

STARTERS

Vegetable Samosa (2 pieces served with chutney) **\$9.00**

Flaky pastry filled with mashed potatoes, peas and cumin seeds.

Onion Bhajees **\$10.00**

Crispy onion fritter served served with tamarind chutney (6 bhajees)

Aloo Tikki Chaat **\$10.00**

Tangy dish has aloo tikki or fried potato patties topped with sweet and sour tamarind & mint chutney, yoghurt and other tidbits.

Zyka Fried Chicken **\$18.00**

A spicy, deep-fried chicken dish originating from Tamilnadu, marinated in ginger-garlic paste, red chillies and lemon juice – Chef's speciality

Vege Mixed Pakora **\$14.00**

Crispy mixed vegetable dipped in chickpea flour and deep fried.

Chilli Paneer **\$18.50**

Paneer with capsicum, onion and spices cooked with dry dark soy sauce.

Samosa Chaat **\$10.00**

Famous street food made with scrambled samosa topped with yoghurt, mint and tamarind sauce.

ENTRÉES - Served with chutney

Paneer Tikka **\$18.50**

Dish made from chunks of cottage cheese, Onion, capsicum with spices grilled in tandoor (5 pieces)

Chicken Tikka **\$19.00**

Boneless chicken marinated overnight in yoghurt and spices and grilled in tandoor (5 pieces)

Reshmi Kebab **\$19.00**

Succulent chicken pieces – a milder version of chicken tikka (5 pieces)

Whole Tandoori Chicken **\$28.00**

Chicken marinated overnight and traditionally cooked in tandoor. Half Tandoori Chicken **\$20.00**

Zyka Platter **\$28.00**

A tempting selection of entrees - 2 Samosas, 2 Bhajees, 2 Chicken Tikka, 2 pieces of Zyka fried & 2 Reshmi Kebabs served with chutney.

Chilli Chicken **\$21.00**

Boneless Chicken with capsicum, onion and spices cooked with dry dark soy sauce

Amritsari Fish **\$21.00**

A lightly battered fish fry in Indian spices

Fish Tikka **\$22.00**

Fish cooked in tandoor marinated with chilli, cumin and coriander

Veg Manchurian **\$18.00**

Vegetables formed into dumplings and deep fried. Cooked with chilli sauce and dark soya sauce.

Tandoori Prawns **\$20.00**

Marinated prawns cooked in Tandoor

Vegetable Noodles **\$18.00**

Wok tossed perfection with vibrant veggies, aromatic spices, and irresistible flavours.

Chicken Noodles **\$20.00**

INDIAN BREADS - Baked on the clay walls of the tandoor

Lachha Paratha **\$5.50**

Flaky wholemeal flour layered with lashing of butter and fenugreek.

Butter Naan **\$4.50**

Traditional Indian leavened bread

Garlic Naan **\$5.00**

Leavened bread with a sprinkling of crushed garlic

Kashmiri Naan **\$7.50**

Stuffed sweet naan bread with coconut, almonds, cherries and raisins

Kheema Naan **\$7.50**

Naan with mildly spiced minced lamb

Tandoori Roti **\$4.50**

Unleavened wholemeal bread

Chicken Naan **\$7.50**

Naan with a stuffing of medium spiced chicken, with onions, chillies and coriander

Cheese & Garlic Naan **\$7.50**

Naan with a stuffing of cheese and topped with a sprinkle of fresh garlic

Chocolate Naan **\$7.50**

Naan stuffed with Chocolate

Aloo Paratha **\$7.50**

Wholemeal Bread stuffed with mildly spiced potato and onions

Paneer Paratha **\$8.50**

Wholemeal Bread stuffed with paneer

CHICKEN & LAMB CURRIES

All curries are served with basmati rice.
Curries taste best at their normal level of spiciness.
Ask our friendly staff for advice if you prefer hot or mild dishes.
Add Extra Meat \$2.00
Curry sauces contain nuts. No MSG used. All curries are gluten free except Malai Kofta

Butter Chicken **\$21.00**

Tender chicken cooked with tomato, cream, butter and cashew sauce.

Lamb or Chicken Korma **\$21.00**

Diced Chicken / Lamb cooked in cashew nut based sauce.

Chicken Tikka Masala **\$21.00**

Chicken cooked in mild delicately spiced, added with grated tomatoes and onion.

Lamb or Chicken Madras **\$21.00**

A dish cooked with mustard seed, curry leaves and coconut cream.

Rogan Josh **\$22.00**

Lean Lamb cooked in North Indian style with herbs and spices.

Chicken or Lamb Vindaloo **\$21.00**

Hot dish from South India based chilli, spices and fresh tomatoes.

Mango Chicken **\$21.00**

Succulent chicken cooked in our mouth watering fragrant mango sauce.

Khadai Chicken or Lamb **\$22.00**

Cooked in onion based thick gray of capsicum, tomatoes & spices.

Chicken Bhuna **\$22.00**

Medium moist cooked with tomatoes and onion.

Chicken or Lamb Palak **\$20.00**

Diced Chicken/ Lamb cooked in a gravy of spinach, cream, spices and a hint of garlic.

Chicken Jalfrezi **\$22.00**

Cooked in capsicums, fried onions and spices.

Lamb Pasanda **\$22.00**

Tender mint flavoured diced lamb lightly sauteed in onions, garlic, coriander and tomatoes, cooked with yoghurt, spices and crushed almonds.

Balti Chicken or Lamb **\$21.00**

Medium spiced chicken or lamb in a thick brown sauce with french beans.

Lamb Dhansak **\$22.00**

Popular delicious Parsi lamb dish with lentils, soaked overnight and slow cooked, with a selection of spices.

Zyka Special Chicken Curry (Bone in) **\$21.00**

Curry cooked in onion and tomato gravy with coriander and herbs (only medium and hot available)

GOAT CURRIES

Balti Goat **\$23.00**

Goat cooked in thick brown sauce, spices and coconut cream.

Goat Rogan Josh **\$23.00**

Goat cooked in North Indian style with herbs and spices.

SEAFOOD CURRIES

Butter Prawn **\$23.00**

Prawns cooked with tomato, cream, butter and cashew sauce.

Fish Masala **\$22.00**

Fish fillets cooked with onion, tomatoes and ginger with tangy sauce.

Chilli Shrimp **\$21.00**

A tasty seafood curry with green chillies

Prawn Sagwala **\$23.00**

Prawn cooked with cumin, cloves, fresh tomatoes, ginger and fresh coriander

Prawn or Shrimp Malabari **\$24.00**

An exotic delicacy from the coast of Malabar in South India.

Cooked with coconut sauce. **Shrimp \$22.00**

VEGETABLE CURRIES

Mixed Vegetable **\$17.00**

Crisp seasonal vegetables with aromatic spices

Palak Paneer **\$19.00**

Cottage cheese and spinach cooked with spicy gravy

Malai Kofta **\$17.00**

Potatoes and homemade cottage cheese mixed with herbs, spices simmered with creamy sauce

Aloo Gobi **\$17.00**

Potatoes, cauliflower cooked with onion, tomatoes, herbs and spices.

Dahl Maharani **\$17.00**

Lentils cooked with butter, cream and spices. Enjoyed best with cheese naan.

Vegetable Korma **\$17.00**

A medley of seasonal vegetables cooked in delicately spiced creamy gravy of cashew nuts.

Chana Masala **\$17.00**

Chick Peas cooked with secret spices straight from the heart of India. garnished with onion rings

Mushroom Matar Masala **\$17.00**

Mushrooms and green peas cooked with chopped onions, chopped tomatoes, cream and spices.

Paneer Butter Masala **\$19.00**

Homemade cottage cheese tempered with onion & tomato, cooked in cream and spices.

Kadhai Paneer **\$20.00**

A rich, delicious curry with crushed tomato, capsicum, onions and chillies in a thick masala sauce.

Paneer Lababdar **\$20.00**

Exotic gravy made from tomato puree, chopped onions, capsicum, cashew nuts and spices with hint of cheese.

Paneer Jalfrezi **\$21.00**

Sweet and sour cottage cheese cooked in capsicum, onions and spices.

Daal Tadka **\$17.00**

Yellow lentils slow cooked & tempered with whole spices, tomato, garlic and cumin seed

ON THE SIDE

Indian Salad **\$9.00** **Roasted Poppadoms** **\$4.00**

Wafer thin spiced crisp bread (5 poppadom)

Raita **\$4.50** **Mango Lassi** **\$6.00**

Classic cooler with cucumber, carrot & organic yoghurt

RICE

Basmati Rice **\$4.00** **Lamb Biryani** **\$22.00**

Vegetable Biryani **\$18.00** **Goat Biryani (bone in)** **\$22.00**

Chicken Biryani **\$21.00** **Prawn Biryani** **\$24.00**