

Opening Flavours		
An inviting selection of dishes, crafted with the finest ingredients to awaken your appetite and showcase a perfect balance of tradition and innovation		

<b>Paneer Tikka (v)</b>	
Soft cubes of cottage cheese, marinated in fragrant blend of spices and delicately charred in the tandoor	7.5
<b>Chaat (v)</b>	
Crispy samosas topped with tangy tamarind chutney, spiced yogurt, and a sprinkle of fresh herbs	6
<b>Fyazi (v)</b>	
Crispy, golden-fried onion fritters, delicately seasoned with mild spices for a perfect savoury bite	5
<b>Samosa</b>	
Golden, crispy pastries filled with your choice of delicately spiced lamb (6) or mixed vegetables (5) (v)	
<b>Tikka</b>	
Tender pieces of chicken or lamb, marinated in a fragrant blend of spices and cooked in a clay oven	8
<b>Tandoori Chicken</b>	
Classic chicken, marinated in spiced yogurt and cooked in the clay oven	7
<b>Tandoori Lamb Chops</b>	
Juicy lamb chops marinated in a blend of aromatic spices and expertly grilled in a clay oven	8.5
<b>Puri</b>	
Light, fluffy puris topped with your choice of flavourful prawn (7) or chicken tikka (65) filling	
<b>Lamb Sheekh Kebab</b>	
Minced lamb blended with fresh herbs and spices, skilfully grilled on skewers for a tender, smoky finish	6
<b>Chicken Lolipop</b>	
Spicy and tangy batter-fried chicken drumsticks, crispy on the outside and tender inside	7
<b>Momos</b>	
Delicate steamed dumplings filled with spiced minced chicken or lamb, paired with a tangy dipping	9
<b>Dynamite Tiger Prawns</b>	
Juicy tiger prawns tossed in a bold, spicy dynamite sauce, perfectly balanced with a touch of sweetness	10
<b>Mixed Platter (Serves 2)</b>	
<b>A)</b> A hearty selection of lamb sheekh kebab, chicken tikka, and lamb chops, expertly grilled to perfection and infused with bold, earthy spices	20
<b>B)</b> A delightful vegetarian assortment of vegetable samosa, fyazi, and paneer tikka, offering a medley of vibrant textures and authentic flavours (v)	14

The Essentials		
Discover the perfect accompaniment to your main course with our authentic side dishes, inspired by time-honoured recipes		

Motor Paneer (v)	(Side)	(Sharer)
Soft paneer cubes and tender green peas slow-cooked in a lightly spiced tomato curry, balancing creaminess and flavour	6	8
Vegetable Curry (v)	6	8
A medley of seasonal vegetables simmered in spices for a wholesome, vibrant curry		
Baghar Dhayl (v)	6	8
A comforting lentil curry prepared in two styles: a mildly spiced classic or a rich, aromatic version with garlic, cumin, and spices		
Bazi (v)	6.5	8.5
Crisp, stir-fried vegetables seasoned with warming spices, available with potatoes, peas, bindi, spinach, gobi, bangion, or mushrooms		
Deshi Aloo (v)	6	8
Soft, spiced potatoes with a hint of tanginess, coated in a silky tomato and onion sauce, offering a classic taste with a hint of warmth		
Sana Masala (v)	6	8
Tender chickpeas, simmered in a rich tomato-based curry, infused with fresh spices and herbs for a hearty, authentic flavour		

<h1>BA'ZAAN</h1> <p>AUTHENTIC SOUTH ASIAN &amp; MEDITERRANEAN CUISINE</p>		<h2>OPENING TIME FOR RESTAURANT</h2> <ul style="list-style-type: none"><li>🕒 Sun - Thu 5 pm to 10:30 pm</li><li>🕒 Fri - Sat 5 pm to 11:30 pm</li></ul>

TRADITIONAL DISHES		
Embodying the heritage of traditional Indian cooking Slow-simmered to perfection, each bite is infused with authentic, aromatic spices, evoking the vibrant essence of home-cooked meals		
Dubba Curry	Bhuna	Saag
This delicate curry balances warmth and richness, featuring vine-ripened tomatoes, caramelised onions, and freshly ground spices, simmered to perfection for a truly comforting dish Chicken 11, Lamb 12, Prawns 13, King Prawns 17	A bold and hearty curry featuring a thick, spiced sauce, crafted from slow-cooked onions, and a robust blend of aromatic spices, creating a rich and textured sauce Chicken 12.5, Chicken Tikka 13.5, Lamb 13.5, Prawns 15, King Prawns 19	A wholesome and nourishing curry of resh, handpicked spinach, delicately spiced to highlight its earthy and herbaceous flavours Chicken 12.5, Lamb 13.5, Prawns 14.5, King Prawns 19
Korma	Dupiaza	Dansak
A velvety curry, enriched with creamy coconut, toasted almonds, and fragrant spices, delivering a subtly sweet and indulgent flavour Chicken 12, Lamb 13, Prawns 14, King Prawns 18	A vibrant curry brimming with sautéed onions and bold spices, layered with a touch of sweetness for perfectly balanced dish Chicken 12.5, Lamb 13.5, Prawns 14.5, King Prawns 18	A comforting blend of sweet and sour flavours, featuring slowcooked lentils infused with delicate spices for a rich and satisfying dish Chicken 12.5, Chicken Tikka 13.5, Lamb 13.5, Prawns 15, King Prawns 19

CHEF'S SPECIAL		CLAY OVEN DISHES	
Indulge in our chef's signature creations, crafted with over 20 years of expertise Chef Rahman's journey began in his family kitchen in Sylhet, Bangladesh, where he mastered the art of blending spices and developed a passion for authentic Bangladeshi flavours Combining time-honoured methods with expert precision, his dishes celebrate a rich culinary heritage		Marinated in a blend of traditional spices and cooked in a clay tandoor, these dishes deliver smoky aromas, tender textures, and a truly authentic experience	
Garlic Chilli Chicken 🌶️🌶️	15	Tandoori Chicken	13
Juicy tandoor-cooked chicken tikka, infused with fresh garlic, vibrant green chilies, and a bold medley of spices, delivering an intense, fiery heat with aromatic depth		Succulent pieces of chicken marinated in spiced yogurt and grilled in a traditional clay oven, imparting tender juiciness and a signature smoky flavour	
Tandoori Butter Chicken	14	Tandoori Lamb Chop	16
Succulent tandoori chicken simmered in a rich and velvety tomato sauce, infused with creamy butter and a delicate blend of mild aromatic spices		Four juicy lamb chops marinated in a fragrant mix of spices, grilled in the tandoor to achieve tender perfection and a bold, smoky aroma	
Musala		Tandoori King Prawn	18
Luscious masala sauce bursting with sweet and aromatic flavours, paired with your choice of tender chicken tikka (14) or lamb tikka (15), for a truly indulgent experience		Jumbo king prawns marinated in a delicate blend of spices, chargrilled in the clay oven for a succulent texture and subtly smoky finish	
Balti	22	Tikka	15
A vibrant curry prepared in a traditional Balti-style wok, infused with the chef's signature spices for bold, authentic taste Chicken Tikka 14, Lamb Tikka 15, King Prawn 19, Duck 15		Tender, boneless pieces of chicken or lamb, marinated in a medley of aromatic spices and perfectly cooked in the tandoor for a smoky, flavourful finish	
Lamb Shank		A Hearty Platter (Serves 2-3)	42
Succulent lamb shank, slow-cooked to perfection in a deeply aromatic sauce, offering melt-in-the-mouth tenderness and bold, hearty flavours		A generous platter featuring a selection of sheekh kebab, chicken tikka, lamb tikka, tandoori chicken, lamb chops, and king prawns Accompanied by a crisp, fresh salad and your choice of two sundries for a complete feast	

BIRYANI		SYLHETI SIGNATURE DISHES	
Layers of spiced basmati rice paired with your choice of protein or vegetables, served with a rich vegetable curry		Discover the bold flavours of Sylhet, with dishes crafted from traditional recipes using citrus and aromatic spices	
Traditional	13.5	Fish Bhuna 🐟	
Delicate pieces of chicken or lamb simmered with fluffy basmati rice, infused with a harmonious blend of spices creating a timeless, flavourful classic		A classic Sylheti delicacy featuring tender fish simmered in a thick, spiced onion and tomato sauce, enriched with aromatic herbs for a bold, authentic taste Khatla (on the bone) 15 or Salmon 14	
Tikka Biryani	18.5	Sylheti Shatkhora 🍋	22
Chargrilled chicken or lamb tikka enriched with spiced basmati rice for an aromatic and satisfying dish Chicken Tikka 14.5 or Lamb Tikka 15.5		This cherished Sylheti curry combines tender mutton or fish with the tangy essence of shatkora, an exotic citrus fruit, creating a uniquely zesty and aromatic flavour Mutton 15 or Khatla (on the bone) 17	
King Prawn Biryani	12	Bangladeshi Naga Mutton Bhuna 🌶️🌶️🌶️	14
Succulent king prawns slow-cooked with spiced basmati rice and fresh herbs for a luxurious dish		A fiery mutton curry infused with the bold, smoky heat of Bangladeshi naga chilies, delivering a rich aroma and an intense burst of vibrant flavours	
Vegetable Biryani (v)		Adaa Lamb	
A medley of mushrooms and seasonal vegetables cooked with aromatic rice and warming spices for a wholesome vegetarian dish		A traditional lamb curry, slow-cooked to perfection with aromatic ginger, garlic, and a harmonious blend of earthy spices for a deeply flavourful experience	

Sundries	
Essential additions, inspired by tradition, to complete your dining journey	

Plain Rice	3.5
Fluffy, steamed basmati rice, offering a light and versatile accompaniment to any dish	
Pilau Rice	4.5
Fragrant basmati rice delicately infused with aromatic spices, creating a flavourful and elegant side	
Special Fried Rice	5.5
Spiced basmati rice stir-fried with egg and a medley of fresh vegetables, creating a hearty and flavourful side	
Naan	
Soft, traditional Indian flatbreads baked to perfection in a clay oven, available in your choice of flavours: Plain 3, Keema 4.5, Peshwari 4.5, Cheese and Garlic 4.5	
Paratha	
Flaky and buttery Indian flatbreads, available plain (3.5) or generously stuffed with spiced vegetables or potatoes (4.5) for a hearty option	
Chapati	2.5
Light and soft whole-wheat flatbread, served plain or brushed with butter for a richer finish	

Achar / Accompaniments	
Marinated in a blend of traditional spices and cooked in a clay tandoor, these dishes deliver smoky aromas, tender textures, and a truly authentic experience	

Chutney	1
Our chutneys include the sweet and tangy mango chutney and the mildly spiced onion chutney	
Pickle	1
Authentic and zesty, our mango pickle adds a tangy kick, while the mixed pickle provides bold, spiced flavours	
Mint Sauce	1
A cool and refreshing blend of yogurt and mint,crafted to balance and soothe the spices of your meal	

SIDES	
Freshly prepared to complement your meal with flavour and texture	

Okra Fries	5.5
Golden-fried okra seasoned with warming spices, delivering a satisfying crunch and a savoury kick	
Masala chips	5.5
Golden fries perfectly coated in a tangy, mildly spiced masala blend for a bold and flavourful twist	
Chips	3
Classic, hand-cut potato fries, perfectly crispy and golden	
Papadom	2
Delicate and crispy Indian flatbreads, served as alight and traditional accompaniment to your meal	
Rhyta	2.5
A cooling yogurt-based side, paired with finely chopped onion or cucumber, offering a refreshing balance to bold, spiced dishes	
Green Salad	5
A vibrant mix of fresh greens, crisp lettuce, juicy tomatoes, red onion, carrots, peas, and cucumbers, lightly tossed in a delicate dressing	

KIDS	
Served with crispy chips, perfect for our younger guests	
Cheeseburger	5
A juicy beef patty topped with melted cheese in a soft bun	
Chicken Burger	5
Tender chicken fillet in a burger bun, plain or lightly spiced	
Vegetable Nuggets	5
Golden, crispy vegetable nuggets, a timeless favourite for kids	



**AAN**  
& MEDITERRANEAN CUISINE

**BA'Z**  
AUTHENTIC SOUTH ASIAN &

  
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