



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 - 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

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



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 – 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

Zyka Loaded Fries – 9.5

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

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.

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

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

Kashmiri Calamari - 9.5

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

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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 - 14.5 / 15.5

Tender Cubes of Marinated Chicken Breast
or Marinated Spring Lamb Fillets

Salmon Tikka - 17.5

Tender Cubes of Marinated Scottish Salmon

Chicken Tandoori - 15

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 - 15 / 16

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

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Chicken

Chicken Tikka Masala - 14.5

Mild & Sweet, in a Tomato & Coconut based sauce

Chicken Karahi - 14.5

In a Special blend of Authentic Smokey Spices
- Medium Hot

Naga Chicken - 14.5

Sautéed with Onions, Capsicum & Naga Chilli

Chicken Jalfrezi - 14.5

Traditional spice blend with Onions, Capsicum
& Green Chillies

Chicken Passanda - 14.5

Mild & Sweet, in an Almond & Coconut based sauce

Butter Chicken - 14.5

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

Jaipur Chicken - 15

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

Murg Haryali - 14.5

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

Chicken Balti - 14.5

Served in an Authentic Balti sauce with
Button Mushrooms

**Dansak | Korma | Dopiazza | Bhuna | Curry | Madras
Rogan | Vindaloo | Pathia | Saag - 14**

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Lamb

Lamb Tikka Masala - 15.5

Mild & Sweet, in a Tomato & Coconut based sauce

Lamb Karahi - 15.5

In a Special blend of Authentic Smokey Spices
- Medium Hot

Naga Lamb - 15.5

Sautéed with Onions, Capsicum & Naga Chilli

Lamb Jalfrezi - 15.5

Traditional spice blend with Onions, Capsicum
& Green Chillies

Lamb Passanda - 15.5

Mild & Sweet, in an Almond & Coconut based sauce

Tawa Gosht - 15.5

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

Bhuna Achari Gosht - 15.5

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

Lamb Balti - 15.5

Served in an Authentic Balti sauce with Button
Mushrooms

Dansak | Korma | Dopiaza | Bhuna | Curry | Madras
Rogan | Vindaloo | Pathia | Saag - 15

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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 | Dopiaza | 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 | Dopiazza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Saag - 14

King Prawn

Dansak | Korma | Dopiazza | Bhuna | Curry | Madras Rogan | Vindaloo | Pathia | Salmon | Saag - 17

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. 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