

## HOUSE FAVOURITES

### Bhuna

Slowly cooked with tomato, onion and capsicum, this rich flavoured dish is one of our House Favourites and is medium spiced

### Dopiaza

Slowly cooked with diced tomato, onion and capsicum

### Korma

All-time favourite for those that love mild, served in a slowly cooked delicious cream-based sauce

### Dansak

Our very own kitchen & front of house favourite sweet & sour, served with Ground lentils for incredible depth and flavour

### Vindaloo

Guaranteed to heat up any palette, this super spicy sauce is served with sliced potato

### Rogan Josh

Served in a tomato-based sauce, infused with Our signature spice blend, medium spiced

### Pathia

Sweet & sour, in a delicious slow cooked. Onion based sauce

<b>Chicken</b>	8	<b>Prawn</b>	8
<b>Lamb</b>	9	<b>King Prawn</b>	13
<b>Vegetable</b>	7.5		

### Curry

Where it all started; the staple medium spiced favourite

### Madras

All time classic, served in a hot sauce spiced with our house blend of special spice

<b>Chicken</b>	7.5	<b>Prawn</b>	7.5
<b>Lamb</b>	8.5	<b>King Prawn</b>	12.5
<b>Vegetable</b>	7		

## ACCOMPANIMENTS

<b>Aloo Gobi</b>	Diced potato and cauliflower	4.5
<b>Saag Bhaji</b>	Fresh spinach, delicately spiced	4.5
<b>Saag Paneer</b>	Mild & Creamy, Spinach & Paneer	4.5
<b>Tarka Daal</b>	Lentils; medium or hot	4.5
<b>Bombay Aloo</b>	Sliced potatoes, delicately spiced	4.5
<b>Channa Masala</b>	Chick peas, delicately spiced	4.5
<b>Saag Aloo</b>	Spinach & sliced potato	4.5
<b>Bindi Bhaji</b>	Delicately spiced Okra	4.5
<b>Dingri Mutter</b>	Mushrooms & Peas, delicately spiced	4.5

## RICE & NAAN

<b>Boiled Rice</b>	3
<b>Pilau Rice</b>	3.5
<b>Green Peas Rice</b>	4.5
<b>Mushroom Rice</b>	4.5
<b>Special Fried Rice</b>	4.5
<b>Keema Rice</b>	5
<b>Plain Naan</b>	2.5
<b>Garlic / Peshwari / Vegetable Naan</b>	3
<b>Keema Naan</b>	3.5
<b>Tandoori Roti</b>	2
<b>Plain Paratha</b>	2.5
<b>Chapati</b>	2
<b>Cucumber Raita</b>	3
<b>Thick Cut Chips</b>	3

## SOFT DRINKS

<b>Coca Cola 330ml</b>	1
<b>Diet Coke 330ml</b>	1
<b>Fanta Orange 330ml</b>	1
<b>Sprite 330ml</b>	1

## WEDNESDAY BANQUET

AWARD WINNING CUISINE AT A FRACTION OF THE COST  
ANY STARTER, MAIN DISH, ACCOMPANIMENT & RICE OR NAAN  
ALL FOR ONLY £15. EXCLUSIONS APPLY. TAKEAWAY & DINE IN

## SUNDAY BUFFET

EVERY SUNDAY,  
A SELECTION OF OUR MOST POPULAR DISHES  
OFFERED AS ALL YOU CAN EAT, ONLY £10 PER GUEST

## TAKEAWAY MENU



# Zyka

AWARD WINNING  
RESTAURANT & TAKEAWAY

6 PARK LANE | TILEHURST | RG31 5DL

CALL NOW:

0118 942 7788 | 0118 941 8968

## PLEASE NOTE

PLEASE NOTE, OUR TAKEAWAY MENU DIFFERS FROM OUR DINING IN, MANAGEMENT HAVE TAKEN THIS DECISION TO ENSURE ALL DISHES ARE SERVED IN THE BEST POSSIBLE WAY WHEN TAKEN AWAY, IF YOU WOULD LIKE TO ORDER ANYTHING NOT LISTED ON THIS MENU, PLEASE ALLOW FOR ADDITIONAL TIME

[www.zyka.co.uk](http://www.zyka.co.uk)

## STARTERS

<b>Zyka Special</b> Onion Bhaji, Seekh Kebab & Chicken Tikka	5
<b>Tandoori Assortment</b> Lamb Tikka Chicken Tikka, Kebab & King Prawn	7
<b>Chicken Tikka</b>	4.5
<b>Lamb Tikka</b>	5
<b>Lamb Samosas (2)</b>	4.5
<b>Vegetable Samosas (2)</b>	4
<b>Seekh Kebab (2)</b>	5
<b>Onion Bhaji (3)</b>	4.5
<b>Pickle Tray</b> Charged Individually; Onion Salad, Mint Sauce, Mango Chutney or Lime Pickle	0.7
<b>Papadams</b> Plain or Spicy	0.7

## TANDOORI

Marinated Overnight in our Signature Sauce, then Barbequed in the Clay Oven

<b>Salmon Tikka</b>	11
<b>Fish Tikka</b>	9
<b>Seekh Kebab</b>	9
<b>Chicken Tandoori</b> Served on The Bone	9
<b>Zyka Mixed Tandoori</b> Chicken & Lamb Tikka, ¼ Tandoori Chicken, King Prawn & Seekh Kebab along with Naan Bread	13.5
<b>Chicken or Lamb Shashlik</b> Selected cubes of Chicken or Lamb, cooked on the skewer with Capsicum, Tomato & Onion to intensify flavour	9.5 / 10.5
<b>Chicken or Lamb Tikka</b> Boneless Chicken or Lamb Cubes	8 / 9
<b>Tandoori King Prawns</b>	13
<b>Tandoori Thighs</b> Served Boneless	10

## BIRYANI

Cooked with rice, served with a Vegetable Curry

<b>Chicken or Prawn</b>	11
<b>Lamb</b>	12
<b>Vegetable</b>	9
<b>Tandoori King Prawn</b>	13.5
<b>Chicken Tikka or Lamb Tikka</b>	12 / 13
<b>Mixed - Chicken, Lamb &amp; Prawn</b>	13

## ALLERGY ADVICE

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

<b>Butter Chicken</b> Pulled Tandoori Chicken, in a creamy coconut & butter based sauce	9
<b>Naga</b> Sliced fillets of Spring Chicken, sautéed with Onions, Capsicum and the Naga Chilli	9
<b>Tikka Masala</b> Mild & Sweet, in a rich tomato & coconut based sauce	9
<b>Jalfrezi</b> Hot, sautéed with Onions, Capsicum & Green Chillies,	9
<b>Passanda</b> Mild & Sweet, in a creamy coconut based sauce	9
<b>Chicken Karahi</b> In a special blend of Authentic spices, served Medium Hot	9
<b>Balti</b> Prepared in an Authentic Balti Sauce, served with Button Mushrooms	9
<b>Murg Haryali</b> In a sauce prepared with Mint & Coriander, touch of sweetness & spice	9
<b>Saag</b> Medium, with Spinach	9
<b>Keema Murg</b> Sliced fillets of Tandoori Chicken, marinated overnight and served in a rich sauce served with Minced Spring Lamb	11
<b>Jaipur Chicken</b> Finely sliced, pre-marinated Chicken served in a rich Onion & Tomato based sauce, touch of Sweetness & Spice	11

## LAMB

<b>Tawa Gosht</b> Tender cubes of Lamb, served in a rich Onion based sauce, tempered with Ginger & Green Chillies	10
<b>Tikka Masala</b> Mild & Sweet, in a rich tomato & coconut based sauce	10
<b>Naga</b> Tender cubes of Lamb, sautéed with Onions, Capsicum and the Naga Chilli	10
<b>Jalfrezi</b> Hot, sautéed with Onions, Capsicum & Green Chillies	10
<b>Passanda</b> Mild & Sweet, in a creamy coconut based sauce	10
<b>Karahi</b> In a special blend of Authentic spices, served Medium Hot	10
<b>Bhuna Achari Gosht</b> Served in a thick, onion-based sauce with a touch of Sweetness & Spice	10
<b>Lamb Saag</b> Medium, with Spinach	10
<b>Balti</b> Prepared in an Authentic Balti Sauce, served with Button Mushrooms	10

## VEGETARIAN ALTERNATIVES

ALL DISHES ARE AVAILABLE AS A VEGETARIAN ALTERNATIVE, PLEASE ASK FOR VEGAN ALTERNATIVES. WE ARE COMMITTED TO REDUCING ALL FOOD COLOURING, AND SO THIS WILL BE REFLECTED IN THE CHANGE OF COLOUR IN SOME OF OUR DISHES

## VEGETABLE

<b>Tikka Masala</b> Mild, in a tomato and coconut based sauce	8
<b>Passanda</b> Mild & Sweet, in a creamy coconut based sauce	8
<b>Balti</b> Prepared with Authentic Balti Sauce, served with Button Mushrooms	8
<b>Karahi</b> In a special blend of Authentic spices, served Medium Hot, Vegan	8
<b>Jalfrezi</b> Hot, sautéed with Onions, Capsicum & Green Chillies, Vegan	8
<b>Chana Aloo Karahi</b> Chickpeas & Diced Potato, in a special blend of Authentic spices, served Medium Hot, Vegan	8.5
<b>Chilli Paneer</b> Hearty Cubes of Marinated Paneer (Homemade Cheese), in a flavoursome sauce served either Mild, Medium or Hot	8.5
<b>Naga</b> Seasonal Mixed Vegetables, sautéed with Onions, Capsicum and the Naga Chilli. Vegan.	8

## SEAFOOD

<b>Fresh Water King Prawns</b> Served in a rich, onion & tomato-based sauce tempered with garlic and fenugreek	13
<b>King Prawn Masala</b> Mild, in a rich tomato & coconut based sauce	13
<b>King Prawn Jalfrezi</b> Hot, sautéed with Onions, Capsicum & Green Chillies	13
<b>King Prawn Karahi</b> In a special blend of Authentic spices, served Medium Hot	13
<b>Salmon Karahi</b> In a special blend of Authentic spices, served Medium Hot	11
<b>Salmon Jalfrezi</b> Hot, sautéed with Onions, Capsicum & Green Chillies	11
<b>Salmon Bhuna</b> Slow cooked with Tomatoes, Onion and Capsicum, Medium	11
<b>Maas Biran</b> Delicate Tilapia fillets, sautéed in a blend of medium spiced onions, capsicum and tomato	11

All dishes available as 'Desi Style', a slightly spicier & more authentic take on your favourites, **adds £1**

**FREE DELIVERY WITHIN 3 MILE RADIUS (ORDER OVER £15)  
10% OFF COLLECTION (ORDERS OVER £20)**

**FREE ONSITE PARKING & FULLY AIR CONDITIONED**