



Pre Starters

Papadams - 1

Delicate, Thin & Crispy
Indian Crackers (Plain or Spicy)

Pickle Tray - 1

Selection of homemade
pickles - Mint Yoghurt,
Mango Chutney &
Onion Salad (per person)

Pani Puri Shots (4) - 6

Light & crispy wafer spheres filled
with a delightful mix of spiced
chickpeas, potato, red onion,
pomegranate & tamarind water

Roshun Soup - 9.5

An onion & Tomato
soup delicately tempered
with ginger & garlic -
available with Lamb or
Chicken (served with
Naan Batons)

Starters

Chicken Tikka - 6.5

Tender Cubes of Marinated
Chicken Breast Fillet

Onion Bhaji - 6.5

Shredded Onions &
Potatoes served in Crispy
Golden Spheres (3)

Lamb /

Vegetable Samosas - 6.5

Crispy Homemade Pastries filled
with Minced Lamb & Peas (2) /
Seasonal Mixed Vegetables (2)

Zyka Special - 7

Onion Bhaji, Chicken Tikka
& Seekh Kebab

Tandoori Assortment - 9.5

Chicken Tikka, Lamb Tikka,
Tandoori King Prawn & Seekh
Kebab

Panko Calamari - 8.5

Calamari Rings Delicately
Seasoned and Covered in
Crispy Panko Breadcrumbs

Tandoori Tacos - 10

Crispy taco shells filled with a
delicious mix of Zyka salsa,
guacamole & either Chicken
Tikka or Pulled Lamb Bhuna

Gyoza - 9.5

Flash fried Shrimp
dumplings served on a bed
of Beetroot salad

PANKO CALAMARI, GYOZA & TACOS NOT AVAILABLE WITH
WEDNESDAY BANQUET. SOME DISHES MAY CONTAIN TRACES
OF NUTS, WHEAT, GLUTEN OR OTHER ALLERGENIC INGREDIENTS
INCLUDING CRUSTACEANS



Street Food Snacks

Loaded Papadams – 8.5

Crispy Indian crackers, fried in smaller segments and served with a sweet & spicy mint yoghurt, finely chopped onion salad and mango chutney – with spring onion & pomegranate

Tandoori Chicken Lollipops – 9.5

Barbecued organic chicken wings (4), sauteed in tandoori onions and served in a choice of either sauce – Mango or Naga

Tandoori Smashed Burger – 15

Tandoori Chicken fillet served in a seeded Brioche Bun, sautéed with caramelised tandoori onions, mango chutney and masala burger sauce. Served with garlic salted skin on fries.

Kashmiri Calamari - 9.5

Seasoned Calamari deep fried & tossed in Kashmiri Chilli with Sesame Seeds
- Sweet & Hot

Paneer Manchurian - 9.5

Fried cubes of succulent Paneer, served in a perfectly sweet & spicy sauce

Chicken Tikka Nachos – 9.5

A tantalising mix of sliced Tandoori chicken with spiced Nachos tossed in our very own Zyka salsa sauce, caramelised Tandoori onions, shredded red pepper and topped with melted cheese

Zyka Loaded Fries – 9.5

Pulled Bhuna Lamb or Tandoori Chicken – infused with delicate spices, spring onions & melted cheese

Butter Chicken / Pulled Lamb Bhuna Bao Buns (2) - 10

Delicate steamed buns filled with either Butter Chicken or Pulled Lamb Bhuna (2)

Dynamite King Prawns - 10

Tempura King Prawns served in a tantalising hot, sweet & creamy sauce

Volcanic Tempura - 12

Tempura King Prawns served on a theatrical Volcano flowing with smoke



Indo-Chinese Stir Fry

Freshly Prepared Egg Noodles Stir Fried with Sweet Chilli, Kashmiri Spices, Soy Sauce, Mixed Peppers & Sesame Seeds

Chicken Tikka - 17 | Pulled Lamb - 18
King Prawn - 18 | Mixed Vegetables - 15

Tandoori *Barbecued to perfection in our Clay Oven*

Chicken or Lamb Tikka - 15 / 16

Tender Cubes of Marinated Chicken Breast
or Marinated Spring Lamb Fillets

Salmon Tikka - 17.5

Tender Cubes of Marinated Scottish Salmon

Chicken Tandoori - 15.5

Marinated with our Signature spice blend,
cooked on the bone to preserve flavour, 1/2 Chicken

Seekh Kebab - 14.5

Minced Spring Lamb prepared on Skewers (4)

Zyka Mixed Tandoori - 19.5

Tandoori Chicken, Lamb Tikka, King Prawn, Chicken Tikka,
Seekh Kebab & Plain Naan

Chicken or Lamb Shashlik - 16 / 17

Tender Cubes of Marinated Chicken Breast or Spring Lamb,
prepared on skewers with Onions, Peppers & Tomato

Tandoori King Prawns - 18

Fresh Water King Prawns, de-shelled
& marinated then prepared on skewers

Add **24K Gold** to any of these dishes - £20

OUR DISHES ARE PREPARED IN AREAS WHERE ALLERGENIC
INGREDIENTS ARE PRESENT, WE CANNOT GUARANTEE THAT DISHES
ARE 100% FREE OF THESE INGREDIENTS. SOME DISHES MAY CONTAIN
TRACES OF NUTS, WHEAT, GLUTEN OR OTHER ALLERGENIC
INGREDIENTS INCLUDING CRUSTACEANS



Chicken

Chicken Tikka Masala - 14.95

Mild & Sweet, in a Tomato & Coconut based sauce

Chicken Karahi - 14.95

In a Special blend of Authentic Smokey Spices
- Medium Hot

Naga Chicken - 14.95

Sautéed with Onions, Capsicum & Naga Chilli

Chicken Jalfrezi - 14.95

Traditional spice blend with Onions, Capsicum
& Green Chillies

Chicken Passanda - 14.95

Mild & Sweet, in an Almond & Coconut based sauce

Butter Chicken - 14.95

Mild & Sweet, pulled Tandoori Chicken in a special
blend of Coconut & Indian Butter based sauce

Jaipur Chicken - 15.5

Thinly sliced Marinated Chicken Breast, served in
a rich medium spiced sauce

Murg Haryali - 14.95

Succulent cubes of Marinated Chicken Breast,
served in a Mint & Coriander sauce
with a touch of sweetness

Chicken Balti - 14.95

Served in an Authentic Balti sauce with
Button Mushrooms

**Dansak | Korma | Dopiazza | Bhuna | Curry | Madras
Rogan | Vindaloo | Pathia | Saag - 14.5**

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Lamb

Lamb Tikka Masala - 15.95

Mild & Sweet, in a Tomato & Coconut based sauce

Lamb Karahi - 15.95

In a Special blend of Authentic Smokey Spices
- Medium Hot

Naga Lamb - 15.95

Sautéed with Onions, Capsicum & Naga Chilli

Lamb Jalfrezi - 15.95

Traditional spice blend with Onions, Capsicum
& Green Chillies

Lamb Passanda - 15.95

Mild & Sweet, in an Almond & Coconut based sauce

Tawa Gosht - 15.95

In a special blend of Authentic Spices, Sautéed with
Onion, Ginger & Green Chillies

Bhuna Achari Gosht - 15.95

Classic Bhuna slowly cooked with Tamarind,
with a touch of sweetness

Lamb Balti - 15.95

Served in an Authentic Balti sauce with Button
Mushrooms

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Vegetable

Vegetable Masala - 13.5

Mild & Sweet, in a Tomato & Coconut based sauce

Vegetable Karahi - 13.5

In a Special blend of Authentic Smokey Spices
- Medium Hot. Available as Vegan

Naga Vegetables - 13.5

Sautéed with Onions, Capsicum & Naga Chilli.
Available as Vegan

Chana Aloo Karahi - 13.5

Chick Peas & Diced Potato In a Special blend of Authentic
Smokey Spices - Medium Hot. Available as Vegan.

Vegetable Jalfrezi - 13.5

Traditional spice blend with Onions, Capsicum
& Green Chillies. Available as Vegan.

Chilli Paneer - 13.5

Sautéed with Onions, Capsicum & Spices
- Medium Spiced

Vegetable Passanda - 13.5

Mild & Sweet, in an Almond & Coconut based sauce

Vegetable Balti - 13.5

Served in an Authentic Balti sauce with
Button Mushrooms

**Dansak | Korma | Dopiazza | Bhuna | Curry | Madras
Rogan | Vindaloo | Pathia | Saag - 13.5**

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Seafood

Fresh Water King Prawns - 17.5

Served in a rich, onion & tomato-based sauce
tempered with garlic and fenugreek

King Prawn Masala - 17

Mild, in a rich tomato & coconut based sauce

King Prawn Jalfrezi - 17

Hot, sauteed with Onions, Capsicum & Green Chillies

King Prawn Karahi - 17

In a Special blend of Authentic Smokey Spices

Salmon Karahi - 17.5

Salmon Jalfrezi - 17.5

Prawn

**Dansak | Korma | Dopiaza | Bhuna | Curry | Madras
Rogan | Vindaloo | Pathia | Saag - 14.95**

King Prawn

**Dansak | Korma | Dopiaza | Bhuna | Curry | Madras
Rogan | Vindaloo | Pathia | Salmon | Saag - 17.5**

Biryani

Served in Delicately Spiced Aromatic Basmati Rice
with a side of Mixed Vegetable Curry

Chicken - 16.5

Lamb - 17.5

Seasonal Vegetables - 15.5

King Prawn - 18

Chicken/Lamb Tikka - 17 / 18



Accompaniments

Bombay Aloo - 6

Diced Potatoes, delicately spiced

Saag Paneer - 6.5

Spinach, Cream & Paneer - Mild & Sweet

Tarka Daal - 6

Medium spiced lentils

Mixed Vegetable Curry - 6

Saag Aloo - 6.5

Diced Potatoes with Spinach

Chana Masala - 6

Chick Peas, Sautéed in a rich sauce

Aloo Gobi - 6.5

Diced Potatoes & Cauliflower

Rice / Bread

Pilau Rice - 4.5

Plain Rice - 4

Mushroom Rice - 5.5

Skin On Fries - 4.5

Plain Naan - 3.5 | Peshwari or Garlic Naan - 4

Keema Naan - 4.5

Chapati - 2.5 | Tandoori Roti 3 | Paratha 4

Wednesday Banquet

Any Starter, Main Dish, Accompaniment & Rice or Bread for only £22.50. Any dish containing King Prawn/Salmon, or priced at £15 and above is charged an additional £3 per item.

Street Food Snacks, Indo-Chinese Stir Fry & Calamari dishes are excluded