

SMALL PLATES

- RAJWADI SAMOSA (V)** 7
seasoned potatoes & peas wrapped in a light pastry
- AGRA KI KURKURI TIKKI CHAAT (V,J)** 12
potato cake, chickpeas, yoghurt & chutney
- JAIPUR KI KADAK BHINDI (V,J)** 12
rubbles of crispy fried okra
- MASALA WINGS** 16
infused with freshly ground spices,
tossed in chef signature sauce
- MASTANI BAI PALAK (V,J)** 12
PATTA CHAAT
crispy batter fried spinach, yoghurt & chutney

- MIX VEG. PAKORA (V)** 8
assortment of vegetables dipped in chickpeas batter
- BEET ROOT SHAMI KEBAB (J)** 16
grated beetroot, flavorful spices
- TANDOORI PANEER TIKKA NACHOS (J)** 16
grilled cottage cheese, crispy crackers
- AMRITSAR KI TALI MACHI** 16
lightly spiced fish, dipped in chickpeas flour
- BUTTER CHICKEN NACHOS** 16
grilled & shredded chicken, crispy crackers
- PAPAD PANEER (J)** 16
cottage cheese with crushed papad

ZAYKA SPECIAL MEAL'S

(All meals are served with rice & naan or as specified)

- AMBARSARI POORI CHOLE (V)** 16
combination of chickpeas & puffy wheat flour bread
- MURTHAL KE PARATHE (V,J)** 16
stuffed bread served with white butter, yoghurt & pickle
- AMRITSARI KULCHE CHOLE (V,J)** 16
indian chickpeas curry with stuffed bread
- RAJASTHANI MEAT CHAWAL (GF)** 16
fresh tender goat leg meat, traditional red marination masala
- KASHMIRI RAJMAH CHAWAL (GF)** 16
kidney beans in homemade tomato puree
- BUTTER CHICKEN (GF)** 18
pulled chicken, honey based creamy tomato sauce
- GOAN LAMB VINDALOO (GF)** 20
boneless lamb leg meat cooked in a spicy vinegar sauce
a wonderful dish
- MALABHAR SHRIMP CURRY (GF)** 20
cooked in a spiced coconut curry sauce
- SARSON MAHI (GF)** 20
fish Cooked with mustard oil & simmered with spiced
coconut curry sauce

- PATIALA KE CHASKE VALE CHOLE BHATURE** 16
combination of chickpeas & puffy white flour bread
- PATIALA SHAHI KADHI PAKORA CHAWAL** 16
chickpeas flour & yoghurt based thick gravy & contains vegetable fritters
- AMRITSARI MURGH WITH CHAWAL (GF)** 18
a dish with bone prepared in a curry sauce, punjabi style
- CHICKEN TIKKA MASALA (GF)** 18
barbecued chicken cooked simmered with mughlai sauce, london style
- DAL BUKHARA WITH CHUR CHUR LACHA PRATHA** 16
simmered black lentils, multi layered whole wheat bread
- SARSON KA SAAG WITH MAKKI KI ROTI** 18
mustard green served with maize flour bread
- BUTTER CHICKEN BIRYANI (GF)** 18
pulled tandoori chicken with baked casserole of basmati rice, flavored with
butter chicken sauce, served with salan & raita
- PANEER MAKHANI BIRYANI (GF)** 18
cheese cubes with baked casserole of basmati rice, flavored with
makhani sauce, served with salan & raita

TANDOOR GRILLS

- PANEER TIKKA SHASHLIK (GF)** 20
grilled homemade cottage cheese with accompaniments
- AFLATOON SOYA CHAAMP (V,GF)** 20
grilled soya/gardien chunks, textured veg. protien
- LAHORI CHICKEN TIKKA (GF)** 20
boneless chicken, kashmiri chilli, cumin powder
- BUKHARA MURGH MALAI (GF)** 20
barbecued chicken coated with creamy cheesy sauce
- TANDOORI SHRIMP (GF)** 24
grilled jumbo shrimp with flavor of
ginger, garlic & spices
- ANGOORI TANDOORI
CHOOZA (GF)** 24
chicken with bone infused with indian spices
- TANDOORI NEWZELAND
LAMB CHOPS (GF)** 32
marinated in red wine, variety of spices
- AMRITSARI MEAT KI SEEKH (GF)** 24
mildly spiced fresh minced lamb rolls
- TANDOORI SALMON** 24
grilled salmon, ajwain, mint chutney
- MURGH BEDAMI
SEEKH KEBAB (GF)** 22
mildly spiced fresh minced chicken rolls
coated with almonds

SALAD AND SIDES

- Extra Rice 6
Pickle 5 Raita 5
Masala Papad 5
Onion Chutney 5

- Bagiche Ka Salad 9
Sweet Mango Chutney 5
Assorted sauted vegetables 11
with mashed potatoes

- Kuchumber Salad 9
Bhuna Lizzat Papad 5
Roasted Pineapple Chana 9
Aloo Ka Salad

- Zaitooni Naan 5
Romali Roti 5
Sharbati Atte Ki 4
Tandoori Roti (V)

NAAN/BREADS

- Chur Chur Lacha Pratha 6
Blue Cheese Naan 6
Bread Basket 13
(butter, Garlic, Aloo)

- Butter Naan 4
Garlic Naan 5
Bullet Naan 6
Kashmiri Naan 6

DESSERTS

- Indian Baked Gulab Jamun Cheese Cake 10 Makhane Ki Kheer (V) 10 Black Rice Pudding With Tart 10
Thande Fallon Ki Phirni With Tart Shell 10 Moong Dal Halwa 9 Paan Gulkandh Ki Kulfi Falooda 10
Rasmalai 9

BEVERAGES

- Mango Lassi 6 Masala Nimbu Pani 5 Aflatoon Kadak Chai 5
Rajasthani Chaas 5 Patiala Shahi Malai Lassi 6 Nescafe Masala Coffee 6
Purani Delhi Ki Shikanji 5 Thande Tarbooz Rooh Afbza Ka Sharbat 6 Iced Tea (sweet/unsweet) 3
Soda/mineral Water/sparkling Water 5