

# Zaiaka

*(The Flavor)*

— *Fine Indian Cuisine* —

*A Culinary Tour of Indian Delicacies*

Daily Lunch

Mon to Fri  
11:30 AM – 2:30 PM

Sat & Sun  
11:30 AM – 3:00 PM

Daily Dinner

5:00 PM – 9:30 PM

924 Presque-Isle Dr  
Route 286 Plum PA 15239  
Ph: (724) 325-1247 Fax: (724) 325-1248  
[www.zaiaka.com](http://www.zaiaka.com)  
Email: info@zaiaka.com

*Please Note:*

*Some of the items do contain nuts like Cashews, Pistachio, almond and raisins. Please ask the server for details if you wish to avoid those items containing nuts*

# *Appetizers*

## Vegetarian

1. Vegetable Samosa  
Flakey & crispy pouches filled with seasoned potatoes and green peas.
2. Vegetable Pakora: Seasonal vegetable fritters.
3. Alu Tikki: Soft seasoned potato cakes
4. Chaat Papri  
Tasteful blend of potatoes, chickpeas, onions, and crisps. Garnished with fresh coriander, yogurt, and our *Zaiaka* tamarind chutney.
5. Paneer Pakora  
Fresh homemade cheese separated between thin layers of our House mint chutney
6. *Zaiaka* Mixed Vegetarian Platter  
Vegetable Samosa, Vegetable Pakora & Paneer Pakora.
7. Stuffed Kachauri: Stuffed with Lentils & herbs
8. Vegetable Cutlets : Mixed vegetables with mashed potato patties

## Non - Vegetarian

9. Chicken Tikka  
Skewered chicken marinated in yogurt and fresh herbs grilled in our Tandoor
10. Seekh Kabab  
Ground Lamb mixed with fresh herbs & spices and grilled in our Tandoor.
11. Shami Kabab  
Ground lamb cooked with mildly spices & lentils.
12. Fried Fish  
Catch of the day is marinated and fried to perfection
13. Shrimp Butterfly  
Jumbo size Shrimp breaded in herbs & coconut crumb and fried to crisp

# *Soup & Salad*

14. Sweet Corn Soup  
Traditional Asian soup available with or without chicken.
15. Tomato Soup  
Mildly spiced tomato blend.
16. Cream of Spinach Soup  
Chef's Specialty.
17. Mugultawny Soup  
Mildly spiced blend of lentils and chicken.
18. Chicken & Paneer Salad  
Garden fresh greens tossed with Romaine lettuce and topped with grilled chicken and paneer.
19. Garden Salad  
Seasonal garden fresh vegetables tossed with Romaine lettuce and your choice of dressing.
20. *Zaiaka* Raiata  
Chef's Specialty.

## *Dressing & Condiments*

*(Complimentary 21 to 25)*

21. *Zaiaka* Mint Chutney
22. *Zaiaka* Tamarind Chutney
23. French
24. Italian
25. Ranch
26. Papad (Cumin seed flavored)                      Extra order
27. Pickles

# *Vegetarian Delicacies*

*(Served with Basmati Rice)*

28. Aloo Gobhi  
*Fresh cauliflower and potatoes sautéed with freshly ground spices.*
29. Baingan Bharta  
*Eggplant roasted in our clay tandoor, cooked with minced onions and tomatoes*
30. Baingan Bukhara  
*Egg plant Cubes cooked to perfection with herbs & spices)*
31. Chana Masala  
*Chickpeas cooked with tomatoes, onions, ginger, garlic, with freshly ground spices.*
32. Daal Makani  
*Black lentils delicately mixed with cream and freshly ground spices.*
33. Daal Tarka  
*Yellow Lentils delicately mixed with tomato, onion, garlic and freshly ground spices*
34. Navaratan Korma  
*Nine seasonal vegetables cooked in a creamy sauce.*
35. Vegetable Jalphrezi  
*Mildly spiced garden fresh vegetables mixed with homemade cheese.*
36. Karahi Paneer  
*Homemade cheese cubes sautéed in Karahi with bell peppers, tomatoes & onion*
37. Punjabi Bhindi Masala  
*Tender okra cooked with freshly ground spices and tomatoes.*
38. Malai Kofta  
*Homemade cheese stuffed in mildly spiced vegetable rounds in a creamy sauce.*
39. Mutter Paneer  
*Homemade cheese cubes and green peas in a mildly spiced sauce.*
40. Chana Saag  
*Chick-Peas cooked fresh spinach and freshly ground herbs & spices*
41. Palak Paneer - Chef's Special  
*Homemade cheese cubes and fresh spinach cooked in freshly ground spices and herbs*

# Non - Vegetarian Delicacies

(Served with Basmati Rice)

## Our Signature Tandoor

These items are served piping hot on sizzling platter

42. Tandoori Chicken : *Chicken marinated in yogurt & mildly spiced.*
43. Tandoori Shrimp: *Jumbo shrimp marinated in freshly ground spices*
44. Fish Tikka: *Our Catch of the Day cooked in an exotic blend of herbs and spices*
45. Malai Kabab: *Chef's Specialty.*
46. **Zaiaka** Mixed Grill Platter: *Assortment of Tandoori Chicken, Chicken Tikka Malai Kabob, Tandoori Shrimp, Seekh Kabab and Lamb Boti Kabob.*
47. **Zaiaka** Lamb Chop - *Chef's Specialty*  
*Frenched Rack of Lamb marinated in herbs and grilled in clay Tandoor*

## Chicken

48. Chicken Curry: *Chicken simmered in a light gravy with freshly ground spices*
49. *Chicken Tikka Masala:*  
*Boneless Chicken marinated in yogurt and mildly spiced in a creamy sauce.*
50. Chili Chicken - *Chef's Specialty*
51. *Chicken Jalphrezi*  
*Boneless chicken sautéed with seasonal vegetables in a mildly spiced sauce.*
52. *Chicken Korma: Mildly spiced chicken in a creamy sauce*
53. *Chicken Vindaloo*  
*Mildly spiced chicken cooked with freshly ground spices in a hot sauce.*
54. *Chicken Makhan Wala: Zaiaka Speciality.*
55. *Mango Chicken: Zaiaka Speciality.*
56. *Chicken Saag*  
*Boneless chicken cooked with fresh spinach in herbs & spices*

## Lamb

57. Lamb Curry

*Mildly spiced cubes of lamb sautéed with onions, ginger, garlic, and tomatoes.*

58. Lamb Jalphrezi

*Marinated lamb sautéed with seasonal vegetables in a mildly spiced sauce.*

59. Lamb Korma

*Mildly spiced lamb in a creamy sauce.*

60. Karahi Gosht

*Chef's Specialty.*

61. Lamb Vindaloo

*Mildly spiced lamb cooked with freshly ground spices in a hot sauce.*

62. Rogan Josh

*Zaiaka Speciality.*

63. Keema Mutter

*Ground Lamb cooked with green peas and freshly ground herbs & spices*

64. Lamb Saag

*Cubes of lamb cooked with spinach & herbs –spiced to your taste.*

## Seafood

65. Shrimp Jalphrezi

*Marinated shrimp sautéed with seasonal vegetables in a mildly spiced sauce.*

66. Shrimp Tikka Masala

*Shrimp marinated in yogurt and mildly spiced in a creamy sauce.*

67. Shrimp Vindaloo

*Mildly spiced shrimp cooked with freshly ground spices in a hot sauce.*

68. Shrimp-do-Piazza

*Shrimp sautéed with onions and bell peppers with freshly ground spices.*

69. Goa Shrimp Curry

*Zaiaka Speciality.*

70. Malabar Salmon

*Fresh Salmon Fish cooked with mild spices and freshly ground mustard paste.*

## Rice

71. Chickn Biryani

*Basmati rice sautéed with mildly spiced chicken and vegetables.*

72. Lamb Biryani

*Basmati rice sautéed with mildly spiced lamb and vegetables.*

73. Shrimp Briyani

*Basmati rice sautéed with mildly spiced shrimp and vegetables.*

74. Peas Pualo

*Basmati rice sautéed with green peas and saffron.*

75. *Zaiaka* Vegetable Biryani

*Chef's Specialty.*

## *Breads*

76. Naan: *Traditional plain bread cooked in our Clay Tandoor.*

77. Garlic Naan: *Baked in our Clay Tandoor topped with minced Garlic and herbs*

78. Onion Kulcha:

*Unleavened bread stuffed with minced onion, peppers & topped with herbs*

79. Aloo Paratha: *Paratha bread stuffed with potatoes and mild spices*

80. Lacha Paratha: *Paratha bread layered with butter & topped with herbs*

81. Paneer Kulcha:

*Unleavened bread stuffed with homemade cheese topped with herbs*

82. Pudina Paratha: *Paratha bread filled slightly with mint and herbs*

83. Kashmiri Naan: *Naan Bread stuffed with nuts & raisins*

84. Keema Naan: *Naan Bread stuffed with ground lamb & herbs*

85. Bread Basket:

*Assortment of Naan Breads (Plain, Garlic & Onion) baked in our Clay Tandoor*

86. Poori: *Pair of puffed bread deep fried in oil*

## *Desserts & Fruits*

87. Kheer: *Basmati rice in a thick milk sauce topped with assorted dry fruits*

88. Kulfi: *Traditaionl indian ice cream available in mango, strawberry or pistachio*

89. Gulab Jamun: *Homemade cheese balls in a sweet saffron syrup*
90. Rasamalai: *Homemade cheese balls cooked in milk in a light syrup*
91. Gajar Halwa: *Finely grated carrots cooked in milk & cream garnished with nuts*
92. Seasonal Fresh Fruit Platter

## *Thanda - Garam*

(Beverages)

93. Assorted Sodas: *Coke, Sprite, Pepsi, Lemonade, Orange Soda*
94. Iced Tea – *Sweetened or Unsweetened*
95. Masala Chai: *Traditional indian tea flavored with ginger, cardmom & herbs*
96. Hot Coffee: *Freshly brewed coffee*
97. Mango Lassi: *Sweet mango milk shake*
98. Yogurt Lassi: *Sweet or salty yogurt milk shake*
99. Rooh-Afza: *Rose flavored sweetened Water*
100. Badam Milk:  
*Hot or cold milk with Ground Almond, Cashew, Pistachio & other nuts flavored with saffron.*

**\*\*B. Y. O. B. Available\*\***  
Corking Fee Applies  
Items and prices may be revised as necessary  
7 % PA Sales Tax Applicable  
15 % Gratuity applies for party of 6 or more