

STARTERS

Veg Pakora These are available in Vegetable & Spinach or Mushrooms or Tofu	£4.50
Chicken Pakora Classic Indian Starter Served with Mix Salad & Chutneys	£5.50
Amritsari Fish Pakora Fish Marinated in Punjabi Spices & Fried Until Golden	£5.95
Haggis Pakora Classic Indian Starter with Scottish Twist	£5.50
Drums Of Heaven Grilled chicken drumstick sautéed with sweet, sour & tangy sauce	£5.50
Honey Chicken Lightly battered Chicken or King prawn tossed with onion, peppers, spring onion and sweet and sour sauce.	£5.50
Spicy Chicken Wings	£4.50
Chicken Chatt Chicken drumstick cooked in a tangy sweet & sour sauce.	£4.50
Samosa Chatt Homemade filo pastry filled with potatoes and dry fruits topped with tangy homemade sweet/mint chutney.	£5.50
Vegetable Samosa Spiced vegetable filled in a crunchy pastry.	£5.50
Onion Ring A popular dish featuring cross-sectional rings of onion that are dipped in a seasoned batter or breading and then deep-fried until they are crispy and golden brown	£3.95
Onion Bhaji Deep-fried fritters made from thinly sliced onions coated in a spicy, savory gram (chickpea) flour batter, resulting in a crispy exterior and tender interior	£4.50
Garlic Mushroom (Spicy/Creamy) Mushroom cooked in single cream and a hint of fresh garlic and herb.	£4.95

PLATTER TO SHARE

Combination Platter This selection of famous Indian starters consists of 2 vegetable pakora, 2 chicken pakora, 2 Fish pakora, 2 Chicken wings, 1 Veg samosa and 1 Onion bhaji	£9.99
Meat Feast Platter A mouth-watering medley of 2 Chicken tikka, 2 Drums of Heaven,1 Bhatti Murgh (on the bone), 2 Lamb Chop, and 2 Tandoori Salmon.	£13.95

POORIS

Chicken Poori Light thin deep fried chapati with chicken	£4.50
Chana Poori Light thin deep fried chapati with chickpeas	£4.50
Prawn Poori Light thin deep fried chapati with prawn	£4.50
King Prawn Poori Light thin deep fried chapati with king prawn	£6.50

COMPLIMENTS

Egg Fried Rice	£3.50
Fried or Pilau Rice	£3.50
Boiled Rice	£2.95
Mushroom & Peas Rice	£3.50
Kashmiri Pilau Rice	£3.50
Naan	£2.95
Garlic Naan	£3.50
Peshwari Naan	£4.25
Cheese Naan	£4.25
Cheese Garlic Naan	£4.50
Keema Naan	£4.50
Haggis Naan	£4.50
Plain Paratha	£3.25
Vegetable Paratha	£4.50
Chapatti	£1.50
Garlic Chapatti	£1.99
Butter Chapatti	£1.99
Tandoori Rooti	£1.50
Chips	£3.50
Masala Chips	£3.95
Cheese Chips	£4.50
Cheese Masala Chips	£4.50
Poppadom's	£1.25
Spiced Onions	£1.50
Mango Chutney	£1.50
Mixed Picklel	£1.50
Mix Veg Raita	£3.50

FROM THE GRILL

Available as a Starter served with Mint Sauce and Main Course served with salad, curry, sauce, fried rice or boiled rice. Upgrade to special sauce for a surcharge of £2.95			
Chicken Tikka King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £5.50 Mains - £11.95	Kick Ass Chicken Tikka Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.	Starter - £6.90 Mains - £12.95
Chicken or Lamb Shaslik Chunks of marinated chicken & lamb threaded onto a skewer with pieces of onion, pepper and tomato	Starter - £6.50 Mains - £12.95	Lamb Tikka Lamb tikka is a lamb variation on the famous chicken tikka	Starter - £6.95 Mains - £13.95
Lamb Chops Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices	Starter - £7.95 Mains - £16.95	Salmon Tikka Succulent pieces of salmon marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £7.95 Mains - £16.95
Tandoori King prawns King prawn marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £7.50 Mains - £16.95	Tandoori Murgh (on the bone) Raw baby chicken on the bone is marinated in spiced yoghurt mixture & then grilled to perfection	Starter - £6.95 Mains - £13.95
Tandoori Mix Grill Served with plain naan, A mouth-watering medley of 2 Chicken tikka, 2 Lamb chops, 1 Tandoori murgh (on the bone), 2 Lahori grilled salmon & Tandoori king prawn.			Mains - £18.95

KORMAS AND OLD FAVOURITE

These dishes can be ordered as:

Chicken Tikka Breast	£8.95	Prawn	£10.50
Pan-Fried Chicken Breast	£8.95	Pacific King Prawn	£12.50
Tender Lamb	£9.50	Mixed Vegetable	£8.95
Korma Mild creamy coconut sauce.		Bhoona Medium tomato-based sauce.	
Kashmiri Korma Prepared in cream, delicately mild & fruity.		Dopiaza Medium sliced onion sauce.	
Ceylonese Korma Prepared with creamed coconut generally mild.		Patia Sweet & sour sauce.	
Punjabi Korma Slightly hot with cream & lemon.		Dansac Medium lentil-based sauce.	
Mango Korma Prepared in cream & mango.		Madras Hot & spicy chilli sauce.	
Chasni Sautéed in an exquisitely creamy sauce with a twist of sweet n sour.		Rogan Josh A subtle blend of spices, including fresh ginger, sliced onions, cashew nuts, pureed tomatoes, freshly ground herbs & spices.	
Chicken Tikka Masala (GF) Marinated chicken sauteed in flavoursome fusion of ginger, garlic, peppers & onions.			
Traditional Curry Medium sauce.			

HOUSE SPECIALITIES

All dishes are available with			
Vegetable £8.95 - Paneer £8.95 - Tofu £8.95 - Chicken Breast £9.50 - Chicken Tikka £9.50 - Lamb £10.50 - Fish & King Prawn £14.95			

Dhaba Curry A north Indian Rustic homemade curry	Railway Lamb Curry (Available in Lamb only) Colonial-era dish that was served on long- distance trains in India. Truly rustic dish
Punjabi Karahi A Punjabi Chicken Karahi is an onion and tomato-based dish with plenty of garlic, ginger, peppers & onions added as well.	Saag Spinach leaves stewed with mustard leaves in Punjabi spices & pot cooked
Kali Mirch It is an irresistible aromatic Indian black pepper curry simmered with lots of black pepper in yoghurt gravy	Desi Jalfrezi Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices
Jalandhri Slightly spicy curry infused with ginger, garlic, and green chillies and finished with coconut cream and mixed pickle	Satrangi A rich Bhuna style spicy dish with sliced mixed peppers, mixed pickle, tomatoes, onions, coriander and spring onions
Malwa This medium spiced dish is made up of spinach, mix peppers, onion and green chillies.	Chilli Garlic Chicken Masala (Available in Chicken only) A truly home-style pot cooking where marinated chunks of chicken cooked with pickled garlic and fresh green chillies
Patiala Chicken/Lamb Cooked in garlic & ginger, sliced peppers,onion, green chilli & red wine	Butter Chicken Rich Classic Indian Gravy made of tomato single cream and host of Indian Spices
Murgh Lababdaar Extremely rich Classic Indian Gravy made of tomato, single cream, and host of Indian Spices.	Malabari Fish/ King Prawns Curry with coconut milk and loads of south Indian spices, finished with a temper of fried curry leaves, mustard seeds.
RaRa Gosht (Available in Lamb only) Chunk of lamb and lamb minced cooked together in a rich bhuna style gravy	Goan Curry Fish/King Prawns Meat cooked with coconut milk and loads of south Indian spices
Maharaja’s Malaidar (GF) Succulent creamy spinach simmered in a garlic, ginger & onion masala.	Chicken Tikka Masala & Peppers (GF) As above but medium strenght with chopped peppers.
Caribbean Korma A delicious blend of coconut cream & a hint of malibu & pineapple.	Mangalore Goat Curry Traditional Bone-in-goat curry cooked with potatoes are lovingly crafted into a rustic and soulful dish, preserving the essence of age-old culinary heritage.
Lamb Daroo Brandy (Available in Lamb only) Cooked with fresh ginger, garlic, mushrooms & a touch of brandy, a great deal of expertise goes into preparing this dish. For an extra bite, ask for green chillies to be added.	Chettinad Chicken Chicken cooked in peppery mix of spices and shallot
Rajasthani Laal Maas (Available in Lamb only) Spicy lamb hails from Rajasthan cooked with yoghurt and hot spices such as red chillies, coriander & whole masala	Chicken Kolhapuree (Chicken Breast only) Chicken pieces cooked with garlic, ginger, tomato and variety of different masalas to give that authentic taste.

BIRYANI DISHES

This dish is a famous Hyderabad dish often steam-cooked with pilau rice and served with a medium curry sauce. The sauce can be cooked to your desired strenght for an additional £1.			
Chicken Breast	£11.95	Prawn	£12.95
Chicken Tikka	£11.95	King Prawn	£13.95
Lamb	£12.95	Vegetable	£10.50

"Allergy Warning: Menu items may contain or come into contact with common allergens. Please ask our staff for more information".

VEGETARIAN

- Tarka Dal

Boiled lentils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic and dried red chilli.

£8.95
- Bombay Aloo

Spiced baby potatoes sautéed with chef's special onion tomato gravy

£8.95
- Desi Channa Masala

Chickpea curry in a bhuna style rich gravy

£8.95
- Saag Paneer/Aloo/Tofu

Saag is a classic Indian dish of cooked spinach, green chillies, ginger garlic

£8.95
- Channa Paneer/Tofu

Chickpea cooked with Paneer or Tofu in a rich bhuna gravy

£8.95
- Shahi Paneer

paneer (Indian cottage cheese) in thick creamy gravy flavored with cashew nuts and almonds.

£8.95

VEGAN OPTION

- Mix Veg Curry

Potato, cauliflower & mushroom.

£8.95
- Aloo Saag

Potato & spinach.

£8.95
- Mushroom Bhaji

Mouth watering mushroom, sauteed in flavoursome curry sauce.

£8.95
- Aloo Chana Khumba

Potato peas & mushroom cooked in traditional Punjabi style.

£8.95

KIDS MENU £5.50

- Chicken Nuggets & Chips

Fish Fingers & Chips

Scampi & Chips

Chicken Korma & Rice*

Chicken Tikka Chasni & Rice*

Butter Chicken & Rice*

**These are also available with chips instead of rice.*
- Fruit Shoot

Blackcurrant or Orange

£2.50

EUROPEAN DISHES

- Breaded Haddock & Chips

Chicken Nuggets & Chips

Omelette & Chips

(Cheese or Mushroom)

Chicken Goujons & Chips

£8.95

£8.95

£8.95

£8.95

BEVERAGES

- Cans

(Coke / Diet Coke / Coke Zero / Fanta / 7up / Irn Bru & Diet Irn Bru

£1.50
- Still / Sparkling Water

(330ml)

£2.50

- Cauliflower Dhansac

Cauliflower florets cooked with spiced lentils finished with fresh coriander.

£8.95
- Aloo Channa Khumba

Potatoes, chickpeas, and mushrooms cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.

£8.95
- Daal Makhani

Black whole lentils cooked over night on tandoor with tomatoes and aromatic, spices with delicies of butter, a must try highly recommended.

£8.95
- Paneer Makhani

Indian cottage cheese cooked in a creamy makhani sauce.

£8.95
- Malai Mutter Mushroom

Mushrooms and fresh garden peas cooked in a creamy sauce.

£8.95

- Bhindi Dopiazza

Okra cooked with onion & tossed with fresh ginger & garlic.

£8.95
- Indian Veg Curry

Okra, tinda & aubergine.

£8.95
- ChickPeas Dhansac

Chickpeas cooked with lentils.

£8.95
- Tofu Bhuna

A rich & flavoursome sauce with plenty of ginger, garlic & tomtoes.

£8.95

SET MEAL FOR 1	£12.95
1 Poppadoms & Spiced Onions	
STARTERS	
Choice of 1 from: Vegetable Pakora, Onion Bhaji, Chicken Chatt	
MAIN COURSE	
Choice of 1 from: Traditional Curry, Korma, Bhoona, Patia & Dopiazza	
The above dishes can be made with Chicken - Lamb - Vegetable	
Choice of 1 from: Saffron or Boiled Rice or Plain Nan Bread	
Surcharge will be applied on any upgrade.	

SET MEAL FOR 2	£24.99
2 Poppadoms & Spiced Onions	
STARTERS	
Choice of 2: Veg Pakora, Onion Bhaji, Chicken Chatt & Chicken Pakora	
MAIN COURSE	
Choice of 2: Karahi, Tikka Masala, Rogan Josh, Chasni, Bhoona, Korma & South Indian Garlic Chilli	
The above dishes can be made with Chicken - Lamb - Vegetable	
Choice of 2 from: Saffron or Boiled Rice or Plain Nan Bread	
Surcharge will be applied on any upgrade.	

LUNCH MENU

TWO COURSE AT

£9.95

PER PERSON

Fri & Sat

Available from

12pm To 4pm

Gift Vouchers Available

We Also

Do Catering

For Any

Event

info@zaikadumbarton.co.uk



INDIAN RESTAURANT
BAR & GRILL



61 HIGHT STREET, DUMBARTON, G82 1LS

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SIT-IN, TAKEAWAY & DELIVERY

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