

Enjoy this..

Valentine's
Day at

Zeera
Indian Cuisine

Join us at Zeera for a magical evening and indulge in our exclusive Valentine's menu. Filled with tantalising flavours and aromatic spices, to begin your romantic evening off perfectly.

Toast this special occasion with a glass of house champagne and canapés on arrival followed by a 5 course meal consisting of a tri starter, gourmet main courses, rice and bread basket. Concluding with a sweet treat. £29.95 per person.

For further information please checkout our website zeeracuisine.com.

For reservation please contact:

0191 4561811

206-210 Ocean Road, South Shields,
Tyne and Wear, NE33 2JQ

PLEASE LET US KNOW OF ANY ALLERGY OR
DIETARY REQUIREMENTS BEFORE ORDERING



Valentine's Tasting Menu

7 Course £29.95 Per Person

Champagne

Canapés

Tri Starter

Mango Glaze

Tandoori oven cooked Duck, with a delicious medium spiced, mango glaze.

Murgh Malai

Supreme of Chicken marinated with garlic, ginger, cream cheese, crushed cumin and hint of citrus juice.

Kathi Kebab

Diced tender roasted lamb, tossed with onion and tomatoes well spiced and served in butter chapati, accompanied with Kathi sauce. Contains egg.

Main Courses

Carefully selected portions of unique recipes from Zeera's kitchen.

Imli Ka Gosht

Tender Lamb prepared with a mix of tamarind, red pepper, dried plum and crushed chilli. A delightful dry dish with unique blend of flavours.

Haryali Murgh

Delicious Malai Chicken, prepared with fresh green herbs, chilli, spinach and aromatic spices and a touch of fresh cream, this dish has a distinctive green colour sauce.

Adraki Dhaniya Chicken Tikka

Chicken Tikka prepared in North Indian style, slow cooked with spices, infused with pickled ginger, green chillies and whole roasted crushed dhaniya seeds, garnished with ginger julienne and fresh chopped coriander.

Accompanied with (to share)

Zeera House Pilau or Plain Patna Rice.
Bread Basket.

Sorbet Treat

Fruits of the Forrest

Vegetarian Dishes available upon request

N. B. Our food may contain traces of nuts, dairy, gluten or other allergens.

Please ask your server for advice.

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Wine Pairing

£10.90 for three 125ml glasses



*Compliments both the Haryali
Murgh & Andraki Dhaniya
Chicken Tikka*

*To compliment
the Tri Starter*

*A great pairing
with the Imli
Ka Gosht*



*Gewürztraminer, 'U' by
Undurraga*

Elegantly perfumed aroma. Fresh and very floral on the palate. Recommended with mildly spiced dishes.



*Pinot Grigio Friuli-GRave DOC,
Villa Chiopris*

It has a straw yellow colour with a flowery bouquet that recalls lime. On the palate, the Villa Chiopris Pinot Grigio is fresh, medium-bodied with a long, pleasant finish.



*Malbec 'Keltelhue', Don Manuel
Villafaña*

Deep inky red in colour. Rich on the nose with black and red berry fruit notes. Smooth and silky to taste with a well balanced and long pleasing finish. Great value Malbec!

