

VEGETABLE DISHES

E: = ENTRÉE M: = MAINS

- *DAL MAKHANI** Lentils and red kidney beans cooked in a creamy tomato gravy..... E 9.00 M 14.00
- YELLOW DAL**
Assorted lentils cooked with tomato and spices..... E 8.90 M 13.50
- DAL SAAG** Mixture of assorted lentils cooked with spinach and spices..... E 9.00 M 14.00
- *VEGETABLE KORMA** Mixed vegetables simmered in creamy cashew nut gravy..... E 10.00 M 14.50
- VEG. CURRY** Fresh mix vegetables cooked in onion tomato gravy..... E 8.90 M 13.50
- MALAI KOFTA** Deep fried cottage cheese, potato and spice rolls cooked in cashew gravy..... E 10.00 M 14.50
- *PANEER MAKHANI** Our own homemade cottage cheese is cooked in a creamy tomato gravy..... E 9.50 M 14.50
- PANEER TIKKA MASALA** Cubes of cottage cheese cooked in onion and tomato gravy..... E 9.50 M 14.50
- SAAG PANEER** Our own homemade cubes of cottage cheese cooked in spinach and creamy gravy..... E 9.50 M 14.50
- MUTTER PANEER** Our own homemade cubes of cottage cheese cooked in fresh green peas, onion and tomato gravy..... E 9.50 M 14.50
- ALOO GOBHI**
Chunky cauliflower and potato tossed together with a blend of spices in light gravy..... E 8.90 M 13.50
- ALOO MUTTER** Chunky potato cooked with peas in onion and tomato gravy..... E 8.90 M 13.50

FAST LUNCH (WRAP)

- TANDOORI CHICKEN WRAP** Bread wrap with fresh lettuce, carrot, tomato, onion and tandoori chicken..... 7.90
- CHICKEN KORMA WRAP** Bread wrap with chicken curry and salad greens..... 7.90
- VEGETABLE WRAP**
Bread wrap with lettuce, carrot, onion, tomato and cheese..... 6.90
- BUTTER CHICKEN WRAP**
Bread Wrap with butter chicken curry and salad greens..... 7.90
- LAMB ROGAN JOSH WRAP**
Bread Wrap with Rogan josh curry and salad greens..... 7.90

Note: - All Wraps made in tandoori Naan bread.
* Sauce option: - Garlic Yogurt, Tomato, Tamarind.

(LUNCH SPECIAL STARTING FROM \$8.50)

★ Popular Choice



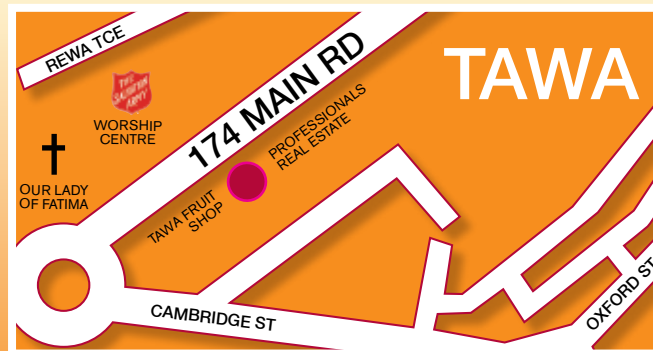
BEEF DISHES

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- *BEEF VINDALOO**
Boneless beef tender pieces cooked in ground vindaloo paste and onion gravy, for those who like hot curry..... E 9.90 M 14.90
- BEEF KORMA**
Beef pieces simmered in creamy cashew nut gravy..... E 10.00 M 15.00
- BEEF MADRAS** A South Indian style beef curry cooked in an assortment of spices and coconut cream..... E 9.90 M 14.90
- BEEF DHANSAK**
Tender Beef pieces cooked with lentils and spices..... E 10.00 M 15.00
- BEEF MAHARAJA** Tender beef pieces cooked with fenugreek and onion sauce..... E 10.00 M 15.00
- BEEF SAAG** Tender beef pieces cooked with home ground spices and simmered in a rich spinach and creamy gravy..... E 9.90 M 14.90
- BEEF BALTI** Boneless beef pieces and mix vegetables cooked in onion and tomato gravy, a different dish..... E 9.90 M 14.90

Prices and Trading hours may vary without notice.
Conditions Apply. Delivery Charges Apply.

LUNCH: MONDAY - FRIDAY 11:30AM - 2:30PM
DINNER: MONDAY - SUNDAY 4:30PM - 9:00PM



order online at:

www.curryzaika.co.nz

Curry's Zaika
Tandoori Indian Cuisine

TAKEAWAY • DELIVERY SERVICE

MENU



TELEPHONE

04232 7212

Dinner (7 days) 4.30 - 9.00pm
Lunch (Mon-Fri) 11.30 - 2.30pm

174 MAIN ROAD, TAWA

STARTERS SERVED WITH TAMARIND SAUCE.

PUMPKIN PAKORA (4PCS) Pumpkin and cashew mix, deep fried in chickpea & refined flour.....	5.00
VEGETABLE PAKORA (4PCS) Selection of mixed vegetables, deep fried in chickpea flour.....	5.00
VEGETABLE SAMOSA (2PCS) Pastry parcels stuffed with mixed vegetables.....	6.00
CHICKEN SAMOSA (2PCS) Pastry parcels stuffed with chicken and mixed vegetables.....	7.00
ONION BHAJEE Onion strips deep fried in chickpea flour and spices.....	5.00

TANDOORI ENTRÉES SERVED WITH MINT SAUCE.

*GARLIC CHICKEN TIKKA Tender boneless chicken pieces marinated in herbs and spices and roasted in the tandoori oven, really yummy.....	Small 8.90	Large 15.90
*CHICKEN WINGS Tasty spiced chicken wings cooked in the tandoori oven, divine taste.....	8.90	
TANDOORI CHICKEN Whole chicken marinated in mild spices overnight and roasted in the Tandoor.....	Half 8.90	Full 16.90
SEEKH KEBAB Minced lamb combined with selection of spices and herbs then roasted on skewers in the tandoori oven.....	8.90	

TANDOORI NAAN BREADS

MADE FRESH IN THE CHARCOAL FIRED TANDOORI OVEN, FLUFFY AND SOFT

GARLIC NAAN Fresh bread spread with crushed garlic and with a touch of butter.....	3.50
PLAIN/BUTTER NAAN Bread with or without butter.....	3.00
CHEESE AND GARLIC NAAN Bread stuffed with cheese and crushed garlic spread on it.....	4.50
KEEMA NAAN Bread stuffed with spiced lamb mince.....	4.00
PESHWARI NAAN Bread stuffed with dry fruits and nuts.....	4.00
CARAMELISED ONION AND GARLIC NAAN Bread stuffed with caramelised onion with red wine and spread with crushed garlic and touch of butter.....	4.00
ONION KULCHA Bread stuffed with chopped spiced onion.....	4.50
ROTI/GARLIC ROTI Wholemeal flour bread with or without butter.....	3.50
CHOCOLATE NAAN Bread stuffed full with chocolate.....	4.50

SIDES

*RAITA - Yoghurt and cucumber dip.....	3.50
PAPADOM (2PCS) Roasted lentil cracker.....	2.00
MANGO LASSI Cool yoghurt smoothie with Mango.....	5.00
HOT MANGO PICKLE	2.50
SWEET MANGO CHUTNEY	2.50

KIDS MEAL

CHICKEN NUGGETS (6PCS)	5.00
CRUMBED SQUID RINGS (4PCS)	6.00
CHIPS	4.00
FISH & CHIPS	8.00
POTATO WEDGES	4.00
CRUMBED CHICKEN TENDERS (4PCS)	8.00

BIRYANI

Rice dish a must eat for lovers of fine food. A choice of your favourite meat, vegetables or seafood cooked with rice blended with special Zaika sauce and spices.

VEGETABLE BIRYANI	13.90
CHICKEN, BEEF OR LAMB BIRYANI	15.00
PRAWN BIRYANI	17.50

MAIN COURSES

- All mains are served with complimentary rice. We will endeavour to cook all dishes to your specific requirements, i.e. mild, med, kiwi hot, Indian Hot.
- Please let us know about your special requirements. ie Gluten-Free, Dairy Free or without nuts.

CHICKEN DISHES

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*BUTTER CHICKEN Boneless chicken pieces marinated and semi roasted, then cooked in rich buttery tomato gravy.....	E 9.90	M 14.90
*MANGO CHICKEN Tender boneless pieces of chicken cooked in a creamy mango sauce.....	E 10.00	M 15.50
*CHICKEN KORMA Boneless tender chicken pieces simmered in a creamy cashew nut gravy.....	E 10.00	M 15.50
CHICKEN TIKKA MASALA Barbecue boneless chicken cooked in tomato, capsicum and onion sauce.....	E 9.90	M 14.90
CHICKEN VINDALOO Made with tender chicken pieces cooked in hot ground vindaloo paste and potato.....	E 9.90	M 14.90
*CHICKEN SAAG Tender chicken pieces cooked with home ground spices and simmered in rich spinach and creamy gravy.....	E 9.90	M 15.00
BALTI CHICKEN Boneless chicken pieces and mix vegetables cooked in balti gravy, a different dish.....	E 9.90	M 15.00
CHICKEN DHANSAK Boneless chicken pieces cooked with lentils and coconut cream.....	E 9.90	M 15.00
CHICKEN A DAHI Boneless chicken pieces cooked in a fresh creamy yogurt sauce and spices.....	E 9.90	M 14.90
*CHICKEN MADRAS Boneless chicken pieces cooked in onion and coconut cream.....	E 9.90	M 14.90
CHICKEN JALFREZI Boneless chicken pieces cooked with vegetables, fresh onion, tomato and capsicum with a touch of vinegar.....	E 9.90	M 14.90
KADAI CHICKEN Boneless chicken pieces cooked with tomato, onion, fresh coriander, garlic, and ginger with chef's special sauce.....	E 10.00	M 15.00

LAMB DISHES

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*LAMB ROGAN JOSH Boneless lamb pieces cooked in spicy gravy. A traditional Kashmiri Curry.....	E 10.00	M 15.00
*LAMB KORMA Boneless tender lamb pieces simmered in creamy cashew nut gravy.....	E 10.00	M 15.50
LAMB VINDALOO Made with tender lamb pieces and cooked in hot ground vindaloo paste and potato.....	E 9.90	M 15.00
*LAMB MADRAS A South Indian style lamb curry cooked with an assortment of spices and coconut cream.....	E 10.00	M 15.50
LAMB SAAG Tender lamb pieces cooked with home ground spices and simmered in a rich spinach and creamy gravy.....	E 9.90	M 15.50
LAMB DHANSAK Tender lamb pieces cooked with lentils and spices.....	E 10.00	M 15.00
*LAMB MAHARAJA Tender lamb pieces cooked with fenugreek and onion sauce.....	E 10.00	M 15.50
LAMB DAHI Boneless lamb pieces prepared in a fresh creamy yogurt sauce and spices.....	E 9.90	M 15.00
LAMB MASALA Lamb pieces cooked in thick tomato, capsicum and onion sauce.....	E 10.00	M 15.50

SEAFOOD DISHES

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*FISH MASALA Marinated fish pieces cooked in thick gravy of capsicum, onion, tomato, herbs and spices, garnish with fresh coriander.....	E 12.00	M 17.50
FISH VINDALOO Marinated fish pieces cooked in hot ground vindaloo paste and potato.....	E 12.00	M 17.50
FISH MADRAS Marinated fish pieces cooked in coconut cream in South Indian Style.....	E 12.00	M 17.50
*PRAWN MAKHANI Prawn simmered in rich butter sauce.....	E 12.00	M 17.50
PRAWN SAAG Prawns cooked with rich spinach and cream gravy.....	E 12.00	M 17.50
PRAWN MASALA Prawns cooked onion, tomato with masala gravy.....	E 12.00	M 17.50
PRAWN MALABARI Prawns cooked in South Indian style in an assortment of spices with fresh coconut cream.....	E 12.00	M 17.50
PRAWN VINDALOO Prawn Vindaloo is a strong fiery curry cooked using ground chilli, garam masala and combined with potato.....	E 12.00	M 17.50

