

*Please call for all pricing. Minimum party of 10 people requested.  
All catering orders come with complimentary Mint Chutney, Tamarind Chutney, and Zaiaka's specialty Raita.  
No pre-set packages. Order as you like, and as much as you like.*

## APPETIZERS

### Traditional

Vegetable Samosa • Flaky & crispy pouches filled with seasoned potatoes and green peas.

Vegetable Pakora • Seasonal vegetable fritters.

Aloo Tikki • Soft seasoned potato cakes

Chaat Papri • Tasteful blend of potatoes, chickpeas, onions, and crisps. Garnished with fresh coriander, yogurt, tamarind chutney.

Paneer Pakora • Fresh homemade cheese separated between thin layers of our House mint chutney.

### Tandoori (From our old-world clay ovens)

Chicken Tikka • Skewered chicken marinated in yogurt and freshly ground spices grilled in our Tandoor.

Seekh Kabab • Lamb cooked with onions and freshly ground spices roasted to perfection in our Tandoor.

Shami Kabab • Ground lamb cooked with mildly spiced lentils.

Tandoori Chicken • Chicken marinated in yogurt & mildly spiced.

Tandoori Shrimp • Jumbo shrimp marinated in freshly ground spices.

Malai Kabab • Chef's Specialty.

## SOUPS & SALADS

Sweet Corn Soup • Traditional Asian soup available with or without chicken.

Tomato Soup • Mildly spiced tomato blend.

Cream of Spinach Soup • Chef's Specialty.

Mugultawny Soup • Mildly spiced blend of lentils and chicken.

Chicken & Paneer Salad • Garden fresh greens tossed with Romaine lettuce and topped with grilled chicken and paneer.

Garden Salad • Seasonal garden fresh vegetables tossed with Romaine lettuce and your choice of dressing.

## BREADS

Naan • Traditional bread cooked in our Tandoor.

Garlic Naan • Traditional Naan cooked in our Tandoor topped with Garlic and mild spices.

Onion Kulcha • Unleavened bread stuffed with minced onion topped with mild spices.

Aloo Paratha • Paratha bread stuffed with potatoes and mild spices.

Lacha Paratha • Paratha bread topped with mild spices.

Paneer Kulcha • Unleavened bread stuffed with homemade cheese topped with mild spices.

Pudina Paratha • Paratha bread filled slightly with mint and mild spices.

## RICE DISHES

Chicken Biryani • Basmati rice sautéed with mildly spiced chicken and vegetables.

Lamb Biryani • Basmati rice sautéed with mildly spiced lamb and vegetables.

Shrimp Biryani • Basmati rice sautéed with mildly spiced shrimp and vegetables.

Peas Pualo • Basmati rice sautéed with green peas and saffron.

Zaiaka Vegetable Biryani • Chef's Specialty.

## CHICKEN

Chicken Curry • Marinated chicken simmered in a light gravy with freshly ground spices.

Chicken Tikka Masala • Chicken marinated in yogurt and mildly spiced in a creamy sauce.

Chili Chicken • Chef's Specialty.

Chicken Jalphrezi • Marinated chicken sautéed with seasonal vegetables in a mildly spiced sauce.

Chicken Korma • Mildly spiced chicken in a creamy sauce.

Chicken Vindaloo • Mildly spiced chicken cooked with freshly ground spices in a hot sauce.

Chicken Makhan Wala • Zaiaka Specialty.

Mango Chicken • An exotic marriage of seasoned chicken and tropical accents

## LAMB

Lamb Curry • Mildly spiced cubes of lamb sautéed with onions, ginger, garlic, and tomatoes.

Lamb Jalphrezi • Marinated lamb sautéed with seasonal vegetables in a mildly spiced sauce.

Lamb Korma • Mildly spiced lamb in a creamy sauce.

Karahi Gosht • Chef's Specialty.

Lamb Vindaloo • Mildly spiced lamb cooked with freshly ground spices in a hot sauce.

Rogan Josh • Savory lamb cooked to the ancient Mughal dynasty recipe

**Zaiaka**

[www.zaiaka.com](http://www.zaiaka.com)

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## SEAFOOD

- Shrimp Jalphrezi** • Marinated shrimp sautéed with seasonal vegetables in a mildly spiced sauce.
- Shrimp Tikka Masala** • Shrimp marinated in yogurt and mildly spiced in a creamy sauce.
- Shrimp Vindaloo** • Mildly spiced shrimp cooked with freshly ground spices in a hot sauce.
- Shrimp-do-Piaza** • Shrimp sautéed with onions and bell peppers with freshly ground spices.
- Goa Shrimp Curry** • Zaiaka Speciality.
- Malabar Salmon** • Fresh salmon fish cooked in mild spices and freshly ground mustard paste.

## VEGETARIAN

- Aloo Gobhi** • Fresh cauliflower and potatoes sautéed with freshly ground spices.
- Baingan Bharta** • Eggplant roasted in our clay tandoor, cooked with minced onions and tomatoes.
- Chana Masala** • Cooked Chickpeas with tomatoes, onions, ginger, and garlic, with freshly ground spices.
- Daal Makani** • Black lentils delicately mixed with cream and freshly ground spices.
- Navaratan Korma** • Nine seasonal vegetables cooked in a creamy sauce.
- Vegetable Jalphrezi** • Mildly spiced garden fresh vegetables mixed with homemade cheese.
- Karahi Paneer** • Homemade cheese cubes sautéed in Karahi with green peppers, tomatoes, & onion.
- Punjabi Bhindi Masala** • Tender okra cooked with freshly ground spices and tomatoes.
- Malai Kofta** • Homemade cheese stuffed in mildly spiced vegetable rounds in a creamy sauce.
- Mutter Paneer** • Homemade cheese cubes and green peas in a mildly spiced sauce.
- Palak Paneer** • Chef's Special Homemade cheese cubes and fresh spinach cooked in freshly ground spices & herbs.

## DESSERTS

- Kheer** • Basmati rice in a thick milk sauce topped with assorted dry fruits.
- Kulfi** • Traditional Indian ice cream available in mango, strawberry, and pistachio.
- Gulab Jamun** • Homemade cheese balls in a sweet syrup.
- Rasamalai** • Homemade cheese balls cooked in milk in a light syrup.