



STREET FOOD CLASSICS

Bringing you five continents of flavour all year round, including:

Crispy Duck Pancakes

Savoury Rice Pancakes (Dosa)

Japanese-Style Udon Noodles

Pasta & Risotto (cooked to order)

Hakka Noodles (cooked to order)

Thai-Style Pad Thai Noodles
(cooked to order)

Burritos (cooked to order)

Smoked Salmon Sushi

Chicken Tikka Masala

Thai Green Curry

Mattar Chaat (vegan)

Samosas

PLUS LOTS
MORE FRESH AND
TASTY FAVOURITES



TRY SELECTED DISHES

COOKED TO ORDER

FABULOUS FESTIVE DRINKS PACKAGES

FESTIVE DRINKS PACKAGE ONE £12.99 per person

A welcome Glass of Champagne (vegan) on arrival on the table.

Louis a fresh, vigorous and youthful Champagne with lemon nose and long, crisp palate. Followed by a half bottle (37.5cl) of fine wine per person, either red or white wine to choose from:

Red: Côtes du Rhône, Gentilhomme, France

Ripe blackberry & plum flavours with a touch of spice from primarily Grenache/Garnacha grapes, the wine is ethically produced and is vegan and vegetarian friendly.

White: Chablis, Paul Deloux, Burgundy, France

A dry but refreshing Chablis with fruit flavours and nose of gentle vanilla created with carefully selected Chardonnay grapes.

FESTIVE DRINKS PACKAGE TWO £11.99 per person

Enjoy a bucket full of pre-ordered drinks per person, which include a choice of:

2 bottles per guest of either Corona or Brewdog Punk IPA or Swedish Rekorderlig Premium Strawberry & Lime Cider

Followed by two shots per person of specially created Festive Shots, made from Cointreau with mint & berry flavours.

SPECIAL DEALS THROUGHOUT DECEMBER 2019 TO SPREAD THE FESTIVE CHEER

*2 FOR £10 COCKTAILS

(when ordering the same), All day every day. This features the amazingly delicious Espresso Martini, Whiskey Sour, Pornstar Martini, Bellini and many more cocktails from our beverage menu.

BOTTLES OF WINE £14

*Share and enjoy selected and award-winning wine for only £14 per bottle. Available from Sunday till Thursday throughout December 2019

Bottles of white wine featuring: A Trivento Reserve Chardonnay, Nederburg, The Manor, Chenin Blanc (vegetarian), & Da Luca, Pinot Grigio.

Bottles of rosé featuring: Our best selling wine, The Whispering Hills, White Zinfandel and Belvino, Pinot Grigio Rosato (vegetarian)

Bottles of red wine featuring: The Berri Estates, Merlot, Granfort, Cabernet Sauvignon, & Felix Solis, The Guv'nor, Spain (vegetarian)

FESTIVE MENU



ZA ZA BAZAAR

WORLD FOOD BANQUET & BAR

FIND US

Harbourside, Canon's Rd,
Bristol BS1 5UH

BOOKINGS

Tel: 0117 922 0330
www.zazabazaar.com

📍 zazabazaar 📱 @zazabazaar 🍷 @zazabazaarrestaurant

Free WI-FI available



ENJOY FIVE CONTINENTS OF FESTIVE FLAVOUR

Featuring diverse, authentic, international flavours, Za Za Bazaar World Food Banquet & Bar offers a huge array of world cuisine. Using traditional spices and fresh ingredients, we take your taste buds on an epic journey around the globe!

Za Za Bazaar has scoured the world to find the best festive dishes from every corner of the globe. We're celebrating by bringing them to you, alongside traditional Christmas specialities and our delicious street food classics. Your adventure starts now!

FESTIVE MENU PRICES 1st December - 1st January

Lunch - Until 5pm, Mon - Sat, £11.99

Sunday Brunch - 12 - 5pm, £14.99

Dinner - From 5pm, Sun - Thurs, £18.99

Friday - Saturday Dinner - £20.99

5-11 year olds dine for half price.

Under 5s dine for free

Open 12 - 11pm, 7 days a week

Za Za Bazaar closes at 5pm 24th December
and is closed 25th December



FRESH FESTIVE FAVOURITES

STARTERS & MAINS

BUTTERNUT SQUASH SOUP

A French speciality. Warm, hearty soup, perfect for winter

TACOS

Made to order tacos with a choice of fillings including, cajun spiced chicken, crispy fish, roasted cauliflower, served with green Tomatillo salsa, spicy chilly salsa & pica di galo (dinner only)

NEW ORLEANS VEG JAMBALAYA

The famous Louisiana-style red rice cooked with paprika, Cajun spice and a tangy tomato broth (vegan)

SOUTHERN FRIED CHICKEN

Japanese festive dish for Christmas (dinner only)

ALLEPEY PRAWN CURRY

Warming tiger prawns in a mild coconut sauce, mango, and curry leaves - a Keralan favourite (dinner only)

LAAL MAAS

A traditional meat dish from the royal kitchens of Rajasthan, cooked in onion and smoked with cloves

ORIENTAL MUSSELS & PRAWNS

Oriental-style lemon-steamed mussels and prawns with wasabi mayo

TURKEY AND CHESTNUT PIZZA

A festive pizza topped with turkey and chestnuts

MUSTARD-INFUSED ROAST BEEF

A traditional roast dinner with mustard-roasted beef (dinner only)

MAPLE & MUSTARD GLAZED GAMMON WITH A BOURBON & APPLE SAUCE

A Swiss delicacy. Gammon, with maple syrup served with burnt apple & whiskey sauce (dinner only)

ROAST CAULIFLOWER STEAK

Roast Cauliflower Steak & lotus stem crisps cooked with Schezwan Chilly and Salt (Vegan)

JACK DANIELS RIBS

Fresh American-style pork ribs marinated with Jack Daniels-flavoured barbeque sauce (dinner only)

THYME AND LEMON-ROASTED CHICKEN

Delicious roast chicken for Christmas flavoured with thyme and lemon (dinner only)

PAN-FRIED FISH WITH A DRY WHITE WINE AND CAPER SAUCE

French-inspired pan-fried fish dish (dinner only)

CHEESE BOARD

A specialty cheese board with continental cheeses, grapes & crackers (dinner only)

ENJOY AS MANY OF THESE
DISHES AS YOU LIKE,
INCLUDING OUR STREET
FOOD CLASSICS OVERLEAF

A CHOICE
OF VEGAN
DISHES ARE
AVAILABLE

DELICIOUS DESSERTS

CHRISTMAS PUDDING

A classic Christmas speciality with warm custard

MINCE PIES

Traditional favourite mince meat pies

MANDARIN CUSTARD CAKE (VEGAN)

A vegan sponge slice topped with coconut milk custard and mandarin segments.

TIRAMISU

Traditional dessert with mascarpone and coffee

YULE LOG

A Christmas classic (dinner only)

