



Zaika

INDIAN BISTRO & BAR



Namaste & Welcome to Zaika

“Zaika”, when literally translated, means “sophisticated flavours “and “a sense of taste”. True to its name, “Zaika” brings forth the menu which emphasises on refined yet creative fine Indian cuisine.

India is a land of colour and culture. It’s a land of age old traditions, faiths, dialects and exquisite spices. “Zaika” presents the same age old traditional classics with a modern outlook. Located on Wills Street of the coolest little capital in the world (Wellington), “Zaika” aims to provide authentic Indian food and Indian Hospitality at your every visit.

We know you have a choice Thanks for choosing us





RAJWADA
NON VEG MENU-\$65 PER PERSON

WELCOME DRINK

STARTER

Tangdrimurg

Chicken leg piece is marinated in curd, ginger, garlic, spices and cooked in clay oven.

Noorani kebab

Noorani Seekh Kebab is an ultimate starter for non-vegetarian lovers. It is a combination of mutton and chicken (two layer kebab) marinated with herbs, spices and cooked in clay oven

Kakori kebab

Mince mutton mixed with herbs, bell pepper, gram flour, cumin, cashew, nut paste, garam masala powder, saffron and kewda.

Reshami tikka

Chicken Reshami Kebab is made with Pieces of Boneless Chicken Breast, marinated in juicy mixture of Curd, Cream, Cashew nuts and Spices and then Grilled in Oven.

MAINS

Bhaapkechawal

Steamed basmati rice

Shahi keemamatar

Keemamatar is delicious dish made from Mincemeat of lamb and green peas cooked with tomatoes, onions curd and blend spices.

Biryani badshahi

Fresh goat meat with bone cooked with basmati rice and spiced topped with cashews and fried onion





Meat durbari

Authentic Mughal meat (lamb) durbari marinated ginger garlic paste, butter tomato paste and vinegar Cooked red and green paste.

Murgnoorjahani

MurgNoorjehani (absolutely delicious Mughlai dish)Chicken marinated in curd and spices, then cooked with milk and saffron and garnished with almonds.

DESSERT

Shahitukda

Truly a royal dessert, as its name suggests, **ShahiTukra** is a rich bread pudding with dry fruits, flavoured with cardamom

Shahifalooda

Falooda is traditionally delicious desert drink. It's made with milk, vermicelli, little rose syrup and ice cream/ kulfi

BREADS

Tandoori basket
Assorted naan breads

Accompaniments

Green salad, Raita, Sirka onion, Mango cutney, Pickle, Papadums'

AFTERMINT

Shahipaan

The tradition of eating Paan (meetha or sweet) was popularised by Queen Noorjehan, the mother of King Shahjehan who built the world famous TajMahal for his Queen.

Sweet pan is filled with dates, gulkand (rose petal and honey) and jellied fruit.

Enjoy Our Rajwada dinner Theme

