



# 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-MENU-\$45 PER PERSON

## WELCOME DRINK

## STARTER

### *Kadak kebab*

Grated vegetables are mixed in some spices and fried in hot oil.

### *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 marinating

### *Thepe the*

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

### *Shahichaat*

Patties made of potato, cottage cheese and served topped with delicious chaat toppings, chickpeas and sev.

## MAINS

### *Bhaapkechawal*

Steamed Basmati Rice

### *Peshwalababdar*

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

### *Nargisikofta Veg*

It is an exotic Awadhi dish, mashed potatoes and cottage cheese balls deep fried and cooked in rich creamy/spicy gravy.





### *DullaBhatti*

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.

### *Biryani badshahi (veg)*

Fresh vegetable cooked with basmati rice and spiced topped with cashews and fried onion

### 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**

