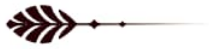


zinnia

abstract dining



MENU

# About Us

In Chandigarh's quest for refined dining, ZINNIA emerges, a **haven of culinary sophistication**. We craft an experience that transcends taste, a passionate journey woven into every dish. With devotion to culinary art, we reimagine Indian cuisine, infusing creativity into tradition. Quality reigns supreme at ZINNIA, where every bite echoes our commitment. Welcome to an edible odyssey, where **flavors come alive**.

-Team ZINNIA

# FOOD

## Soups & Kulchas

### Truffled Mushroom Cappuccino

325

Shimeji mushrooms, jeera khari, black truffles, wild mushroom foam

### Charred Tomato Rasam (Podi Idli/ Prawns)

275/350

Campani tomato broth, podi idli/prawns, vermicelli

### Cheddar & Artichoke Kulcha

325

English cheddar, spinach & artichoke dip

### Meatball and Marinara Kulcha

350

Mutton keema, marinara chutney, pickled onion

### Butter Chicken Kulcha

325

San marzano butter chicken, jalapeno yoghurt, fenugreek whipped butter

## Cold Plates

### Curried Guacamole & Khakhra Crisps

400

Hass Avocado, curry leaf oil, crackers

### Dhokla Salad

325

Mixed greens, imli vinaigrette, dhokla

### Papdi Chaat

350

Carom tartlets, granny smith relish, sweet yoghurt spheres, togarashi

### Pani Puri

300

Wheat flour spheres, potato pate, spiced passionfruit water

### Eggplant and Cranberry Chaat

300

Eggplant fritters, cranberry & beet yoghurt foam

We will try our level best to accommodate all your dietary restrictions, however can't guarantee you an allergy free kitchen.

## Small Plates (Vegetarian)

### Kataifi Paneer

480

Kataifi, indian cottage cheese, gochujang

### Mushroom Galauti

425

Mushroom pate, caramelised onion marmalade

### Thecha Paneer Tikka

460

Maharashtrian thecha, indian cottage cheese

### Charcoal Chevre Kebab

460

Yoghurt, goat cheese, cranberry chutney

### Jackfruit Tacos

460

Jackfruit, thepla, sour cream

### Zafrani Broccoli Tikka

460

Saffron crème, broccoli

## Small Plates (Non-Vegetarian)

### Mutton Galauti

600

Mutton pate, saffron sponge

### Cheese Core Chicken Seekh

550

Ground chicken, manchego cheese, roomali roti

### Anaari Jheenga

800

Pomegranate molasses, prawns

### Chipotle Ghee Chicken Tikka

550

Chipotle peppers, edible ghee candle

### Goat Cheese Malai Tikka

575

Fromage de chevre, chicken morsels, apricot chutney

### Amritsari Fish

625

Sole fish, citrus air, cut fries

### Lamb Chops

1400

Pistachio crusted Newzealand lamb chops

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## Large Plates (Vegetarian)

### Paneer Steak

450

Cottage cheese steak, san marzano makhani

### Palak Burrata

500

Baby spinach, burrata cheese

### Cranberry Kofta

550

Cottage cheese, cranberry

### Wild Mushroom do Pyaza

450

Assorted mushrooms, onion and tomato masala

### Baby eggplant salan

425

Traditional Hyderabadi salan

## Large Plates (Non-Vegetarian)

### Salli Nu Chicken

550

Apricot, hen egg

### Chicken Tikka Masala

550

Chicken tikka, pickled onions

### Butter chicken

525

San marzano makhani, fresh cream air

### Lamb Seekh Rarah

750

Mutton seekh, ground lamb

### Lamb Shank

850

Lamb shank, nihari sauce

### Mutton Pepper Fry

650

Curry leaf, coconut

### Prawn Alleppey

800

Semolina crusted prawns, tamarind, coconut

### Macher Jhol

700

Sole, panch phoran, potato

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## Sides

450	Black Dairy Dal	375	Kairi Wali Bhindi
375	Puliogare Aloo		

## Breads & Rice

350	Truffle Naan	100	Butter Naan
100	Garlic Naan	110	Laccha Parantha
100	Roomali Roti	60	Tandoori Roti
650	Mutton Biryani	575	Chicken Biryani
650	Gucchi Pulao	300	Ghee Rice

## Desserts

375	Kulfi	375	Besan Burfi
350	Milk Cake		

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