

ZAIKA TIFFIN TO GO

QUICK & DELICIOUS.

Zaika Tiffin is a compartmental take away box that allows you to enjoy our delicious buffet at home or work. Our Tiffin take away box is served with a fresh piece of naan bread so you can enjoy the full buffet experience.

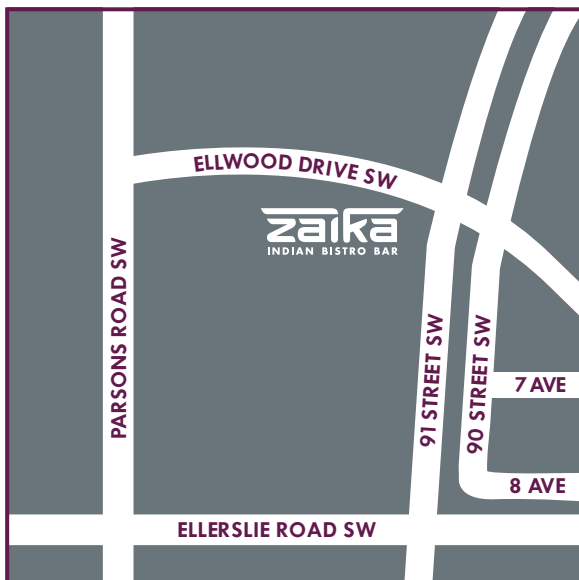
TIFFIN TO GO IS AVAILABLE

LUNCH TIFFIN	11 AM – 3 PM	\$15
DINNER TIFFIN	5 PM – 9 PM	\$17

ZAIKA LOCATION

T. 780 462 8722
2303 ELLWOOD DRIVE
ELLERSLIE CROSSROADS
EDMONTON, AB T6X 0J6

ON 91 ST, 1 BLOCK NORTH
OF ELLERSLIE ROAD



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FOR ALL YOUR QUESTIONS
AND COMMENTS, VISIT US AT:
WWW.ZAIKABISTRO.COM

ZAIKA CATERING

\$13 PER PERSON

Choice of one vegetarian starter
Choice of two vegetarian dishes
Choice of Lentils
Steamed Basmati Rice
Naan, and
Choice of one dessert

\$16 PER PERSON

Choice of one vegetarian starter
Choice of one non-vegetarian starter*
Choice of one vegetarian dish
Choice of one non-vegetarian dish
Choice of Lentils
Steamed Basmati Rice
Naan, and
Choice of one dessert

\$19 PER PERSON

Choice of two vegetarian starters
Choice of one non-vegetarian starter*
Choice of two vegetarian dishes
Choice of one non-vegetarian dish
Choice of Lentils
Steamed Basmati Rice
Naan, and
Choice of one dessert

Minimum 12 person order

No substitutions

ADD ON'S (PER PERSON)

Vegetarian starter 2
Non-vegetarian starter 3
Vegetarian dish 2
Non-vegetarian dish 3

Raita and Punjabi Salad can be added to
any catering order for \$2/Person

Disposable Plates, Utensils, and Napkins can be
added to any catering order for \$1/Person

Soft Drinks are \$1/Person

GST not included in above prices
*excluding seafood

zaiKa
INDIAN BISTRO BAR

TAKE OUT

STARTERS

VEGETARIAN SAMOSA	¾
Cumin flavored potatoes & peas wrapped in flaky pastry.	
ALOO TIKKI (2)	1
Mashed potato patties with tender green peas and spices, deep fried in vegetable oil.	
NON-VEGETARIAN SAMOSA	2
Flaky pastry stuffed with spiced beef or chicken.	
GOL GUPPAI	8
Round, hollow fried crisps served with a watery mixture of tamarind, chili and Indian spices.	
ALOO CHAT PAPDI	8
A base of fried crisps topped with diced potatoes, chickpeas, yogurt, tamarind chutney, and spices.	
TIKKI CHANA	8
Aloo tikki topped with spiced chickpea curry and garnishes.	
VEGETARIAN SPRING ROLLS (8)	6
Deep fried spring rolls filled with vegetables.	
VEGETARIAN PAKORA	8
Spiced onion and potato fritters in a chickpea batter.	
SAMOSA CHANA	8
Vegetable samosas topped with spiced chickpea curry.	
CHANA BATURAY	8
Deep fried bread served with a spiced chickpea curry.	
CHICKEN PAKORA (8)	8
Spiced chicken dipped in batter and deep fried.	
PANEER PAKORA (8)	8
Home-made cheese stuffed with mint and spices, dipped in a chickpea batter.	
CHILI FISH	13
Basa fish tossed with onion, garlic, chilies and soya sauce.	
TANDOORI CHICKEN (4)	12
Clay-oven roasted chicken marinated in yogurt and spices.	
SEEKH KEBAB	12
Minced beef mixed with green peppers, delicately flavored with ginger, and barbecued on skewers.	
TANDOORI FISH	14
Soft white fish marinated with spices and grilled in the clay oven.	
FISH PAKORA	13
Marinated morsels of Basa fish deep fried.	
AMRITSARI FISH	13
Spiced deep fried Basa fish in a chickpea batter.	
GOBI MANCHURIAN	13
Deep fried cauliflower sautéed with chopped onion, pepper, garlic, in a soy and chili sauce.	
HAKKA NOODLES	12
Indo Chinese noodles with vegetables.	

CHICKEN DISHES

CHILI CHICKEN	15
Diced chicken tossed with onion, garlic, chilies and soya sauce.	
CHICKEN CURRY	15
Skinless, boneless chicken cooked in our mildly spiced curry sauce.	
CHICKEN KORMA	15
Boneless chicken cooked in a mild rich sauce with cream.	
CHICKEN VINDALOO	15
Very hot and spicy chicken cooked with pieces of potatoes, fresh tomato and a touch of fresh lemon juice.	
CHICKEN TIKKA MASALA	15
Tender boneless chicken marinated in a blend of ginger, garlic, yogurt and various spices, baked in the tandoor and sauteed with tomatoes and onions.	
CHICKEN KADAI	15
Boneless chicken stir fried with tomatoes, onions and bellpeppers.	
MANGO CHICKEN	15
Boneless chicken simmered in a tangy mango curry.	
COCONUT CHICKEN	15
Boneless marinated chicken in a coconut cream sauce.	
BUTTER CHICKEN	15
Boneless marinated chicken in a herb enhanced tomato cream sauce.	
MINT CHICKEN	15
Boneless chicken served with a mint enhanced curry sauce.	

VEGETARIAN DISHES

DAL MAKHANI	13
Lentils flavored with freshly ground spices, sauteed in butter.	
YELLOW DAL	13
Yellow lentil curry with onions and tomatoes.	
BLACK DAL	13
Lentils sauteed with onion, ginger and garlic (no cream).	
ALOO GOBI	13
Fresh cauliflower & potato cooked with ginger, tomatoes & spices.	
PALAK PANEER	14
Cubes of homemade cheese smothered in freshly ground spinach.	
CHANA MASALA	13
Chickpeas sauteed and cooked in a combination of chopped tomatoes, garam masala, and herbs.	
MUTTER PANEER	14
Green peas and homemade cottage cheese cooked in a cream based sauce.	
VEGETABLE JALFRAIZE	13
Fresh vegetables stir-fried with tomatoes, onions, bell peppers and onion seeds.	
BHINDI MASALA	14
Fresh okra, cooked Indian style with fresh onions.	
SHAHI PANEER	14
Homemade cheese cooked in a creamy fresh tomato sauce.	
KADAI PANEER	14
Homemade cheese, cooked in our special Indian style sauce, spiced and sauteed with fresh tomatoes, onion and green pepper.	
PANEER BUTTER MASALA	14
Homemade Indian cheese cooked in a herb enhanced tomato cream sauce.	
BAINGAN BHARTHA	14
Eggplant roasted in the clayoven and pureed with garlic, onion, and spices.	
VEGETARIAN KORMA	14
Fresh vegetables served in a mild cream sauce.	
MALAI KOFTA	14
Paneer dumplings served in a creamy onion sauce.	

LAMB DISHES

LAMB KADAI	16
Lamb stir fried with tomatoes, onions & bell peppers in an Indian wok.	
LAMB ROGANJOSH	16
Cubes of lamb cooked with onion, herbs, and spices.	
LAMB VINDALOO	16
Lamb cooked with pieces of potatoes, fresh tomato and a touch of fresh lemon juice.	
LAMB KORMA	16
Lamb cooked in a rich cream sauce.	
GOAT CURRY	16
Goat cooked with ginger and spices.	
BEEF CURRY	16
Marinated beef cooked with ginger and spices.	
LAMB CURRY	16
Marinated lamb cooked with ginger and spices.	
BEEF VINDALOO	16
Spicy beef cooked with pieces of potatoes, fresh tomato, and a touch of fresh lemon juice.	

SEAFOOD DISHES

SHRIMP CURRY	16
Shrimp cooked with onion and fresh tomatoes in our mildly spiced curry sauce.	
SHRIMP KADAI	16
Shrimp cooked in our special Indian style sauce with sauteed onion, fresh tomato, green pepper and spices.	
BASA COCONUT CURRY	15
Morsels of Basa fish cooked in a coconut cream sauce.	

ALL ENTREES SERVED WITH 1 NAAN

RICE DISHES

PLAIN RICE	4
Steamed indian basmati rice.	
MUTTER JEERA PULAO	5
Cumin flavored basmati rice topped with green peas.	
LEMON RICE	5
Basmati rice tempered with mustard seed, lemon juice & curry leaves.	
COCONUT RICE	5
Delicious basmati rice simmered in coconut milk.	
SAFFRON RICE	5
Aromatic saffron infused basmati rice.	
KASHMIRI BIRYANI	14
Basmati rice tempered with fresh vegetables with a blend of mild spices and garnished with raisins and nuts.	
CHICKEN BIRYANI	16
Succulent pieces of chicken & basmati rice cooked with aromatic spices.	
LAMB BIRYANI	16
Succulent pieces of lamb & basmati rice cooked with aromatic spices.	
GOAT BIRYANI	16
Goat and basmati rice cooked with aromatic spices.	

ALL BIRYANIS ARE SERVED WITH PLAIN YOGURT

NAAN & OTHER BREADS

PLAIN NAAN	2
Leavened bread baked fresh in our traditional clay oven.	
ROTI	2
Whole wheat bread baked in the tandoor.	
PURI/BHATURAY	3
A deep-fried whole wheat bread.	
GARLIC NAAN	4
White flour bread topped with freshly chopped garlic.	
ONION NAAN	4
White flour bread topped with chopped onions and spices.	
BUTTER NAAN	4
Naan bread layered with butter.	
LACHHA PARANTHA	5
Multi-layered whole wheat bread topped with butter.	
PANEER NAAN	6
Bread stuffed with a mixture of aromatic spice blend and homemade cheese.	
ALOO PARANTHA	6
Whole wheat bread stuffed with mildly-spiced potatoes.	
GLUTEN FREE ROTI	3
Chick pea flour based, made fresh on hot plate.	

SIDES

PAPADUM (4)	1
Deep fried lentil crisps.	
PLAIN DAHI	3
Homemade Indian yogurt.	
PUNJABI SALAD	3
Sliced onions, cucumbers, tomatoes, green chilies, and lemon.	
VEGETABLE RAITA	4
Fresh yogurt with a blend of shredded cucumbers, tomatoes & chopped coriander, cumin and spices.	
MIXED PICKLES	1
MANGO CHUTNEY	1

DESSERTS

RAS MALAI (PER PIECE)	1½
RICE PUDDING (12 OZ)	4
MANGO CUSTARD (12 OZ)	4
GULAB JAMAN (PER PIECE)	1
Indian timbit in sugar syrup	