

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 authentically spiced chick peas, potato, red onion, pomegranate & tamarind water

Starters

Chicken Tikka - 6

Tender Cubes of Marinated Chicken Breast Fillet

Onion Bhaji - 6

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

Lamb / Vegetable Samosas - 6

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

Zyka Special - 6.5

Onion Bhaji, Chicken Tikka & Seekh Kebab

Tandoori Assortment - 8.5

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



Street Food Snacks

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

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

Loaded Papadams - 7.5

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

Zyka Loaded Fries - 9.5

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

Tandoori Smashed Burger - 14.5

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.

Butter Chicken / Pulled Lamb Bhuna Bao Buns - 9.5

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



Tandoori Barbecued to perfection in our Clay Oven

Chicken Tikka - 14

Tender Cubes of Marinated Chicken Breast

Lamb Tikka - 14.5

Tender Cubes of Marinated Spring Lamb Fillets

Salmon Tikka - 17

Tender Cubes of Marinated Scottish Salmon

Chicken Tandoori - 14

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

Seekh Kebab - 14

Minced Spring Lamb prepared on Skewers (4)

Zyka Mixed Tandoori - 18.5

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

Chicken or Lamb Shashlik - 15/16

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

Tandoori King Prawns - 17.5

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



Chicken Tikka Masala - 13.5

Mild & Sweet, in a Tomato & Coconut based sauce

Chicken Karahi - 13.5

In a Special blend of Authentic Smokey Spices
- Medium Hot

Naga Chicken - 13.5

Sautéed with Onions, Capsicum & Naga Chilli

Chicken Jalfrezi - 13.5

Traditional spice blend with Onions, Capsicum & Green Chillies

Chicken Passanda - 13.5

Mild & Sweet, in an Almond & Coconut based sauce

Butter Chicken - 13.5

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

Jaipur Chicken - 14.5

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

Murg Haryali - 13.5

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

Chicken Balti - 13.5

Served in an Authentic Balti sauce with Button Mushrooms

Dansak | Korma | Dopiaza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Saag - 12.95

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



Lamb Tikka Masala - 14.5

Mild & Sweet, in a Tomato & Coconut based sauce

Lamb Karahi - 14.5

In a Special blend of Authentic Smokey Spices
- Medium Hot

Naga Lamb - 14.5

Sautéed with Onions, Capsicum & Naga Chilli

Lamb Jalfrezi - 14.5

Traditional spice blend with Onions, Capsicum & Green Chillies

Lamb Passanda - 14.5

Mild & Sweet, in an Almond & Coconut based sauce

Tawa Gosht - 14.5

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

Bhuna Achari Gosht - 14.95

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

Lamb Balti - 14.5

Served in an Authentic Balti sauce with Button Mushrooms

Dansak | Korma | Dopiaza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Saag - 13.95



Vegetable Masala - 12.5

Mild & Sweet, in a Tomato & Coconut based sauce

Vegetable Karahi - 12.5

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

Naga Vegetables - 12.5

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

Chana Aloo Karahi - 12.5

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

Vegetable Jalfrezi - 12.5

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

Chilli Paneer - 12.5

Sautéed with Onions, Capsicum & Spices
- Medium Spiced

Vegetable Passanda - 12.5

Mild & Sweet, in an Almond & Coconut based sauce

Vegetable Balti - 12.5

Served in an Authentic Balti sauce with Button Mushrooms

Dansak | Korma | Dopiaza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Saag - 12



Fresh Water King Prawns - 16.5

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

King Prawn Masala - 16.5

Mild, in a rich tomato & coconut based sauce

King Prawn Jalfrezi - 16.5

Hot, sauteed with Onions, Capsicum & Green Chillies

King Prawn Karahi - 16.5

In a Special blend of Authentic Smokey Spices

Salmon Karahi - 16.5

Salmon Jalfrezi - 16.5

Prawn

Dansak | Korma | Dopiaza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Saag - 12.95

Ling Prawn

Dansak | Korma | Dopiaza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Salmon | Saag - 16.5

Biryani

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

Chicken - 15 Lamb - 16 Seasonal Vegetables - 14 King Prawn - 17.5 Chicken/Lamb Tikka - 16/17



Accompaniments

Bombay Aloo - 6

Diced Potatoes, delicately spiced

Saag Paneer - 6

Spinach, Cream & Paneer - Mild & Sweet

Tarka Daal - 6

Medium spiced lentils

Mixed Vegetable Curry - 6

Saag Aloo - 6

Diced Potatoes with Spinach

Chana Masala - 6

Chick Peas, Sautéed in a rich sauce

Aloo Gobi - 6

Diced Potatoes & Cauliflower

Rice / Bread

Pilau Rice - 4 Plain Rice - 3.75

Mushroom Rice - 5.5

Skin On Fries - 4

Plain Naan - 3.5 | Peshwari or Garlic Naan - 4

Keema Naan - 4.5

Chapati - 2.5 | Tandoori Roti 3 | Paratha 3.5

Wednesday Banquet