



MUMBAI SPECIAL MENU

(AVAILABLE ONLY DURING DINNER HOURS)

SMALL PLATES

Bhel Puri A blend of puffed rice, fresh chutneys, & veggies. its a classic mumbai chaat	12
Dahi Sev Puri Small crispy puri shells filled with veggies & garnished with chutneys & yogurt	14
Chili Chicken Crispy & tender chicken bites tossed in an addictively delicious hot, sweet & tangy chili sauce	17
Chili Paneer Soft paneer bites tossed in an addictively delicious hot, sweet & tangy chili sauce	17
Gobi Manchurian Crispy cauliflower sauteed with ginger garlic & special manchurian sauce	15
Kanda Bhaji A mumbai monsoon snack made up of crispy onion fritters fried in spiced chickpea batter	12
Vada Paav Savory & spicy soft dinner rolls stuffed with a fried batter coated potato dumpling	15
Grilled Vegetable Sandwich A mumbai classic bread sandwich filled with butter, vegetables, chutney, cheese & ground spices	15



LARGE PLATES

Paav Bhaji Vegetable curry (bhaji) cooked in a tomato-based sauce & paired with a bread roll (pav)	22
Misal Paav Iconic maharashtrian dish made from spicy bean sprout curry topped with crunchy snacks & soaked up with fluffy bread rolls	22
Schezwan Fried Rice Aromatic rice stir fried with vegetables along with spicy schezwan sauce	20
▪ Mumbai Parsi Kheema Paav Chicken keema (minced chicken) stir fried in exotic spices, onions, & fresh herbs, served with paav	26
▪ Mutton Sukkha Mutton pieces cooked in special malvani masala mixed with spicy coconut ground paste	30
▪ Chicken Seekh Kabab Flavorful ground chicken croquettes, seasoned with warm indian spices	26

10% service charge is included on your check and is 100% retained by the company. Tips are not expected but graciously accepted and the amount is 100% retained by staff of Zaika. WA state law requires that we collect tax on all service charges.



ACCOMPAINMENTS | SIDES

Daal Tadka Authentic indian lentil curry sauteed in ghee with ginger and spice	12
Daal Makhani Delicately spiced & gently simmered lentils with butter & cream	12
Makhani Sauce	12
Mix Veg. Raita	6
Jeera Rice	3
Biryani Rice	6
Onion / Lemon / Chili Platter	5
House Chutneys (Schezwan sauce / date-tamarind / wasabi mayo / mint)	3




BREADS

Butter Naan Soft and fluffy tandoori flatbread brushed generously with melted butter.	5
Garlic Naan Classic naan infused with aromatic garlic and finished with a buttery glaze.	5
Rosemary Naan Naan topped with fresh rosemary for a fragrant, earthy twist.	5
Onion Kulcha Leavened bread stuffed with onions and mild spices, tandoor-baked to perfection.	6
Potato Naan A hearty naan filled with spiced mashed potatoes.	6
Paneer Naan Stuffed with crumbled paneer and herbs, this naan is a flavorful, cheesy delight.	6
Tandoori Roti Whole wheat flatbread baked in a clay oven for a smoky, rustic flavor.	5
Lachha Paratha Crispy, multi-layered paratha with a golden finish and buttery flakiness.	7



LARGE PLATES

 Non - Vegetarian

Chicken Dum Biryani 26
Aromatic saffron-infused dum-cooked rice layered with spiced chicken, served with cumin raita.

Classic Butter Chicken 26
Tender grilled chicken simmered in a creamy makhani sauce with a touch of fenugreek.

Lamb Pepper Fry 30
Succulent lamb tossed in a coconut-based sauce with crushed pepper, served alongside flaky paratha.

Mutton Rogan Josh 30
Bone-in goat cubes slow-cooked in a yogurt-chili gravy with fragrant fennel seeds.

Goat Bhuna 30
Spiced bone-in goat cubes sautéed in a rich onion-tomato masala.


Chicken Chettinad 26
Boneless chicken cooked in a bold chettinad masala with hints of black peppercorn.

Achhari Chicken Tikka 26
Tandoor-grilled chicken tenders marinated in a tangy pickling spice blend.

Malai Chicken Tikka 26
Creamy yogurt and cream-marinated chicken tenders, grilled to buttery perfection.

Hariyali Chicken Tikka 26
Chicken tenders marinated in a fresh green blend of cilantro and mint, grilled in the tandoor.



 Vegetarian

Kashmiri Malai Kofta 24
Vegetable-cheese balls simmered in a luscious yogurt and cashew cream sauce.

Paneer Pinwheel 24
Swirled paneer rolls served in a rich makh

Malai Methi Mattar 24
Fresh fenugreek and green peas sautéed in a smooth, garlicky cream sauce.

Vegetable Dum Biryani 24
Fragrant dum-cooked rice layered with spiced vegetables, served with cooling cumin raita.



SMALL PLATES

Masala Papad Lentil crackers, vegetables, sev	7
Peri - Peri Fries Seasoned potato fries / house peri - peri masala	7
Kale Chaat Crispy kale leaves / yogurt / tamarind / dates	14
Cottage On The Pond Paneer / mozzarella cheese / celery-chili sauce	16
Malai Soya Chaap Smoked soya chaap / bell peppers / malai sauce	15
Paneer Vegetable Shashlik Grilled stuffed paneer/ bell peppers / mushroom	16
Prawn Ghee Roast Jumbo prawns / desi ghee / tamarind	16



DESSERTS

Daulat Ki Chaat An ethereal blend of whipped mawa, saffron & pistachios – a royal indulgence	14
Kesar Rabdi Falooda Creamy saffron rabdi paired with ice cream and tukmaria for a rich, layered delight.	14
Fruit Cream A refreshing medley of custard, fresh fruits, and smooth whipped cream.	14
Sizzling Chocolate Brownie Warm, gooey brownie topped with melted milk chocolate and ice cream – served sizzling!	14