



ZYKA

Menu

*Zyka welcomes you to the North East's first fine dining experience
from celebrated Chef Khaled Miah and his team.*

We use the leanest cuts of lamb & chicken and freshest ingredients to ensure that the dishes we create for you are healthy, light and tasty.

**Our dishes may contain trace elements of nuts, gluten and dairy*

**We ensure we are cutting the calories in all our dishes.*

 Vegan

 Dairy

 Vegetarian

 Gluten

 Nuts

 Medium

 Medium Hot

 Spicy Hot



ZYKA

from the Beginning

Poppadom & Chutney

Plain or Masala Poppadom | 0.95p

Homemade Chutneys | 0.95p

D Pickles & Chutney Tray - house mix of 4 dips @ 1.55 per person

[Mango chutney, smoked tomato garlic, lime, chilli, mixed, mint yoghurt, onion mix, mint & coriander]

Fusion & Contemporary Starters

G Crab Khyber Aloo | 8.95

[Garlic, potato spiced white crab meat, thin paratha wrapped with pickled kathi sauce]

D Hara Tikka | 7.95

[Varieties of fresh green herbs and spice coated, chicken tandoor grilled, leafy salads and dressing]

D Scallop Moilee | 12.95

[Light crushed spices, pan grilled with tandoor smoked salsa and silky coconut curry]

D Salmon Bollywood Zaffrani | 10.95

[Salmon, flavoured with saffron, tandoor grilled, leafy chaat, beetroot]

D G Kathi Kebab | 7.95

[Shredded lamb, thin muglai paratha, egg coriander wrapped, pickles sauce]

D Duck Lazzez | 8.95

[Tender pieces of duck clove smoked, butter ghee fondant potato, chilli and sweet baby leaf]

D Changhezi Lamb Chops | 11.95

[Kashmiri chilli, homemade garam masala, grilled juicy lamb chops, mustard onion dressing]

V D Beetroot Panir Tukra | 8.95

[Homemade Indian cottage cheese, grilled onions and peppers, bed of salad and beetroot]

Classic Starters

D G Sharing Platter (serves two - Mixtures of different taste & serving) 15.95

D V Onion Bhaji 4.95

G V Samosas (meat or veg) 5.95

D Chicken or Lamb Tikka 6.95

V Cauliflower Pakora 4.95

Lamb Sheek Kebab 6.95

G V Chicken Chaat Puri 5.95

D Mix Kebab Special

G King Prawn Puri 9.95

(fish, chicken, lamb, veg) 8.95

D Tandoori King Prawn 9.95



the main event

BEEF & LAMB MAINS

N D Nawabi Lamb Pasanda | Agra India 13.95
[Lamb cooked in rich gravy of pistachio and mixed nuts, cultured yoghurt, fresh cream]

D Dalcha Beef Garlic | House Speciality 13.95
[Tender beef, red lentils, dry roast chilli, ginger, roast garlic with fresh coriander]

D Lamb Podina Zaal | House Speciality 13.95
[Medium spiced, minted lamb curried with green chilli, and fresh coriander]

D D Railway Lamb Curry | Heritage Dish of India 13.95
[Lamb cooked with new potatoes, coconut milk, tempered with curry leaf & mustard]

D Lamb Daba Bhuna | Punjab India 13.95
[Lamb cooked with ground roasted coriander, tomatoes, cardamon and cumin seeds]

D Peaz Roshan Beef | House Speciality 13.95
[Pieces of beef, house mixed spices with roast garlic onions and peppers]

D Lal Maas | Rajasthan Speciality 13.95
[Clove smoked tender lamb cooked, Kashmiri chillies, ginger garlic and tomatoes]

*Any of the above can be made with
King Prawns - supplement £5.00 / Duck - supplement £3.50*

Biryani of Hyderabad

D Chicken 14.95 - Lamb 15.95

King Prawn 19.95

(served with vegetable curry)

D [Finest grown basmati rice cooked with mint, coriander, Greek style yoghurt, ghee and scented with saffron]



the main event

CHICKEN MAINS

D N Shahi Murgh Tukra | From The Table of Moguls 12.95
[A mild, silky and fragrant, almond, honey and nut sauce, tandoor grilled chicken pieces]

D Chetnad Chicken | Popular South Indian Dish 12.95
[Chicken breast, dry ginger, garlic, tomatoes and shallots, coconut milk, mustard]

D N Delhi Butter Chicken | Heritage Dish of Old Delhi 12.95
[Grilled slices of tikkas in a fragrant butter-based tomato, cream & nut sauce]

Black Garlic Chicken | House Speciality 12.95
[Grilled tikkas, crushed black roasted garlic, tomatoes, cumin and cardamom curry]

D N Chicken Tikka Masala | All Time Favourite 12.95
[Tikka chicken, selected tandoor spices, ground almond to a smoked masala sauce]

D Chicken Tikka Jalfrezi | Another All Time Favourite 12.95
[Grilled tikka pieces with onion, peppers, tamarind to a medium strength sauce]

Naga Jhol Chicken | House Speciality 12.95
[Tikka cooked with ginger garlic and naga chilli (scotch bonnet) to a medium hot sauce]

From the Side

All Side Dishes £6.95 - As a Main Dish £12.95

V Aloo Gobi [Cauliflower, Potato]

V Palak Saag [Garlic Spinach]

V Chatri [Medium Spiced Mushrooms]

D Tarka Dhal [Lentils]

V Begun [Aubergine]

V Bombay Aloo [Spicy Potato]



the main event

DUCK DISHES

N D Makmalee Duck | House Speciality 17.95
[Duck in creamy pistachio and almond nut mixture to a honey sauce]

D Keralan Style Duck Delight 17.95
[Delicious South Indian duck curry. Spiced with pepper and green chillies
Smoothed in creamy coconut milk gravy]

N D Marzwangan Duck Khorma | House Speciality 17.95
[Supreme duck pieces, kashmiri chilli infused sauce of delicate spices, pistachio and almond]

GAME DISHES

Seasonal (*Shot may be found in game dishes*)

N D Pheasant Dahi Curry | Pandichori Dish, influenced by French cuisine 24.00 (seasonal)
[Pieces of pheasant breast, clarified butter, saffron yoghurt, ground almond and nut sauce]

V D Venison Peaz | Goa India 26.00 (seasonal)
[Tender venison cooked with mild spices, ginger garlic, shallots and pepper]

D K Hiran Salan | Signature Dish 26.00
[Slow cooked venison chunks, tanned onion curry with dumm aloo (potatoes) & garam masala]

TANDOORI MAIN DISHES (*Grilled*)

**D All tandoori dishes are marinated overnight, on order, grilled over bed of charcoal,
served with side salads and minted yoghurt**

Tandoori Chicken 13.95
[Half spring chicken on the bone, unique Punjabi recipe]

House Mixed Grill 16.95
[Grill selection from, king prawn, lamb shish, quarter chicken, lamb tikka, chicken tikka]

Rajastani Lamb Chops 23.95
[Tender, juicy lamb chop with fried onions & peppers]

Chicken Tikka Shashlik 13.95
[Cube of grilled tikkas, stir fried with chunks of onions & peppers and tomatoes]

Tandoori King Prawn 19.95
[Super king prawns, served on bed of onions and peppers]

Lamb or Chicken Tikka 13.95
[Pieces of tikkas served on bed of onions and peppers]

the main event

FISH MAINS

🔥🔥 Sea Bass Moilee | South Indian Speciality 20.00

[Fillet of sea bass, pan grilled, turmeric and coconut milk base sauce, garlic spinach, basmati rice]

🔥🔥 Kerelan King Prawns | Kerala India 19.95

[Asafoetida, curry leaf, whole mustard tempered curry of tomatoes, finished with coconut milk]

🔥🔥 Monkfish Salan | Traditional Bengal Curry 20.00

[Pieces of monkfish, new baby potatoes, whole mustard tempered, coconut milk curry base]

🌱 Salmon Dal Masoori | House Speciality 19.95

[Salmon cooked with medium spices, with coarse red lentils, tomatoes and fresh green chilli & coriander]

🍷🔥 Raja Jinga | House Speciality 22.00

[Jumbo king prawns, special sauce of ground almond and crushed pistachio nuts, a mild delicacy]

VEGAN AND VEGETARIAN

🌱🌱 Vegetable Black Garlic 13.95

[selection of vegetables cooked with lots of crushed black garlic]

🌱🔥 Paneer Sashlick 14.95

[grilled Indian cheese, onions, peppers, tomatoes. Served with salad and mint dip]

🌱🌱🌱 Vegetable Beetroot Chilli 12.95

[selected vegetables, fresh green chillies, beetroot garlic sauce and coriander]

🌱🔥 Matar Paneer 13.95

[Indian cheese, peas, tomatoes with fresh coriander]



the main event

TRADITIONAL CURRIES

MILD

- 🍲 Malayan | banana
- 🍲 Korma | coconut, sultana
- 🍲 🍲 Kashmiri | cashew, mixed nut

🍲 MEDIUM HOT

- Madras
- Sri Lankan | coconut
- Dansak | lentils
- Pathia | hot, sweet & sour
- Karahi | chunky peppers & onions

🍲 MEDIUM

- Plain Curry
- Dopiaza | onions, peppers
- Bhuna
- Rogan Josh | tomato, garlic
- Balti
- Saag | garlic, spinach

🍲 HOT

- Vindaloo

The above dishes can be made with the following:

- Chicken 12.95
- 🍲 Chicken Tikka or Lamb Tikka 13.95
- Lamb 12.95
- Beef 12.95
- Prawns 12.95
- King Prawns 19.95
- Mixed Vegetables 12.95
- 🍲 Panir (Indian Cheese) 13.95

RICE

- Boiled Rice 3.95
- Pilau Rice 3.95
- Chips 3.95

All flavoured rice below @ 4.55

- Roast Garlic Rice
- Vegetable Rice
- Mushroom Rice
- Keema Rice
- Lemon Rice
- Onion Rice
- Egg Rice

BREADS

- └ Plain Naan 3.55
- 🍲 🍲 Keema Naan 3.95
- └ Garlic Naan 3.95
- 🍲 🍲 🍲 Peshwari Naan 4.55
- 🍲 🍲 Garlic & Coriander Naan 4.55
- 🍲 Chappati 1.95
- 🍲 Tandoori Roti 2.95
- 🍲 Plain Paratha 3.55
- 🍲 Stuffed Veg Paratha 4.55
- 🍲 Puri (2) (fried bread) 2.25
- 🍲 Raita (cucumber, mixed) 1.95

Please ask member of staff for your favourite rice, if not listed above.

ZYKA

Specially for you

Sunday to Thursday - 3 Course Meal @£19.95* per person

**Not available during the Festive Season, Bank Holidays, Half Term; Takeaways or with Discounts or Vouchers*

Please choose your favourite items from the categories below

STARTERS

- V** Onion Bhaji
- V V G** Garlic Mushroom Puri
- D** Chicken Tikka
- G** Chicken On Puri
- G** Chicken chaat Puri
- D** Tandoori King Prawn (supplement charge £4.00)
- G** King Prawn Puri (supplement charge £4.00)
- V G** Samosas (meat or veg)
- Sheek Kebab
- G** Bhuna Prawn Puri
- D** Mixed Kebab (chefs selections)
- V G** Vegetable Puri
- D** Lamb Tikka

MAIN COURSE

The dishes below can be made with the following:

Chicken / Lamb / Prawns / Veg / Panir

King Prawns (£5.00 extra) Chicken Or Lamb Tikka (£2.50 extra)

Beef (£3.00 extra) Duck (£3.00 extra)

- D** Korma (coconut/sultanas)
- Saag (spinach with garlic)
- 🔥** Plain Curry
- D 🔥** Jalfrezi
- 🔥** Dopiaza (onion & peppers)
- 🔥** Bhuna
- 🔥** Madras
- 🔥** Pathia (spiced, sweet/sour)
- D** Chicken or Lamb Tikka
(grilled off the bone, salad and sauce*)
- 🔥 D** Malayan (mild with bananas)
- 🔥 D N** Masala (with ground nuts)
- 🔥** Balti
- 🔥** Rogan Josh
- 🔥** Karahi (chunky onions/peppers)
- 🔥** Sri Lanka (coconut)
- 🔥** Dansak (lentils)
- D** Tandoori Chicken 1/2
(grilled on the bone, salads and sauce)

RICE OR BREADS

Vegetable Pilau
Mushroom Pilau
Onion Pilau
Chips
Plain Boiled Rice

Plain Pilau Rice
Plain Naan
Garlic Nan - Peshwari Naan
D G Please note: All our breads contain
gluten and dairy

Service Charge: A discretionary service charge of 10% will be added to your bill.