

The logo for Zaika Indian Cuisine features the word "Zaika" in a large, elegant, red cursive script. Below it, the words "INDIAN CUISINE" are written in a smaller, grey, all-caps sans-serif font. The logo is centered within a white square that has a thin red border and a subtle drop shadow, set against a background of a repeating geometric pattern of gold lines forming triangles and diamonds.

INDIAN CUISINE

Experience fine Indian cuisine in Todmorden. Traditional foods and cordial service have made Zaika an exceptional restaurant where you can be introduced to the culture and culinary arts of India.

The art of Indian cookery lies not in high spicing but in the subtle use of delicate spices to enhance the dormant flavours and subdue the undesirable ones.

Indian cooking is known for its spicy though not necessarily hot cuisine. We use a greater range of herbs and spices than any other cuisine in the world. The spices used most frequently includes garlic, ginger, chilies, cloves and coriander. Curry would simply not be curry without these ingredients and the chef's expertise.

Research confirms what Indians have known for centuries; the spices in a typical curry can have many health benefits. They contain powerful antioxidants that help to protect cells and ward off conditions such as heart disease and some types of cancers.

All spices used are natural. The real art lies in the blending of these fresh and natural ingredients of the highest quality, cooked with skill and finesse. The cuisine at Zaika is brought to you with the best efforts of our team of professional Chef's from various regions of India & Bangladesh.

Zaika is a place where you are always welcome.

## Appetisers

Popadom	0.70
Spiced Popadom	0.70
Onion Salad	0.70
Mint Sauce	0.70
Mango Chutney	0.70
Lime Pickle	0.70
Pickle Tray	1.95

Mango, Onion, Mint & Hot Sauce



## Starters

Chicken Pakora	3.25
Sheek Kebab	3.25
Shami Kebab	3.25
Meat Samosa	3.25
Chicken Tikka	3.50
Tandoori Chicken	3.50
Reshmi Kebab	3.25
Lamb Tikka	3.50
Garlic Butter Chicken	3.95
Chicken Chat	3.95
Chicken Wings	3.25
Tandoori Lamb Chops	4.50
Stuffed Mushrooms	3.95
Meat or Vegetable	
Stuffed Pepper <b>NEW</b>	3.95
Meat or Veg	
Zaika Mix Starter	3.95
Chicken Tikka, Lamb Tikka & Sheek Kebab	
Tandoori Mix Starter	4.25
Sheek Kebab, Chicken Tikka, Lamb Tikka & Lamb Chops	
Banquet Starter for 2	7.95
Sheek Kebab, Chicken Tikka, Lamb Tikka & Lamb Chops	

## Seafood Starters

Salmon Biraan	3.95
King Prawn Butterfly	4.50
Garlic King Prawn	4.50
Prawn Chat	3.95
Cooked with tomatoes, onion & chat massala served on puree bread	
Fish Tikka	3.50
Fish Biraan	3.50
Prawn Cocktail	3.25
King Prawn Chat	4.50
Cooked with tomatoes, onion & chat massala served on puree bread	

## Vegetarian Starters

Vegetable Pakora	2.95
Vegetable Samosa	2.95
Onion Bhaji	2.95
Garlic Mushrooms	2.95
Sabzi Chat	3.25
Mixed Vegetables cooked with tomatoes	
Chana Chat	3.25
Mix Veg Starter	3.50
Onion Bhaji, Veg Samosa & Veg Pakora	

## Zaika Thali

A complete variety of dishes from starters, curries and sundries selected by the chef as a surprise. Choose a strength mild, medium or hot.

For the brave, go for the spice roulette – were the dishes will be random in strength.

The following are included: 2 Curries, 1 Side, 1 Pilau Rice, Onion Bhaji and Mint Sauce.

13.95

## Tandoori Dishes

Tandoori dishes are marinated in a combination of delightful spices, herbs & yoghurt, which penetrates & tenderises the meat, thus giving a seductive flavour & aroma. Barbecued on skewers on a medium temperature in a tandoori oven, served on a sizzler with salad & mint sauce. Accompanied with a vegetable curry sauce.

Chicken Tikka	8.25	Salmon Shashlick	10.95
Lamb Tikka	8.95	Tandoori roasted salmon with onions, green peppers and tomatoes.	
Tandoori Chicken On the bone	8.95	Paneer Shashlick	8.50
Shashlick	9.50	Indian vegetable cheese with onions, peppers and tomatoes.	
Barbecued chicken or lamb tikka cooked with tomatoes, green peppers and onions.		Tandoori King Prawns	10.50
King Prawn Shashlick	10.95	Tandoori Lamb Chops	9.95
Barbecued king prawns & tomatoes with green peppers & onions.		Tandoori Mix Grill	9.95
Seafood Shashlick	12.95	Chicken Tikka, Lamb Tikka, Tandoori Chicken, Sheek Kebab & King Prawns prepared with chef's special recipe.	
Fish and king prawns roasted with onions, peppers and tomatoes.			

## Signature Dishes

Thai Bengal <b>NEW</b>	8.95
(Medium to hot) Chicken in an exotic mix of spices with red and green peppers in a special thai sauce.	
Lamb Jaiprui <b>NEW</b>	11.95
(Medium) Strips of lamb skewered over charcoal then mixed with Bhuna sauce, with capsicum and fresh tomatoes, served with special rice and fresh green salad.	
Lamb Chop Nehari <b>NEW</b>	11.95
(Medium) Lamb chops cooked on the bone cooked in traditional home style curry sauce. Served on a plate with pilau rice and chapati.	
Sabzi Stir Fry <b>NEW</b>	7.95
(Medium) Spicy Indian cheese roasted in the tandoor then stir fried with onions, peppers, mushrooms and vegetables.	
Chicken or Lamb Stir Fry <b>NEW</b>	9.95
(Medium) Cooked with peppers in medium ground spices and herbs. Garnished with spring onions and nuts, served with a Bhuna sauce.	
Bombay Special <b>NEW</b>	8.95
(Medium) Chicken or lamb tikka cooked with chef's special balti sauce with green peppers, onion, tomatoes, ginger and coriander. Garnished with onion rings.	
Hash Bhuna	9.95
(Medium) Diced pieces of duck marinated with delicate herbs and spices, cooked with garlic, ginger, onions, tomatoes and garnished with coriander.	
Vegetable Paneer	7.95
(Medium) Diced Indian cheese cooked in a rich and spicy sauce, with seasonal vegetables.	
Chicken Dhaniya Sylheti	8.95
(Fairly Hot) A delicacy of Bangladesh, diced chicken cooked with spicy sauce with spring onions, coriander, garlic and chillies.	
Chicken Thawa	8.95
(Medium) Chicken strips stir fried with peppers, capsicum and onions in a garlic sauce.	
Naga Chicken	8.95
(Hot) A very delicious dish cooked with naga chillies and fresh herbs, a hot dish.	



## Zaika Specials

<b>Chicken Afghani</b> <b>NEW</b>	<b>8.95</b>
(Spicy) Strips of chicken stir fried with fresh green chillies, ginger, garlic, onions, peppers.	
<b>Nepali</b>	<b>8.95</b>
(Very hot) From Nepal, prepared with garlic, tomato puree, lemon juice, naga chilli pickle & ginger.	
<b>Murgh Massala</b>	<b>8.95</b>
(Medium) Chicken tikka in a bhuna style sauce with minced meat, coriander & bay leaves.	
<b>Chilli Massala</b>	<b>Chicken 8.50 Lamb 8.95 King Prawn 10.95</b>
(Very hot) A spicy dish cooked with fresh tomatoes, green chillies and onions.	
<b>Anarkali Chicken</b>	<b>10.95</b>
(Medium) Diced chicken tikka and minced meat with herbs and spices and fresh coriander served with a chilli and onion omelette. Garnished with dry red chilli and served plated with Pilau rice.	
<b>Balti Exotica</b>	<b>9.95</b>
(Medium) Chicken tikka, lamb tikka, tandoori chicken cooked in a medium spiced Balti sauce. Authentically prepared with fresh herbs and spices.	
<b>Akbari Chom Chom</b>	<b>9.95</b>
(Medium) Lamb tikka, chicken tikka, sheek kebab & tandoori chicken cooked in a bhuna style curry with strips of peppers, onions and chefs own recipe.	
<b>Garlic Chilli Chicken</b>	<b>8.95</b>
(Very hot) tenderly cooked with an abundance of garlic, green chillies & capsicum.	
<b>South Indian Garlic</b>	<b>8.95</b>
(Medium) Cooked with red & green peppers, sliced garlic with chicken or lamb tikka. Medium dish.	
<b>Zaika Special</b>	<b>10.50</b>
(Medium) Chicken tikka, lamb tikka, lamb chops & king prawns cooked with onions, bell peppers, fresh coriander & spices depending on choice of strength.	



## Seafood Specials

<b>Chilli Fish</b>	<b>9.95</b>
(Fairly hot) diced fish of the day, marinated & cooked in chef's special sauce.	
<b>Mixed Seafood Special</b>	<b>11.95</b>
(Medium) a wonderful dish of king prawns, prawns, salmon fillet and Bangladeshi pangasius fillets cooked with onions, peppers, turmeric and mixed spices.	
<b>Salmon Biraan</b>	<b>10.95</b>
(Medium) Salmon fillets marinated in a sauce consisting of turmeric and mild spices, fried in olive oil with onions and peppers. Served with a curry sauce. Garnished with wild rocket and drizzled with olive oil.	
<b>Maharajah King Prawn</b>	<b>11.50</b>
(Medium) King prawns fried with garlic added with ground chillies and coriander, onions and a variety of spices.	
<b>Fish Majadar</b>	<b>9.95</b>
(Medium) Bangladeshi pangasius fish cooked with onions, chillies, fresh herbs and spices added lemon and curry leaves which gives this dish a delightful taste.	
<b>Badshahi King Prawn</b> <b>NEW</b>	<b>11.50</b>
(Hot) Exotic mix of spices with fresh green chillies, garlic, ginger, fresh tomatoes, lemon juice and Nepalese chilli sauce. A dish of sharp and distinctive flavour.	



## Mild Dishes

**Nawabi** 7.95  
(Mild) Chicken or lamb cooked in a clay oven using chef's special recipe & served with chopped tomatoes, cucumber & an omelette on top.

**Passanda** 7.50  
(Mild) Chicken or Lamb Tikka in a very mild & creamy dish with cashew nuts, finished with a dash of honey.

**Chicken Malayan** 6.95  
(Mild) a traditionally creamy Malaysian dish, using mango chutney to give its taste.

**Chicken Cheese Kofta** 8.95  
**Massala** 7.95

(Mild) Chicken or Lamb Tikka in a mild & creamy dish with ground almonds, coconut, butter & fresh cream added to a special massala sauce, using a selected number of spices.

**Butter Chicken** **NEW** 7.95  
Tandoori roasted chicken cooked with nuts, pure butter and traditional spices.

## Balti Fusion Dishes

A selection of traditional and special dynamically infused with Balti flavours, a must try for Balti lovers.

**Rogan Balti Chicken Tikka** 7.95

**Rogan Balti Lamb Tikka** 8.25

**Massala Balti Chicken Tikka** 7.95

**Massala Balti Lamb Tikka** 8.25

**Balti Chicken Tikka Jalfreji** 8.25

Stir fried chicken cooked with capsicum, green chillies onion & flavoured with balti sauce.

**Balti Akbari Cham Cham** 8.25

Whole breast of chicken cooked in a special sauce with red & green peppers together with tomatoes.

**Balti Jafrani** 8.25

Chicken tikka cooked with onions, peppers & massala sauce.

**Balti Lahori Ghost** 8.25

Pieces of lamb cooked in creamy balti sauce.



## Classic Specialities

### Karahi Dishes

(Medium) This dish is cooked in an iron wok with green peppers, onions, fresh coriander; and tomatoes.

### Jalfrezi Dishes

(Fairly Hot) This dish is prepared with a combination of green chillies, capsicum, coriander; tomatoes, onions and dozens of spices.

### Biryani

(Medium) Central Asia origin, rich, very aromatic but medium. Consists of special Basmati Rice treated in a special ghee, with almonds, sultanas & rose water. Served with a vegetable curry sauce.

### Classic Balti

(Medium) A mouthwatering dish cooked with our own home made spices & herbs, garlic, green pepper, tomatoes & coriander to create a medium to hot delicious taste.

The above dishes are available with the following fillings

Chicken	£7.50	Chicken Tikka	£7.95
Lamb	£7.75	Lamb Tikka	£8.25
Prawn	£7.50	Vegetable	£6.75
King Prawn	£10.50	Special Mix	£7.95

Chicken, Lamb & Prawns

## *Traditional Favourites*

Add a garlic fusion to any of these dishes for only £1.

### **Bhuna Dishes**

(Medium) Thoroughly garnished with onions, garlic & a few selected spices.

### **Dupiaza**

(Medium) A maximum quantity of onions, seasonally applied with spices.

### **Rogan Josh**

(Medium) A specially prepared dish cooked with spices, garlic & coriander with lots of tomatoes, garnished with fresh coriander.

### **Madras**

(Fairly hot) A hot & sour flavoured dish with garlic, chilli, lemon juice & tomato paste.

### **Vindaloo**

(Very hot) A south Indian dish widely known for its red hot taste, black pepper, ginger & red chillies are few of the spices added to this dish making it very hot.

### **Korma**

(Mild) Consisting of cream, coconut & almond powder. A flavour palatable to every kind of constitution.

### **Pathia**

(Medium) Cooked with garlic, onions, tomato puree, red chilli & green pepper, creating a hot, sweet & sour taste.

### **Dhansak**

(Mild) A combination of lentils & pineapple with a sweet & sour taste.

### **Methi**

(Medium) Cooked mainly with fenugreek & spices of medium consistency in a dry sauce.

### **Sambar**

(Fairly hot) Cooked with garlic, lentils & chilli powder that gives it a hot & sour taste.

### **Doranga**

(Medium) Medium curries prepared with garlic & cooked in a special sauce.

### **Aloo Keema**

(Medium) Potato and minced meat cooked with onions and fresh herbs and spices.

**The above dishes are available with the following fillings**

Chicken	£6.75	Chicken Tikka	£7.25
Lamb	£6.95	Lamb Tikka	£7.50
Prawn	£6.75	Vegetable	£5.95
King Prawn	£9.95	Keema	£6.75



## *English Dishes*

Served with a chips & salad.

Chicken Omelette	£6.95	Mushroom Omelette	£5.50
Cheese Omelette	£5.95	Chicken Nuggets	£5.50

## *Side Dishes*

Mushroom Bhaji	£3.25	Bhindi Bhaji	£3.25
Aloo Gobi	£3.25	Cauliflower Bhaji	£3.25
Mixed Vegetable Bhaji	£3.25	Saag Bhaji	£3.25
Tarka Dhall	£3.25	Chana Bhindi Bhaji	£3.25
Bombay Aloo	£3.25	Muttar Paneer	£3.50
Chana Massala	£3.25	Saag Paneer	£3.50



## *Rice*

Garlic Pilau	£3.10	Special Pilau Rice	£3.10
Lemon Pilau	£3.10	Fried Rice	£3.10
Mushroom Pilau	£3.10	Keema Pilau	£3.50
Vegetable Pilau	£3.10	Pilau Rice	£2.50
Muttar Pilau Peas	£3.10	Boiled Rice	£2.10
Egg Fried Rice	£3.10		

## *Breads*

Family Nan	£4.75	Chilli Nan	£2.75
<small>A nan to share, choose garlic or plain.</small>		Keema Nan	£3.25
Nan	£2.10	Paratha	£2.50
Peshwari Nan	£2.75	Stuffed Paratha	£3.25
Garlic Nan	£2.75	Puree Bread	£1.25
Kulcha Nan	£2.75	Chapati	£1.25
Chaat Nan	£2.75	Tandoori Roti	£1.95

## *Sundries*

Chips	£1.95	Onion Raitha	£1.75
Salad	£1.75	Mixed Raitha	£1.95
Cucumber Raitha	£1.75	Indian Salad	£2.95



## Set Meal A

Papadom with Onion & Mango Chutney

STARTER

Chicken Tikka

MAIN COURSE

Chicken or Lamb Rogan Josh

SUNDRIES

Choice of Rice or Nan Bread

11.50

## Set Meal B

2 Papadoms with Onion & Mango Chutney

STARTER

Onion Bhaji, Sheek Kebab

MAIN COURSE

Chicken Tikka Massala & Chicken or Lamb Balti

SUNDRIES

Pilau Rice & Nan Bread.

19.95

## Set Meal C

4 Papadoms with Onion & Mango Chutney

STARTER

Onion Bhaji, Meat Samosa

Lamb Tikka, Chicken Chat

MAIN COURSE

Chicken Korma, Vegetable Dupiaza,

Chicken Korai, Chicken Shashlick

SUNDRIES

Boiled Rice, Pilau Rice, Nan Bread, Chappati.

36.50

## Special Dine In Deal

EVERY SUNDAY & MONDAY

Try our amazing deal with choices from our normal a la carte menu.

STARTER

Choice of 1 Starter

MAIN COURSE

Choice of 1 Main Course

SUNDRY

Choice of 1 Sundry

£9.50  
per adult

£5.50  
per child under 12

King prawns, platters, lamb chops,  
fish or any mix is an additional £2 extra per item.