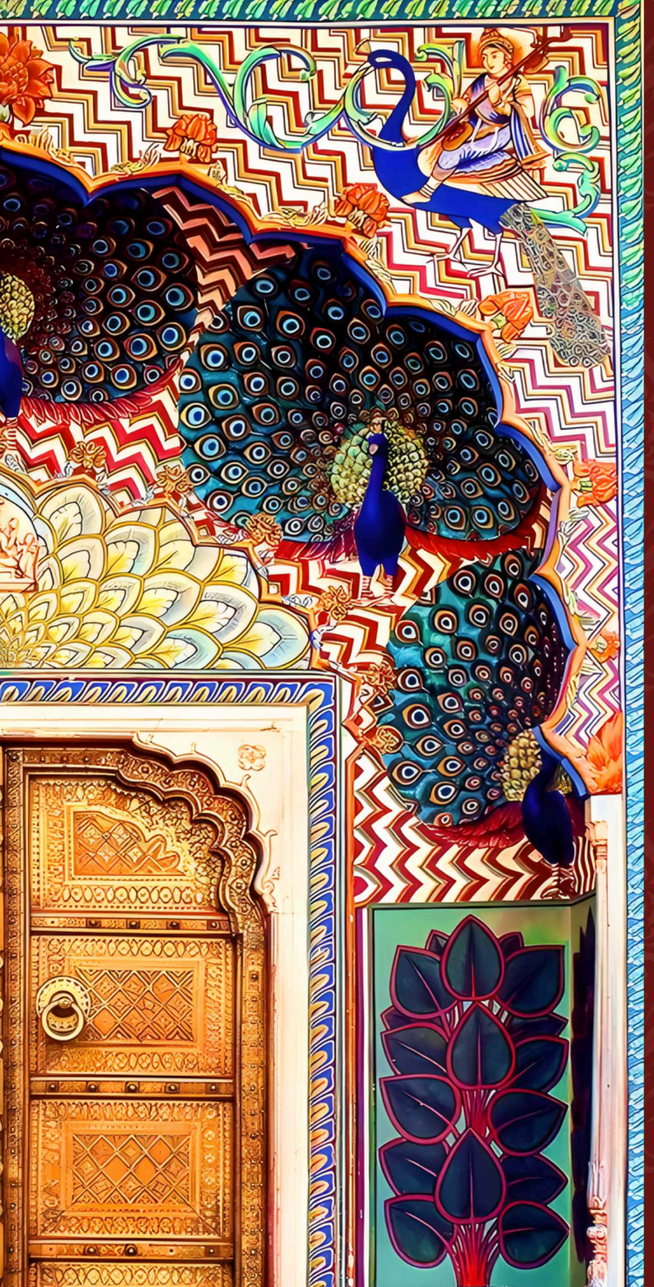

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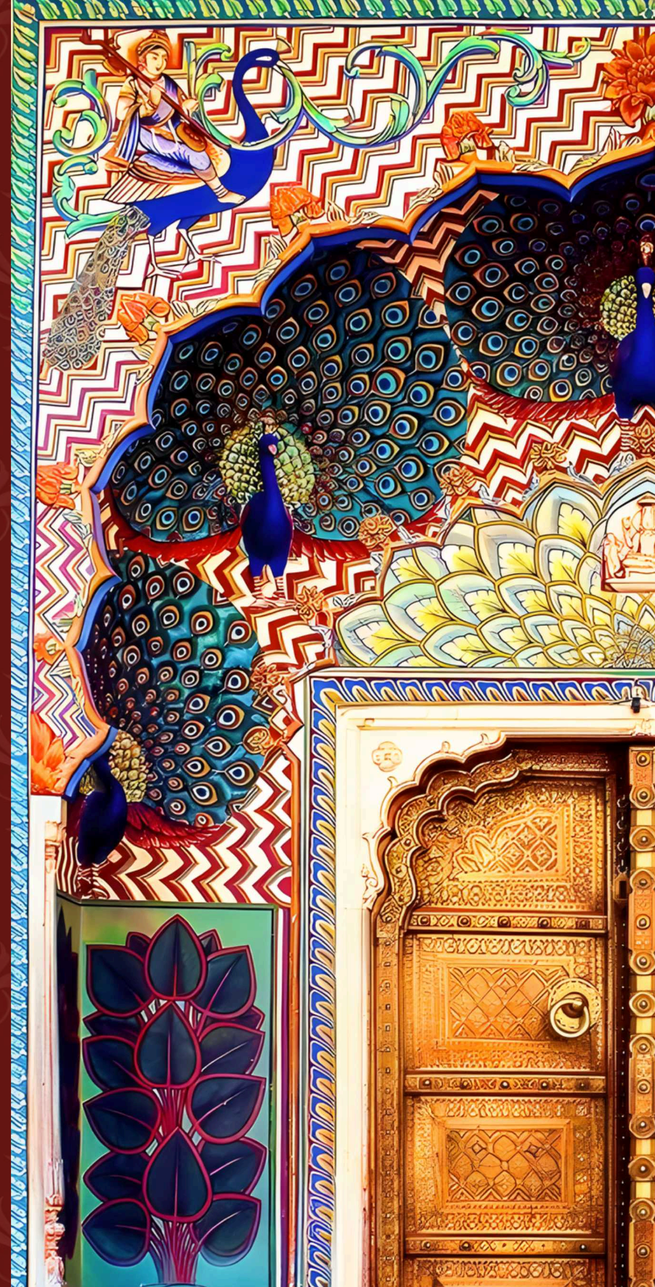

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The PESHAWAR Chapter

This season, Zeera opens its doors to The Peshawari Chapter, where heritage is served with quiet elegance. Slow-simmered dishes release rich aromas, bold spices speak with depth, & Chef Rizwan brings the soulful warmth of Peshawari cuisine to the table. The experience unfolds through generous plates, comforting flavours, & enduring indulgence.

THE PESHAWAR CHAPTER

SOUP

PESHAWARI PAYA SHORBA — 590
Traditional lamb broth flavoured with Peshawari spices

TAMATAR NARANGI SHORBA — 580
Tomato & orange flavoured Indian broth

FROM THE TANDOOR

COSHT KABULI MALAI SEEKH — 1250
Kebabs of succulent lamb mince, flavoured with spiced royal cumin & saffron, cooked over a charcoal fire

PESHAWARI MURGH TIKKA — 1250
Chicken marinated with Peshawari spices & cooked in a clay oven

SUBZ DUNGARE KABAB — 850
Mixed vegetables, minced, smoked & cooked on a hot griddle

KARACHI PANEER TIKKA — 950
Cottage cheese marinated with flavours of brown onion, cashew & Peshawari spices, cooked in a clay oven

DASTARKHWAN

KARACHI NUKTI MASALA — 1450
Slow-cooked lamb shank with onion, chilli, yoghurt, coriander, & a chef's special ground masala

PESHAWARI MURGH — 1290
Chicken cooked with onion & cashew nut gravy, flavoured with Peshawari spices

MAHI METHI KALIYAN — 1380
Fish cooked with onion, yellow gravy & fresh fenugreek

SUBZ BEGUM BAHAR — 1000
Mixed vegetables cooked in brown onion & cashew gravy

PANEER SIDH KHAAS — 1050
Cottage cheese in a spicy tomato gravy, enhanced with whole black pepper, coriander & ginger

PESHAWARI DAL-E-QURESHI — 825
Black lentils cooked in rich cream & butter, flavoured with Qureshi spices

PULAO & FLAVOURED RICE

KABULI COSHT PULAO — 1400
"Signature" Peshawar-style dum-cooked lamb with basmati rice, chickpeas and Peshawari spices

ZAFRANI MURGH PULAO — 1350
Succulent chicken morsels cooked dum-style with basmati rice & aromatic spice

SARAI KI SUBZ BIRYANI — 1250
Aromatic vegetables & basmati rice cooked in dum with saffron and aromatic spices

BREADS

BAKARKHANI — 250
Refined flour with sugar, milk, yeast & clarified butter, baked in the oven

PESHAWARI NAAN — 250
Layered bread cooked in the oven & finished with butter

DESSERT

PESHAWARI KUNAFA — 600
Kunafa, kesar shrikand & pistachio

COCKTAILS

PRICED AT INR 1050 + TAXES

PESHAWAR OLD FASHIONED
Black Label, tamarind reduction, jaggery syrup, homemade spice bitters

ELAICHI ANGAR RITA (SMOKED)
Jose Cuervo, fresh lime, cardamom liqueur, orange sacrum, charcoal smoke

ANARDANA WHISKY SOUR
Blonde Label, lemon juice, syrup, egg white, anar infused spiced wine on top

QISSA KHWANI CLEAR MARY (CLARIFIED)
Ketel One, tomato juice, cumin powder, curry leaves, tabasco, worcestershire sauce, whole milk, tamarind

PESHAWAR PEPPER & JUNIPER G&T
Tanqueray infused with warm peshawari black pepper, aromatic juniper

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Zeera

Vegetarian Non-Vegetarian
Please ask our chef for recommendations in case of allergies.

All prices are in Indian Rupees and are subject to applicable government taxes.
An average active adult requires 2,000 kcal of energy per day; however, calorie needs may vary.
**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*