Appetisers

•	
Spiced Popadom	0.70
Onion Salad	0.70
Mint Sauce	0.70
Mango Chutney	0.70
Lime Pickle	0.70

0.70

1.95

Pickle Tray
Mango, Onion, Mint & Hot Sauce



Starters

Chicken Pakora 3.25 Sheek Kebab 3.25

Shami Kebab 3.25 Meat Samosa 3.25

Chicken Tikka 3.50 Tandoori Chicken 3.50

Reshmi Kebab 3.25 Lamb Tikka 3.50

Garlic Butter Chicken 3.95 Chicken Chat 3.95

Chicken Wings 3.25
Tandoori Lamb Chops 4.50

Stuffed Mushrooms 3.95

Meat or Vegetable

Stuffed Pepper NEW
Meat or Veg
3.95

Zaika Mix Starter 3.95 Chicken Tikka, Lamb Tikka & Sheek Kebab

Tandoori Mix Starter 4.25 Sheek Kebab, Chicken Tikka, Lamb Tikka &

Lamb Chops
Banquet Starter for 2 7.95

Sheek Kebab, Chicken Tikka, Lamb Tikka & Lamb Chops

Seafood Starters

Salmon Biraan 3.95
King Prawn Butterfly 4.50

Garlic King Prawn 4.50

Prawn Chat 3.95
Cooked with tomatoes, onion & chat massala served on puree bread

Fish Tikka 3.50

Fish Biraan 3.50 Prawn Cocktail 3.25

King Prawn Chat 4.50

Cooked with tomatoes, onion & chat massala served on puree bread

Vegetarian Starters

Vegetable Pakora 2.95 Vegetable Samosa 2.95

Onion Bhaji 2.95 Garlic Mushrooms 2.95

Sabzi Chat 3.25

Mixed Vegetables cooked with tomatoes

Chana Chat 3.25 Mix Veg Starter 3.50

Onion Bhaji, Veg Samosa & Veg Pakora

Zaika Thali

A complete variety of dishes from starters, curries and sundries selected by the chef as a surprise. Choose a strength mild, medium or hot.

For the brave, go for the spice roulette – were the dishes will be random in strength.

The following are included: 2 Curries, 1 Side, 1 Pilau Rice, Onion Bhaji and Mint Sauce.

13.95

Tandoori Dishes

Tandoori dishes are marinated in a combination of delightful spices, herbs & yoghurt, which penetrates & tenderises the meat, thus giving a seductive flavour & aroma. Barbecued on skewers on a medium temperature in a tandoori oven, served on a sizzler with salad & mint sauce. Accompanied with a vegetable curry sauce.

Chicken Tikka Lamb Tikka	8.25 8.95	Salmon Shashlick Tandoori roasted salmon with onio	10.95
Tandoori Chicken On the bone		peppers and tomatoes.	
Shashlick Barbecued chicken or lamb tikka cook	9.50	Paneer Shashlick Indian vegetable cheese with onions and tomatoes.	8.50 s, peppers
tomatoes, green peppers and onions.		Tandoori King Prawns	10.50
King Prawn Shashlick Barbecued king prawns & tomatoes wi green peppers & onions.	10.95 ith	Tandoori Lamb Chops Tandoori Mix Grill	9.95 9.95
Seafood Shashlick Fish and king prawns roasted with onic peppers and tomatoes.	12.95 ons,	Chicken Tikka, Lamb Tikka, Tandoc Chicken, Sheek Kebab & King Praw prepared with chef's special recipe.	ns
Sign	ratur	ve Dishes	
Thai Bengal NEW (Medium to hot) Chicken in an exotic a special thai sauce.			8.95
Lamb Jaiprui NEW (Medium) Strips of lamb skewered ove with capsicum and fresh tomatoes, ser			11.95
Lamb Chop Nehari NEW (Medium) Lamb chops cooked on the sauce. Served on a plate with pilau rice			11.95
Sabzi Stir Fry NEW (Medium) Spicy Indian cheese roasted peppers, mushrooms and vegetables.	in the tan	door then stir fried with onions,	7.95
Chicken or Lamb Stir Fry NI (Medium) Cooked with peppers in me with spring onions and nuts, served wi	dium grou	•	9.95
Bombay Special NEW (Medium) Chicken or lamb tikka cook onion, tomatoes, ginger and coriander			8.95 opers,
Hash Bhuna (Medium) Diced pieces of duck marina with garlic, ginger, onions, tomatoes an			9.95
Vegetable Paneer (Medium) Diced Indian cheese cooked vegetables.	l in a rich a	and spicy sauce, with seasonal	7.95
Chicken Dhaniya Sylheti (Fairly Hot) A delicacy of Bangladesh, spring onions, coriander, garlic and chi		ken cooked with spicy sauce with	8.95
Chicken Thawa (Medium) Chicken strips stir fried with sauce.	h peppers,	capsicum and onions in a garlic	8.95



(Hot) A very delicious dish cooked with naga chillies and fresh herbs, a hot dish.

Naga Chicken

8.95

Zaika Specials

Chicken Afghani NEV (Spicey) Strips of chicken st	N cir fried with fresh green chillies, ginger, garlic, onions, pepp	8.9 ers.
Nepali (Very hot) From Nepal, pre pickle & ginger.	pared with garlic, tomato puree, lemon juice, naga chilli	8.9
Murgh Massala (Medium) Chicken tikka in leaves.	a bhuna style sauce with minced meat, coriander & bay	8.9
Chilli Massala (Very hot) A spicy dish coo	Chicken 8.50 Lamb 8.95 King Praw ked with fresh tomatoes, green chillies and onions.	n 10.9
	kka and minced meat with herbs and spices and fresh lli and onion omelette. Garnished with dry red chilli and e.	10.9
,	mb tikka, tandoori chicken cooked in a medium spiced repared with fresh herbs and spices.	9.9
	n ten tikka, sheek kebab & tandoori chicken cooked in a tos of peppers, onions and chefs own recipe.	9.9
Garlic Chilli Chicker (Very hot) tenderly cooked	1 with an abundance of garlic, green chillies & capsicum.	8.9
South Indian Garlic (Medium) Cooked with red tikka. Medium dish.	& green peppers, sliced garlic with chicken or lamb	8.9
	mb tikka, lamb chops & king prawns cooked with coriander & spices depending on choice of strength.	10.5
6	Seafood Specials	
Chilli Fish (Fairly hot) diced fish of the	e day, marinated & cooked in chef's special sauce.	9.9
	cial of king prawns, prawns, salmon fillet and Bangladeshi h onions, peppers, turmeric and mixed spices.	11.9
	rinated in a sauce consisting of turmeric and mild spices, s and peppers. Served with a curry sauce. Garnished ed with olive oil.	10.9
Maharajah King Prav (Medium) King prawns fried onions and a variety of spic	d with garlic added with ground chillies and coriander,	11.5
	asius fish cooked with onions, chillies, fresh herbs and ry leaves which gives this dish a delightful taste.	9.9
Badshahi King Prawi		11.5



Mild Dishes

7.95 Nawabi (Mild) Chicken or lamb cooked in a clay oven Massala using chef's special recipe & served with chopped tomatoes, cucumber & an omelette

on top.

7.50 Passanda (Mild) Chicken or Lamb Tikka in a very mild & creamy dish with cashew nuts, finished with a dash of honey.

6.95 Chicken Malayan

(Mild) a traditionally creamy Malaysian dish, using mango chutney to give its taste.

Chicken Cheese Kofta 8.95

7.95

(Mild) Chicken or Lamb Tikka in a mild & creamy dish with ground almonds, coconut, butter & fresh cream added to a special massala sauce, using a selected number of

Butter Chicken NEW

Tandoori roasted chicken cooked with nuts, pure butter and traditional spices.

Balti Fusion Dishes

A selection of traditional and special dynamically infused with Balti flavours, a must try for Balti lovers.

7.95 Rogan Balti Chicken Tikka Balti Akbari Cham Cham Whole breast of chicken cooked in a special Rogan Balti Lamb Tikka 8.25

sauce with red & green peppers together Massala Balti Chicken Tikka 7.95 with tomatoes.

Balti Jafrani Massala Balti Lamb Tikka 8.25

Chicken tikka cooked with onions, peppers & Balti Chicken Tikka Jalfreji 8.25 massala sauce.

Stir fried chicken cooked with capsicum, Balti Lahori Ghost green chillies onion & flavoured with balti Pieces of lamb cooked in creamy balti sauce. sauce.

Classic Specialities

Karahi Dishes

(Medium) This dish is cooked in an iron wok with green peppers, onions, fresh coriander; and tomatoes.

Jalfrezi Dishes

(Fairly Hot) This dish is prepared with a combination of green chillies, capsicum, coriander; tomatoes, onions and dozens of spices.

Biryani

(Medium) Central Asia origin, rich, very aromatic but medium. Consists of special Basmati Rice treated in a special ghee, with almonds, sultanas & rose water. Served with a vegetable curry

Classic Balti

(Medium) A mouthwatering dish cooked with our own home made spices & herbs, garlic, green pepper, tomatoes & coriander to create a medium to hot delicious taste.

Saagwala

(Medium) - Prepared with fresh spinach, mustard oil, garlic, fresh herbs and spices.

Rezella

(Medium) - Curry cooked with garlic in a spicy sauce, topped with onions, green peppers & mushrooms.

The above dishes are available with the following fillings

Chicken	£7.50	Chicken Tikka	£7.95
Lamb	£7.75	Lamb Tikka	£8.25
Prawn	£7.50	Vegetable	£6.75
King Prawn	£10.50	Special Mix Chicken, Lamb & Prawns	£7.95

Traditional Favourites

Add a garlic fusion to any of these dishes for only £1.

Bhuna Dishes

(Medium) Thoroughly garnished with onions, garlic & a few selected spices.

Dupiaza

(Medium) A maximum quantity of onions, seasonally applied with spices.

Rogan Josh

(Medium) A specially prepared dish cooked with spices, garlic & coriander with lots of tomatoes, garnished with fresh coriander.

Madras

(Fairly hot) A hot & sour flavoured dish with garlic, chilli, lemon juice & tomato paste.

Vindaloo

(Very hot) A south Indian dish widely known for its red hot taste, black pepper, ginger & red chillies are few of the spices added to this dish making it very hot.

Korma

(Mild) Consisting of cream, coconut & almond powder. A flavour palatable to every kind of constitution.

Pathia

(Medium) Cooked with garlic, onions, tomato puree, red chilli & green pepper, creating a hot, sweet & sour taste.

Dhansak

(Mild) A combination of lentils & pineapple with a sweet & sour taste.

Methi

(Medium) Cooked mainly with fenugreek & spices of medium consistency in a dry sauce.

Samber

(Fairly hot) Cooked with garlic, lentils & chilli powder that gives it a hot & sour taste.

Doranga

(Medium) Medium curries prepared with garlic & cooked in a special sauce.

Aloo Keema

(Medium) Potato and minced meat cooked with onions and fresh herbs and spices.

The above dishes are available with the following fillings

Chicken	£6.75	Chicken Tikka	£7.25
Lamb	£6.95	Lamb Tikka	£7.50
Prawn	£6.75	Vegetable	£5.95
King Prawn	£9.95	Keema	£6.75





ed with a chips & salad.

Chicken Omelette	£6.95	Mushroom Omelette	£5.50
Cheese Omelette	£5.95	Chicken Nuggets	£5.50

0.1		
Side	ish	es

Mushroom Bhaji	£3.25	Bhindi Bhaji	£3.25
Aloo Gobi	£3.25	Cauliflower Bhaji	£3.25
Mixed Vegetable Bhaji	£3.25	Saag Bhaji	£3.25
Tarka Dhall	£3.25	Chana Bhindi Bhaji	£3.25
Bombay Aloo	£3.25	Muttar Paneer	£3.50
Chana Massala	£3.25	Saag Paneer	£3.50



Rice

Garlic Pilau	£3.10	Special Pilau Rice	£3.10
Lemon Pilau	£3.10	Fried Rice	£3.10
Mushroom Pilau	£3.10	Keema Pilau	£3.50
Vegetable Pilau	£3.10	Pilau Rice	£2.50
Muttar Pilau Peas	£3.10	Boiled Rice	£2.10
Egg Fried Rice	£3.10		

Breads

Family Nan	£4.75	Chilli Nan	£2.75
A nan to share, choose garlic o	r plain. £2.10	Keema Nan	£3.25
		Paratha	£2.50
Peshwari Nan	£2.75	Stuffed Paratha	£3.25
Garlic Nan	£2.75	Puree Bread	£1.25
Kulcha Nan	£2.75	Chapati	£1.25
Chaat Nan	£2.75	Tandoori Roti	£1.95

Sundries

Chips	£1.95	Onion Raitha	£1./5
Salad	£1.75	Mixed Raitha	£1.95
Cucumber Raitha	£1.75	Indian Salad	£2.95



Set Meal A

Papadom with Chutney Tray STARTER

Chicken Tikka

MAIN COURSE

Chicken or Lamb Rogan Josh

SUNDRIES

Choice of Rice or Nan Bread 13.95

- Set Meal B

2 Papadoms with Chutney Tray STARTER

Onion Bhaji, Sheek Kebab MAIN COURSE

Chicken Tikka Massala & Chicken or Lamb Balti

Pilau Rice & Nan Bread. 26.95

Set Meal C

4 Papadoms with Chutney Tray
STARTER

Onion Bhaji, Meat Samosa

Lamb Tikka, Chicken Chat
MAIN COURSE

Chicken Korma, Vegetable Dupiaza,

Chicken Korai, Chicken Shashlick

SUNDRIES

Boiled Rice, Pilau Rice, Nan Bread, Chappati.

47.00

Special Dine In Deal

EVERY SUNDAY & MONDAY

Try our amazing deal with choices from our normal a la carte menu.

STARTER

Choice of 1 Starter

MAIN COURSE

Choice of 1 Main Course

SUNDRY

Choice of 1 Sundry

£10.50

£6.50 per child under 12

King prawns, platters, lamb chops, fish or any mix is an additional £2 extra per item.