

The logo for Zaika Indian Restaurant features the word "zaika" in a stylized, lowercase font. The letters "z", "a", "i", "k", and "a" are orange, while the letter "i" is blue. A flame icon is positioned above the blue "i".

zaika

INDIAN RESTAURANT

# *Food for your mood*

*Spice up your special days*

*Marriage Anniversary*

*Mothers Day*

*Fathers Day*

*Valentines Day*

*Birthdays*

*Work Partys etc*

*Best Indian food*

*outside of India!*



## Starters

### Onion Bhaji 10.00

Savouries made with onions lightly spiced in lentil flavour. *Includes 3 pieces.*

### Samosas 10.00

Stuffed prism shaped savouries with mild spice potatoes. *Includes 4 pieces.*

### Dahi Bhalla 14.00

Dumplings of lentil with topping yoghurt, date tamarind chutney and mint chutney; served cold.

### Aloo Tikki 11.00

Spiced up mashed potato cakes, lentils, peas masala stuffing, date tamarind chutney and mint chutney.

### Tandoori Chicken GF 13.00

Half chicken on the bone marinated with ginger, coriander, cumin; cooked on charcoal in clay oven; (Half chicken).

### Murgh Tikka GF 12.00

Chicken marinated with ginger, garam masala and coriander; cooked on charcoal in clay oven. *Includes 3 pieces.*

### Seekh Kebab GF 12.00

Lamb mince marinated with herbs and spices; skewered and cooked in tandoori. *Includes 3 pieces.*

### Lemon Tandoori Chicken Wings GF 12.00

Chicken wings marinated in lemon and tandoori spices. *Includes 6 pieces.*

### Aitshee Fish GF 19.00

Fish, marinated with whole and ground spices including coriander, mace, cumin and chilli. *Medium to Hot*

## Sides

Mint Sauce 1.50

Sweet Mango Chutney 1.50

Mixed Pickle 1.50

Pappadum (Serve of 4) 2.50

Yoghurt and Cucumber 2.90

## Vegetarian

**Chana Masala GF 12.00**

Chick peas and potatoes; flecked with spiced onion and tomato with a touch of date-tamarind chutney. *Medium*

**Malai Kofta 14.00**

Dumplings of cottage cheese and vegetables in mild sauce flavoured with fenugreek. *Mild*

**Patiala Baingan GF 14.00**

The aroma of fennel seeds mix with eggplant ; cooked with, pepper, cashew, sultana and almonds. *Mild*

**Palak Paneer GF 16.00**

English spinach and home made cottage cheese; tempered with a touch of garlic cooked with tomato masala. *Medium*

**Daal Makhni GF 12.00**

Black lentils cooked with ginger and cumin in a tomato gravy with a touch of coriander. *Medium*

**Zeera Aloo 14.00**

Potatoes cooked in tomato gravy with bay leaves and flavoured with roast cumin. *Medium*

**Mixed Vegetables 14.00**

Cauliflower, carrot, peas, potatoes, beans, cooked with tomato masala and roasted cumin. *Medium*

**Mirchi Paneer 16.00**

Cottage cheese cooked in asian style with hot chilli and soya sauce with peppers. *Medium*

## Chicken

**Butter Chicken GF 15.00**

All time aussie favourite!!!Marinated boneless chicken cooked on charcoal in clay oven and finished with special makhani tomato gravy with cashew nuts and sultana. *Mild*

**Bhuna Chicken GF 15.00**

Boneless chicken flavoured with green herbs; cooked in a tomato gravy with a touch of lemon. *Medium*

**Chicken Tikka Masala GF 15.00**

Spiced up butter chicken with a touch of onions and peppers. *Medium*

**Mango Chicken 15.00**

Boneless chicken cooked in onion tomato gravy with mild spices; finished with mango gravy with a touch of cream and a bit of heat of roasted mustard seeds. *Mild*

**Chicken Jalfrezi GF 15.00**

Boneless chicken, carrot, cauliflower, beans and; cooked with pounded spices with hot chilli and vinegar. *Hot*

**Chicken Mushroom GF 15.00**

Boneless chicken, mushrooms, fenugreek; cooked in mild tomato gravy with a touch of cream. *Mild*

**Kruger Hot Chicken GF 15.00**

Boneless chicken, diced onions, fresh chilli; cooked in hot and tangy tomato and onion gravy with green herbs. *Hot*

**Balti Chicken GF 15.00**

Filletts of boneless chicken, sliced onions, peppers; cooked with a touch of home made chilli paste, black pepper and coriander. *Hot*

**Chicken Madras GF 15.00**

Chicken, lemon, hot chilli,; cooked in hot and tangy coconut flavoured gravy. *Hot*

## Lamb, Beef and Goat

**Lamb Rogan Josh GF 17.00**

Lamb with gravy of onion and tomatoes and a touch of fresh chilly; finished with home made pounded mix of cloves, black pepper and roasted coriander seeds. *Medium*

**Goat Tadka GF 17.00**

Goat, diced onion; tomatoes, green chillies, herbs; cooked in North Indian style in a medium spicy masala. *Medium*

**Palak Beef GF 16.00**

Spinach, beef, garlic and tomato; cooked with fenugreek, ginger and roasted garlic. *Hot*

**Beef Korma GF 16.00**

Beef, cashew and sultana gravy; cooked with white pepper powder and green cardamon and finished with a touch of cream. *Hot*

**Kadai Beef GF 16.00**

Beef, peppers, onions with a touch of ginger, tomatoes, pounded spices and fresh chilli. *Hot*

**Beef Masala GF 16.00**

Beef, beans, carrots, cauliflower, fresh red chilli; cooked together in a medium hot masala. *Medium*

**Beef Nariel GF 16.00**

Beef, mustard seed, coconut; beef tempered with roasted mustard sauce in a mild creamy coconut gravy. *Mild*

**Beef Vindaloo GF 16.00**

Boneless beef cooked in hot and tangy south Indian famous red vindaloo sauce. *Extra Hot*

## Seafood

**Fish Masala GF** 20.00  
Fish, diced onion, garlic, tomatoes, herbs, lemon; cooked with tomato masala with herbs and spices. *Medium*

**Prawn Garlic Masala GF** 20.00  
Prawns(6), tomato masala, herbs, garam masala, chilli; cooked with roasted garlic. *Medium*

**Prawn Malabar GF** 20.00  
Prawns in a tomato, onion & coconut sauce with green chilli, garlic & curry leaf; tempered with mustard seeds. *Mild*

## Tandoori Breads

**Plain Naan** 2.90  
**Garlic Naan** (Naan with fresh garlic & coriander) 3.90  
**Peshawari Naan** (Naan stuffed with dry fruits and sultanas) 4.50  
**Keema Naan** (Naan stuffed with mince lamb with mild spices) 4.00  
**Aloo Parantha** (Naan stuffed with spiced mashed potatoes) 3.90  
**Cheese Naan** (Naan filled with cheese) 4.50

## Rice

**Basmati Steamed Rice GF**  
Small Bowl (Serve 2) 5.00  
**Lemon Rice GF** (with roasted mustard seeds and lemon)  
Small Bowl (Serve 2) 8.00  
**Biryani Rice GF** (Served With Yoghurt Cucumber)  
(with chicken, lamb, beef or vegetables) 16.00

## Kids Eat Free

Butter Chicken, Rice, Juice  
(Valid Monday and Tuesday)

One kids meal as mentioned above for every full paying adult.  
Kids portions are smaller than usual.

## Drinks

**Mango Lassi** (Traditional Indian cool yoghurt drink) 3.90  
**Soft Drink** 3.90  
(Coke, Diet Coke, Zero Coke, Fanta, Lift, Sprite, Lemon Lime Bitter, Sparkling Water)  
**Juice** (Orange, Apple) 3.90  
**Corkage Per Person** 1.50

## Dessert

**Rasmalai** 5.90  
Cottage cheese dumpling cooked in milk and served with delicious reduced milk - *Speciality of House.*

**Gulab Jamun** 5.90  
Sweet reduced milk dumpling in cardamom essence syrup.

**Mango or Pistachio Kulfi** 6.50  
Flavoured home made Indian ice cream, soothing, delicious...

## Banquet Menu

You may choose your own dishes

### Accompaniments for Banquets

Rice, Plain Naans, Raita, Pappadam and Mint sauce;  
with dessert

**Manager Banquet** per person **30.00**  
*Lunch/Dinner (for 4 or more persons)*

**Starters** - Chooza Tikka, Seekh Kebab (a piece of each)

**Mains** - Choose three (at least one vegetarian)

**Vegetarian Banquet** per person **25.00**  
*Lunch/Dinner (for 4 or more persons)*

**Starters** - Choice of Aloo Tikki or Dahi Bhalla

**Mains** - Choice of three Vegetarian Mains

**Note:**

Seafood - Add \$3 per meal. Lamb Mains - Add \$3 per meal  
Includes Dessert (Choice of Mango or Pistachio Kulfi)

**Note:**

All persons at the table must have the same banquet, except for  
strict vegetarians, or others with dietary restrictions.  
For exceptions, the higher banquet price will be chargeable.

## Delivery Areas

Cambridge Park  
Cranebrook  
Claremont Meadows  
Glenmore Park  
Kingswood  
Orchard Hills  
Penrith  
South Penrith  
Werrington  
Werrington Downs

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