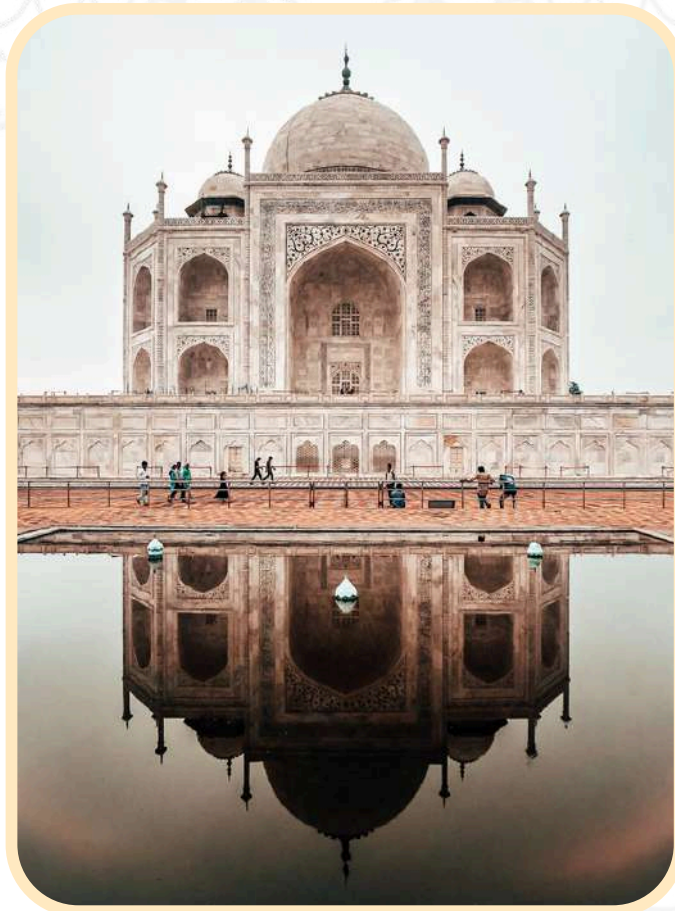




INDIAN ZAIKA

Gateway to India



Indian Zaika welcomes you to try our authentic Indian cuisine.
Our dishes are cooked using traditional Indian spices,
and uses locally sources meat and vegetables.

We can cater all the dishes to suit your palette and if you have a dietary requirement
or allergens, please let the member of staff know.

Thank you.

D I N E I N M E N U

WWW.INDIANZAIKA.IE

INDO - CHINESE MENU

Our Indo Chinese menu bring the best of Indian Chinese food popular in India.

STARTERS

Honey Chilli Potato €10.95

Fried potatoes tossed in honey chilli sauce.

Contains: **Gluten, Soy Sauce**

Chicken 65 €11.95

Chicken tossed with mustard seed, curry leaves with combination of yoghurt and chilli sauce.

Served medium to spicy.

Contains: **Gluten, Soya Sauce**

Pepper Garlic Prawns €12.95

Prawns tossed with garlic and pepper with taste of oysters sauce.

Served medium to spicy

Contains **Gluten, Soya Sauce**

Szechuan Ginger Chicken €11.95

Spiced chicken tossed with ginger and mixed peppers with the combination of szechuan sauce and black pepper.

Contains: **Gluten, Soya Sauce**

Manchurian Veg or Chicken (Semi-Dry)

Veg: €11.95 / Chicken: €12.95

Deep fried vegetable or chicken balls sauteed in sauce flavoured with soy sauce.

Contains: **Soy Sauce, Gluten**

Chilli Paneer or Chicken (Semi-Dry)

Paneer: €11.95 / Chicken: €12.95

Fried Paneer or Chicken tossed with onion and peppers in our special chilli sauce.

Contains: **Dairy, Soy Sauce, Gluten**

MAIN COURSE

Momos €15.95

Bite sized dumplings made with spiced chicken stuffing wrapped in dough and cooker with steam

Contains: **Gluten**

Thukpa

Veg: €11.95 / Chicken: €12.95

One pot meal, noodles in soup with vegetable or chicken.

Contains: **Dairy, Soy Sauce, Gluten**

Chilli Paneer or Chicken (Gravy)

Paneer: €13.95 / Chicken: €14.95

Fried Paneer/Chicken tossed with onion and peppers in our special chilli sauce. Served with Boiled Rice.

Contains: **Dairy(Paneer), Soy Sauce**

Manchurian Veg or Chicken (Gravy)

Veg: €13.95 / Chicken: €14.95

Deep fried vegetable or chicken balls sauteed in sauce flavoured with soy sauce. Served with Boiled Rice.

Contains: **Soy Sauce**

Delhi's Street Chowmein Veg or Chicken

Veg: €12.95 / Chicken: €13.95

Noodles tossed with chilli, pepper and onion in chilli and soy sauce.

Contains **Gluten, Soy Sauce**

EXTRAS

Boiled Rice €3.00

Veg Fried Rice €8.95

Egg Fried Rice €9.95

Chicken Fried Rice €10.95

STARTER

VEGETARIAN STARTERS

1. Vegetable Samosa 6.50

Mashed potatoes and peas flavoured with Indian spices and herbs filled inside a triangle-shaped fried pastry. **Contains: Gluten**

2. Onion Bhajia 6.50

Slice onion lightly battered in gram flour with Indian spices and herbs served with homemade tamarind dip. **Contains: Gluten.**

3. Allo Tikki 6.50

Flavourful mashed potatoes patty with Indian spices and herbs topped with yogurt and chutneys.

4. Mixed Vegetable Platter 9.95

A selection of Veg starters above.

5. Zaika Paneer Tikka 8.95

Paneer tossed with pepper and onion with Indian spices. **Contains: Dairy**

NON VEGETARIAN STARTERS

6. Chicken Tikka 8.50

Chicken breast pieces marinated in yogurt and chef's special spices overnight, grilled to perfection in a clay oven; garnished with herbs and chaat masala. **Contains: Milk**

7. Meat Samosa 8.50

Popular Indian street food made with minced lamb meat prepared with Indian spices. **Contains: Gluten**

8. Chicken Wings 8.50

Chicken wings marinated in Indian spices and fresh herbs cooked to perfection in the clay oven. **Contains Milk.**

9. Seekh Kebab 8.50

Spiced minced lamb meat hand-rolled to perfection and cooked in a clay oven, served with sliced onion and chat masala.

10. Prawn Jhinga Chat 9.50

Jumbo prawns marinated in spices and fresh herbs and chaat masala. **Contains: Milk, Gluten**

11. Mixed Meat Platter 11.50

A selection of meat starters. Contains chicken tikka, chicken wings, and Lamb Seekh. **Contains Milk**

12. Chicken Tikka Mirchi Masala 13.95

Cooked in a creamy onion tomato sauce with sauteed green chillies(Semi-dry dish) **Contains: Milk**

INDIAN STREET FOOD

Delicious Indian Street Food

14. Samosa Chat 9.95

15. Aloo Tikki Chat 9.95

16. Pani Poori 9.95

17. Papdi Chat 9.95

Contains: Dairy, Gluten

MAIN

VEG: 14.95 **PANEER:** 14.95

CHICKEN: 16.95 **LAMB:** 17.95 **PRAWN:** 18.95

20. Zaika Tikka Masala

Simmered in a delicate tomato sauce with mild spices and garnished with fresh cream and herbs. **Contains: Milk**

21. Punjabi Butter Masala

Cooked in creamy butter and tomato sauce. Garnished with slit chillies and fresh herbs. Served medium/ spicy. **Contains Milk**

22. Muglai Korma

Cooked in mild cashew, cream sauce with mild spices. Garnished with almond flakes. **Contains: Milk, Cashew nuts**

23. Kashmiri Rogan Josh

A signature Kashmiri dish with a heady combination of intense spices in a delicate onion tomato sauce.

24. Saag

Cooked in spinach, Indian spiced sauce with a touch of cream. **Contains Milk.**

25. Jalfrezi

A semi-dry dish cooked with mixed peppers and onion, fresh coriander and green chillies. Served medium/hot.

26. Madras

Cooked in an onion tomato-based sauce with desiccated coconut and flavoured with fresh curry leaves and mustard seed. Served mild/medium/hot. **Contains: Mustard seeds, Nuts**

27. Vindaloo

A traditionally hot dish made with coconut and hot chilli masala simmered in a vindaloo sauce. Served Hot. **Contains: Mustard seeds, Nuts**

28. Tawa Chicken

Dish made with onion tomato based sauce tempered with garlic, indian spices, chopped onion and pepper for a crunch. **Contains: Milk**

29. Balti

Cooked in an onion tomato sauce with finely chopped mixed peppers garnished with fresh herbs. Served medium/hot.

18. Chole bhature : 15:95

Combination of chana masala and bhature, a deep fried bread made from flour. **Contains: Gluten**

19. Pav bhaji 15.95

Combination of a thick vegetable curry served with a soft bread roll; originally from Maharashtra. **Contains: Gluten**

VEGETARIAN

31. Sautéed Broccoli 13.95

Fresh broccoli sautéed in cumin seed and ginger. Served mild.

32. Aloo Gobhi 13.95

Potato and cauliflower cooked in an onion tomato sauce. Served medium/hot.

33. Chana Masala 13.95

Chickpeas cooked in an onion tomato sauce. Served medium/hot.

34. Tadka Daal 13.95

Yellow lentil cooked in an onion tomato sauce and flavoured with cumin seed and garlic. Served medium/hot. **Contains: Mustard seed**

35. Mattar Paneer 14.95

Soft fried cottage cheese cooked in a onion tomato sauce with peas. **Contains: Milk, Cashew Nuts**

36. Kofta Curry 14.95

Onion Bhajia cooked in an onion tomato and cashew nut sauce and flavoured Indian spices and herbs. Served mild or medium. **Contain: Nuts, Milk**

37. Dal Makhani 14.95

A creamy black lentil and kidney beans dish. **Contains Milk**

38. Soya Chap 14.95

West Delhi style soya chap cooked in garlic, onion and tomato sauce garnished with fresh coriander, green chilli and flavoured with Indian spices. **Contains: Milk**

BIRYANI

A traditional dish made with a combination of tender pieces of Chicken/Lamb/Prawns, Vegetables with aromatic basmati rice and biryani masala. Garnished with fresh herbs served with either homemade raita, tikka sauce or curry sauce. Served mild/medium.

Contains: Milk (In Yogurt Raita), Milk, Nuts, Mustard seed in Curry Sauce.

41. Chicken Biryani 16.95

42. Lamb Biryani 18.95

43. Prawn Biryani 19.95

44. Vegetable Biryani 15.95

45. Paneer Biryani 15.95

DESSERTS

91. Gulab Jamun 5.95

Sweet sugar soaked dough balls
Contains: Milk

92. Ice Cream 5.95

Contains: Milk and Nuts

93. Fruit Truffle 5.95

Contains: Milk and Nuts

RICE/NAAN

Our aromatic Boiled Rice or Flavoured Pulao Rice and Flat breads in different combination and fillings.

Allergens: **Naan bread contains Gluten, Egg and Milk. Peshwari naan contains nuts(almond, coconut and cashew)**

51. Pulao Rice 3.50

52. Basmati Rice 3.00

53. Jeera(Cumin) Rice 3.5

54. Tawa Pulao 5.50

Indian street style veg masala tawa pulao cooked with chopped onion, garlic and mix veg with Indian spices.

55. Plain Naan 3.00

56. Garlic butter naan 3.50

57. Coriander Naan 3.50

58. Coriander Garlic 4.00

59. Garlic Chilli Naan 4.00

60. Peshawari Naan 4.50

61. Tandoori Roti 3.00

62. Butter Roti 3.50

DRINKS

71. Mineral Water 2.50

72. Sparkling Water 2.50

73. Lassi 5.00

(Mango, Sweet, Salted)

74. Soft Drinks 2.50

(Coke, Coke Zero, Fanta, 7Up)

75. Filter Coffee 3.50

76. Masala (Spiced) Tea 3.50

SUNDRIES

81. Chips 3.50

82. Poppadom 2.00

83. Raita 3.00

84. Mixed Pickle 2.00

85. Dips 1.50

(Mint, Red Sauce, Mango)

Catering for your parties:

Indian Zaika offers catering services for your birthday parties, office parties, festive occasion and more.

At home:

Why not try Indian Zaika at home with our Collection and Delivery services.

We have a requirement for each person to order at least a main course for our table services.
10% Service Charge will be applied to a group of 5 or more.



WHITE WINE

LAS MONDES - Sauvignon Blanc - Chile, Central Valley 15.00

*Fresh and zesty Sauvignon Blanc, citrus fruits, apples and pears.
Simply delicious.*

HARBOUR BRIDGE - Chardonnay - S.E. Australia 16.00

*Delicious peach, tropical and spiced lemon flavours.
Well balanced with a smooth finish.*

FLAVORINI - Pinot Grigio - Italy, Veneto 15.00

Lemon and lime zest with subtle tropical fruits. Refreshingly crisp & dry.

RED WINE

LAS MONDES - Cabernet Sauvignon - Chile, Central Valley 15.00

*A fruity-scented medium wine with a ripe fruity taste
reminiscent of concentrated red summer berries.*

HARBOUR BRIDGE - Shiraz / Cabernet Sauvignon - S.E. Australia 16.00

*A full-bodied fresh fruity red that exhibits ripe berries
and spice on the nose and palate.*

CHUKKERS – Malbec - Argentina, Mendoza 17.00

*Deep red wine, with violet and purple highlights.
Fruity notes, and distinctive smoky touch from the barrel.*

ROSÉ

TRACKER JACK - White Zinfandel - USA, California 16.50

*A fresh nose of raspberry and strawberries. Juicy, elegant, soft and creamy.
An easy-going light-to-medium-bodied wine*

Wine contains sulphites and may also contain traces of egg, milk or fish products.