



Vegan Menu

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ZA ZA BAZAAR
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WORLD BANQUET & BAR



INDIAN FOOD STATION



STARTERS

Triple Pepper Potato

Crispy fried potato fingers flavoured with a special spice mix of three different types of peppers.

Onion Bhaji

Fresh Spanish Onion slices mixed with gram flour and golden fried to light fluffy fritters.

Dhokla

Dhokla is a savoury cake made from fermented gram flour and steamed to get a fluffy texture. It's a low-calorie, healthy and protein-packed snack.

Samosa (from 5pm Mon -Sat)

Crisp, light, hot and bursting with flavour. Our in-house potato and green peas samosa is a starter for a proper Indian feast.

Hara Bhara Kebab (for lunch everyday)

Golden fried spinach and potato croquette. Ideal with the tamarind chutney.

Poppadums with Tamarind & Mango chutney

A true British favourite, a snack made of lentil flour, to be enjoyed as a starter.

MAIN COURSE

Andhra Style Aloo Gobi Masala

Potatoes and cauliflower florets, cooked with a tangy tomato and onion masala, flavoured with Star Anise.

Dal Tadka

A slow stew with a mix of yellow lentils tempered with cumin, garlic and ginger.

Steamed Basmati Rice (Dinner only).

Enjoy steamed Basmati rice for dinner or why not try the Jasmine rice on our Far Eastern Station for lunch?

Garlic Naan

Taste our vegan version of the traditional Indian naan bread, cooked in our tandoor oven and flavoured with extra virgin olive oil, confit garlic and coriander.

Mix Chilly Pickle

Home-made sweet chili peppers pickled in fennel, nigella seeds and mustard.

Kachumber Salad

Fresh cucumber, tomato and onion salad flavoured with tangy lemon.

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INDIAN STREET FOOD COUNTER

Mutter Chaat

Ask the chef to cook you this specialist and very lip-smacking snack made of crisp mushy yellow peas, an assortment of the right spices, with raw mango chutney, ginger and coriander.

Aloo Tikki Chaat

A delicious and appetising snack of mashed potato croquettes and spices. Crispy fired and topped with yoghurt and chutneys.

Please ask chef to exclude yoghurt but we guarantee it will still be a tangy delight.

DOSA

Crispy rice pancakes which are light and fluffy, made with naturally fermented rice batter and stuffed with masala spiced mashed potato.

ACCOMPANIED BY:

A Bowl of Sambhar

A vegetable, tamarind and lentil stewed together and tempered with mustard and curry leaves.

Coconut Chutney

Coriander and Curry Leaf Chutney

Tomato Chutney

A meal every evening, or a light Sunday Lunch.

SUNDAY SPECIALS

Uttapam

A soft, savoury, healthy pancake of rice and lentil batter topped with a delicious mix of onion tomato and coriander, enjoyed with Pindi Chole.

Pindi Chole (Chana masala)

Mushed up chickpeas stew cooked in gooseberry infused tomato sauce. A delicacy breakfast served with deep-fried crispy Poori dough bread.

Poori

Crispy fried wholemeal bread. Street side breakfast served with chickpeas.

Rasam

Clear tomato broth with tempered curry leaves. A comfort food to wet your appetite.

**COOKED
TO ORDER**
by specialist chefs
from 5pm Mon-Sat

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from 5pm Mon-Sat.
Sunday All Day.

EUROPEAN & GREAT BRITISH FOOD STATION

STARTERS

Corn on the Cob

Please ask the chef to cook you fresh steamed corn without butter.

Herb spiked Roast Baby Potatoes

Grilled Vegetable Platter, served Mon-Sat from 5pm:

A mix of bell peppers, courgettes, aubergine and pink onions grilled with herbs and olive oil and served with balsamic reduction.

PASTA AND RISOTTO STATION

Ask our specialist chefs to cook your choice of pasta either with:

- Vegan tomato basil sauce without cheese
- Vegan tomato, garlic and oregano scented sauce with a choice of fresh vegetables.
- A peppercino and oregano spiced tomato sauce
- Vegan pesto sauce



RISOTTO

Italian arborio rice cooked with tomato sauce choice of vegetable.

Make sure you let our chefs know you are vegan. No cheese!



Italian arborio rice cooked in vegetable broth finished with choice of vegetables.

Make sure you let our chefs know you are vegan. No cheese!

Enjoy vegan chips & golden fried onion rings on the Mexican Food Station.



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MEXICAN & SOUTH AMERICAN FOOD STATION

BUILD YOUR OWN NACHOS PLATE

Savour these triangular maize flour chips with either or all the following:

Pickled Jalapeno Peppers

Smoked Salsa

Smoky, fine-texture tomato and slightly spiced with a bold of flavour that will knock you out. Discretion advised!!!!

Pico de Gallo

Chunky salsa made with fresh tomatoes, pink onions, jalapeno, coriander and lime juice.

Guacamole

Fresh chunky dip of avocado, onion, garlic, tomato flavoured with lime juice, salt and pepper.

Fruit Salsa

Nothing is better than in-season fruit salsa made with diced pineapple, melon, mango and coriander to dilute the punch of smothered jalapenos.

MEXICAN DISHES

Vegetarian Chilli

Zaza's home-made vegan version of Mexican style chilly with soya mince, kidney beans and barbecue smoke.

Mexican Rice

Cajun spiced long grain rice cooked with hint of paprika, jalapenos and bell peppers and crushed coriander seeds.

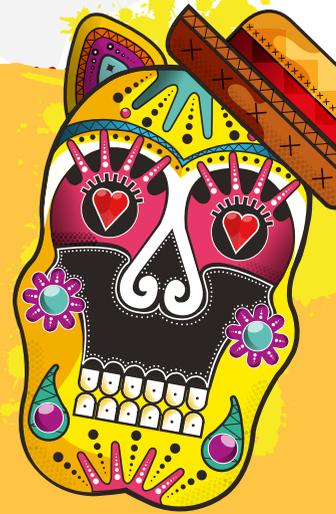
MADE TO ORDER BURRITOS COUNTER

Cooked to order by specialist chefs for lunch until 5pm from Mon-Sat.

Enjoy made to order burrito wrap with re-fried beans, sautéed sweet peppers, vegetables, Mexican rice and smoked sala. Spike it up with Pico de Galo or go mild with fruit salsa.

TACOS

Cooked to order by specialist chefs from 5pm Mon-Sat. Tacos with vegetables or roasted cauliflower cooked to order with choice of salsa roja or salsa verde. Try them will cajun potatoes or for the more adventurous, try the lemon salted chillies.



FAR EASTERN ASIAN FOOD STATION

SUSHI DISPLAY

Takuan Maki (Pickled Radish)

Red Pepper Maki

Cucumber Maki

Pickled radish, cucumber, pepper and sesame futomaki.

All vegan Maki to be enjoyed with wasabi, pickled ginger and soya sauce.

STARTERS

Spring rolls

Scrumptious golden -fried vegetables in a thin filo sheet roll

Vegetable Goyaza

This vegetable Goyaza recipe derives its Umami flavour from a mushroom, onion and a dynamic soy sauce.

MAIN COURSE

Stir Fried Vegetable

Fresh Pok-Choi, Chinese cabbage, mushroom and tofu, stir fried in garlic soya and vegetarian oyster sauce. Classic Pan Asian recipe that never goes out of style.

Stir fried cauliflower and lotus stem in Schezwan salt and dry chilly oil. Served everyday from 5pm for dinner.

STEAMED JASMINE RICE

Enjoy steamed Jasmine rice for lunch or why not try the Basmati rice on our Indian Station for dinner?

OR

WHY NOT ENJOY YOUR MAIN-COURSES WITH A CHOICE OF MADE TO ORDER STIR-FRIED NOODLES DISHES FROM VARIOUS REGIONS OF THE FAR EAST?

- Hakka style Chinese Noodles with vegetables
- Japanese style Udon Noodle with choice of vegetables
- Thai Style Pad Thai Noodle with choice of vegetables

Please advise our specialist chef, that you are vegan, so they can use a fresh wok and no butter in Udon Noodles.

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ENJOY WITH
SWEET CHILLI
SAUCE

SALAD STATION

DELI COUNTER

Plain Kalamata Olives

Spicy Green Olives

Sundried Tomato

Roasted Sweet Bell Peppers

Croutons

Gherkins

MAKE YOUR OWN SALAD

Please select from the following ingredients:

Cherry tomatoes, fresh cucumber, fresh carrot Julienne, pickled beetroot, herbed baby potatoes, sweetcorn niblet.

Add in: Mixed leaf salad including, rocket leaves, baby spinach, lolo rosso, radicchio or fresh iceberg lettuce.

Dress with: French vinaigrette dressing or balsamic reduction.

ENJOY THE FOLLOWING COLD MEZZE AND SALADS FROM 5PM, MON - SAT

Hummous

Chickpea and Tahini dip, which needs no introduction

Cous-cous salad

Saffron cous-cous, vegetable, roasted almond and raisin salad.

Tabbouleh

A refreshing parsley salad with bulgur wheat, tomatoes, cucumber with lemon vinaigrette.

Chickpeas Salad

Freshly boiled chickpeas with chopped parsley, peppers with tang of lemon.

Marinated Conchiglie Pasta

American style tangy tomato shell pasta salad.

Scandinavian Style Braised Red Cabbage

French Mustard and herb marinated button mushrooms

FRESH FRUIT FOR DESSERT

ALL DAY
EVERY DAY

WATCH
THIS SPACE

Vegan dessert options
coming soon!!!

AMAZING FIXED-PRICE DINING

LUNCH (until 5pm*, Mon - Thurs) **£9.99**

FRI-SAT LUNCH (until 5pm*) **£10.99**

DINNER (from 5pm, Mon - Thurs) **£15.99**

FRI - SAT DINNER (from 5pm) **£17.99**

SUNDAY BRUNCH (all day) **£13.99**

5 - 11 YEAR OLDS DINE HALF PRICE**

4 YEARS AND UNDER DINE FREE**

*Price valid until 4:45pm **Fair usage policy and T&Cs apply.

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

[f](#) zazabazaar [t](#) @zazabazaar [i](#) @zazabazaarrestaurant zazabazaar.com