, soya)

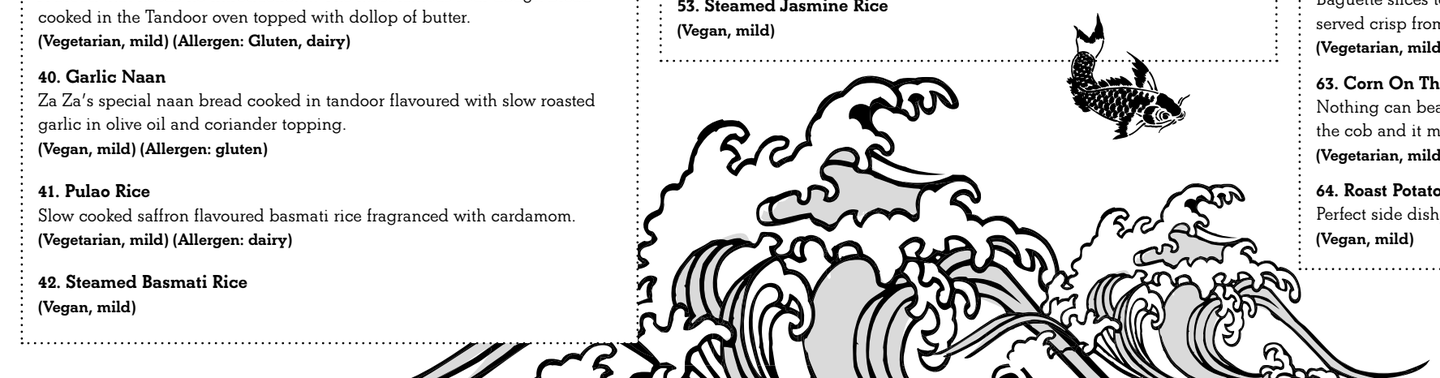
50. Chef Special Thai Style Pad Thai Noodle
Sweet and fragrant Thai style rice sticks, cooked in a tamarind sauce, with mix of green onions, beans sprouts, sweet pepper and mushroom and tailor make your own by adding either:
50a. Shrimps
50b. Chicken
50c. Tofu & Black Mushroom
(Non-vegetarian, mild) (Allergen: Gluten, sesame seed, soya, fish)

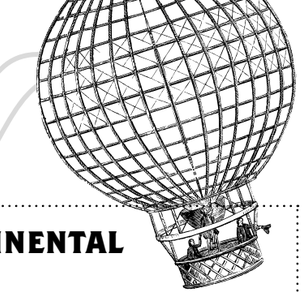
Far East Side Dishes

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

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

53. Steamed Jasmine Rice
(Vegan, mild)





European & Continental Main Courses

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

55. Seafood Paella
Spanish style saffron pilaf of mix seafood paella that looks stunning.
(Non-vegetarian, mild) (Allergen: Gluten, celery, crustaceans, molluscs, egg)

56. 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)

57. Beef Stew
A traditional French style slow cooked stew of braised beef and root vegetables and a rich aromatic gravy.
(Non-vegetarian, mild) (Allergen: Dairy, celery & soya)

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

59. Chicken and Baby Spinach Risotto
Italian arborio rice slow cooked with white wine and herbs, chicken and spinach for extra flavours then finished with cream and parmesan.
(Non-vegetarian, mild) (Allergen: Dairy, sulphur dioxide)

60. 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)

61. Pasta Spaghetti Or Penne Cooked With Choice Of Sauces:

61a. Beef Bolognese
61b. Carbonara With Crispy Bacon
61c. Creamy Mushroom Sauce
61d. Tomato Sauce With Mixed Vegetable.
61e. Plain Cheese Sauce
61f. Tossed In Plain Butter & Olive Oil

European & Continental Side Dish

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

63. 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)

64. Roast Potatoes
Perfect side dish, seasoned with salt and fresh mixed herbs.
(Vegan, mild)



Tex-Mex & Caribbean Main Courses

65. Curry 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)

66. Blackened Fish
Caribbean fish steaks marinated in special cajun spices and grilled on a hotplate and served with fruit salsa.
(Non vegetrian, mild) (Allergen: Celery, gluten, fish, mustard)

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

68. Cheeseburger
Beef burger patty, classic cheese slice, lettuce and gherkins.
Served wrapped in soft bun.

69. Tacos
Mexican street stall favourite dish of wheat tortilla folded around the filling, topped with salsas and eaten by hand. Select your filling from:
69a. Chicken Tingas (Non-vegetarian, medium)
69b. Pulled Beef (Non-vegetarian, medium)
69c. Mix Vegetables (Vegan)
(Allergen: Gluten, celery, mustard) (Gluten free option available)



Tex-Mex & Caribbean Side Dishes

70. French Fries
71. Rice and Peas
72. Mexican Rice

Desserts

73. White Chocolate And Raspberry Cake
(Eggetarian) (Allergen: Gluten, egg, dairy)

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

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

76. Sticky Toffee Pudding With Toffee Sauce
(Eggetarian) (Allergen: Gluten, egg, dairy)

77. Gulab Jamun
Served hot
(Vegetarian) (Allergen: Gluten, dairy, nuts, peanuts)

78. Fruits Salad
(Vegan)

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

80. Créme Brûlée
(Eggetarian) (Allergen: Egg, dairy)