



**INDIAN RESTAURANT
BAR & GRILL**

**DINE IN
MENU**



Welcome to Zaika Dumbarton Zaika, a word meaning taste or flavour, beautifully captures the rich, aromatic essence of food. Your neighbourhood destination for authentic Indian cuisine, Zaika is inspired by the diverse culinary traditions of the Indian subcontinent. We bring together time-honoured recipes, fragrant spices, and fresh ingredients to create dishes filled with warmth, depth, and character.

From comforting curries and fragrant biryanis to sizzling tandoori grills and freshly baked breads, every dish is thoughtfully prepared by our experienced chefs, who are passionate about flavour and quality. Whether you're joining us for a relaxed dine-in experience, a family gathering, or a special celebration, Zaika offers something for every palate, including vegetarian, vegan, and gluten-free options.

At Zaika, great food is just the beginning; it's about sharing moments, creating memories, and experiencing the true taste of Indian hospitality.



APPETISERS

Poppadoms Basket – £4.00

2 Poppadoms, complemented by aromatic spiced onions, mouth-watering mango chutney & raita.

STARTERS

Veg Pakora – £4.95

These are available in Vegetable & Spinach, Mushrooms, or Tofu

Chicken Pakora – £5.50

Classic Indian Starter Served with Mixed Salad & Chutneys

Amritsari Fish Pakora – £6.50

Fish Marinated in Punjabi Spices & Fried Until Golden

Haggis Pakora – £5.50

Haggis Indian Starter with Scottish Twist

Drums Of Heaven – £5.50

Grilled chicken drumstick sautéed with sweet, sour & tangy sauce

Honey Chicken – £6.50

Lightly battered paneer, chicken, or King prawn tossed with onion, peppers, spring onion, and sweet and sour sauce

Spicy Chicken Wings – £5.50

Cooked in a sweet and spicy sauce

Chicken Chat – £5.50

Chicken breast cooked in a tangy, sweet & sour sauce

Onion Rings – £4.50

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

Onion Bhaji – £4.50

Deep-fried fritters made from thinly sliced onions coated in a spicy, savoury gram (chickpea) flour batter, resulting in a crispy exterior and tender interior

Garlic Mushroom – £5.50

Mushrooms cooked in single cream and a hint of fresh garlic and herbs

Chilli Paneer – £5.95

Fresh Indian cottage cheese cooked with red onions, pepper, and green chillies to give a spicy touch

Chilli Chicken – £5.95

Crispy fried chicken, cooked with red onions, peppers, and green chillies to give a spicy touch

FROM THE STREET OF INDIA

Samosa Chaat – £5.50

Homemade filo pastry filled with potatoes and dry fruits, topped with tangy homemade sweet/mint chutney

Dilli Ki Pani Puri – £4.50

Bite-sized crispy puffs, stuffed with spiced potatoes and chickpeas, served with sweet, tangy & spicy water on the side

Papdi Chaat – £4.50

Crunchy wheat crisps topped with potatoes, onions, chickpeas, yoghurt, tamarind & chutneys

Mumbai Bhel – £4.50

Famous snack at Mumbai beaches made with puffed rice, potatoes, chopped onions & tomatoes with tangy sauces

Aloo Tikki Chaat – £5.50

Famous street food of Delhi made with potatoes & served with a scattering of various chutneys

Vegetable Samosa – £4.50

Spiced vegetable filled in a crunchy pastry

POORIS

Flat fried bread in a tangy sweet n sour sauce garnished with fresh coriander.

Chicken Poori – £4.50

Light, thin, deep-fried chapati with chicken

Chana Poori – £4.50

Light, thin, deep-fried chapati with chickpeas

Prawn Poori – £4.50

Light, thin, deep-fried chapati with prawn

King Prawn Poori – £6.50

Light, thin, deep-fried chapati with king prawn

PLATTER TO SHARE

Combination Platter – £9.99

(2 Vegetable pakora, 2 chicken pakora, 2 fish pakora, 2 chicken wings, 1 Veg samosa, and 1 Onion bhaji)

Meat Feast Platter – £12.95

(2 Chicken tikka, 2 Drums of Heaven, 1 Tandoori Murgh, 2 Lamb Chop, 2 Tandoori Salmon)

Vegan Platter – £11.95

(4 Vegetable pakora, 4 tofu pakora, 4 mushroom pakora, 2 Vegetable samosa)



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

STARTER

MAINS

Chicken Tikka

£6.50

£12.95

King of the grill, chicken tikka is cubed chicken that is marinated in spiced yoghurt mixture & then grilled to perfection

Chicken or Lamb Shashlik

£6.50

£13.95

Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato

Lamb Chops

£7.95

£16.95

Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour & spices

Tandoori King Prawns

£7.50

£16.95

King prawn marinated in spiced yoghurt mixture & then grilled to perfection

Kick Ass Chicken Tikka

£6.90

£13.95

Chicken tikka in hot & spicy sauce, skewered with onion, mushroom & chunks of bell pepper

Lamb Tikka

£6.95

£13.95

Lamb tikka is a lamb variation of the famous chicken tikka

Tandoori Murgh (on the bone)

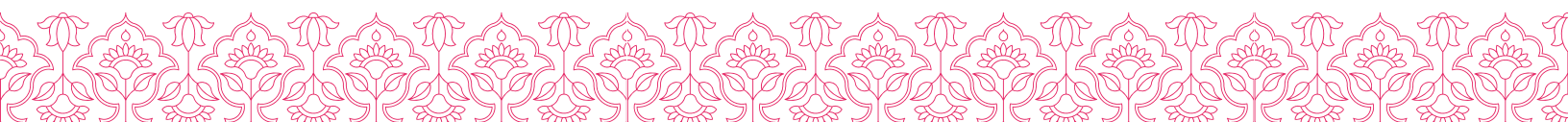
£6.95

£13.95

Raw baby chicken on the bone is marinated in a spiced yoghurt mixture & then grilled to perfection

Tandoori Mix Grill Main – £18.95

Served with 2 chicken tikka, 2 lamb chops, 1 tandoori murgh on the bone, 2 chicken chaat, 1 tandoori king prawn





OLD FAVOURITE

These dishes can be ordered as:

Chicken Tikka Breast – £11.50 | Pan-Fried Chicken Breast – £11.50 | Tender Lamb – £12.50
Prawn – £12.50 | Pacific King Prawn – £13.95 | Mixed Vegetable – £10.95

Korma

Mild creamy coconut sauce

Kashmiri Korma

Prepared in cream, delicately mild & fruity

Ceylonese Korma

Prepared with creamed coconut, generally mild

Punjabi Korma

Slightly hot with cream & coconut

Mango Korma

Prepared in cream & mango

Chicken Tikka Masala

Marinated chicken sautéed in a famous fusion of ginger, garlic, peppers & onions

South Indian Garlic Chilli

Simmered in a rich garlic & fresh green chillies

Traditional Curry

Medium sauce

Bhoona

Medium tomato-based sauce.

Dopiaza

Medium sliced onion sauce.

Patia

Sweet & sour sauce.

Dansac

Medium lentil-based sauce.

Madras

Hot & spicy chilli sauce.

Rogan Josh

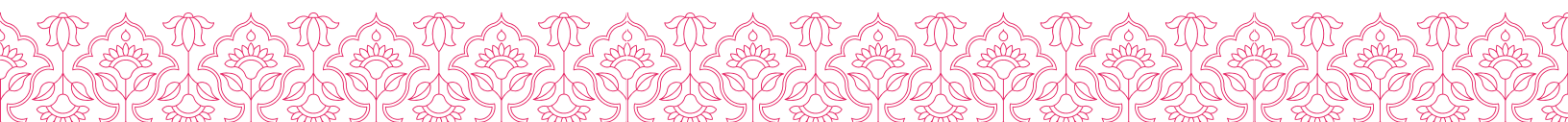
A subtle blend of spices, including fresh ginger, sliced onions, cashew nuts, pureed tomatoes, freshly ground herbs & spices.

Chasni

A light, smooth, creamy sauce with a delicate twist of sweet n' sour for those with a delicate palate.

Pardesi

Succulent spinach, shallow-fried onions, and mushrooms. Simmered in a rich ginger and garlic



HOUSE SPECIALITIES

All dishes available with:

Vegetable £10.95 | Paneer £10.95 | Tofu £10.95

Chicken Breast £12.50 | Chicken Tikka £12.50 | Lamb £13.95 | Fish & King Prawn £14.95

Butter Chicken

Tandoori chicken breast, gently poached in a buttery tomato sauce flavoured with fenugreek.

Dhaba Curry - Desi Style on the bone

A north Indian Rustic homemade curry.

Punjabi Karahi

A Punjabi Chicken Karahi is an onion-and-tomato-based dish with plenty of garlic, ginger, peppers & onions added as well.

Kali Mirch

It is an irresistible, aromatic Indian black pepper curry simmered in a yoghurt gravy.

Jalandhri

Slightly spicy curry infused with ginger, garlic, and green chillies and finished with coconut cream and mixed pickle.

Malwa

This medium-spiced dish is made up of spinach, mixed peppers, onion, and green chillies.

Patiala Chicken/Lamb

Cooked in garlic & ginger, sliced peppers, onion, green chilli & red wine.

Murgh Lababdar

Extremely rich Classic Indian Gravy made of tomato, single cream, and a host of Indian Spices.

Rara Gosht

A chunk of lamb and lamb minced cooked together in a rich bhuna-style gravy.

Maharaja's Malaidar (GF)

Succulent creamy spinach simmered in a garlic, ginger & onion masala.

Caribbean Korma

A delicious blend of coconut cream & a hint of Malibu & pineapple.

Lamb Daroo Brandy

Cooked with fresh ginger, garlic, mushrooms & a touch of brandy, this dish requires a great deal of expertise. For an extra bite, ask for green chillies to be added.

Bombay Bakra

Lamb simmered until tender in an aromatic blend of spinach and mustard leaves

Murg Taka Tak

A potent fusion of delicately spiced chicken, onion, and peppers

Mince & Tatties Curry

Scottish delight with an Indian twist

Railway Lamb Curry

A colonial-era dish that was served on long-distance trains in India. Truly rustic dish.

Saag

Spinach leaves stewed with mustard leaves in Punjabi spices & pot-cooked.

Desi Jalfrezi

Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with a host of Indian herbs and spices.

Satrangi

A rich Bhuna-style spicy dish with sliced mixed peppers, mixed pickle, tomatoes, onions, coriander, and spring onions.

Chilli Garlic Chicken Masala

A truly home-style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

Malabari Fish/ King Prawns

Curry with coconut milk and loads of South Indian spices, finished with a temper of fried curry leaves and mustard seeds.

Goan Curry Fish/King Prawns

Meat cooked with coconut milk and loads of South Indian spices.

Rajasthani Laal Maas

Spicy lamb balls from Rajasthan cooked with yoghurt and hot spices such as red chillies, coriander & whole masala.

Chicken Tikka Masala & Peppers

(GF) As above, but medium strength with chopped peppers.

Mangalore Goat Kari

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish, preserving the essence of age-old culinary heritage.

Chettinad Chicken

Chicken cooked in a peppery spice mix with shallots.

Chicken Kolhapuree

Chicken pieces cooked with garlic, ginger, tomato, and a variety of different masalas to give that authentic taste.

Tari Wala Murg

Chicken cooked with an abundance of onions, tomatoes, ginger, garlic, and secret spices

Lamb Desi

Soft, tender lamb cooked in a traditional home-style sauce

BIRYANI DISHES

This dish is a famous Mughal banquet dish often steamed with pilaf rice and served with a medium curry sauce. The sauce can be cooked to your desired strength for an additional £1.

Chicken Breast – £11.95

Prawn – £12.95

Chicken Tikka – £11.95

King Prawn – £13.95

Lamb – £12.95

Vegetable – £10.95

VEGETARIAN



Tarka Dal – £10.95

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

Bombay Aloo – £10.95

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

Desi Channa Masala – £10.95

Chickpea curry in a bhuna-style rich gravy.

Saag Paneer/Aloo/Tofu – £10.95

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

Channa Paneer/Tofu – £10.95

Chickpea cooked with Paneer or Tofu in a rich bhuna gravy.

Shahi Paneer – £10.95

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

Cauliflower Dhansac – £10.95

Cauliflower florets cooked with spiced lentils finished with fresh coriander.

Aloo Channa Khumba – £10.95

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

Dal Makhani – £10.95

Black whole lentils cooked overnight on tandoor with tomatoes and aromatic spices with a delicious amount of butter, a must try, highly recommended.

Paneer Makhni – £10.95

Indian cottage cheese cooked in a creamy makhani sauce.

Malai Mutter Mushroom – £10.95

Mushrooms and fresh garden peas cooked in a creamy sauce.

VEGAN OPTION



Mix Veg Curry – £10.95

Potato, cauliflower & mushroom.

Aloo Saag – £10.95

Potato & spinach.

Mushroom Bhaji – £10.95

Mouth-watering mushroom, sautéed in flavoursome curry sauce.

Aloo Chana Khumba – £10.95

Potato, chickpeas, & mushroom cooked in traditional Punjabi style.

Bhindi Dopiaza – £10.95

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

Indian Veg Curry – £10.95

Okra, tinda & aubergine.

ChickPeas Dhansac – £10.95

Chickpeas cooked with lentils.

Tofu Bhuna – £10.95

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

COMPLIMENTS

Egg Fried Rice – £3.50

Fried or Pilau Rice – £3.50

Boiled Rice – £3.50

Mushroom & Peas Rice – £3.50

Kashmiri Pilau Rice – £3.50

Naan – £2.95

Garlic Naan – £3.50

Peshwari Naan – £4.50

Cheese Naan – £4.50

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 Roti – £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 Pickle – £1.50

Mix Veg Raita – £3.50

EUROPEAN DISHES

Omelette & Chips – £10.50
(Cheese or Mushroom)

Chicken Goujons & Chips – £10.50

Breaded Haddock & Chips – £10.50

Boiled Chicken & Chips – £10.50

Pre Theatre Menu

2 Course
(Tuesday Closed)

£14.95

Sunday to Thursday 12:00 to 6:00 PM

Friday & Saturday 3:00 to 5:00 PM

Choice Of Starter

Veg Pakora

Chicken Pakora

Spicy Wings

Onion Rings

Onion Bhaji

Veg Samosa

Haggis Pakora



Choice of main course

(Choose Chicken/ Lamb/ Vegetable/ Paneer / Tofu)

Korma

Chasni

Tikka Masala

South Indian Garlic Chilli

Pardesi

Bhoona

Traditioanal Curry

Kadhai Bhuna

Chicken Tikka Main

Dopayaza

Channa Masala

Mix Veg Curry

Choice of sundries

Boilde Rice / Plain Naan

Extra £1.00 for sweet Naan, Garlic Naan, Coriander Naan

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

Business Lunch

Weekday 12:00 PM - 4:00 PM

Fri & Sat 12:00 PM - 3:00 PM

£10.95

2 course

STARTERS

Choose One

Lentil Soup (Mild)

Lentils cooked with touch of cream, coriander and lemon.

Vegetable Samosa (Mild)

Savoury Indian pasty with tamarind sauce.

Chicken Wings (MEDIUM)

Crispy fried wings swathed in spicy sauce.

Vegetable Pakora (Mild)

Spicy vegetable deep fried to perfection with gram flour to produce a delicate spicy Indian batter.

Chicken Masala Poori (MEDIUM)

Light fluffy Indian pancakes topped with masala chicken.

Garlic Mushroom (Mild)

Mushrooms tossed in a creamy garlic sauce.

Main Course

Choose One

All curries are served with a choice of either fried rice, boiled rice, plain nan bread or two chapattis.

*All curries available in chicken, lamb and veg, prawn £2.00 extra
any upgrade of special naan or rice £2.00 Extra

Chasni* (Mild)

Korma (MUGHALI OR CEYLONESE)* (Mild)

Bhoona* (MEDIUM)

Pardeshi* (HOT)

Masala* (MEDIUM)

Tanditional Curry* (MEDIUM)

South Indian Garlic Chilli* (HOT)

Veg Aloo Chana Khumba (MEDIUM)

Kerala Chilli* (MEDIUM)

Chana Masala (MEDIUM)

Rogan Josh* (MEDIUM)

Dal Tadka (MEDIUM)

Fish and Chips (Mild)

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GLUTEN FREE



Gift Vouchers also available 🎁

WE ALSO CATER FOR WEDDINGS, BIRTHDAY'S ETC

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