

Vegetarian & Non-Vegetarian Starter

Papadoms Indian deep fried dough either fried or roasted	R8.00
Masala Papadoms Padadum topped with onion & tomato	R16.00
Masala Chips Crispy fried potatoes tossed with flavourful garlic, onion and tomato masala sauce	R45.00
Vegetable Samosa 4pcs Samosas filled with potato & peas	R43.00
Cheese Corn Samosa 4pcs This samosa tastes best when served hot with sweet chilli sauce	R43.00
Chicken Samosa 4pcs Samosas filled with chicken	R45.00
Lamb Samosa 4pcs Samosas filled with lamb mince	R45.00
Paneer Pakora Cooked with chana flour deep fried are usually served with green chutney or red chilli chutney	R75.00
Spicy Chicken Wings Chicken wings deep fried cooked with garlic,onion,hot chilli sauce.	R79.00
Vegetable Garlic Balls The Vegetable balls are made from a combination of finely minced vegetables that are deep fried and served with chilli garlic sauce	R65.00
Hara Bhara Kabab Exotic medley of spinach and mix vegetables cooked with deep fried	R79.00
Dahi Kebab Hung yogurt mixed with spices - wrapped in a thin layer of bread and fried	R85.00
Honey Chilli Potato French fried potato delicately infused flavors of honey chilli and traditional indian spices	R80.00
Soya Malai Chaap It made with soya pieces marinated in a heavy marinated of rich spices,cashewnut paste,cream & butter.	R85.00
Tandoori Soya Chaap Tikka Tander pieces of soya marinated in yoghurt,indian spices & grilled in clay oven	R85.00
Chilli Soya Chaap Marinated soya - deep fried & toasted with pepper,onion & soya sauce.	R85.00
Chicken Lollipop Deep fried marinated chicken wings.	R80.00

Platter

Mixed Samosa Platter Veg Samosa, Cheese Corn Samosa, Lamb Samosa & Chicken Samosa	R275.00
Mixed Vegetable Platter Paneer Tikka, Veg Seekh Kebab,Veg Manchurian, Potato Pakora, Paneer Chilli	R289.00
Mixed Non-Veg Platter Chicken Tikka, Malai Tikka, Chicken Seekh Kebab, Lamb Seekh Kebab & Lamb Chops	R299.00



Soup

Hot Lamb Soup Lamb soup with indian herbs and spices	R59.00
Dal Soup lentils are simmered with vegetables, leafy greens, spices and herbs	R55.00
Vegetable Hot & Sour Soup Vegetable soup with indian herbs and spices	R55.00
Chicken Hot & Sour Soup Chicken soup with indian herbs and spices	R55.00

Chaat

Pani Puri Fried crispy pooris filled with flavoured water	R49.00
Samosa Chat Samosa topped with chickpeas, green & tamarind chutney & chilled yoghurt	R49.00
Papdi Chat Papdi (fried dough) topped with potato, green tamarind & chutney with yoghurt	R49.00
Aloo Tikki Chat Potato patties topped with green & tamarind chutney & chilled yoghurt.	R49.00

Indo Chinese Pan-Fried

Veg Schezwan Rice A blend of rice with vegetables,which are tossed with soya sauce and schezwan sauce	R80.00
Chicken Schezwan Fried Rice A blend of rice with chicken,which are tossed with soya sauce and schezwan sauce	R89.00
Chicken Noodles (Chowmein) Noodles made with chicken,vegetables, garlic tossed with sauces.	R89.00
Veg Noodles Noodles made with vegetables, garlic tossed with sauces	R80.00
Chilli Paneer (Dry or Gravy) (Marinated, deep fried cottage cheese, with toasted pepper, onions and soya sauce	R85.00
Chicken Manchurian (Dry or Gravy) Chicken fried generously with garlic & ginger flavoured with soya sauce	R85.00
Vegetarian Manchurian (Dry or Gravy) Veg balls toasted generously with garlic & ginger flavoured with soya sauce	R80.00
Chilli Chicken (Dry or with Gravy) Marinated chicken - deep fried & toasted with pepper,onion & soya sauce	R89.00
Chicken 65 Deep fried - Marinated spicy chicken	R89.00
Prawn Chilli Marinated prawns deep fried & toasted with onion,peppers & soya sauce	R165.00



Tandoori Grilled Dishes-

Chicken Tikka Tender pieces of chicken marinated in yoghurt, Indian spices & grilled in a clay oven	R99.00	
Chicken Reshmi Kebab Tender pieces of chicken marinated in yoghurt, cream, rare spices & cooked in a clay oven	R99.00	
Lamb Chops Marinated overnight in exotic spices and cooked in clay oven	R149.00	
Lamb Shish Kebab Deliciously Flavoured with herbs and spices and prepared on skewer in a clay pot	R99.00	
Paneer Tikka Indian cottage cheese marinated in yoghurt and rare spices and cooked in a clay oven	R99.00	
Vegetable Shish Kebab Mixed vegetable marinated in Indian spices and cooked on a skewer	R95.00	
Chicken Malai Kebab Marinated on the boneless in cashew nut paste with cheese & yoghurt,cooked in a clay oven	R99.00	
Tandoori Chicken Bone chicken marinated overnight in traditional Indian spices and cooked in a clay oven	R189.00 / R99.00	FULL HALF
Afghani Chicken Marinated on the bone in cashew nut paste with cheese & yoghurt, cooked in a clay oven	R189.00 / R99.00	FULL HALF
Fish Tikka Kinglip marinated with yoghurt & spices & grilled in a clay oven	R169.00	
Tandoori Prawns Prawns marinated with yoghurt & spices & grilled in a clay oven	R179.00	

Vegetable Curries- Served with Rice

Aloo Matar Gobi Potato, Cauliflower & green peas cooked in a delicious gravy	R99.00
Paneer Palak Indian cottage cheese cooked with spinach,onion,indian spices	R105.00
Dal Makhani Traditional lentil dish made with urad dal and other pulses, and includes butter and cream	R99.00
Paneer Makhani Indian cottage cheese cooked in a tasty butter and tomato gravy	R105.00
Mixed Vegetables Mixed vegetables cooked with delicious gravy in traditional style	R99.00
Navrattan Korma Fresh vegetables cooked in a cashew nut cream sauce	R105.00
Brinjal Bhartha Roasted brinjals cooked with onion, tomato & Indian spices	R99.00
Chana Pindi Indian cottage cheese with chickpeas cooked in a fresh onion & tomato gravy	R99.00
Dal Tadka Yellow lentils fried with garlic, onion & tomato	R95.00
Paneer Tikka Masala Indian cottage cheese cooked with an onion & tomato sauce	R105.00
Vegetable Jalfrezi Fresh vegetables cooked with tomato, onion & green pepper gravy- sweet sour flavour	R99.00
Chilli Garlic Paneer Indian cottage cheese cooked with onion, garlic & green pepper-thick & tasty gravy)	R105.00
Rogni Rajma Kidney beans cooked with tomato & garlic	R95.00
Palak Kofta Spinach dumpling derved with the chef's secret sauce	R105.00
Paneer Butter Masala Indian cottage cheese cooked with an onion, tomato & butter sauce	R105.00
Methi Chaman Fenugreek cooked with cottage cheese, onions & tomato-thick sauce	R105.00
Banjara Sabji Mixed vegetables cooked in a tasty spinach gravy	R99.00
Tava Mushroom Fresh mushrooms cooked with onion & tomato-thick sauce	R105.00
Mushroom Matar Masala Fresh Mushroom cooked with peas & thick tasty gravy	R105.00
Bhindi Masala Fresh okra cooked with onions & tomatoes	R105.00
Sarso Ka Saag Fresh mustard cooked with onion, tomatoes and tasty gravy	R99.00
Malai Kofta Cheese dumpling served with cashew sauce	R105.00
Paneer Lababdar Cottage cheese with chopped onion, tomato & green peppers-thick sauce	R105.00
Kadai Paneer Cottage cheese with diced onion, tomato & green peppers	R105.00

Soya Curries- Served with Rice

Soya Chaap Tikka Masala Soya cooked with onion,tomato in a traditional style	R109.00
Soya Chaap Tikka Curry Our amazing curry recipe with soya chaap	R109.00



Chicken Curries- Served with Rice

Chicken Curry Traditional curry prepared with bones or boneless.	R110.00 / R115.00	On the Bone Boneless
Chicken Kadhai Chicken cooked with diced onion,tomato,green peppers & thick tasty gravy	R110.00 / R119.00	On the Bone Boneless
Butter Chicken Roasted chicken cooked with cream,butter,tomato,cashew nut paste & delicious gravy	R125.00	
Chicken Vindaloo Chicken cooked with potatoes,whole red chillies & indian spices with hot tasty gravy	R119.00	
Chicken Korma Chicken cooked with cashew nut paste,cream,butter & tasty gravy	R125.00	
Chicken Kalimirch Chicken prepared with black pepper, onion, tomato & butter sauce	R119.00	
Chicken Palak Boneless chicken pieces prepared with spinach & cream	R119.00	
Chicken Tikka Masala Roasted boneless chicken pieces cooked in tomato flavoured with butter, herbs & spice	R119.00	
Chefs Special Chicken mince cooked with Chefs Secret	R119.00	
Chicken Madras Tender pieces of chicken prepared in a coconut flavour in a traditional South Indian style	R119.00	
Chicken Jalfrezi Tender pieces of chicken cooked with onion, tomato, green pepper in a sweet & sour flavour	R119.00	
Chicken Lababdar Chicken with chopped onion, tomato & green peppers, thick sauce	R119.00	



Lamb Curries- Served with Rice

Lamb Curry Traditionally prepared curry with Bones or Boneless	R139.00 / R149.00	On the Bone Boneless
Lamb Vindaloo Tender pieces of lamb traditionally prepared with potato and whole red chillies in an exotic curry.	R149.00	
Lamb Sagwala Lamb with spinach and cream sauce	R155.00	
Lamb Korma Tender pieces of lamb cooked in rich crushed cashew nut and cream sauce	R159.00	
Lamb Bhuna Gosht Tender pieces of lamb cooked with onion,tomato & thick tasty gravy	R159.00	
Lamb Madras Tender pieces of lamb prepared in a coconut flavour in a traditional South Indian style	R155.00	
Chefs Special Minced Lamb cooked with peas in rare Indian spices	R159.00	
Lamb Kadhai Lamb cooked with diced onion,tomato,green peppers & thick tasty gravy	R139.00 / R155.00	
Lamb Chops Masala Lamb chops cooked with tomato,onion & delicious gravy	R159.00	
Lamb Rogan Josh Tender pieces of lamb cooked in a traditional Indian style	R159.00	
Lamb Raraa Lamb mince cooked with chef's secret	R155.00	
Goat Curry Traditional Indian goat curry with our mix of amazing herbs and spices	R159.00	
Lamb Dal Gosht Lamb cooked with traditional lentils and flavoured with herbs & spices	R155.00	

Seafood Curries-

Served with Rice

Fish Curry

Fish cooked with onion,tomato with delicious gravy in traditional style

Fish Goan Curry

Fish cooked with coconut milk,tamarind paste,green chillies & delicious gravy in traditional style

Prawns Kolhapuri

Tender pieces of prawn traditionally prepared with whole red chillies in an exotic gravy

Prawns Korma

Queen Prawns with Indian spices cooked in a rich cream and cashew nut sauce

Tawa Prawns

Queen Prawns cooked with a traditional, thick onion and tomato gravy

R165.00

R165.00

R175.00

R175.00

R175.00

Indian Breads

Roti

Tawa Roti

Rumali Roti

Butter Roti

Naan

Butter Naan

Garlic Naan

Cheese Naan

Peshawari Naan

Lacha Paratha

Stuffed Aloo Paratha

Paneer Kulcha

R75.00

R89.00

R99.00



R14.00

R17.00

R25.00

R15.00

R18.00

R20.00

R22.00

R40.00

R50.00

R22.00

R30.00

R35.00

Bunny Chow

Beans

Vegetables

Chicken

Lamb

R65.00

R75.00

R79.00

R95.00

Roti Rolls - Served with Chips

Vegetable

Chicken

Lamb

R70.00

R75.00

R85.00



Salads and Raita

Tomato, Onion & Chilli Salad

Green Salad

Cucumber Raita

R39.00

R39.00

R39.00

Beverages

Lassi (Mango)

Lassi (Sweet)

Masala Butter Milk

Bombay Crush

Masala Tea

R39.00

R35.00

R30.00

R39.00

R39.00

Desserts

Gajar Halwa

Kulfi Ice Cream

Kheer

Suji Halwa

Gulab Jamun

Moong Dal Halwa

R39.00

R39.00

R45.00

R39.00

R39.00

R45.00



Rice & Biryani

Plain Rice

R25.00

Jeera Rice

Steamed Basmati rice delicately cooked with cumin seeds

R39.00

Vegetable Pulao

Steamed Basmati rice delicately spiced and cooked with vegetables

R49.00

Vegetable Biryani

Mixed fresh vegetables marinated with herbs and spices & cooked with Basmati rice.

R95.00

Chicken Biryani

Chicken marinated with herbs and spices & cooked with Basmati rice.

R110.00 / R120.00

Lamb Biryani

Lamb marinated with herbs and spices & cooked with Basmati rice.

R139.00 / R159.00

Fish Biryani

Fish marinated with herbs and spices & cooked with Basmati rice

R169.00

Prawn Biryani

Prawns marinated with herbs and spices & cooked with Basmati rice

R175.00

Goat Biryani

Marinated goat meat with our special combination of herbs and spices with Basmati rice

R165.00

Soya Prawn Biryani

Soya Prawns marinated with herbs and spices & cooked with Basmati rice

R125.00

Combo Meals

Kadi Pakora

R90.00

Chole Bhature

R85.00

Sarso Da Saag With Makke Di Roti

R99.00

Lamb Mince With Paratha

R125.00



Light Lunch Special

Served

Mon - Fri : 11am - 3pm

Quarter Tandoori Chicken with Naan

R60.00

Vegetable Lunch Box Curry

Different flavoured veg curry every day - Chef's Special

R70.00

Chicken Lunch Box Curry

Different flavoured chicken curry every day - Chef's Special

R75.00

Lamb Lunch Box Curry

Different flavoured lamb curry every day - Chef's Special

R89.00

Vegetable Biryani

Mixed fresh vegetables marinated with herbs and spices & cooked with Basmati rice.

R70.00

Chicken Biryani

Chicken marinated with herbs and spices & cooked with Basmati rice.

R75.00

Lamb Biryani

Lamb marinated with herbs and spices & cooked with Basmati rice.

R89.00

R120.00

R129.00

R145.00

Thali

Veg Thali

Rice, Dal, Baby Naan, Paneer Sabji, Aloo Jeera, Salad, Papadum, Gulab Jamun, Raita & Pickle

Chicken Thali

Rice, Dal, Baby Naan, Chicken Curry, Aloo Jeera, Salad, Papadum, Gulab Jamun, Raita & Pickle

Lamb Thali

Rice, Dal, Baby Naan, Butter Chicken, Lamb Curry, Aloo Jeera, Salad, Papadum, Gulab Jamun, Raita & Pickle



Zaika

Delicious Indian Cuisine



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