

Tandoori Zaika

INDIAN DELICACY





Tandoori Zaika



Thank you and Welcome, we greatly appreciate your choice of dining with us and we promise to serve you with our excellence.

Tandoori Zaika was formed based on the core values of; Atithi Devo Bhava [(अतिथिदेवो भव) be the one who considers that Guests are equivalent to God], authenticity [real Zaika's (flavours)], integrity, passion, quality, consistency and customer experience.

At Tandoori Zaika we serve Authentic Indian Zaika (flavour) prepared with passion and served with love. We will try our best to meet any special requirements you may have.

If you need any assistance or provide feedback to us or find any issue with our service / food, please don't hesitate to call my team or me personally. We will try our best to fulfil and assist.

Our team will be working at their best for making your dining experience at Tandoori Zaika a memorable one.

Thank you once again.

Warm regards,

**Raju
Manager**



Tandoori Zaika

Soup

VEG SOUP 🌿

Mulligatawny / Tomato / Vegetable

NON VEG SOUP

Chicken Manchow / Chicken Sweet Corn



12.00

14.00

Salad & Raita

GREEN SALAD 🌿

Tomato, onion cucumber & carrot, with lemon, chilli & chaat masala.

10.00

ONION SALAD 🌿

Slices of onions with lemon & green chilli.

5.00

MIX VEG RAITA 🌿 ★ ♥

Chopped cucumber and tomatoes mixed with chilled yoghurt and roast cumin seeds.

8.00



Chaat (Indian Street Delicacy)

PANI PURI 🌿 ★ ♥

Gol gappa (also known as pani puri) is a popular bite-size chaat consisting of a hollow crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water, usually tamarind or mint, and popped into one's mouth whole.

14.00

ALOO CHAAT 🌿 🍷

Mashed potato patties topped with curried chickpeas, delicious chutneys, yogurt & spices.

14.00

PAPDI CHAAT 🌿 🍷

Crispy flat fired puff, potatoes, sweet & sour sauces and chilli chutney topped with yogurt, garnished with blended spices.

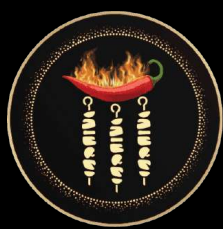
14.00

SAMOSA CHAAT 🌿 ♥

A delicious mixture of fried puff-pastry balls, puffed rice sev, potatoes, onion, tomatoes, sweet & sour tamarind sauce

14.00





Tandoori Zaika

Appetizer

Vegetarian

- PEANUT MASALA** 🌿 ★ ♥ 12.00
Roasted peanuts, mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.
- NACHOS** 🌿 18.00
Tortilla chips covered with cheese or cheese sauce, as well as a variety of other toppings and garnishes, including vegetables, and condiments.
- VEGETABLE SAMOSAS** 🌿 ♥ ★ 12.00
Handmade puff pastry shell stuffed with spiced potatoes and peas, served with tamarind and mint sauce. (2 Pcs)
- ONION BHAJI / ONION PAKORA / MIRCHI BHAJI** 🌿 ♥ 14.00
Onion / Mirchi (Green Chilli) deep fried in a batter flavoured with spices.
- PANEER PAKORA** 🌿 🍷 18.00
Cubes of fresh cottage cheese mixed in spiced gram flour batter deep-fried, served with tamarind and mint sauce.
- HARA BHARA KEBAB** 🌿 ★ ♥ 18.00
Green vegetable patty made with fresh minced spinach, green peas & potatoes flavoured with traditional herbs and spices.
- CHILLI MUSHROOM (DRY/GRAVY)** 🌿 18.00
Mushroom coated with flour, and cooked in soya sauce, with chilli, onion & capsicum
- PANEER CHILLI (DRY/GRAVY)** 🌿 ♥ 🍷 20.00
Cottage cheese coated with flour, and cooked in soya sauce, with chilli, onion & capsicum
- GOBI MANCHURIAN (DRY/GRAVY)** 🌿 ♥ 20.00
Cauliflower pieces fried in corn flour and cooked in Chinese style in sweet & sour sauce.

Non-Vegetarian

- CHILLI CHICKEN (DRY/GRAVY)** 🌿 24.00
Boneless chicken coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum
- CHILLI FISH (DRY/GRAVY)** 🌿 24.00
Boneless fish coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum
- CHILLI PRAWN (DRY/GRAVY)** 🌿 🍷 32.00
Prawn coated with flour, and cooked in soya sauce, with chilli, onion & capsicum
- TAWA FISH** 28.00
Fish marinated with indian masalas and grilled on tawa.
- MYSORE MUTTON (LAMB)** 28.00
Mutton cubes cooked with dried red chillies, curry leaves, onion, and spices.
- ANDA BHURJI** ♥ ★ 18.00
Scrambled Eggs made in Indian street food style with plenty of chopped onions, tomatoes, green chillies and spices.



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TANDOORI DELIGHTS

Vegetarian

PANEER TIKKA 🌿 ★ ♥	20.00
Cubes of paneer (cottage cheese) marinated with yogurt and spices, barbequed in the tandoor, served with mint sauce.	
PANEER PUDINA TIKKA 🌿 ★ ♥	20.00
Grilled cubes of paneer (cottage cheese) marinated with mint leaves & spices.	
PANEER MALAI TIKKA 🌿	20.00
Cubes of paneer (cottage cheese) marinated in rich fresh cream-based marinade along with the veggies and grilled to perfection in tandoor.	
TANDOORI GOBI 🌿	18.00
Cauliflower marinated and roasted in a mixture of yoghurt and exotic Indian spices.	
TANDOORI MUSHROOM 🌿	18.00
Mushroom marinated with spices and grilled in a tandoor.	
VEG KEBAB PLATTER 🌿	40.00
Combo of marinated vegetables – Paneer Tikka, Hara Bhara Kebab, Tandoori Gobi and Tandoori Mushroom, served with mint sauce.	

Non-Vegetarian

CHICKEN TIKKA ★ ♥	26.00
Chunks of boneless chicken marinated overnight, coated with spices and yogurt, cooked in tandoor.	
MURGH MALAI TIKKA	26.00
Boneless chicken cubes marinated in malai (cream), cheese, mildly seasoned with spices.	
RESHMI KEBAB	27.00
Cubes of chicken marinated with yogurt and other Indian spices and coated with egg, grilled and served with pepper and cashew nuts	
TANDOORI CHICKEN ★ ♥	Half 28.00 Full 48.00
Chicken marinated overnight in ginger, garlic and coated with spices, yogurt roasted in the tandoor.	
FISH TIKKA ★ ♥	26.00
Cubes of boneless fish marinated with yoghurt & Indian spices barbequed in tandoor, served with mint chutney.	
FISH AJWAINI TIKKA	28.00
Tender boneless fish marinated with a combination of yoghurt & rare spices like ajwain (carom seeds)	
TANDOORI PRAWN 🌿	36.00
Fresh tiger prawns marinated with yoghurt and selected spices and roasted in a clay oven, served with mint sauce.	
MUTTON SEEKH KEBAB	28.00
Minced mutton (Lamb) & rare spices ground together, skewered and grilled in a clay oven.	
TANDOORI LAMB CHOP	38.00
Tender and juicy rack of lamb chops marinated with traditional spices, grilled in tandoor.	
NON-VEG KEBAB PLATTER	60.00
Combination of Chicken Tikka, Tandoori Chicken, Fish Tikka, Tandoori Prawns, Mutton Kebabs served with mint sauce & green salad.	



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Main Course : Vegetarian

Paneer (Cottage Cheese)

- PANEER BHURJI** 🌿 ♥ 20.00
Crumbled cottage cheese cooked with chopped onions, tomatoes, chillies and ginger.
- PANEER BUTTER MASALA** 🌿 ♥ 20.00
Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and butter.
- PANEER TIKKA MASALA** 🌿 ♥ 20.00
Cubes of Indian Cottage Cheese barbecued in a clay oven, cooked with onions and tomatoes, and simmered in a pan with light curry sauce.
- PALAK PANEER** 🌿 ★ ♥ 20.00
A classic traditional pureed spinach and panner (cottage cheese) curry cooked with onion, ginger, garlic, tomato and spices.
- KADAI PANEER** 🌿 20.00
Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.
- MUTTER PANEER** 🌿 20.00
Cottage cheese cooked in rich cream along with mild onion cashew nut sauce and dry fruits.

Subzi (Vegetable)

- ALOO GOBI / ALOO MUTTER** 🌿 ♥ 18.00
Classic Indian dish made of spiced potatoes and Gobi (cauliflower) or Mutter (green peas).
- DUM ALOO** 🌿 18.00
Punjabi style dum aloo prepared in a curd based kasturi methi flavoured gravy.
- CHANNA MASALA** 🌿 18.00
Chickpeas cooked with garam masala, onions, ginger and garlic.
- NAVARATHAN KORMA** 🌿 18.00
Fresh boiled Vegetables with Cheese served with white gravy
- MALAI KOFTA CURRY** 🌿 ♥ ★ 20.00
Cottage cheese dumplings cooked in rich korma gravy.
- MASALA KOFTA CURRY** 🌿 ★ ♥ 20.00
Cottage cheese dumplings cooked in rich homemade masala and onion & korma gravy.
- SUBZI DIWANI HANDI** 🌿 ★ ♥ 20.00
A beautiful medley of mix vegetable curry, slowly cooked in creamy spinach gravy along with mildly spiced roasted garam masala and cubes of cottage cheese.
- VEG JALFREZI** 🌿 18.00
Combination of fresh garden vegetables like capsicum, shallots, cumin seeds stir fried in spicy gravy and served hot.
- MUSHROOM MASALA** 🌿 18.00
Punjabi style onion-tomato based medium spiced gravy cooked with white button mushroom.
- BAINGAN BHARTHA** 🌿 18.00
Oven roasted Eggplant cooked in curry sauce to perfection with a selection of mild spices.
- BHINDI MASALA** 🌿 18.00
Ladies fingers (okra) sautéed with onions, tomatoes and dry masala / spices.

Dal (Lentils)

- DAL MAKHANI** 🌿 ♥ 18.00
North Indian dish from Punjab where whole black lentils (known as Kaali Dal in Hindi) cooked traditionally on slow fire with cream, tomatoes, onion, ginger, garlic, butter & spices.
- DAL TADKA** 🌿 ★ ♥ 18.00
Yellow lentils cooked with fried chopped onions, tomatoes, coriander, ginger & garlic. Tempered with roasted cumin seeds & dry chilli.



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Main Course : Non-Veg.

Murga (Chicken)

BUTTER CHICKEN ★ ♥ Chunks of tender chicken tikka cooked in a traditional creamy tomato sauce with butter	25.00
CHICKEN TIKKA MASALA ♥ Tender pieces of chicken tikka cooked in a rich spicy sauce finished with a touch of cream and garnished with ginger.	25.00
CHICKEN KORMA Boneless pieces of chicken, braised in a traditional turmeric yellow gravy.	25.00
CHICKEN JALFREZI Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices	25.00
CHICKEN MADRAS ★ ♥ Chicken chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.	25.00
KADAI CHICKEN Boneless chicken cooked in thick gravy spiced with chilli, spring onions, tomatoes and capsicum.	25.00
PEPPER CHICKEN MASALA Chicken cubes cooked in hot spicy pepper sauce	25.00
MURGH VINDALOO Boneless chicken cubes cooked with potatoes in traditional delicately spiced vindaloo sauce.	28.00

Anda (Egg)

ANDA BHURJI Scrambled Eggs made in Indian street food style with onions, tomatoes, chillies & spices	18.00
ANDA CURRY Boiled egg cooked with yoghurt and spices in a home style-based curry.	20.00

Mutton (Lamb)

MUTTON BHUNA GOSHT (DRY) ★ ♥ Boneless dry mutton cubes deep fried and cooked in whole spices, chopped onion, ginger and garlic with lots of ghee and garnished with coriander.	30.00
MUTTON ROGAN JOSH ♥ A world-famous speciality from Kashmir, mutton cube braised and blended with aromatic spices in a rich spicy curry sauce	28.00
KADAI MUTTON Boneless mutton cooked semi spicy with onion & capsicum	28.00
SAAG MUTTON Lamb chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.	28.00
MUTTON MASALA Mutton in a house made masala	28.00
MUTTON VINDALOO Lamb chunks cooked with potatoes in traditional delicately spiced vindaloo sauce.	28.00
LAMB KORMA Boneless pieces of Lamb, braised in a traditional turmeric yellow gravy.	28.00



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Main Course : Non-Veg.

Machhalee and Jheenga (Seafood)

FISH CURRY ✦	24.00
Boneless fish cubes marinated and cooked with a rich onion gravy and plenty of spices.	
FISH MASALA ♥ ★ ✦	25.00
Boneless Fish cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.	
FISH METHI MASALA ✦	26.00
Boneless fish cooked with chopped onion & tomato in fenugreek sauce.	
FISH JALFREZI ✦	24.00
Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices	
FISH VINDALOO ✦	26.00
A Spicy preparation served with red wine	
FISH SINGAPURA ✦	26.00
Boneless fish cooked in a spicy gravy with chef's special recipe	
PRAWN MASALA 🍷	32.00
King prawns cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.	
KADAI PRAWN 🍷	32.00
Prawns cooked in a kadai with gravy from plenty of onions, tomatoes, capsicum and spices.	
PRAWN JALFREZI 🍷	32.00
Prawns with homemade spices with capsicum, tomatoes onion cooked with aromatic spices	
PRAWN VINDALOO 🍷	32.00
A spicy preparation of prawn served with red wine	



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BREADS

Roti

- TANDOORI ROTI** 🌾 ★ ♥ 4.50
Oven roasted unleavened bread.
- TANDOORI BUTTER ROTI** 🌾 5.00
Oven roasted unleavened bread, garnished with butter.

Naan

- PLAIN NAAN** 🌾 ★ 5.00
Leavened bread.
- BUTTER NAAN** 🌾 6.00
Crispy Indian bread roasted in a clay oven and topped with butter.
- GARLIC NAAN** 🌾 ★ ♥ 6.00
Crispy Indian bread roasted in a clay oven and topped with garlic.
- KASHMIRI NAAN** 🌾 ★ ♥ 8.00
Indian bread roasted in a clay oven and stuffed with raisins & cashew nuts
- CHEESE NAAN** 🌾 8.00
Cheese stuffed Indian bread roasted in a clay oven.

Paratha

- LACHHA PARATHA** 🌾 ★ ♥ 6.50
Fine wheat flour layered bread roasted in a clay oven.
- PUDINA PARATHA** 🌾 ♥ ★ 6.50
Wholemeal wheat flour layered bread topped with dried mint crush & roasted in a clay oven.
- TANDOORI STUFFED PARATHA (ALOO / PANEER / ONION)** 🌾 8.00
Whole wheat soft Indian bread stuffed with your choice of stuffing and cooked in clay oven.

Kulcha

- MASALA KULCHA** 🌾 ★ 8.00
Crispy Indian bread stuffed with spicy mashed potatoes and roasted in a clay oven.
- KEEMA KULCHA** 10.00
Stuffed bread with self- rising flour dough with choice of minced mutton or chicken medallion

Tokri (Basket)

- ROTI & PARATHA BASKET** 🌾 ★ 20.00
Assorted Breads: Plain Tandoori Roti, Butter Roti, Lachha Paratha and Pudina Paratha
- NAAN BASKET** 🌾 ★ 22.00
Assorted Breads: Plain Naan, Butter Naan, Garlic Naan and Kashmiri Naan



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Main Course – Rice and Desserts

Biryani

SUBZ (VEGETABLE) BIRYANI 🌿	18.00
Aromatic rice dish made of basmati rice cooked with spices, herbs & vegetables.	
EGG (ANDA) BIRYANI	20.00
Also known as Anda Biryani in India, it's made by cooking basmati rice, boiled eggs & spices.	
MURG (CHICKEN) BIRYANI	26.00
Tender juicy chunks of chicken cooked together with fragrant long grain Basmati rice, perfectly caramelized onions and aromatic mild spices, delighting your senses in every bite.	
MUTTON BIRYANI	29.00
Tender juicy chunks of lamb cooked with mild spices and Basmati rice	
JHEENGA (PRAWN) BIRYANI 🍤	32.00
Prawn cooked with baked basmati rice, herb and spices.	
MACHHALEE (FISH) BIRYANI 🐟	25.00
Tender juicy chunks of Fish cooked with mild spices and Basmati rice	

Chawal (Rice)

PLAIN BASMATI RICE 🌿	8.00
Steamed fragrant long grain Basmati rice.	
JEERA RICE 🌿 ★ ♥	10.00
Aromatic basmati rice tempered with cumin seeds that goes well with any Indian gravy.	
SAFFRON BASMATI RICE 🌿	11.00
Aromatic basmati rice parboiled with saffron strands and oriental spices	
KASHMIRI PULAO 🌿	16.00
A delicious variant of rice pulao from Kashmiri cuisine cooked with basmati rice in milk and loaded with nuts, dried fruits, saffron and fruits.	
VEG PULAO 🌿	16.00
One pot dish made from fragrant basmati rice, diced vegetables, spices and herbs.	

Kuch Mitha Ho Jaye (Dessert)

GULAB JAMUN 🌿 ♥ 🍷	8.00
Fried balls of a dough made from milk and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water, saffron and more - served hot. (2 pcs)	
KULFI 🌿 ♥ 🍷	9.00
Traditional Indian ice cream. It's a frozen dairy dessert prepared by slow cooking of sweetened milk and includes cream (malai), cardamom (elaichi) and/or saffron (kesar or zafran), and/or pistachio.	

Cocktails

MARGARITA	\$18
LONG ISLAND TEA	\$18
SINGAPORE SLING	\$18

Mocktails

BLUE LAGOON Refreshing drink made of freshly squeezed lemon, blue curacao syrup and soda.	\$15
DESI ZAIKA MOJITO (AAM PANNA / PAAN / JAL JEERA) Mojito with Indian twist	\$15
FRUIT PUNCH An iced mixed drink made of fruit syrup / juice mixed with soda water.	\$15
SHERLY TEMPLE Fizzy drink made of grenadine, lemon/lime juice, soda and garnished with cherry.	\$15
VIRGIN MOJITO This refreshing Virgin Mojito is brimming with fresh mint, fresh lime juice, simple syrup, club soda, and plenty of ice!	\$15

Lassi

LASSI (SWEET / SALTED) ★ ♥ Creamy drink made by blending Indian homemade yogurt and sugar/salt.	\$8
MANGO LASSI ★ ♥ Sweet creamy drink made by blending Indian homemade yogurt and mango pulp.	\$10
MASALA CHAAS (BUTTER MILK) Salty creamy drink made by blending yogurt & salt, spices, mint, chopped green chillies, roasted cumin seeds and other spices.	\$8

Hot Beverages

MASALA TEA	\$6
NESCAFE COFFEE	\$6

Juices

LIME JUICE	\$6
MANGO JUICE	\$6
ORANGE JUICE	\$6
FRUIT JUICE	\$6

Soda / Water / Drink

COKE / DIET COKE	\$6.00
SPRITE / GINGER ALE	\$6.00
FRESH LIME SODA	\$9.00
ICE LEMON TEA	\$6.00
PERRIER WATER	\$6.00
BOTTLE WATER (DASANI / KORI)	\$4.00



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Beverages

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Note : All Prices Subject to Prevailing Taxes and 10% Service Charge

Draught / Beer on Tap

	Pint	1/2 Pint	Jug
HEINEKEN	\$16	\$12	\$42
TIGER	\$16	\$12	\$42

Bottled Beer

	Bottle	Bucket
CORONA	\$12	\$55
HOEGAARDEN	\$12	—
ERDINGER WEISSBIER - 500ML	\$16	—
ERDINGER DUNKEL - 500ML	\$16	—

Spirits

	30ml	Bottle
ABSOLUT VODKA	\$15	
SMIRNOFF VODKA	\$15	
BELVEDERE VODKA	—	\$220
GREY GOOSE VODKA	—	\$220
BOMBAY SAPPHIRE GIN	\$15	\$180
HENDRICK'S GIN	—	\$220
JAISALMER INDIAN CRAFT GIN	—	\$200
BARCARDI WHITE RUM	—	\$220
MARTELL VSOP	—	\$240
OLD MONK RUM	\$15	\$150
JOSE CUERVO TEQUILA	\$15	\$250

Wine - Housepour

	Glass	Bottle
SANTA LUZ SAUVIGNON BLANC	\$16	\$68
SANTA LUZ CABERNET SAVIGNON	\$16	\$68

Wine by Bottle

Sparkling Wine

LA CAUDRINA MOSCATO D'ASTI DOCG - ITALY	\$88
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White Wine

HESKETH LOST WEEKEND CHARDONNAY	\$80
CESARI PINOT GRIGIO FIRORILE DELLE VENEVIE IGT	\$88
GIESEN RIESLING	\$88
GIESEN SAUVIGNON BLANC	\$88

Red Wine

CASARI ESSERE MERIOT DELLE VENEZIE IGT	\$80
HESKETH MIDDAY SOMEWHERE SHIRAZ	\$80
SIERRA CANTABRIA TINTO SELECCION	\$88
GIESEN MARLBOROUGH PINOT NOIR	\$88
CHATEAU RECOUGNE BORDEAUX SUPERIEUR ROUGE	\$95
TENUTA ULISSE (ITALY) 10 VENDEMMIE LIMITED EDITION	\$148

Whiskey

	30ml	Bottle
CHIVAS REGAL 12 YEARS	\$15	\$160
JOHNNIE WALKER BLACK LABEL 12 YEARS	\$15	\$160
MONKEY SHOULDER	\$17	\$170
GLENFIDDICH 12 YEARS	\$17	\$210
GLENMORANGIE 10 YEAR THE ORIGINAL	\$17	\$220
JACK DANIEL'S TENNESSEE WHISKEY	\$15	\$180
BALVENIE 12 YEAR DOUBLEWOOD	\$18	\$240
GLENLIVET 12	—	\$220
MACALLAN 12 YEAR DOUBLE CASK	—	\$320
NIKKA FROM THE BARREL	—	\$180
RAMPUR DOUBLE CASK SINGLE MALT (INDIA)	—	\$240
<small>Crafted by maturation in American Bourbon barrels & European Oak sherry casks and aged at the foot of the Himalaya mountains. Delicate balsamic vanilla notes compliment the full-bodied aroma; Rich caramel, dried dark fruits and spicy tonality add to the depth.</small>		
KAMET SINGLE MALT (INDIA)	—	\$210
<small>Distilled using six-row barley grown in foothills of the Himalayas & is aged in a combination ex-bourbon American oak, ex-wine French Oak & Ex-Sherry Casks.</small>		
SINGLETON 12 YEAR	—	\$210

*** Ask our manager for more bottle options, not listed here ***

Note : All Prices Subject to Prevailing Taxes and 10% Service Charge