

bistro bites

GOL GUPPAI

hollow fried crisps served with a water mixture of tamarind, chili, and Indian spices **9**

DELHI CHAAT

fried crisps topped with potatoes, chickpeas, tamarind sauce and chilled yogurt **9**

NAAN BAR

choose any 3 naan bread flavors: chili, basil, garlic, onion, butter, spinach, paneer, coconut **12**

zaika
INDIAN BISTRO BAR

MANGO CHICKEN

boneless chicken simmered in a tangy mango curry **18**

BEEF VINDALOO

tender beef cooked with pieces of potatoes in a spicy vindaloo sauce **18**

PALAK PANEER

cubes of homemade cheese smothered in freshly ground spinach **17**

MINT CHICKEN

boneless chicken sautéed with fresh mint and curry sauce **18**

BHINDI MASALA

fresh okra cooked with onions and spices **17**

SHAHI PANEER

homemade cheese cooked in a creamy tomato sauce **17**

LAMB KORMA

boneless lamb cooked in a rich cream sauce **18**

BIRYANI

chicken, goat, lamb, or vegetarian **16**

TANDOORI PANEER TIKKA

homemade paneer coated with special spices and served with tandoori vegetables **14**

CHICKEN TIKKA MASALA

ginger and garlic marinated chicken sautéed with tomatoes, onions, and bell peppers **14**

SAMOSA TRIO

assortment of beef, chicken, and vegetarian **10**

LAMB TIKKA

boneless lamb marinated with mustard oil and spices **16**

BUTTER CHICKEN

marinated chicken in a herb enhanced tomato cream sauce **18**

CHANA MASALA

chickpeas sautéed in a combination of tomatoes, spices and herbs **16**

bistro mains

COCONUT BASA CURRY

morsels of basa fish cooked in a coconut cream sauce **18**

SHRIMP MASALA

shrimp cooked in a sauce sautéed with onions, tomatoes, and spices **19**

KADAI PANEER

homemade cheese with bell peppers and tomatoes **17**

MALAI KOFTA

paneer koftas served in a creamy onion sauce **17**

MURGH MALAI KEBAB

boneless chicken marinated in yogurt and spices **14**

TANDOORI SHRIMP

shrimp delicately marinated with spices **14**

BEEF KEBAB

minced beef flavoured with ginger and spices **14**

TANDOORI FISH

basa fish marinated with yogurt and spices **14**

BASA FISH PAKORA

crispy morsels of fried basa fish **14**

MUTTER PANEER

cubed paneer sautéed in a creamy tomato gravy with peas **17**

DAL MAKHANI

lentils flavored with freshly ground spices and sautéed in butter **16**

LAMB ROGANJOSH

boneless lamb cooked with onions, herbs and spices **17**

PANEER BUTTER MASALA

homemade cheese cooked in a herb enhanced tomato cream sauce **17**

VEGETABLE JALFRAIZE

fresh vegetables stir-fried with ginger and spices **16**

BAINGAN BHARTHA

roasted eggplant cooked with tomatoes and spices **16**

ALOO GOBI

fresh cauliflower and potatoes cooked with ginger, tomatoes and spices **16**

bistro mains are served with plain naan and basmati rice



additions

plain naan **3**
papadam **5**
saffron rice **4**

tandoori roti **3**
vegetable raita **4**

plain dahi **3**

garlic naan **4**
punjabi salad **4**
plain rice **3**

lemon rice **4**

coconut rice **4**

mutter jeera pulao **4**

A 15% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE