

BIRYANI

Basmati Rice, India's thin, long-grained rice, cooked with layers of onions, ginger, exotic spices, herbs, nuts, raisins and served with raita and your choice:

Vegetables	\$13.95
Chicken	\$14.95
Lamb	\$15.95
Shrimp	\$16.95
Combo	\$16.95

REGIONAL

Bhel

A mixture of puffed rice, gram flour sev, crushed poories, tomatoes and onions. Served with hot and sweet chutnies

\$5.50

Pav Bhaji

Famous Bombay style potatoes, cauliflower, peas, carrots, tomatoes, beans and onions seasoned to your preferred degree of spiciness

Plain

Served with Naan

Served with barbequed Chicken

Served with barbequed Lamb

KEBABS

Marinated twenty four hours in low-fat yogurt and exotic spices, served on a sizzling platter with naan and dal.

Tandoori Chicken (1/2)

Chicken Tikka

Lamb Boti Kebab

Seekh Kebab (minced lamb)

Tandoori Shrimp

Tandoori Salmon

Tandoori Mixed Grill

Chicken, lamb, Seekh Kebab and Shrimp served on a platter with onion, cucumber and lettuce

Kali Mirch ke Tikey

Chicken, black pepper, herbs & spices and baked in our Tandoor

SIDE ORDERS

Basmati Rice

India's long grained flavorful rice sm \$2.25 lg

Raita Yogurt relish with shredded cucumbers and mint

Plain Yogurt

Papadum Lightly spiced lentil wafer

Mixed Pickle

Mango Chutney

Masala Sauce recommended for grills

FRESH BREADS

Prepared daily for your order

Naan

Unleavened white flour bread baked in our Tandoor

Plain

Garlic or Onion

Potato or Cheese

Paratha

Multi-layered whole wheat bread, cooked with butter on a griddle

Plain or Aloo

Spinach and Chicken

Specialty Breads

Freshly made to order

Peshawary Naan

Stuffed with raisins, almonds and coconut

Tandoori Roti

Whole wheat favorite

Chapati

Light, lo-calorie whole wheat bread cooked on a griddle.

Poori

Deep-fried puffed bread.

DESSERT

Ras Malai

A divine creation of cheese dumpling soaked in rose petal and condensed milk

Gulab Jamun

Condensed milk with cardamom shaped into balls deep fried and soaked in sugar and rose petal syrup.

Kheer

Rice pudding gently cooked in milk flavored with cardamom and topped with pistachios.

Ice Creams

Kulfi, Mango Kulfi

Coconut or Pistachio ice cream

BEVERAGES

Lassi

A delicious yogurt shake (sweet or salty) with rosewater

Mango Lassi

A delicious mango yogurt shake

Mango Juice

Soda, Tea, Coffee, Iced Tea or Iced Coffee

free refill

Voss® Still or sparkling (750 ml)

Masala Tea

(Darjeeling tea w/ spices & milk boiled together in water

Tea or Coffee

Lemonade

fresh squeezed.

Before placing your order, please inform your server if a person in your party has a food allergy



Zaika

Indian Bistro

Prices good through 10/31/15

442 Main Street Woburn, MA 01801

T.781.933.9090 F.781.933.9010

www.zaikaindianbistro.com

Zaika is an Urdu word that has many meanings. Savory as in spicy, tasty as in delicious, flavorful as will always be found in a meal at our restaurant. The complex and precise marriage of spice, herb and passion that are added into each dish create a dining adventure for those already familiar with Indian cuisine and an exciting introduction for those trying a curry for the first time.



SOUPS

- Soup of the day**
Chef's inspired choice \$4.95
- Dal Soup**
Spicy hot soup made with home grown lentils and spices \$4.50
- Chicken Soup**
Boneless chicken soup, with herbs and spices
garnished with cilantro \$4.95
- Garden Vegetable Soup**
Garden fresh vegetables in a broth of exotic herbs and spices \$4.95
- Coconut Soup**
Chef's special recipe \$4.95

SALADS

- Tandoori Tikka Salad**
Tandoori roasted chicken breast served over mixed
green salad \$8.95
- Tandoori Grilled Vegetable Salad**
Fresh garden vegetables grilled in our Tandoor served
over mixed greens \$8.95
- Punjab Garden Salad**
Fresh vegetables and mixed greens \$6.95

COLD APPETIZERS

- Bombay Bhel**
A mixture of puffed rice, gram flour sev, crushed poories, tomatoes
and onions. Served with hot and sweet chutnies \$5.95
- Pani Puri**
Moong beans, red chick peas and potatoes served with crisp
mini pooris and spiced mint water \$5.95
- Dahi Bala**
Lentil dumplings in tempered yogurt drizzled with
tamarind chutney \$5.95
- Aloo Papri**
Spiced potatoes, cucumbers, onions, green peppers and tomatoes
with fried wheat wafers, yogurt sauce and sweet and sour
tangy sauce \$5.95
- Chicken Chaat**
Pieces of white meat chicken, cucumber, onions, green peppers &
tomatoes tossed in our sweet & sour tangy sauce
topped with yogurt. \$6.95

HOT APPETIZERS

- Vegetable Samosas**
All time favorites of Punjab. Light spicy turnovers stuffed
with vegetables. \$3.95
- Lamb Samosas**
Light spicy turnovers stuffed with lamb. \$4.95
- Vegetable Pakoras**
Cut vegetable fritters deep fried in chick-pea batter. \$4.95
- Chicken Pakoras**
Chicken fritters deep fried in chick-pea batter. \$4.95
- Paneer Pakoras**
Homemade cheese fritters deep fried in chick-pea batter \$5.95
- Chicken Tikka**
Boneless pieces of white meat chicken baked in our Tandoor \$7.95
- Aloo Tikki**
Deep fried seasoned potato patties. \$3.95

Vegetarian Appetizer Platter

A daily selection from our appetizer menu \$7.95

Non-Vegetarian Appetizer Platter

A daily selection from our appetizer menu \$9.95

SPECIALS

- Rogan Josh**
Aromatic and flavorful lamb curry from Kashmir. \$15.95
- Lamb Sali Boti**
Parsi dish of lamb with tomatoes, onions, herbs and spices \$15.95
- Chicken Chili**
Spicy chicken curry with chilies, herbs and fresh coriander \$14.95
- Chicken Xacuti**
Goan curry with coconut, tamarind and spices \$14.95
- Chicken Madras**
Famous black pepper chicken with onion, ginger, garlic and a
touch of red chili \$15.95
- Vegetable Xacuti**
Mixed vegetables with coconut, tamarind and spices \$13.95
- Chicken Dhaniwal Korma**
Kasmiri specialty made with chopped fresh coriander, fried onion
garlic, ginger, spices and yogurt \$14.95
- Zaika Dinner for 2** \$36.95
- Zaika Royal Dinner for 2** \$49.95

VEGETARIAN

- Dal Makhani**
An aromatic marriage of lentils, fresh garlic and ginger \$12.95
- Malai Kofta**
Balls of minced vegetables cooked with mild Indian spices in a
tomato cream sauce with nuts and raisins \$13.95
- Jeera Aloo**
Potatoes in curry with cumin seeds, herbs and spices \$12.95
- Bhindi Masala**
Fresh okra in a curry with tomatoes, herbs and spices \$12.95
- Hydrabadi Mirch aur Baigan ka Salan**
Deep fried eggplant with roasted chilies in a coconut curry \$14.95
- Baigan Bhartha**
A traditional specialty of eggplant baked over an open flame,
mashed & seasoned with spices, then sauteed with onions &
green peas. \$12.95

Shahi Paneer

Home made cheese sauteed in a rich tomato and cream curry ... \$13.95

Mutter Aloo or Paneer

Homemade cheese or cubes of potato gently cooked with
tender garden peas and fresh spices \$12.95

Chana Masala

Chick peas soaked overnight and cooked gently with tomatoes,
onions and spices \$12.95

Aloo Gobhi

Pieces of potato & cauliflower cooked in a delicately spiced sauce .. \$12.50

Dal Tadka

Home grown lentils cooked with onions and tomatoes, tempered
with fresh butter and topped with coriander. \$11.95

DOSA

A thin crispy South Indian crepe made with rice and white lentil over a special griddle
and served with coconut chutney and sambhar (lentil and vegetable stew)

Masala Dosa

A thin crispy crepe stuffed with spiced mashed potatoes onions . \$10.95

Onion Dosa

A thin crispy crepe stuffed with chopped onions and ginger. \$10.95

Mysore Dosa

A thin crispy crepe spread with a layer of tamarind and coconut . \$11.95

Mysore Dosa

A thin crispy crepe spread with a layer of tamarind and coconut,
potatoes and onions \$12.50

Chicken Masala Dosa

A thin crispy crepe stuffed with barbequed chicken and spiced
mashed potatoes \$11.95

Lamb Masala Dosa

A thin crispy crepe stuffed with tender lamb and spiced
mashed potatoes \$12.95

Idli Sambhar

Steamed South Indian rice cakes with coconut chutney & sambhar . \$7.95

Medu Vada

White lentil dumplings served with sambhar \$7.95

Uttapam

A thick pancake made with rice and lentils, topped with
tomatoes, onions, peppers and fresh coriander. \$11.95

Served with barbequed Chicken \$12.95

Served with barbequed Lamb \$13.50

CLASSIC CURRIES

Zaika Curry

Chef's inspired blend of herbs & spices

Chicken \$13.95

Lamb \$14.95

Paneer & Veg \$12.95

Shrimp \$15.95

Fish \$15.95

Vindaloo

Made with potatoes in a spicy tomato & onion sauce

Chicken \$14.95

Lamb \$15.95

Paneer & Veg \$12.95

Shrimp \$16.95

Fish \$16.95

Saagwala

Freshly chopped spinach in rich butter sauce

Chicken \$14.95

Lamb \$15.95

Paneer \$12.95

Shrimp \$16.95

Korma

Mildly spiced cream sauce with nuts and raisins

Chicken \$14.95

Lamb \$15.95

Paneer & Veg \$12.95

Shrimp \$16.95

Tikka Masala

Prepared with tomato, light cream, herbs & spices

Chicken \$14.95

Lamb \$16.95

Paneer & Veg. \$13.95

Shrimp \$17.95