

India, renowned for its rich and diverse culinary heritage, is undergoing a culinary renaissance. The evolving culture of its cities reflects a growing appreciation for the finest foods from across the country, with a renewed focus on regional dishes and traditional ingredients in modern kitchens.

Chef Proprietor Manoj Vasaikar masterfully blends a deep respect for traditional values with contemporary flair. Our menu is a testament to Manoj's expertise, featuring his signature dishes perfected at some of the finest Indian restaurants in Mumbai and London. Since its inception in May 2005, Indian Zing has received widespread acclaim from critics. We are pleased to share a selection of their comments with you.

The food here is nothing short of stunning. The service is friendly and quick – **Trip Advisor Review 2024.**

Amazing food and great service – **Google Review 2024.**

Reaching “classic” status after almost two decades of “outstanding food and great service”, this Ravenscourt Park venue is a haven of “superb Indian cuisine”, thanks to chef-patron Manoj Vasaikar's “well-spiced” cooking and “quality ingredients”. The late Michael Winner was an early fan. - **Hardens 2024**

It's a testament to the chef's highly individual cooking that Indian Zing stands out on a road famous for its curry houses. While modest prices offer phenomenal value for the quality of cooking and the sophistication of the smart surrounds. - **The best Indian Restaurant in London 2022 - Ben McCormack, The Evening Standard, April 2022**

Chef-owner Manoj Vasaikar seeks inspiration from across India. His cooking balances the traditional with the more contemporary and delivers many layers of flavour - the lamb dishes and bread are particularly good. The restaurant is always busy, yet the service remains courteous and unhurried. - **Michelin Guide 2021.**

Great breads evolved and health-conscious cooking where vegetables and sprouted grains hold their own, a mixed platter course that rounds up many highlights – Fays top six picks. - **Fay Maschler, Evening Standard, September 2015**

Awarded best UK Authentic Regional Indian Cuisine. - **Cobra Good Curry Guide, 2013.**

This is a great neighbourhood restaurant where they always greet you cheerfully, even when they are full- which is often. - **Tatler Restaurant Guide, 2013**

Chef Manoj Vasaikar produces tastes that are a remarkable combination of skill and expertise. - **Late Michael Winner, the Sunday Times, 2012**

A Chic (but not expensive) restaurant in Hammersmith, serves wonderful dishes from all over India. - **Bill Knott, Financial Times, April 2010**

When a Chef is deft and intelligent, as is Chef Manoj Vasaikar, any festive occasion is grist to the mill. The décor is harmonious and food special and the price sober. - **Fay Maschler, Evening Standard 2009**

He's brilliant and this unassuming place-unhurried and great value-is the perfect place to be quietly dazzled. Stella rating: 9/10 - **Zoe Williams, Stella Magazine, Sunday Telegraph, April 2009**

Everything here is nicely understated: the welcome is warm but not gushing, china and glass sparkle, and the bill is extremely fair. Value for money 10/10. - **Jeremy Wayne, Guardian, March 2006**

Manoj, who has cooked at Veeraswamy (in the same group as Amaya) sees the way Indian food is going and also demonstrates how India is being discovered gastronomically designer plates and an emphasis on lightness – but doesn't lose sight and flavour of what we all like about going for an Indian. - **Fay Maschler, Evening Standard, August 2005.**

OUR WINES

Our meticulously curated wine list has been crafted to perfectly complement Chef-Patron Manoj Vasaikar's light and contemporary cuisine. In assembling this list, we have sought the expertise of celebrated industry professionals as well as the valuable insights of our discerning patrons, who have generously shared their extensive wine knowledge with great enthusiasm.

Our selection aims to enhance the exquisite ingredients and flavours that define our menu, featuring an eclectic mix of wines from esteemed producers and regions worldwide. This collection includes both renowned labels and emerging stars that we believe will be celebrated in the future.

We are honoured to have Sommelier Vincent Gasnier as a key asset to our team. A respected friend and professional, Vincent is the youngest Master Sommelier on record, an accolade that acknowledges his exceptional skill, knowledge, and comprehensive expertise in the world of wine. He has personally selected and prepared much of our wine list.

Our team members have undergone extensive training with all our wine suppliers, equipping them to expertly recommend wines that harmonise with our culinary offerings. Please do not hesitate to ask your waiter for a recommendation tailored to your palate.

Every wine on our list has been thoughtfully chosen to complement our unique interpretation of Indian cuisine and to harmonize with its diverse flavours. Should a particular wine or vintage become unavailable, we will gladly offer a suitable alternative.

WHITE WINES

HOUSE RECOMMENDED

Organic Airen / Verdejo Sonadora, La Mancha, Spain 12% 2022 **£29.00**
125ml / 175ml / 250ml glass **£7.50 / £9.00 / £10.50**

A crisp, fresh blend of Verdejo and Airen with aromas of apples and pear, with exotic fruits on the palate.

Chardonnay, Les Templiers 13% 2023 **£27.00**
Vin de Pays - France
125ml / 175ml / 250ml glass **£7.50 / £8.50 / £9.50**

Crisp, ripe white wine refreshingly clean citrus fruit flavours and a rounded finish.

Pinot Grigio, delle Dolomiti 12% 2023 **£30.00**
Terre del Noce, Trentino, Italy
Crisp aromatic fruit, with a lively acidity and dry finish

Viognier, Badet Clement, Languedoc, France 13.5% 2022 **£32.00**
Aromas and flavours of apricots, peaches and preserved citrus fruit. It is smooth and fresh, with hints of spice.

Gewurztraminer Estate Reserve, Morandé, Casablanca Valley, Chile 13.5% 2022 **£34.00**
Fresh and elegant with aromas of rose and orange blossom. Flavours of lychee, mandarin and gingery spice, combining on a long clean finish perfect with our cuisine.

Fetherdrop Sauvignon Blanc, Marlborough New Zealand 12% 2022 **£37.00**
Lively aromas of gooseberry & passionfruit with bold flavours that tantalise the nose and are refreshing on the finish.

Gavi di Gavi La Meirana Piedmont, Italy 13.5% 2020/21 **£38.00**
Distinctive greengage and almond flavours. Fresh and dry.

Chablis, Domaine JM Brocard, Burgundy France 12.5% 2022 **£44.00**
Elegant, mineral and complex chardonnay white wine.

Sancerre 'La Croix du Roy' Domaine Lucien Crochet Loire, France 14% 2022 **£47.00**
Ripe and pungent with complex fruit flavours of gooseberry and herbs.

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RED WINES

HOUSE RECOMMENDED

Organic Tempranillo / Garnacha, Sandora, La Mancha, Spain 13% 2022 £29.00
125ml / 175ml / 250ml glass £7.50 / £9.00 / £10.50

This soft blend of Tempranillo and Garnacha is loaded with dark berry fruit that has a subtle, spicy twist on the finish.

Cabernet Sauvignon, Les Templiers 13% 2022 £27.00
Vin de Pays – France
125ml / 175ml / 250ml glass £7.50 / £8.50 / £9.50

Richly coloured and fruity with blackcurrant and berry flavours. Structured and elegant on the palate.

Gamay, Duboeuf 12.5% 2022/23 £29.00
Vin de Pays – France

Lively with a full aromatic character of crushed fresh berries. Recommended slightly chilled to match any spice dishes.

Reserva Merlot, Pionero, Morande, Maule, Chile 13% 2021/22 £31.00

Black fruit aromas with hints of herbs. Juicy fruit flavours with hints of vanilla and chocolate on a long finish.

Barbera d'asti Fuiot Prunotto Piedmont, Italy 13.5% 2022 £33.00

Fragrant on the nose with hints of plum and cherry. The flavours are well structured and soft, showing the typical red fruit.

Finca La Colonia Coleccian Malbec, Mendoza, Argentina 14% 2023 £35.00

Cassis & black pepper with ripe fruits, chocolate & spice on the smooth finish.

Rioja Crianza Conde de Valdemar Rioja, Spain 13.5% 2018/19 £36.00

Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.

Pinot Noir Les Parcs, Guy Allion, Loire, France 13% 2022 £41.00

Strawberry fruited & creamy textured, this has a fine finish.

Château Lalande de Gravet, St Emillion Grand Cru Classe, Bordeaux, France 13% 2018 £48.00

A rich intense red with fleshy berry fruit flavours and long finish.

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CHAMPAGNE AND SPARKLING WINES

Prosecco 'DOCG Brut by Glass 225ml - Italia Ripe apricot and zesty lemon flavours.	11%	NV	£9.00
Prosecco organic DOC BRUT Conegliano Fruity, fresh, crisp and dry.	11%	NV	£28.00
Champagne Testulat Carte d'or Brut Blanc de Noirs Rich, fruity champagne with notes of vanilla and peaches. Elegant and well balanced.	12%	NV	£60.00
Champagne Bollinger Special Cuveé A high percentage of Pinot Noir gives a full-bodied style.	12%	NV	£80.00
Champagne Testulat Brut Rosé Attractive pink champagne with refreshing, soft fruit flavours, a fine mousse and a dry finish.	12%	NV	£65.00
Champagne Laurent Perrier Rosé Deep salmon colour leads a very fresh black fruit nose and then to this sensational rounded and supple palate.	12%	NV	£85.00

ROSE

Syrah / Grenache Rosé, Mon Roc, Languedoc-Roussillon, France 125ml / 175ml / 250ml glass	13%	2022	£27.00
This rose combines the crisp, refreshing currant fruit of Syrah with the sweetness and roundness of Grenache, the classic blend of the South.			£7.50 / £8.50 / £9.50
Côtes de Provence Rosé, St Roch les Vignes, France Clean and dry fresh style of rosé, from one of the finest regions.	12.5%	2023	£29.00

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SPIRITS

Whiskey & Scotch
Dark Rum
Liquers

Gin
Bacardi
Cognac

Vodka
Sherry & Vermouth
Port

All Spirits are sold at £5.00 in measures of 25ml or £8.00 for 50ml. Add a £1 for a mixer. Premium spirits are available at an extra price, please ask the waiters.

BEERS

Kingfisher premium lager 330ml	4.5%	£5.25
Aspall Premier Cru Cyder 500ml (Suffolk, England)	6.8%	£7.50
White rhino Indian pale ale, brewed and bottled in India 330ml	5.0%	£6.50
Non-Alcoholic Beer (Please ask waiter)	0%	£4.50

COCKTAILS

Bollywood Masala £12.50

Crushed ice, vodka, mint, a tinge of garam masala, cranberry and pomegranate molasses.

Mojito £12.50

A classic Cuban cocktail made with fresh muddled mint, unrefined cane sugar, lime juice and white rum.

Spicy Gin Sling £12.50

Crushed ice gin, fresh lime & ginger juice, tonic water.

Masala Negroni £12.50

Campari, gin, vermouth, pinch of garam masala.

JUICES AND DRINKS

Orange Juice	£4.00
Apple Juice & Elderflower Cordial Muddle	£4.75
Pomegranate & Mint Muddle	£5.00
Orange & Wild Berries	£5.00
Karingali Vellam Ayurvedic Water 500ml (Recommended Warm)	£5.50
Tropical Lime Juice fizz (Sweet or Salted)	£4.75
Lassi (Sweet, Salted or Mango) (D)(add £1 for mango lassi)	£4.75
Organic Chas (Butter milk, Ginger, Fresh Coriander, Cumin) (D)	£4.75
Soft Drinks (Coke / Diet Coke / Lemonade) (200ml)	£3.50
Fever Tree Ginger Ale (200ml)	£3.50
Hildon Mineral Water (Still / Sparkling) (Bottled on English country estate Hampshire)	£5.75

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Pappadums and Khakara Basket with raita, onion and chutney relish (£7.50 for two / £12.00 for four)
(D/G)

Rice pappadums, whole wheat crisp flat bread and spicy roasted urad dal pappadums.
(Served with mint, coriander and pomegranate seed relish; raita made of Greek yoghurt, onion, cucumber, tomatoes and raisins, mango chutney with black peppercorn, cumin and bay leaves.)

Add £4 for extra set of Chutney.

STARTERS

Goat Cheese & Jackfruit Tikki £9.50 (D/G/N)

Goat Cheese, potatoes, tender Jackfruit, tomato, green relish, Greens.

🕌 Samosa Chana Greek Yogurt £7.50 (D/G/N)

Short crust pastry, Green peas, Potatoes, Greek yogurt, Chickpea, Tamarind & Date relish, Green Herbs relish and cress.

Mozzarella Vegetable Bhanola £8.50

Spinach, cabbage, onion, Gram flour, mozzarella, fresh herbs, dates and tamarind relish.
A baked vegetable cake.

🕌 Zing's Prawn Lonche £14.00 (D/S)

A warm medley of jumbo prawns & aubergine with caramelised onions, tomato & pickle masala, Greens.

🕌 Devon Crab, New potatoes, Fresh herbs £16.00 (D/S)

Devon crab meat, pan seared potatoes, fresh herbs, spices, coriander cress.

🕌 Methi Malai Chicken Tikka £9.00 (D)

(Also served as a mains, add £5)

Griddled clay oven chicken breast, dried fenugreek, soft cheese & green herb relish.

🕌 Lamb Salli Raseela £11.50 (D)

Lamb mince, Fresh fenugreek, Spices, Paneer, Mint, Coriander, Onion, Fresh herbs and Potato Salli.

🕌 Our version of a Mixed Platter £37 (for two) (D/S)

Vegetable Bhanola, Methi Malai Chicken Tikka, Lamb Salli Raseela and Prawn Lonche.

🕌 Spicy

🕌 Very Spicy

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ZING'S SPECIAL MAIN COURSES

🔥 Tandoori Wild Salmon £21.00 (D/S/N)

Tandoori grilled salmon fillet, fresh green herbs, coconut fish jus, new potatoes.

🔥 Prawn Lonvas £26.00 (D/S)

Seared and poached prawns, east Indian bottle masala, coconut milk, green beans, fresh herb and masala broth.

🔥🔥 Chicken Haddiwala £16.50 (D)

Chicken on bone, robust whole spices and herbs - India's Favourite.

🔥 Duck Chettinad £18.50 (D)

Duck breast, blend of Chettinad spices, roasted coconut, new potatoes, mustard seeds, curry leaves.

BIRYANI

🔥 Bhujung Biryani £22.00 (D/N/S)

Lighter version of the traveller's biryani, made in the suburbs of Mumbai on the express highway (Vasai) with pulao rice and your choice of Prawns, Chicken, Lamb or Vegetable + Paneer + Artichoke hearts served with Raita and Pappadam.

(Add £7 for Prawn Biryani; Add £5 for Lamb Biryani)

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MAIN COURSES

🍽️ Kadai Artichoke and Paneer with a Warm, Spicy, Roasted Vegetable Gravy £16.00 (D)

Indian Cheese, artichoke, peppers, onions, rich spicy roasted vegetables gravy.

🍽️ Banana flower and Colocasia leaves Kofta £14.00 (D/N/G)

Dumplings of banana flower and Colocasia leaves, delicate gravy of pumpkin, fresh green herbs, coconut.

🍽️ Jumbo Prawns in Pomegranate seeds and Dill £24.00 (D/S)

Jumbo prawns, pomegranate seeds, dill, clay oven griddled peppers, onions, new potatoes, ginger and tomato relish.

🍽️ Karwari Fish Curry £16.50 (D/S)

Coastal fish curry, tiral - a spice which is native to the west coast.

🍽️ Kerala Fish Stew £17.50 (D/N/S)

Fish poached in a stew, beans, subtle spices, herbs, coconut milk.

Chicken Makhani £12.75 (D/N)

Chicken tikka, cashew nut, tomato and fenugreek gravy.

🍽️ Zing's Chicken Hirva Masala £13.50 (D/N)

Chicken breast, fresh green herbs, spices, coconut milk.

🍽️ Malabar Chicken Curry £14.00 (D)

Chicken breast, mustard seeds, whole spices, onions, ginger, garlic, curry leaves, tomatoes, tamarind, coconut milk.

Shahi Chicken Korma £12.75 (D/N)

Chicken breast, very delicate onion, cashew nut, saffron gravy.

🍽️ Zing's Chicken Jalfrezi £16.00 (D)

Chicken tikka, onions, peppers, tomatoes, green chillies, light tomato gravy, herbs & spices.

🍽️ Lamb Roganjosh £15.00 (D)

Lamb Awadh way 'Rogan' (tinged, flavoured and spiced oil) and 'Josh' (Lamb Jus)

🍽️ Lamb Dhansak £17.00 (D)

Lamb dill, pumpkin, aubergine, tamarind, fenugreek, lentils.
Parsi favourite.

🍽️ Ghatti Lamb £17.00 (D)

Sahyadri Ghat's dish, Lamb, onion, tomato, herbs, roasted dry coconut and spices.

🍽️ Gymkhana Lamb Chops £32.00 (D)

French trimmed cutlets, ginger, green chillies, mint, smooth spicy lamb jus, griddled clay oven peppers, onions, new potatoes.

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SIDE DISHES

🍽️ **Sabz Paneer Nilgiri Korma £11.00 / £14.00 (D/N)**

Beans, artichoke hearts, cauliflower, peas, potatoes, Indian cheese, fresh green herb sauce, coconut milk.

🍽️ **Goda Batata Rassa £6.50/£9.50 (D)**

New potatoes, tomato, onion, mustard seeds, asafoetida.

🍽️ **Baigan and Makai Bharta £9.00 / £12.00 (D)**

Smoked aubergine, onion, corn, roasted tomatoes and garlic.

🍽️ **Meloni Tarkari £8.50 / £11.50 (D)**

Spiced Spinach, fenugreek, dill leaves.

🍽️ **Tadka Daal £6.50 / £9.50 (D)**

Lentils, garlic, red chillies.

🍽️ **Dum Gobhi Matter £7.50 / £10.50 (D)**

Braised cauliflower, onions, petit green peas, spices.

🍽️ **Bhindi Do-Pyaza £9.50 / £12.50 (D)**

Okra, onions, tomatoes, peppers, roasted cumin.

🍽️ **Zing's Chana Chole Masala £7.00 / £10.00 (D)**

Chickpeas, tomatoes, onions, mango powder.

Indian Zing Salad £6.50 + £1.50 for Mozzarella (D)

Wild rocket, cherry tomatoes, tandoori artichoke hearts, pomegranate molasses and organic olive dressing.

Raita £6.50 (D)

Smoked aubergine, onions, tomato, cucumber or any preferred combination of these ingredients.

Bowl of Greek yogurt £4.00 (D)

Served with roasted cumin, coriander cress

(Side dishes can be served as main courses with a supplement of £3.00. Please ask the waiter.)

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RICE AND BREAD

RICE

Aromatic basmati rice **£4.00**
Jeera saffron pulao **£4.50 (D)**
Lemon ginger rice **£5.50(D)**

NAANS AND BREADS

Naan £4.00 (D/G)
Leavened bread.

Kasuri Methi Paratha (2 Pieces) £4.75 (D/G)
Griddled layered bread.

Roti £3.75 (D/G)
Organic whole wheat bread.

Garlic Naan £4.75 (D/G)
Leavened garlic bread.

Peshawari Naan £6.50 (D/G)
Coconut, raisins, fennel, cardamom stuffed leavened bread.

Cheddar, Mozzarella and Onion Kulcha £7.75 (D/G)
Cheddar and mozzarella cheese onion fresh herbs and spices stuffed leavened bread.

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DESSERTS

Tandoori Figs and Organic Apple Muesli Crumble £8.50 (D/N/G)

Tandoori seared figs and organic apple, muesli crumble, dairy vanilla with pods.

Zing's Rasmalai £8.50 (D/N/G)

Milk dumplings, saffron and milk, dairy vanilla with pods.

Gulab Jamun £8.00 (D/N/G)

Caramelized milk dumplings, dairy vanilla with pods.

ICE CREAM, GELATO AND SORBETS

Dairy Vanilla with Pods £7.00 (D)

Real Madagascan vanilla ice cream with pods. Belgium Chocolate sauce + £1.75
or Mango Coulis & chia seeds + £2.00

Real Pistachio £8.50 (D/N)

Finest Sicilian nuts, pure gelato.

Alphonso Mango Sorbet with mango coulis £7.50

Sweet whole fruit sorbet, ripe fragrant mango coulis.

Sicilian Lemon Sorbet with Mango coulis £7.50

Lemon zest sorbet, ripe fragrant mango coulis.

Pot of Tea Infusions

Organic Green Matcha Tea (£4.50) Organic Masala Tea (£5.50) Fresh Mint Infused Tea (£4.50)
Peppermint (£4.00) Earl Grey (£4.00) Darjeeling (£4.00) Lemon Tea (£4.00)

Coffee to Order

Espresso (£3.00) Cappuccino/Latté (£4.50) Double Espresso (£4.00)
Liqueur Coffee (£8.50) Macchiato (£3.75) Americano (£3.50) Decaf Coffee (£3.50)

DESSERT WINES

House Recommended Moscatel de Valencia by Glass £7.50 (100ml)

A rich sweet dessert wine full of fresh, grapy and floral flavours with a lemon finish.

Sauternes La Fleur d'Or France 2020 - 37.5cl Alc. 14% £26.00

Concentrated with rich peach and victoria plum fruit, hints of honey, caramel and toast, with a refreshing dry finish.

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