



## Starters

<b>Samosa (Vegetable or Lamb)</b> (2 pc)	
Flaky pastry filled with mixed veges, mashed potatoes, peas and coriander seeds or filled with tender lamb cooked with mild spices	VEG : \$10.00 LAMB : \$12.00
<b>Samosa Chaat</b>	
Most famous street food made with scrambled samosa topped with chaat chutneys and sev	: \$10.00
<b>Onion Bhaji</b> (6 pc) (GF)	
Crispy onion fritter served with tamarind chutney	: \$10.00
<b>Aloo Tikki Chaat</b>	
Tangy dish has aloo tikki or fried potato patties topped with sweet and sour tamarind chutney, spicy green chutney, yogurt and other tidbits	: \$11.00
<b>Paneer Tikka</b> (5 pc) (GF)	
Dish made from chunks of cottage cheese, onion, capsicum with spices grilled in tandoor	: \$18.00
<b>Vegetable Platter</b>	
Tasty selection of 2 samosa, 2 bhajees, 2 paneer aloo tikki and 2 paneer tikka served with chutneys	: \$24.00
<b>Zyka Platter</b>	
A tempting selection of entrees- 2 Samosas, 2 Bhajees, 2 Chicken tikka & 2 Reshmi kebab served with chutneys	: \$30.00
<b>Zyka Fried chicken</b>	
A spicy, deep-fried chicken dish originating from Tamilnadu, marinated in ginger garlic paste, red chillies and lemon juice-Chef's speciality	: \$19.00
<b>Tandoori Chicken</b> (GF)	
Chicken marinated overnight and traditionally cooked in tandoor	HALF:\$20.00 FULL:\$30.00
<b>Chicken Tikka</b> (5 pc) (GF)	
Boneless chicken marinated overnight in yoghurt and spices and grilled in tandoor	: \$20.00
<b>Reshmi Kabab</b> (5 pc) (GF)	
Succulent chicken pieces- a milder version of chicken tikka	: \$20.00

### Amritsari Fish (GF)

A lightly battered fish fry in Indian spices : \$22.00

### Fish Tikka (9 pc) (GF)

Fish cooked in tandoor marinated with chilli, cumin and coriander. : \$22.00

### Tandoori Prawns (8 pc) (GF)

Marinated prawns cooked in Tandoor : \$21.00

## Chicken Curries

### Butter Chicken

Tender chicken cooked with tomato, cream, butter and cashew sauce : \$22.00

### Chicken Korma

Diced Chicken cooked in cashew nut based sauce : \$22.00

### Mango Chicken

Succulent chicken cooked in mouth watering fragrant mango sauce : \$22.00

### Chicken Tikka Masala

Chicken cooked in mild delicately spiced, added with grated tomatoes and onion sauce : \$22.00

### Chicken Madras

A dish from South India cooked with mustard seed, curry leaves and coconut cream - renowned South Indian dish : \$22.00

### Balti Chicken

Tomato based sauce made with layers of onions, garlic, ginger & aromatic Indian spices : \$22.00

### Kadhai Chicken

Cooked in onion based thick gravy of capsicum, tomatoes & spices in a thick masala sauce. : \$23.00

### Chicken Vindaloo

Hot dish from South India based chilli, spices and tomatoes - famous dish from Goa : \$22.00

### Tawa Chicken

Cubes of pan-fried chicken with tomato and capsicum : \$24.00

### Zyka Special Chicken

**Curry(Bone-in)** (DF)  
Home style curry cooked in onion and tomato gravy with coriander and herbs (only med & upper spices) : \$23.00

**\*All curries are gluten free except Malai Kofta\***

## Lamb Curries

### Butter Lamb

Lamb cooked with tomato, cream, butter and cashew sauce : \$23.00

### Lamb Korma

Diced lamb cooked in cashew nut based sauce : \$23.00

### Lamb Madras (DF)

A dish from South India cooked with mustard seed, curry leaves and coconut cream - renowned South Indian dish : \$23.00

### Lamb Dhansak (DF)

Popular delicious lamb dish with lentils, soaked overnight and slow cooked with a selection of spices : \$23.00

### Lamb Bhuna (DF)

Panfried lamb, onion and tomato with a thick spicy sauce : \$25.00

### Lamb Rogan Josh (DF)

Lean Lamb cooked in North Indian style with herbs and spices : \$23.00

### Lamb Vindaloo (DF)

Hot dish from South India based chilli, spices and fresh tomatoes : \$23.00

### Lamb Palak (DF)

Fresh spinach cooked with tomato, ground spices, and a hint of garlic : \$23.00

### Balti Lamb (DF)

Tomato based sauce made with layers of onions, garlic, ginger & aromatic Indian spices : \$23.00

### Kadhai Lamb

Cooked in onion based thick gravy of capsicum, tomatoes & spices in a thick masala sauce : \$24.00

### Lamb Pasanda (DF)

Lightly sauteed in onions, garlic, coriander and tomatoes cooked spices : \$23.00

## Goat Curries (bone in)

(Only Medium & Upper Spices)

### Goat Rogan Josh (DF)

Goat cooked in North Indian style with herbs and spices : \$25.00

### Balti Goat (DF)

Goat cooked in thick brown sauce and spices : \$25.00

**\*All curries served with plain white rice\***

## Vegetable Curries

### Mixed Vegetable

Mix vegetable with spices : \$18.50

### Palak Paneer

Cottage cheese with spinach gravy and spices : \$21.00

### Chana Masala (VG)

Chick Peas cooked with secret spices straight from the heart of India : \$18.50

### Mushroom Matar Masala

Mushroom and green peas cooked with chopped onion, chopped tomatoes, cream and spices : \$18.50

### Daal Tadka (VG)

Yellow lentils slow cooked & tempered with whole spices, tomato, garlic and cumin seed : \$18.50

### Dal Makhani

Lentils cooked with butter, cream and spices : \$18.50

### Aloo Gobi

Potatoes cauliflower cooked with onion, tomatoes, herbs and spices : \$18.50

### Kadhai Paneer

Homemade cottage cheese tempered with onion, tomato and capsicum, cooked in a creamy masala sauce : \$21.00

### Paneer Bhurji

Spiced scrambled Indian cheese with onions, tomatoes, and aromatic Indian spices : \$23.00

### Paneer Butter Masala

Indian cottage cheese dunked in a creamy, silky flavorful sauce : \$21.00

### Aloo Palak (VG)

Fresh spinach, potato and tomato with a hint of garlic, tempered with cumin seeds : \$18.50

### Paneer Lababdar

Exotic gravy made from tomato puree, chopped onion, capsicum, cashew nuts and spices with hint of cheese : \$21.00

### Mashroom Do Payaza

Mushroom cooked with onion, tomatoes and spices : \$18.50

### Malai Kofta

Potato and home made cottage cheese mixed with herb spices simmered with sweet creamy sauce : \$18.50





## Seafood curries

### Butter Prawn

Prawns cooked with tomato, cream, butter and cashew sauce : \$25.00

### Fish Masala

Fish fillets cooked with onion, tomatoes and ginger with tangy sauce : \$25.00

### Prawn Masala

Prawn cooked with onion and tomato with tangy masala sauce : \$25.00

### Prawn or Shrimp Malabari

An exotic delicacy from the coast of Malabar in South India, Cooked with coconut sauce Prawn:\$25.50 Shrimp:\$23.50

### Chilli Shrimp

A tasty seafood curry with capsicum and tomato sauce : \$23.50

### Prawn Palak

Prawn cooked with cumin, cloves, fresh tomatoes, ginger and fresh tomatoes, ginger and fresh coriander : \$25.50

## Indo Chinese

(Only Medium & Upper Spices)

### Chilli Paneer

Paneer with capsicum, onion and spices cooked with chilli sauce and dark soy sauce : \$22.00

### Vegetable Manchurian

Vegetables formed into dumplings and deep fried. Cooked with chilli sauce and dark soy sauce : \$20.00

### Chilli Chicken

Boneless chicken with capsicum, onion and spices cooked with chilly sauce and dark soy sauce : \$24.00

## Veg Noodles

Wok-tossed perfection with vibrant veggies, aromatic spices, and irresistible flavors : \$18.00

## Chicken Noodles

Spiced to perfection, tender chicken, and exotic veggies create a flavorful fusion feast : \$22.00

## Indian Breads

### Tandoori Roti

Unleavened wholemeal bread : \$4.50

### Butter Naan

Traditional Indian leavened bread : \$4.50

### Garlic Naan

Leavened bread with a good sprinkling of crushed garlic : \$5.50

### Kheema Naan

Naan with mildly spiced minced lamb : \$7.50

### Kashmiri Naan

Stuffed sweet naan bread with coconut, cherry, fennel : \$7.50

### Cheese & Garlic Naan

Naan with a stuffing of cheese and topped with a sprinkle of fresh garlic : \$7.50

### Chicken naan

Naan with a stuffing of medium spiced chicken with onions, chilies : \$7.50

### Aloo Paratha

Wholemeal bread stuffed with mildly spiced potato and onions : \$7.50

### Lachha Paratha

Multiple thin layers of wholemeal dough through a spiral foldings resulting in a flaky & crispy texture with sprinkled fenugreek leaves : \$5.50

## Rice

### Basmati Rice

Medium : \$5.00  
Large : \$8.00

### Vegetable Biryani

: \$20.00

### Chicken Biryani

: \$22.00

### Lamb Biryani

: \$24.00

### Goat Biryani (bone in)

: \$25.00

### Prawn Biryani

: \$25.00

*\*BIRYANI : Basmati rice cooked with mixed seasonal vegetables or meat. Infused with freshly ground spices and garnished with coriander. Served with raita\**

## On the side

### Tray of Chutney and Pickles

Mango chutney, mixed pickle and raita served with Poppadoms : \$ 10.50

### Raita

Classic cooler with cucumber, carrot & organic yoghurt : \$4.00

### Indian Salad

: \$10.00

### Onion Salad

: \$5.00

### Poppadoms (GF)

: \$4.00

### Mango Chutney/Mixed

Pickle/Mint Chutney : \$3.00

## Dessert

### Gulab Jamun (2 pieces)

Sweet Indian dumplings : \$6.00

### Mango Kulfi

Traditional Indian ice cream : \$8.50

### Ice Cream (2 SCOOP)

Ask your waiter for available flavours : \$8.50

### Chocolate Naan

Stuffed chocolate naan, a heavenly indulgence for your taste buds : \$9.50

## Banquet Dinner

### Zyka Banquet

Starter - Chicken Tikka, Reshmi Kabab, Onion Bhaji, Vegetable Samosa, Fried chicken, Papadoms (2pc each) : \$45.00

Mains- Each person can choose one curry from menu, served with butter or garlic naan & rice **PER PERSON**

Dessert- Your choice from our dessert menu

*\*Not valid with any other offer\*  
\*Minimum 2 person required. No sharing allowed\**

## Student Special \$ 18.00

**(Valid Student ID required)**

*\*Served with Rice & Butter Naan\**  
Upgrade to Garlic Naan - \$1  
Upgrade to Cheese & Garlic Naan - \$3  
TopUp Onion Bhaji (3pc) - \$4

### Chicken

Chicken Tikka Masala  
Chicken Vindaloo  
Butter Chicken  
Mango Chicken  
Chicken Korma  
Chicken Madras

### Vegetable

Mix Vegetables  
Panner Butter Masala  
Dhal Makhni  
Aloo Gobi  
Chana Masala  
Butter Paneer

*\*Not valid with any other offer\**



Reach our website



*Thinking about a get together?*

*For party bookings / Buffet / Catering  
contact manager/call or email us.*

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