

Curry
Plain curry cooked with light spices

Madras
Cooked in fairly hot sauce with lemon juice and garlic

Vindaloo
Cooked with very hot spiced sauce with potatoes

Korma
Very mildly spiced, flavoured with dried nuts, cooked in rich creamy sauce

Sagwalla
Cooked in mild spices and herbs with fresh spinach

Rogan Josh
Cooked in medium spices, herbs, tomatoes and fresh green herbs

Jalfrezi
Cooked with green chilies, fresh ginger, diced onions, capsicum, tomato, fresh coriander and very rich spices and herbs

Balti
Balti dishes are cooked in a cast iron pan known as a Balti. They are cooked with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs. These dishes can be prepared to a strength to suit your individual taste

Ceylon
Fairly hot with coconut & fresh lime. Hot

Dupiaza
Medium hot with maximum addition of briskly fried onions & peppers

Dansak
Cooked with lentils and pineapple, spices, fresh green herbs and a touch of green peppers to produce a delicate, medium hot, sweet and sour taste

Sambar
Lentils based, hot & sour with fresh lemon juice & lemon

Pathia
Cooked in a hot sweet and sour sauce with fresh tomatoes and herbs

Bhuna
Cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs

Karahi
A blend of fresh onions, tomatoes, coriander, garlic, ginger and fresh fenugreek which are fried together to give a distinct flavour

Makhani
Mildly spiced diced boneless chicken roasted in tandoor cooked in special sauce. Made with fragrant spices, butter cream and cheese

Passanda
Tender sliced of meat cooked in fresh cream, cultured yoghurt. A very mild dish

Phall
Extra Hot

Chicken	£7.50	Prawn	£7.95
Chicken Tikka	£7.95	King Prawn	£9.95
Lamb	£7.95	Paneer	£7.95
Lamb Tikka	£8.95	Mixed Veg	£6.95
Keema	£7.95	Special Mixed	£9.95
<i>Chicken, Lamb & Prawns</i>			

Sag Paneer	£4.50
<i>Indian cottage cheese cooked with spinach</i>	
Matter Paneer	£4.50
<i>Indian cottage cheese cooked with peas</i>	
Bindi Bhajee <i>Okra/lady fingers</i>	£4.50
Mixed Veg Bhajee	£4.50
Mushroom Bhajee	£4.50
Cauliflower Bhajee	£4.50
Bombay Aloo	£4.50
Aloo Gobi <i>Spiced potatoes & cauliflower</i>	£4.50
Sag Aloo <i>Spiced potatoes & spinach</i>	£4.50
Tarka Dall <i>Lentils with fried garlic</i>	£4.50
Any Curry Sauce	£4.50
Raitha <i>Cucumber or Onion</i>	£2.50

Chicken	£8.65
Lamb	£9.25
Prawn	£9.65
King Prawn	£10.95
Chicken Tikka	£9.95
Lamb Tikka	£11.65
Mixed Vegetable	£8.45
Special Mixed	£9.95
<i>Chicken, Chicken Tikka, Lamb & Prawns</i>	
Zaika Special 🌶️	£11.95
<i>Chicken Tikka or Lamb Tikka, Hot & Spicy</i>	

Boiled Rice	£2.95
Pilau Rice	£3.25
Onion Fried Rice	£3.50
Egg Rice	£3.50
Mushroom Rice	£3.50
Vegetable Rice	£3.50
Keema Rice	£3.50
Lemon Rice	£3.50
Garlic Rice <i>Mixed mince meat</i>	£3.50
Coconut Rice	£3.50
Special Rice <i>Peas & egg</i>	£3.75
Zaika Special Rice <i>Pepper, onions & chillies</i>	£3.95

Plain Nan	£3.25
Garlic Nan	£3.50
Peshwari Nan <i>Cocunut, sugar & cream</i>	£3.50
Keema Nan <i>Mixed mince meat</i>	£3.56
Masala Kulcha Nan <i>Onions & Coriander</i>	£3.50
Cheese Nan	£3.50
Garlic & Coriander Nan	£3.50
Garlic & Cheese Nan	£3.50
Garlic & Keema Nan	£3.50
Garlic & Chilli Nan	£3.50
Chilli Nan	£3.50
Chilli Cheese Nan	£3.50
Puri Bread	£0.95
Chapati	£1.45
Garlic Chapati	£1.65
Tandoori Roti	£1.95
Paratha	£2.25
Stuffed Paratha	£2.95
Chips	£2.95
Side Salad	£1.65

Chicken Nuggets	£8.95
Omelette	£7.95
<i>Chicken, Prawn, Mushroom or Cheese</i>	

Chicken Nuggets & Chips	£6.95
Chicken Korma with Rice or Chips	£6.95
Chicken Tikka Masala with Rice or Chips	£6.95

A bowl of Shrimp Curry with a thick red sauce, garnished with green herbs, served on a yellow cloth.

Keema/minced meat contains Mutton, Beef & Chicken
Some dishes may contain bones. Fish dishes may contain shell or bones

A black poster with a white border, featuring gold streamers and confetti. The text reads: GRAND OPENING, 17th September, 50% OFF, 17th - 30th Sept.

GRAND
OPENING

17th September

50%
OFF

17th - 30th Sept

DINE IN ONLY

APPETISERS			
Papadam	£0.85	Lime Pickle	£0.85
Spiced Papadam	£0.85	Mint Sauce	£0.80
Onion Chutney	£0.80	Hot Sauce	£0.85
Mango Chutney	£0.80	Chutney Tray	£2.95

MEAT & POULTRY STARTERS

Chicken Tikka <i>off the bone</i>	£4.50
Lamb Tikka <i>off the bone</i>	£4.50
Sheek Kebab	£4.25
Shami Kebab	£4.25
Reshmi Kebab	£4.95
Tandoori Chicken <i>on the bone</i>	£3.95
<i>Full piece of chicken cooked on the bone in the clay oven</i>	
Lamb Chops (2)	£4.95
<i>Lamb Chops cooked in the clay oven</i>	
Chicken Chat	£4.50
<i>Diced chicken, medium spice enveloped in pastry</i>	
Garlic Chicken Puri	£4.25
<i>Marinated chicken cooked with garlic & mixed herbs, enveloped in fried pastry</i>	
Chicken Tikka Boat	£4.50
<i>Grilled chicken tikka in a naan boat, topped with fresh onion, cheese coriander and Full of flavour in every bite!</i>	
Chicken Pakora (4)	£4.50
Chicken Habibi	£4.95
<i>Grilled chicken breast topped with cheese and peppers</i>	
Fiery Chicken Chilli	£4.95
<i>Cubes of chicken breast cooked in a hot and spicy sauce. Fairly dry, served in a grilled pepper</i>	
Meat Somosa	£3.95
<i>Deep fried pastries with filling</i>	
Chicken Nambali	£4.95
<i>Tender chicken in a rich, creamy spiced sauce, topped with melted cheese and fresh herbs</i>	
Chicken Chatt Tacos	£4.95
<i>chicken with chaat spices, fresh onion peppers in a soft taco. Bold flavour in every bite!</i>	
Katori Kebab	£4.95
<i>Mixed minced meats cooked over charcoal with grilled tomatoes, onions and peppers</i>	
Zaika Mix Starter	£4.50
<i>Chicken Tikka, Lamb Tikka & Sheek Kebab</i>	

ZAIKA VEG PLATTER

Onion Bhaji
Vegetable Somosa
Paneer Tikka
Aloo Pakura
Mushroom Pakura

£9.95

ZAIKA MIXED PLATTER

Chicken Tikka
Lamb Chops
Sheek Kebab
Onion Bhaji
Meat Somosa

£12.95

VEGETARIAN STARTERS

Onion Bhajee (4)	£3.95
<i>Diced onions mixed with spices & gram flour, deep fried</i>	
Garlic Mushroom Puri	£3.95
Paneer Tikka <i>Indian Cheese</i>	£3.95
Vegetable Somosa	£3.95

SEAFOOD STARTERS

Fish Pakora	£4.50
Prawn Puree	£4.95
<i>Medium spiced with onions, peppers & tomatoes, enveloped in fried pastry</i>	
King Prawn Puree	£5.50
<i>Medium spiced with onions, peppers & tomatoes, enveloped in fried pastry</i>	
King Prawn Tikka	£5.50



TANDOORI SPECIALTIES

Marinated & baked in the clay oven. Served with salad & curry sauce. Choice of other curry sauces availble at £1 extra

Chicken Tikka	£8.95
Lamb Tikka	£9.95
Tandoori Chicken	£8.95
Tandoori Lamb Chops (4)	£10.95
Tandoori King Prawn	£12.50
Chicken Shashlik	£9.95
Lamb Shashlik	£10.95
Paneer Shashlik	£9.95
King Prawn Shashlik	£12.95
Garlic Chicken Tikka	£10.50
Paneer Tikka <i>Indian Cheese</i>	£9.95
Mixed Shashlik <i>Chicken Tikka & Lamb Tikka</i>	£11.95
<i>Chicken breast steeped in creamy cashew nut & green cardamom marinated & grilled in the tandoor.</i>	
Tandoori Mixed Grill	£12.50
<i>Chicken Tikka, Lamb Tikka, Lamb Chops, Sheek Kebab & Tandoori Chicken</i>	

FUSION DISHES

Naga Bahar <i>chicken tikka or lamb tikka</i>	£9.95
<i>Cooked in aromatic herbs and spices with naga chilli. A traditional Bangladeshi dish!</i>	
Chicken/Lamb Nepalese	£10.95
<i>An exotic mix of spices, tomatoes green chillies red and green peppers, chilli sauce and a special Nepalese sauce.</i>	
Ginger Chicken/Lamb <i>chicken tikka or lamb tikka</i>	£9.95
<i>Cooked in a combination of spices in a medium strength sauce with a selection of herbs and fresh chopped ginger to give this dish a truly unique flavour.</i>	
Kofta Paneer	£9.45
<i>An exotic range of herbs and spices cooked with meat balls and paneer to give a delicate taste.</i>	

SEAFOOD DISHES

Chilli Chingri Masala	£12.95
<i>Whole king prawns cooked in fried onions, peppers, fresh green chillies in a thick spicy sauce. A raj style dish! (Hot)</i>	
Tasty Fish	£11.75
<i>Cubes of fresh water fish marinated in 20 different spices and primarily cooked on a skewer over flaming charcoal in the clay oven. Then secondarily in the frying pan with 15 different aromatic herbs. A wonderful stir-fry dish</i>	
Khorai Fish	£11.95
<i>Cubes of fish specially prepared with fresh garlic, ginger, tomatoes, capsicum and flavoured with fresh herbs and spices</i>	
King Prawn Harapy	£12.75
<i>King prawns sautéed with ginger, black pepper, green chilli and spring onion cooked in a special sauce</i>	
Jinga Methi	£12.75
<i>A savoury Punjabi King prawn curry with fenugreek leaves.</i>	
Jingra Botera	£12.75
<i>This dish captures an exquisite flavour of king size prawns, roasted in tandoori, cooked in mild spices with cream and a touch of butter. Made to our own recipe - a most tasty dish</i>	



CHEF'S RECOMMENDATION

Sylheti Dhanya <i>chicken tikka or lamb tikka</i>	£9.95
<i>Diced pieces of meat cooked in a thick spicy sauce with spring onion, coriander, garlic and ginger. Garnished with tomatoes, green pepper and green chilli. Spicy hot dish.</i>	
Chicken Tikka Akbari	£9.95
<i>Tandoori baked chicken pieces cooked with garlic and finely chopped onions in a slightly hot spicy sauce, garnished with fresh tomatoes and green peppers.</i>	
Chicken Tikka Massala	£9.95
<i>Diced tandoori roasted chicken cooked in a sauce made with a delicate blendof aromatic spices and herbs simmered in butter and cream</i>	
Lamb Jaipuri	£10.75
<i>A Raj style dish. A combination of lamb bhuna and fillet of lamb skewered over charcoal with capsicum, fresh tomatoes and onion, served with fresh green salad.</i>	
Butter Masala <i>chicken tikka or lamb tikka</i>	£9.95
<i>This Butter Masala is rich, creamy and has pieces of chicken tossed in a tomato based sauce.</i>	
Sabzi Ghost	£9.95
<i>A lamb dish cooked with vegetables and fresh herbs.</i>	

SIGNATURE DISHES

Aloo Ghost	£9.95
<i>A lamb dish cooked with potatoes and fresh herbs.</i>	
Chilli Chicken	£9.95
<i>Tandoori roasted chicken cooked in an exotic mix of spices with capsicum, spring onion, green chillies. Garnished with fresh corriander. A satisfyingly hot and highy recommended dish.</i>	
Chicken Jaflongi	£10.50
<i>Fresh spring chicken cooked with fresh green chillies, garlic, green peppers, spring onion, star aniseed, jeera, dehina in sizzling medium dry sauce. Garnished with lemon, red onions and coriander.</i>	
Achari <i>chicken or lamb</i>	£9.95
<i>Achari is a classic North Indian dish of meat marinated and cooked with pickle spices. The dish stands out for its spicy, tangy and earthy pickle-like flavors.</i>	

BALTI SPECIALTIES

Balti Exotica	£11.75
<i>A combination of tandoori chicken, chicken tikka, lamb tikka and king prawn cooked in a medium spice balti, authentically prepared with fresh herbs and spices.</i>	
Balti Saag <i>chicken tikka or lamb tikka</i>	£9.95
Shahi Balti	£10.95
<i>Spiced mince lamb tossed with chicken tikka in a caramelised onion sauce.</i>	
Garlic Balti	£9.95
<i>Tender marinated breast pieces of chicken cooked with garlic, capsicum, onion, and medium spices with our Chef's special combination of spices. (Medium)</i>	
Zaika Lamb Chops Balti	£12.95
<i>Lamb chops cook with spices, Onion peppers and Chef's secret sauce</i>	

HEAT LEVEL

Mild *M* Medium *M* Hot *H* Very Hot *VH*