



ZAIKA DARBAR *Restaurant*

AUTHENTIC NORTH
INDIAN CUISINE

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MENU
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HOT DRINKS

TEA TARIK INDIA	\$ 1.00
GINGER TEA TARIK	\$ 1.50
GINGER TEA	\$ 1.20
NESCAFE WITH MILK	\$ 1.00
TEA O / TEA C	\$ 1.00
HOT HONEY LEMON	\$ 1.00
HOT HONEY LEMON TEA	\$ 1.50
HOT MILO	\$ 1.50



COLD DRINKS

ICED MILO	\$ 2.50
ICED TEA TARIK	\$ 2.50
ICED TEA O	\$ 2.50
ICED NESCAFE	\$ 2.50
ICED COFFEE	\$ 2.50
ICED BANDUNG	\$ 2.00
ICED LONGAN	\$ 3.00
ICED LYCHEE	\$ 3.00
GRASS JELLY WITH MILK	\$ 2.00
FRESH ICED LEMON TEA	\$ 2.50
FRESH ICED LEMON	\$ 2.50
FRESH ICED LEMON HONEY	\$ 3.00
FRESH ICED KASTURI	\$ 2.50
FRESH LIME JUICE	\$ 2.50



HEALTHY JUICES

APPLE, HONEYDEW, WATERMELON	\$ 3.50
FRESH ORANGE JUICE	\$ 4.00
CARROT WITH MILK	\$ 3.50
CARROT WITH ORANGE	\$ 4.00



HEALTHY LASSI

PLAIN LASSI, SWEET LASSI, SALTED LASSI	\$ 2.50
MANGO LASSI, STRAWBERRY LASSI, APPLE LASSI	\$ 3.50



FAVORITES SHAKES

VANILLA FAVORITES SHAKE	\$ 4.00
STRAWBERRY FAVORITES SHAKE	\$ 4.00
OREO FAVORITES SHAKE	\$ 4.50
CHOCOLATE FAVORITES SHAKE	\$ 4.50
MILO FAVORITES SHAKE	\$ 4.00

SOFT DRINKS

SPRITE, 7UP, COOKE RED	\$ 1.00
PEPSI, MERINDA ORANGE	\$ 1.00
GRASS JELLY, SOYA BEAN, 100 PLUS	\$ 1.00
COKE LIGHT, COKE ZERO	\$ 1.50



BEEF INDIAN Dishes

BEEF ROGHAN JOSH

TENDER PIECES OF BEEF COOKED WITH A RED SAUCE AND INDIAN SPICES, ONIONS AND TOMATOES

\$ 6.00

BEEF IRANIAN MASALA

TENDER PIECES OF BEEF COOKED IN A CREAMY SAUCE WITH A SPECIAL BLEND OF HERBS AND SPICES

\$ 6.00

BEEF METHI MASALA

ENJOY THE TASTE OF FRESH, TENDER BEEF COOKED WITH FENUGREEK LEAF AND A CREAMY SAUCE

\$ 6.00

BEEF TIKKA MASALA

TENDER BEEF CHUNKS MARINATED AND COOKED IN A CREAMY SAUCE

\$ 7.00

BEEF MALAI TIKKA MASALA

A CREAMY BUTTER SAUCE FLAVORED WITH SPICES AND TENDER OF BEEF COOKED WITH SPICES

\$ 7.00

BEEF BUTTER MASALA

TENDER BEEF CHUNKS MARINATED AND COOKED IN A CREAMY BUTTER SAUCE

\$ 6.00

BEEF KEEMA MASALA

MINCED BEEF COOKED WITH YELLOW GRAVY AND AROMATIC SPICES

\$ 6.00

BEEF BHUNA

TENDER BEEF PIECES COMBINED WITH A CREAMY SAUCE AND HERBS AND SPICES

\$ 7.00

BEEF KADAI

TENDER BEEF PIECES ARE COOKED IN TOMATO-ONION GRAVY WITH CAPSICUM AND FRAGRANT HERBS

\$ 6.00

BEEF HANDI

TENDER BEEF COOKED IN A TOMATO, ONION & SPICES SAUCE

\$ 6.00

BEEF PEPPER MASALA

BLACK PEPPER AND OTHER SPICES FLAVOR TENDER PIECES OF BEEF COOKED IN RED SAUCE

\$ 6.00

BEEF PEPPER FRY

SLICED BEEF STIR FRIED WITH ONION, BELL PEPPERS AND FRESH GREEN CHILIES IN A SPICY PEPPER SAUCE

\$ 7.00

BEEF ADRAKI

A TASTY FLAVOR COMBINATION OF TENDER BEEF AND BUTTER SAUCE FLAVORED WITH GINGER

\$ 6.00

BEEF CHETTINADU

TENDER BEEF COOKED WITH INDIAN SPICES AND CHETTINADU SAUCE

\$ 6.00

MUTTON INDIAN Dishes

MUTTON TIKKA MASALA

TENDER MUTTON PIECES MARINATED AND COOKED IN A CREAMY SAUCE

\$ 7.50

MUTTON IRANI

TENDER PIECES OF MUTTON COOKED IN A CREAMY SAUCE WITH A SPECIAL BLEND OF HERBS AND SPICES

\$ 7.50

MUTTON HANDI

TENDER MUTTON COOKED IN A TOMATO, ONION & SPICES SAUCE

\$ 6.90

MUTTON METHI MASALA

ENJOY THE TASTE OF FRESH, TENDER MUTTON COOKED WITH FENUGREEK LEAF AND A CREAMY SAUCE

\$ 6.90

MUTTON CHETTINADU

TENDER MUTTON COOKED WITH INDIAN SPICES AND CHETTINADU SAUCE

\$ 6.50

MUTTON BHUNA

TENDER MUTTON PIECES COMBINED WITH A CREAMY SAUCE AND HERBS AND SPICES

\$ 7.50

MUTTON PEPPER MASALA

BLACK PEPPER AND OTHER SPICES FLAVOR TENDER PIECES OF BEEF COOKED IN RED SAUCE

\$ 6.50

MUTTON PEPPER FRY

SLICED MUTTON STIR FRIED WITH ONION, BELL PEPPERS AND FRESH GREEN CHILIES IN A SPICY PEPPER SAUCE

\$ 7.50

MUTTON ADRAKI

A TASTY FLAVOR COMBINATION OF TENDER MUTTON AND BUTTER SAUCE FLAVORED WITH GINGER

\$ 6.50

MUTTON WITH CHENNA DAL

A FLAVORFUL CHENNA DAL COMPLEMENTS THE TENDER MUTTON

\$ 5.50



CHICKEN INDIAN

Dishes

CHICKEN TIKKA MASALA

CHICKEN BREAST CHUNKS MARINATED AND COOKED IN A CREAMY SAUCE

\$ 6.00

CHICKEN MALAI TIKKA MASALA BONELESS

A CREAMY BUTTER SAUCE FLAVORED WITH SPICES AND BONELESS CHICKEN COATED WITH SPICES

\$ 6.50

CHICKEN ADRAKI BONELESS

A TASTY FLAVOR COMBINATION OF BONELESS CHICKEN AND BUTTER SAUCE FLAVORED WITH GINGER

\$ 6.50

CHICKEN MASALA

\$ 6.00

CHICKEN BUTTER MASALA

CHICKEN BREAST CHUNKS MARINATED AND COOKED IN A CREAMY BUTTER SAUCE

\$ 6.00

CHICKEN HANDI

COOKED BONELESS CHICKEN IN A TOMATO, ONION & SPICES SAUCE

\$ 5.50

IRANIAN CHICKEN

HERBS AND SPICES COOKED IN A CREAMY SAUCE WITH BONELESS CHICKEN

\$ 6.00

CHICKEN KEEMA MASALA

MINCED CHICKEN COOKED WITH YELLOW GRAVY AND AROMATIC SPICES

\$ 5.50

CHICKEN MUGALAI

AN ELEGANT CASHEW SAUCE COOKED WITH BONELESS CHICKEN

\$ 6.00

CHICKEN ROGAN JOSH

BONELESS CHICKEN COOKED WITH A RED SAUCE AND INDIAN SPICES, ONIONS AND TOMATOES

\$ 5.50

CHICKEN KADAI

TENDER CHICKEN PIECES ARE COOKED IN TOMATO-ONION GRAVY WITH CAPSICUM AND FRAGRANT HERBS

\$ 5.50

CHICKEN CHETTINADU

CHICKEN COOKED WITH INDIAN SPICES AND CHETTINADU SAUCE

\$ 5.50

CHICKEN METHI MASALA

ENJOY THE TASTE OF FRESH, BONELESS CHICKEN COOKED WITH FENUGREEK LEAF AND A CREAMY SAUCE

\$ 5.50

CHICKEN PEPPER MASALA

BLACK PEPPER AND OTHER SPICES FLAVOR TENDER PIECES OF BONELESS CHICKEN COOKED IN RED SAUCE

\$ 6.00

CHICKEN PEPPER FRY

SLICED CHICKEN STIR FRIED WITH ONION, BELL PEPPERS AND FRESH GREEN CHILIES IN A SPICY PEPPER SAUCE

\$ 6.00

CHICKEN MANJURIAN

WITH A SWEET & SPICY SAUCE, A BONELESS CHICKEN COATING GETS CRISPY AND CRUNCHY

\$ 6.00



Traditional LAMB BIRYANI

HONEY LAMB SHANK / MANDI RICE

\$ 18.90

TENDER SLICES OF LAMB SHANK, COOKED IN FRAGRANT GRAVY WITH EXOTIC INDIAN SPICES

TANDOORI LAMB SHANK BIRYANI / MANDI RICE

\$ 17.90

THE AUTHENTIC INDIAN DISHES, TANDOORI LAMB SHANK BIRYANI HAS THE PERFECT BALANCE OF SPICES AND FLAVORS

LAMB SHANK BIRYANI / MANDI RICE

\$ 16.90

LAMB SHANK IS SLOW COOKED WITH BASMATI RICE WITH ARABIC SPICES. WHEN EATEN YOU GET A JUICY AND TENDER MEAT THAT MELTS IN YOUR MOUTH TO GIVE YOU AN EXQUISITE FLAVORS

ROASTED LAMB SHANK BIRYANI / MANDI RICE

\$ 17.90

CROWNED WITH DELICATE FLAVORS, THIS AUTHENTIC LAMB SHANK IS SLOW COOKED WITH ROASTED IN THE OVEN WITH ARABIC SPICES IS SURE TO BE DELIGHT FOR YOUR TASTE BUDS

LAMB BIRYANI

\$ 7.50

FRESHLY PREPARED LAMB BIRYANI MIXED WITH BASMATI RICE, GINGER, GARLIC AND INDIAN SPICES



Traditional CHICKEN BIRYANI

ZAIKA SPECIAL HONEY CHICKEN BIRYANI / MANDI RICE

\$ 7.50

OUR SPECIAL HONEY CHICKEN IS FLAVORED WITH RICH AROMATIC SPICES AND TENDER CHICKEN COOKED TO PERFECTION

SPECIAL CHICKEN BIRYANI

\$ 6.90

PREPARED WITH SELECTED BASMATI RICE AND SECRET HERBS AND SPICES, SERVED WITH RAITA AND PICKLES

TANDOORI CHICKEN BIRYANI

\$ 5.50

TANDOORI CHICKEN LEGS ARE COOKED WITH INDIAN SPICES AND SERVED WITH BIRYANI OR MANDI RICE

TANDOORI MALAI CHICKEN BIRYANI / MANDI RICE

\$ 5.90

CHICKEN BIRYANI

\$ 4.50



Traditional **BEEF/SEAFOOD BIRYANI**

ZAIKA SPECIAL HONEY BEEF BIRYANI / MANDI RICE	\$ 7.90
TANDOORI BEEF BIRYANI / MANDI RICE	\$ 6.90
BEEF RENDANG HITAM BIRYANI / MANDI RICE	\$ 6.90
PRAWN BIRYANI / MANDI RICE	\$ 7.50
FISH BIRYANI / MANDI RICE	\$ 5.00
SEAFOOD BIRYANI / MANDI RICE	\$ 6.90



Traditional **VEGETABLE BIRYANI**

VEGETABLES BIRYANI FRESH VEGETABLES COOKED IN BASMATI RICE WITH ONIONS, TOMATOES AND FRESH HERBS	\$ 4.00
PANEER BIRYANI HOMEMADE COATED CHEESE COOKED WITH ONIONS, TOMATOES AND FRESH HERBS	\$ 5.00
MUSHROOM BIRYANI MUSHROOM BIRYANI IS A COMBINATION OF MUSHROOMS, ONION, TOMATO AND FRESH HERBS COOKED WITH BASMATI RICE	\$ 4.00

Special **PILAU & PLAIN RICE**

STEAMED RICE	\$ 4.00
BASMATI STEAMED RICE	\$ 5.00
JEERA RICE COOKED WITH DESI GHEE AND CUMIN SEEDS, JEERA RICE IS A POPULAR ADDITION TO ANY INDIAN MEAL	\$ 4.00
PILAU RICE WITH GREEN PEAS	
MUSHROOM PILAU RICE THE BASMATI RICE WITH DESI GHEE, MUSHROOMS, AND NUTS	
SAFFRON PILAU WITH DRY-NUT SAFFRON AND DESI GHEE COOKED WITH BASMATI RICE IS A REAL TREAT	

NON-VEG STARTER

ZAIKA SPECIAL

PLATER CHICKEN, LAMB & SEAFOOD

\$13.50



CHICKEN BANJARA KEBAB

CHICKEN TIKKA DRY

\$6.00



HARIYALI CHICKEN

\$6.50



\$6.00



\$6.00



CHICKEN LOLLIPOP

\$7.50



CHICKEN TANGOI KEBAB

\$6.00



CHICKEN NAWABI KEBAB

\$6.50



MURG LASOUNI KEBAB

\$6.50



KALI MIRCHI KEBAB

\$6.50



CHICKEN KALMI KEBAB

\$7.00



CHICKEN IRANI KEBAB

\$7.50



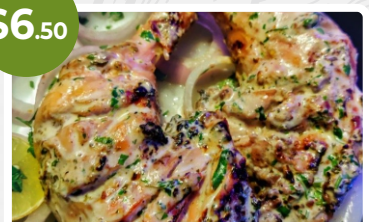
MURG MALAI CHEESE KEBAB

\$5.00



TANDOORI CHICKEN

\$6.50



MALAI TANDOORI CHICKEN

Asian Dishes

FISH & CHICKEN

ZAIKA MANGO CHICKEN / FISH

A JUICY FISH/CHICKEN BREAST COATED IN A SWEET AND SPICY MANGO SAUCE

\$ 6.50

SWEET & SOUR CHICKEN / FISH

JUICY CHUNKS OF CHICKEN/FISH COATED IN A SWEET & SOUR SAUCE

\$ 5.90

DRY BUTTER CHICKEN / FISH

WITH EGG FLOAS, DELICIOUS BONELESS CHICKEN / FISH COATED WITH BUTTER AND FRIED

\$ 5.90

BUTTER MILK CHICKEN / FISH

BONELSS CHICKEN / FISH COOKED IN CREAMY SAUCE WITH TASTY SPICES

\$ 5.90

MASAK SAMBAL CHICKEN / FISH

COOKED IN A SPICY SAMBAL SAUCE WITH BONELSS CHICKEN / FISH

\$ 5.90

BLACK PEPPER CHICKEN / FISH

COOKED WITH CRUSHED BLACK PEPPER, THIS CHICKEN BREAST / FISH IS JUICY AND FLAVORFUL

\$ 5.90

GINGER CHICKEN / FISH

BONELSS CHICKEN / FISH COOKED WITH LOCAL SPICES AND FRESH GINGER

\$ 5.90

CASHEW NUT CHICKEN / FISH

THIS DISH CONSISTS OF BONELSS CHICKEN / FISH COOKED IN A SAUCE FLAVORED WITH CASHEW NUTS

\$ 5.90

GARLIC CHICKEN / FISH

THE TENDER CHICKEN / FISH IS COOKED WITH GARLIC SAUCE

\$ 5.90

HITAM MANIS CHICKEN

MARINATED A SPECIAL MIX OF SPICES, BONELSS CHICKEN PROVIDES AN EXOTIC TASTE AND AROMA

\$ 5.90

RENDANG CHICKEN

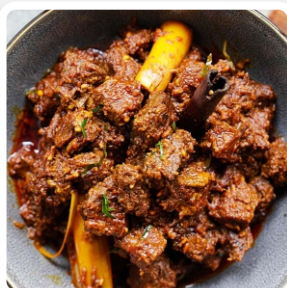
WITH ROASTED COCONUT AND RICH FLAVORS AND SPICES, THIS CHICKEN DISH IS TENDER AND FLAVORFUL

\$ 5.90

FRIED CHICKEN / FISH

FRIED CHICKEN / FISH IS COOKED TO PERFECTION AND SEASONED WITH OUR SECRET SEASONING

\$ 5.90



BEEF, MUTTON & PRAWN

ZAIKA MANGO BEEF / MUTTON / PRAWN

A JUICY MEAT COATED IN A SWEET AND SPICY MANGO SAUCE

\$ 7.50

DRY BUTTER PRAWN/FISH

WITH EGG FLOAS, DELICIOUS BONELESS PRAWN / FISH COATED WITH BUTTER AND FRIED

\$ 7.50

RENDANG BEEF/MUTTON

RENDANG BEEF / MUTTON IS A LITTLE SWEET AND VERY TENDER

\$ 6.50

HITAM MANIS BEEF / MUTTON

MARINATED A SPECIAL MIX OF SPICES, BEEF/MUTTON PROVIDES AN EXOTIC TASTE AND AROMA

\$ 6.50

BLACK PEPPER BEEF / MUTTON / PRAWN

COOKED WITH CRUSHED BLACK PEPPER, YOUR CHOICE OF MEAT IS JUICY AND FLAVORFUL

\$ 6.50

GINGER BEEF / MUTTON / PRAWN

YOUR CHOICE OF MEAT COOKED WITH LOCAL SPICES AND FRESH GINGER

\$ 6.50

MASAK SAMBAL BEEF / MUTTON / PRAWN

COOKED IN A SPICY SAMBAL SAUCE WITH CHOICE OF YOUR MEAT

\$ 6.50

CHILI BEEF / MUTTON / PRAWN

THE MEAT OF YOUR CHOICE IS TENDER AND WELL COOKED WITH SPICY CHILI AND SWEET FLAVOR

\$ 6.50

SWEET & SOUR BEEF / MUTTON / PRAWN

JUICY CHUNKS OF MEAT COATED IN A SWEET AND SOUR SAUCE

\$ 6.50

Main Course Menu

VEGETARIAN



SUKHI SABJI (DRY)

FRESH VEGETABLES AND AROMATIC SPICES ARE COOKED WITH TOMATOES & ONIONS

\$ 4.50

BAGHARA BAIGAN

MADE WITH TENDER BABY EGGPLANTS COOKED IN PEANUT AND COCONUT-FLAVORED GRAVY

\$ 4.50

VEGETABLE CHETTINAD

FLAVORFUL AND SPICY CURRY PREPARED USING MIX VEGETABLES, COCONUT AND SPECIAL INDIAN SPICES

\$ 4.50

BHINDI MASALA

LADYFINGER COOKED IN YELLOW GRAVY, FLAVORED WITH INDIAN SPICES

\$ 4.00

GOBI MANCHURIAN DRY / GRAVY

MADE CAULIFLOWER THAT IS A LITTLE SWEET, SOUR, SPICY, AND LOADED WITH FLAVOR

\$ 5.00

VEGETABLES HANDI

IS A RICH, CREAMY AND RESTAURANT-STYLE CURRY MADE WITH MIXED VEGETABLES

\$ 4.50

VEGETABLES DRY NUT MALAI KOFTA

MADE WITH PANEER, POTATO, GINGER, CILANTRO, SOME NUTS AND RAISINS

\$ 4.50

ALOO GOBI WITH MUTTER

CAULIFLOWER, POTATOES AND GREEN PEAS COOKED IN YELLOW GRAVY

\$ 4.00

PANEER BUTTER MASALA

COATED CHEESE MARINATED AND COOKED IN A CREAMY SAUCE

\$ 5.00

PALAK PANEER

COOKED WITH COATED CHEESE AN SPINACH IN A CREAMY SAUCE

\$ 5.00

PANEER HANDI

COOKED COATED CHEESE IN A TOMATO, ONION, AND SPICY SAUCE

\$ 5.00

PANEER CHETTINAD

COATED CHEESE COOKED WITH INDIAN SPICES AND CHETTINADU SAUCE

\$ 5.00

PANEER TIKKA MASALA

COATED CHEESE MARINATED AND COOKED IN A CREAMY SAUCE

\$ 5.00

PANEER METHI DRY

ENJOY THE TASTE OF FRESH, COATED CHEESE COOKED WITH FENUGREEK LEAF AND CREAMY SAUCE

\$ 5.50

PANEER MANJURIAN

WITH A SWEET AND SPICY SAUCE, A COATED CHEESE COATING GETS CRISPY AND CRUNCHY

\$ 5.50

CHENNA MASALA

THE CHICK PEAS ARE COOKED IN AN ONION, TOMATO-BASED GRAVY

\$ 3.00

DAL FRY

LENTILS ARE SOAKED IN WATER, BOILED WITH SPICES

\$ 2.50

DAL TADKA

LENTILS COOKED WITH FRESH GARLIC, CUMIN SEED AND CHILI

\$ 3.00

CHENNA DAL TADKA

CHEAK PEAS LENTILS COOKED WITH FRESH GARLIC, CUMIN SEED AND CHILI

\$ 3.50

ROASTED EGG MASALA

BOILED EGG COOKED WITH SPECIAL SAUCE

\$ 3.50

EGG MASALA

BOILED EGG COOKED WITH YELLOW GRAVY

\$ 3.50

EGG BHURJI

EGG COOKED WITH CHOPPED ONION AND TOMATOES

\$ 3.00

MASALA OMELET

OMELET COOKED WITH YELLOW GRAVY

\$ 3.00



Starter Menu

• VEGETARIAN •

ZAIKA SPECIAL VEGETABLE PLATTER

THIS IS A SIGNATURE DISH PREPARED BY OUR CHEF

\$ 8.50

ONION PAKODA

DELICIOUS AND CRISPY ONION PAKODA MADE FROM FRESH ONIONS

\$ 2.50

VEGETABLE PAKODA

OUR VEGETABLE PAKODA IS A DELICIOUS, FRIED SNACK MADE OF FLOUR BATTER AND VEGETABLES

\$ 3.00

VEGETABLES SPRING ROLL

FRIED CABBAGE AND CARROT SPRING ROLLS SERVED WITH CHILI SAUCE

\$ 3.00

INDIAN SAMOSA

CRISPY FRIED DUMPLINGS STUFFED WITH POTATOES

\$ 2.00

HONEY CRISPY CHILI POTATO

MADE WITH THIN, CRISPY BATTER COATED IN HONEY, CHILI POWDER AND CORN FLAKES

\$ 4.50

CRISPY CORN CHILI PEPPER

FRESH CORN STIR FRIED WITH BELL PEPPER AND ONIONS IN CHILI SAUCE

\$ 6.00

PANEER DRAGON

COMBINATION OF CHUNKS OF COATED CHEESE AND GREEN PEPPER IN A CREAMY SAUCE

\$ 6.00

ZAFRANI PANEER TIKKA

GRILLED PANEER AND VEGETABLES MARINATED IN LEMON, YOGURT, GARLIC, AND SPICES

\$ 6.00

CHILI CAULIFLOWER/PANEER/MUSHROOM/BABY CORN

STIR FRIED WITH BELL PEPPER AND ONIONS IN CHILI SAUCE

\$ 5.50

65 CAULIFLOWER/PANEER/MUSHROOM/BABY CORN

DEEP FRIED COATED WITH BATTER AND COOKED IN INDO CHINESE STYLE

\$ 5.50

Salad Menu

\$5.50



FRUIT CHAT *Salad*

THIS FRUIT SALAD COMBINES SWEET AND JUICY FRUITS, WITH A UNIQUE SPICE BLEND, LEMON JUICE AND MINT. ADD A FRESH TWIST, IT MAKES THE PERFECT STARTER OF SNACK.

\$3.50



FRESH GARDEN *Salad*

A FRESH GARDEN SALAD WITH LETTUCE, CUCUMBER, CARROT, TOMATO, AND ONION.

FRIED NOODLES

SERVED WITH SUNSHINE EGG



FRIED MEE / MEEHOON / KOHTEW PLAIN	\$ 3.00
FRIED MEE / MEEHOON / KOHTEW / CHICKEN/ SEAFOOD	\$ 4.50
FRIED MEE / MEEHOON / KOHTEW BEEF / KAMBING	\$ 5.50
FRIED MEE MAMAK / MEEHOON / KOHTEW PLAIN	\$ 3.00
FRIED MEE MAMAK / MEEHOON / KOHTEW / CHICKEN / SEAFOOD	\$ 4.50
FRIED MEE MAMAK / MEEHOON / KOHTEW / BEEF / LAMB	\$ 5.50

FRIED RICE

ZAIKA FRIED RICE COMBO <small>FRIED RICE COMBO COMES WITH EGG AND YOUR CHOICE OF MEAT (CHICKEN / LAMB / BEEF / SEAFOOD)</small>	\$ 6.50
TANDOORI FRIED RICE <small>TANDOORI FRIED RICE IS TASTY COMBINATION OF BASMATI RICE COOKED WITH TANDOORI CHICKEN AND SPICES</small>	\$ 5.50
MALAI TANDOORI FRIED RICE <small>FRIED COMBINATION OF BASMATI RICE COOKED WITH SPICES COATED WITH MALAI TIKKA</small>	\$ 5.50
EGG FRIED RICE PLAIN	\$ 2.00
FRIED RICE KAMPONG PLAIN	\$ 3.00
FRIED RICE KAMPONG WITH CHICKEN / BEEF / LAMB <small>COOKED WITH SAMBAL SAUCE SERVED WITH FRESH VEGETABLES</small>	\$ 5.00
CHINESE FRIED RICE CHICKEN / BEEF / SEAFOOD / LAMB <small>MADE WITH YOUR FAVORITES VEGTABLES AND CHOICE OF MEAT</small>	\$ 5.50
FRIED RICE PATTAYA CHICKEN / BEEF / SEAFOOD / LAMB <small>COOKED WITH SEAFOOD, BEEF . LAMB, CHICKEN, SERVED WITH FRESH VEGETABLES</small>	\$ 6.00



SOUP

SOUPS FOR GREAT TIMES



\$5.50

HOT & SOUR

VEG / CHICKEN



\$5.50

SWEET CORN

VEG / CHICKEN



\$5.50

MANCHOW

VEG / CHICKEN



\$5.50

CREAM OF MUSHROOM / CHICKEN



\$5.50

CHETTINADU CHICKEN SOUP



\$5.50

TOMATO SOUP



MURTABAK

**MURTABAK
KOSONG**

\$1.00



MURTABAK TELOR
MURTABAK SARDIN / BAWANG

\$1.50



**MURTABAK
CHICKEN / BEEF**

\$3.50



CHAPATI / PRATHA

\$1.00



CHAPATI

\$0.80



FULKA

\$0.90



BUTTER FULKA

\$1.50



HOMEMADE PRATHA

\$1.50



TANDOORI ROTI

BREAD

PLAIN NAAN	\$ 1.00
GARLIC NAAN	\$ 1.50
CHEESE NAAN	\$ 2.50
BUTTER NAAN	\$ 2.00
DRY MIXED FRUITS NAAN (KASHMIRI NAAN)	\$ 2.00
ROGHNI NAAN	\$ 2.00
BLACK & WHITE TILL NAAN	\$ 2.00



DESSERT

FRUIT PLATTER	\$ 2.50
CARROT HALWA WITH ICE CREAM	\$ 2.50
GULAB JAMUN WITH ICE CREAM	\$ 2.50
RAS MALAI	\$ 3.00
ICE CREAM ONE SCOOP	\$ 1.50





ZAIKA DARBAR

AUTHENTIC NORTH INDIAN CUISINE