

APPETIZERS

Paneer Akbari	15
Nuts, dhoda, cilantro cheddar, heeng tamatar	
Methi Malai Tikka	12
Beetroot achaar, papaya lychee chutney	
Tohfa-€-Zameen	16
Yam beetroot & spinach tikkis, blueberry tadka, spicy tomatillo, kiwi ginger chutney	
Dilli Haat	13
Combo of Aloo papri, bean triad, fruges chaat	
Khasta Pocket	12
Zaika samosa, angoori saunth, chana chaat	
Dhania Mirch Ke Tikkey	15
Chicken malai tikka, Carrot launjee, khasta pecans, gorgonzola crisps, raspberry chili	
Kadak Reshmi	15
Chicken kebab, Arugula, yellow pear heirloom tomato, molho apimentado masala	
Chili Crab	16
Crab meat cooked with red onions and tomato masala	
Nawabi Seekh Kabab	16
Minced Lamb Kebab, Masala Onion & Mint Chutney	
Tawa Scallops	16
Red pepper ajwain chutney, saffron chilli	

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SOUPS

Turmeric Soup 9
Root vegetables with golden spice of life, Andhra born

Yakhni Shorba 12
Chicken, fennel, cilantro, garam masala, saffron, almond

SALADS

Three Beans 12
Cherry tomato, pineapple, grilled haloumi cheese, roasted peppers, bean sprouts, lemon mint

Champagne Greens 14
Fine greens, beetroot, crisp pita, tikka chicken, toasted pecan, gorgonzola blue cheese, honey ginger, green apple



ENTRÉE - NON-VEGETARIAN

Panjabi Tikkhey Kebab 20
Chicken Tikka garden green, pudine ki chutney, onion relish

Tandoori Chicken 21
Cornish hen, masala sauce, pickled onions

Butter Chicken 22
Classic makhani chicken, with kandha and angoor

Murgh Labahdar 21
Chicken tikka masala, peppers, onions, fenugreek

Chicken Shahi Korma 22
Almonds, apricots, sweet pepper

Chicken Saag 22
Spinach, mustard leaves, fenugreek,

Lal Surkh Boti	25
Lamb with grilled pineapple, tandoori fired onions, strawberry apple chutney	
Lamb Chops	35
Shata pepper, marble potatoes, spicy plum, glazed apples	
Venison Chops	35
Yam and bellpepper tikki, fruit tadka, cranberry horseradish	
Lamb Vindaloo	28
Famous goan tangy fiery curry, pickled onions	
Kid nu gosht	34
Slow braised lamb shank, Cremini mushrooms, whole spices, red wine sauce, pineapple & tomato pulav	
Punjabi Mutton Curry	26
Classic North Indian Goat Curry, desi ghee ka churma	
Ghost Kalia	26
Cardamom flavored lamb, creamy saffron gravy, toasted almonds	
Salmon Tikkey	26
Tandoori Salmon, orange glazed asparagus, papaya and leechi, pink pepper	
Tandoori King Prawns	33
Garden green, mint ajwain chutney	
Tandoori Sea Bass	32
Brussel sprouts, baby carrots, potatoes, sweet mix pepper, chardonnay	
Zameen-E-Doz	39
Dover sole rolled in aromatic spices, wild rice biryani, saffron coconut sauce	
Lobster Masala	35
Shitake mushrooms, steamed asparagus, spinach & kale, garlic butter naan	
Shrimp Vagator	29
Spicy coconut shrimp curry, baby tomatoes, sweet mini peppers	

ENTRÉE - VEGETARIAN

Bhindi Masala	18
Okra masala, potato crisp, onion, tomato, chili	
Baigan Ka Bharta	20
Eggplant mélange, lotus root crisps, chili tomato	
Aloo Gobhi Matar	17
Cauliflower, tomato, potatoes, english peas, ginger	
Saag Paneer	19
Homemade cheese, grilled peppers, annatto tomato oil	
Zaika Spinach/Nadru Kofta	22
Kale spinach kofta in tomato sauce, nadru kofta in saffron sauce	
Portabella 'Shroom Grilled	21
Shitake tofu masala, almond sauce	
Benarasi Aloo	17
Farmers market potatoes cooked in cumin, tamarind & tomatoes	
Paneer Butter Masala	19
Homemade cheese, tomato butter sauce, tapenade pepperonata	
Ambarsari Choley	17
Mom's chickpeas curry, red raddish, pickled onions, cherry tomato	
Punjabi Kadhi Pakode-wali	18
Chickpeas flour dumplings simmered in zesty yogurt gravy	
Dal Zaika	14
Royal black pearls simmered in Zaika spices	
Yellow Dal Tadka	13
Dhuli moong, Asafoetida, cumin, desi ghee tadka	
Chef's Vegetable Korma	17
Fresh garden vegetables, almond sauce	

RICE

Steamed Basmati Rice	4
Coconut & Tomato Rice	6
Spinach & Garlic Rice	6
Bhajpatta Biryani	17
Hand Selected fresh market vegetables, specialty of Nawabs of Hyderabad Kitchen	
Chicken Biryani	20
Chicken & Royal Basmati cooked in Dum Pukht	

SIDES

Onion Tomato Cucumber Raita	5
Tropical Fruit Raita	5
Zaika Papad	4
Zaika Chutney Tasting	6

BREADS

Roti/Naan	4
Parantha/Chili Naan/Butter Naan/Garlic Naan/Onion Kulcha	5
Blue Cheese Kulcha/Mushroom Truffle Naan	8
Roomali Roti/Spinach Masala Pooree	6

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DESERTS

Gulab Jamun 7
Milk balls soaked in rose and saffron syrup

Rose Almond Kheer 7
Rice pudding flavored with rose, cardamom and toasted almonds

Kesar Rasmalai 8
Milk cheese patties infused with saffron and milk

Gajjar Halwa 8
Carrot pudding with coconut pineapple gelato

Gelato of the Day 8
Special fruit based gelato

Key Lime Cheesecake 8
Lime infused cheese cake with glazed lime

Chocolate Souffale 10
Moist chocolate cake with a heart of creamy rich chocolate

Chef's Dessert Platter
Let the Chef design a Unique combo of desserts for you

Masala Chai
Individual Cup 3
Pot 5
Coffee Cup 3

Please ask the server for Cognac or Sweet wine of your choice.