

BOOKINGS NOW BEING TAKEN  
FOR

# Christmas

For parties over 5 - £10 off

*Chef Specials  
of the day...*

Come in and try our new weekly  
**CHEF SPECIALS**

New Chef Specials every week!

**COLLECT YOUR  
LOYALTY CARD NOW**

Collect 5 stamps & get  
£10 Off your next meal.



CASH ONLY

ORDER OVER £25 GET **15% OFF**

COLLECTION ONLY

ONLY AVAILABLE ON COLLECTIONS & PAYING BY CASH

Terms & Conditions: Only one coupon per order can be used.  
Coupon MUST be presented to be eligible for the offers.

Call us on  
**01453 792 525**

8 High Street, Stonehouse GL10 2NA

or order online

[www.zaikastonehouse.com](http://www.zaikastonehouse.com)

## SIDES

		Main Course
✔ Saag Paneer	£4.95	£9.95
✔ Bombay Aloo	£4.95	£9.95
✔ Tarkar Dhaal	£4.95	£9.95
Bindi Bhajee	£4.95	£9.95
✔ Chana Moss	£4.95	£9.95
✔ Aloo Gobi	£4.95	£9.95
✔ Saag Alloo	£4.95	£9.95
Mushroom Bhajee	£4.95	£9.95

## SUNDRIES

✔ Rice	£2.86	Egg Fried Rice	£3.85
Pilau Rice	£3.25	Chips	£3.00
Mushroom Pilau Rice	£3.85		

## BREADS

Nan	£3.41	Keema Nan	£4.35
Garlic Nan	£3.58	Paratha	£4.35
Cheese Nan	£3.58	Chapati	£2.20
Peshwari Nan	£3.58	Tandoori Roti	£2.75

## ENGLISH DISHES

Scampi And Chips	£10.75
Chicken Nuggets & Chips	£10.75
Omelette And Chips	£10.75

## RESTAURANT OPENING HOURS

Tuesday	5:30pm-Late
Wednesday	5:30pm-Late
Thursday	5:30pm-Late
Friday	5:15pm-Late
Saturday	5:15pm-Late
Sunday	5:15pm-Late
Monday	(except bank holiday) Closed

**Zaika**  
FINE INDIAN &  
BANGLADESHI CUISINE

SEPT 24

**Zaika**  
FINE INDIAN &  
BANGLADESHI CUISINE

## TAKEAWAY MENU

COLLECT 5 STAMPS ON  
YOUR LOYALTY CARD  
AND GET £10 VOUCHER

COLLECT YOUR LOYALTY CARD FROM THE RESTAURANT



BRING YOUR OWN  
ALCOHOLIC DRINKS  
NO CORKAGE



LOOK OUT  
FOR OUR  
VEGAN DISHES

DELIVERY to Stonehouse & Stroud

OPEN FROM TUESDAY - SUNDAY

## FOOD HYGIENE RATING



VERY GOOD

[www.zaikastonehouse.com](http://www.zaikastonehouse.com)  
**01453 792 525**

## Starters...

Popadom	£0.90	<b>Korai Kebab</b>	£5.45
Spiced Popadom	£0.90	Lamb sheek kebab cut in to pieces and stir fried with onions and peppers in a lightly spiced sauce with a hint of tangy zest.	
Chicken Tikka	£5.25	<b>Afghani Mutton Chops</b>	£6.88
Sheek Kebab	£5.25	Marinated in spices and oven baked.	
Chicken Tikka Pakoras	£5.25	<b>Spicy Chicken Fry</b>	£5.45
Chicken Chatt	£5.25	Strips of Tandoori chicken breast flavoured with chilli pickle, bell peppers, garlic, onions and various fresh herbs.	
Lamb Samosa	£4.95		
Minced lamb somosa tossed with selected Vegetables and then wrapped with pastry.			

## Vegetarian...

Onion Bhajee	£4.95
Vegetable Samosa	£4.95
Garlic Mushrooms	£4.95
<b>Spicy Fried Paneer</b>	£5.45
Strips of Paneer flavoured with chilli pickle, bell peppers, garlic, onions and various fresh herbs.	

## Vegan...

<b>Tofu and Mushroom Korai</b>	£5.50
Tofu and mushrooms cooked with onions and peppers in a lightly spiced sauce with a hint of tangy zest.	
<b>Aubergine Pathia Puree</b>	£5.50
<b>Vegetable Shingara</b>	£4.95
Samosa like parcels in crusty pastry.	

## Tandoori Dishes...

Served with fresh crispy salad and mint yoghurt

<b>Chicken Tikka</b>	£10.95	<b>Tofu &amp; Aubergine Shashlick</b>	£10.95
<b>Chicken Shashlick</b>	£10.95	Tofu and aubergines barbecued in tandoori oven with onions, peppers, tomatoes with tandoori sauce. (Vegan)	
<b>Vegetable Shashlick</b>	£11.95		
<b>Mix Grill</b>	£13.25		
<b>Tandoori Chicken</b>	£10.95		

## Biryani Dishes...

Stir fried Basmati rice, infused with delicate spices, shredded onions and capsicums. Served with a traditional Bangladeshi vegetable curry sauce (madras style highly recommended)

<b>Madras Biryani</b>	£13.45
Spicy minced keema, chicken tikka & green chillies, cooked with sliced garlic & extra green herbs. A hotter & moister version of the biryani	
<b>Chicken Tikka Biryani</b>	£13.50
<b>Vegetable Biryani</b>	£11.95
<b>Lamb Biryani</b>	£14.95

## Traditional Dishes...

### Kurma

Very mild and sweet dish, consisting of cream, coconut and sultanas.

### Rogan Josh

Cooked in a rich gravy, concentrated broth of tomatoes and select spices that provide subtle flavours.

### Pathia

Tomato based, fairly spicy hot, sweet and sour dish with hints of aromatic herbs.

### Sagwala

Briskly fried preparation of freshly chopped spinach, garlic, onions and spices.

### Bhuna

With onions and various tomatoes, plenty of green herbs and seven freshly grounded spices.

### Dhansak

Pan fried with pineapple and green herbs and garlic then cooked in a spicy, sweet and sour lentil sauce.

### Jalfrezi

Cooked with onions, peppers and tomato in Chef's special selection of herbs and spices with green chillies and coriander.

### Balti

An authentic dish created with a dozen herbs and spices in medium bell pepper and onion sauce.

CHICKEN £9.95

VEGETABLE £9.65

LAMB £11.95

KING PRAWN £15.25

## Zaika Specials...

### Chicken Pasanda

£10.95

Chicken Tikka marinated in spiced yoghurt, and then char grilled and cooked in mild creamy sauce, with hints of cinnamon.

### Goa King Prawn

£16.45

Ginger and garlic sauce with fennel seeds. Very popular and well loved dish.

### Beef Haleem

£11.95

Tender beef and mong daal, full of gentle spices, dashed with fresh lemon juice, fresh ginger root, fried onions, chopped fresh coriander leaves, sweet and sour to taste.

### Chicken Tikka Mosala

£10.95

Tandoor baked chicken, then cooked in rich creamy almond sauce with delicate blend of aromatic herbs and spices.

### Chicken Makhani

£10.95

Chicken tikka cooked in natural honey and butter. Sauce consists of cream, plum tomatoes and ground nuts. Garnished with coriander

### Lamb Shatkora

£11.95

Tender lamb cooked with a bangladeshi citrus fruit and traditional spices giving it a homestyle flavour.

### Shahi Chicken or Lamb

£10.95

Tender lamb or chicken cooked in a mild sauce with a hint of fresh garden mint.

### Relish Ghosh

£11.95

Tender chunks of lamb flambéed in hot mustard oil then cooked in a tomato, garlic, coriander spicy sauce.

### Methi Tikka Curry

£10.95

This is one of those outrageously delicious chicken tikka curries, made in thick gravy with fresh fenugreek/methi, plenty of green herbs giving a distinct smooth flavour.

### Shada Zal Murgh

£11.95

Breast of chicken slices, sprinkled with freshly ground toasted cinnamon, cardamom, coriander seeds, cumin seeds and cooked in a spicy aromatic sauce of onion and bell pepper with fresh green chillies and fresh coriander leaves.

### Shashliq Bhuna Korai

£10.95

Succulent chicken tikka, lamb tikka, chargrilled tomato, onions and peppers.

## Vegan...

### Tofu Haleem

£11.95

A popular nutritional dish from the Indian subcontinent. Blending the flavours of spices, tofu and moong dhal, its full of gentle spices, dashed with fresh lemon juice, fresh ginger root, fried onions, chopped fresh coriander leaves, sweet and sour to taste.

### Shada Zal Vegetables

£10.95

Selection of seasonal vegetables, sprinkled with freshly ground toasted cinnamon, cardamom, coriander ,seeds, cumin seeds cooked in a spicy aromatic sauce of onion and bell pepper with fresh green chillies and fresh coriander leaves. A delicious balance between slightly hot and madras.

### Vegetable Shatkora

£10.95

Tofu cooked with a Bangladeshi citrus fruit and traditional spices giving it a homestyle flavour.

### Desi Kari Chicken or Lamb

Chicken £10.95 Lamb £12.95

Chicken cooked with slight mustard flavour in bhoona style sauce with cinammon and bayleaves with a hint of honey.

### Kerala Beef Chilli Fry

£12.95

Marinated beef, deggi mirch, red and green peppers, curry leaves, garlic and spring onions

### Garlic Chilli Chicken

£10.95

Chicken cooked with garlic and green chillis in a spicy sauce.

### Naga Chicken Or Lamb

Chicken £10.95 Lamb £12.95

Truly one for the adventurous prepared with the famous Bangladeshi scotch bonnet pepper or naga chilli as it is known.

**Vindaloo** **Madras** **Slightly Hot** **Medium** **Mild** **Sweet & Creamy**

## ALLERGY NOTICE

Our dishes may contain: gluten, crustations, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.