



# 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

VEG-NONVEG MENU-\$55 PER PERSON

### WELCOME DRINK

### STARTER

#### *Mughlai mushroom*

It is extremely delicious, soft and juicy chunks made with button mushrooms,. Authentic tandoori style kebab preparation which has the soft touch of Indian spices special curd marination

#### *The pe the*

Stuffed Cottage Cheese in three different flavours (pickle, spinach, mango chutney) and marinated in spices.

#### *Kakori kebab*

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

#### *Reshami tikka*

Chicken ReshamiKebab 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

#### *Dulla Bhatti*

The world renowned *Dal Bukhara*(*Dulla Bhatti*), a combination of whole black lentils (*urad dal*), tomatoes, ginger and garlic, is cooked and simmered over slow coal fires of the tandoor overnight for 18 hours at a stretch! It is sure to be the longest cooked lentil in the world! With some secrete spices.

#### *Peshwalababdar*

Indian cottage cheese is cooked in a rich and creamy gravy of onion, tomatoes, milk, cream and spices





### *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

#### *Shahipaani*

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**

