



Tandoori Zaika



Namaste & Welcome to Tandoori Zaika.

We sincerely thank you for choosing to dine with us. It is our privilege to serve you, and we will strive to make your experience truly special.

At Tandoori Zaika, we uphold the timeless hindu philosophy of Atithi Devo Bhava (अतिथिदेवो भव)-Guests are revered as God-and it is with this spirit that we curate every dining experience.

Each dish is a celebration of authenticity, artistry, and passion, bringing you the true Zaika (flavours) of India. Prepared with the finest ingredients, perfected with care, and served with love, our cuisine reflects our unwavering commitment to excellence.

Our team remains at your service to ensure your time with us is nothing short of extraordinary. Should you require any assistance, please allow us the privilege of attending to you personally.

We thank you for choosing Tandoori Zaika and wish you a dining experience to cherish.

Thank you once again.

Warm regards,

Raju
General Manager



Tandoori Zaika

Appetizer

Chaat (Indian Street Delicacy)

PANI PURI 🌿 ★ ♥

Also known as Gol Gappa, 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.

16.00

SAMOSA CHAAT 🌿 ♥

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

16.00

SEV PURI

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

16.00

PAPDI CHAAT 🌿 ★ ♥

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

16.00



Vegetarian

VEGETABLE SAMOSA 🌿 ♥ ★

Handmade puff pastry shell stuffed with spiced potatoes and peas, served with tamarind and mint sauce. (2 Pcs)

14.00

ONION BHAJI / ONION PAKORA / MIRCHI BHAJI 🌿 ♥ ★

Onion / Mirchi (Green Chilli) deep fried in a batter flavoured with spices.

16.00

PANEER PAKORA 🌿

Cubes of fresh cottage cheese mixed in spiced gram flour batter deep-fried, served with tamarind and mint sauce.

18.00

HARA BHARA KEBAB 🌿 ★ ♥

Green vegetable patty made with fresh minced spinach, green peas & potatoes flavoured with traditional herbs and spices.

20.00

GOBI MANCHURIAN (DRY/GRAVY) 🌿 ★ ♥

Cauliflower pieces fried in corn flour and cooked in Chinese style in sweet & sour sauce.

20.00

CHILLI GOBI

Cauliflower pieces coated with flour, and cooked in soya sauce, with chilli, onion & capsicum

20.00

CHILLI PANEER (DRY/GRAVY) 🌿 ♥

Cottage cheese coated with flour, and cooked in soya sauce, with chilli, onion & capsicum

22.00

CHILLI MUSHROOM (DRY/GRAVY) 🌿

Mushroom coated with flour, and cooked in soya sauce, with chilli, onion & capsicum

20.00

PANEER FINGERS 🌿 ♥ ★

Golden fried sticks of soft & fresh cottage cheese, coated in a spiced crispy batter and deep-fried. Served in short glass with bang-bang sauce.

22.00



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Appetizer

Bar Bites

FRENCH FRIES 🌿	12.00
ROASTED / MASALA PAPAD 🌿 ♥ 🌿	6.00 / 12.00
PEANUT MASALA 🌿 ★ ♥ Roasted peanuts, mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.	12.00
NACHOS 🌿 ♥ Tortilla chips covered with cheese or cheese sauce, as well as a variety of other toppings and garnishes, including vegetables, and condiments.	18.00

Non-Vegetarian

ANDA BHURJI ♥ ★ Scrambled Eggs made in Indian street food style with plenty of chopped onions, tomatoes, green chillies and spices.	20.00
ANDHRA CHILLI CHICKEN 🌿 ★ ♥ Fiery, spicy chicken, known for its bold use of green chillies and pepper	24.00
CHILLI CHICKEN (DRY/GRAVY) 🌿 ★ ♥ Boneless chicken coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum	24.00
CHILLI FISH (DRY/GRAVY) 🌿 ★ 🐟 Boneless fish coated with flour, and cooked in soya sauce, with plenty of chilli, onion & capsicum	24.00
TAWA FISH ★ ♥ 🐟 Fish marinated with indian masalas and grilled on tawa.	28.00
MYSORE MUTTON (LAMB) Mutton cubes cooked with dried red chillies, curry leaves, onion, and spices.	30.00
CHILLI PRAWN (DRY/GRAVY) 🌿 🌿 Prawn coated with flour, and cooked in soya sauce, with chilli, onion & capsicum	34.00

Soup, Salad & Raita

VEG SOUP Mulligatawny / Tomato / Vegetable	14.00
NON VEG SOUP Chicken Manchow / Chicken Sweet Corn	16.00
GREEN SALAD 🌿 ♥ Tomato, onion cucumber & carrot, with lemon, chilli & chaat masala.	12.00
ONION SALAD 🌿 Slices of onions with lemon & green chilli.	6.00
MIX VEG / BOONDI RAITA 🌿 ♥ Chopped cucumber and tomatoes mixed with chilled yoghurt and roast cumin seeds.	10.00





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Tandoori Delights

Vegetarian

PANEER TIKKA 🍃 ★ ♥	22.00
Cubes of paneer (cottage cheese) marinated with yogurt and spices, barbequed in the tandoor, served with mint sauce.	
PANEER PUDINA TIKKA 🍃 ★ ♥	22.00
Grilled cubes of paneer (cottage cheese) marinated with mint leaves & spices.	
PANEER MALAI TIKKA 🍃	22.00
Cubes of paneer (cottage cheese) marinated in rich fresh cream-based marinade along with the veggies and grilled to perfection in tandoor.	
TANDOORI GOBI 🍃 ★	20.00
Cauliflower marinated and roasted in a mixture of yoghurt and exotic Indian spices.	
TANDOORI MUSHROOM 🍃	20.00
Mushroom marinated with spices and grilled in a tandoor.	
VEG KEBAB PLATTER 🍃	48.00
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	26.00
Cubes of chicken marinated with yogurt and other Indian spices and coated with egg, grilled and served with pepper and cashew nuts	
TANDOORI CHICKEN ★ ♥	<u>Half</u> <u>Full</u>
Chicken marinated overnight in ginger, garlic and coated with spices, yogurt roasted in the tandoor.	28.00 48.00
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	32.00
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 🍤 🍢	64.00
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** 🍴 ♥ 22.00
Crumbled cottage cheese cooked with chopped onions, tomatoes, chillies and ginger.
- PALAK PANEER** 🍴 ★ ♥ 22.00
A classic traditional pureed spinach and panner (cottage cheese) curry cooked with onion, ginger, garlic, tomato and spices.
- PANEER BUTTER MASALA** 🍴 ♥ 22.00
Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and butter.
- PANEER TIKKA MASALA** 🍴 ♥ 22.00
Cubes of Indian Cottage Cheese barbecued in a clay oven, cooked with onions and tomatoes, and simmered in a pan with light curry sauce.
- KADAI PANEER** 🍴 22.00
Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.
- MUTTER PANEER** 🍴 22.00
Cottage cheese cooked in rich cream along with mild onion cashew nut sauce and dry fruits.

Subzi (Vegetable)

- ALOO GOBI / ALOO MUTTER** 🍴 ♥ 20.00
Classic Indian dish made of spiced potatoes and Gobi (cauliflower) or Mutter (green peas).
- DUM ALOO** 🍴 20.00
Punjabi style dum aloo prepared in a curd based kasturi methi flavoured gravy.
- BAINGAN BHARTHA** 🍴 ★ ♥ 20.00
Oven roasted Eggplant cooked in curry sauce to perfection with a selection of mild spices.
- BHINDI MASALA** 🍴 ★ 20.00
Ladies fingers (okra) sautéed with onions, tomatoes and dry masala / spices.
- CHANNA MASALA** 🍴 20.00
Chickpeas cooked with garam masala, onions, ginger and garlic.
- MALAI KOFTA CURRY** 🍴 ★ ♥ 22.00
Cottage cheese dumplings cooked in rich korma gravy.
- MASALA KOFTA CURRY** 🍴 ★ ♥ 22.00
Cottage cheese dumplings cooked in rich homemade masala and onion & korma gravy.
- NAVARATHAN KORMA** 🍴 20.00
Fresh boiled Vegetables with Cheese served with white gravy
- VEGETABLE KEEMA** 🍴 ★ ♥ 22.00
Thick vegetable curry made of minced vegetables, spices and herbs.
- VEG JALFREZI** 🍴 20.00
Combination of vegetables like capsicum, shallots, cumin seeds stir fried in spicy gravy.
- SUBZI DIWANI HANDI** 🍴 ★ ♥ 22.00
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.
- MUSHROOM MASALA** 🍴 22.00
Punjabi style onion-tomato based medium spiced gravy cooked with white button mushroom.

Dal (Lentils)

- DAL MAKHANI** 🍴 ♥ 20.00
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** 🍴 ★ ♥ 20.00
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.

Anda (Egg)

MASALA OMELETTE

18.00

Made with fresh eggs, blended with finely chopped onion, tomato, and coriander, and flavored with special Indian spices.

ANDA BHURJI

20.00

Scrambled Eggs made in Indian street food style with onions, tomatoes, chillies & spices

ANDA MASALA

24.00

Boiled eggs simmered in a rich, aromatic gravy made with a blend of onions, tomatoes, ginger, garlic, and traditional Indian spices.

ANDA CURRY

24.00

Boiled egg cooked with yoghurt and spices in a home style-based curry.

Machhalee and Jheenga (Seafood)

FISH CURRY 🐟

26.00

Boneless fish cubes marinated and cooked with a rich onion gravy and plenty of spices.

FISH MASALA ♥ ★ 🐟

26.00

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 🐟

26.00

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 🦐

34.00

King prawns cooked in a thick onion sauce with plenty of onion rings, tomatoes and cream.

KADAI PRAWN 🦐

34.00

Prawns cooked in a kadai with gravy from plenty of onions, tomatoes, capsicum and spices.

PRAWN JALFREZI 🦐

34.00

Prawns with homemade spices with capsicum, tomatoes onion cooked with aromatic spices

PRAWN VINDALOO 🦐

34.00

A spicy preparation of prawn served with red wine



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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

26.00

CHICKEN TIKKA MASALA ♥

Tender pieces of chicken tikka cooked in a rich spicy sauce finished with a touch of cream and garnished with ginger.

26.00

CHICKEN KORMA

Boneless pieces of chicken, braised in a traditional turmeric yellow gravy.

26.00

CHICKEN JALFREZI

Homemade Spices with capsicum, tomatoes onion cooked with aromatic spices

26.00

CHICKEN MADRAS ★ ♥

Chicken chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

26.00

KADAI CHICKEN

Boneless chicken cooked in thick gravy spiced with chilli, spring onions, tomatoes and capsicum.

26.00

PEPPER CHICKEN MASALA

Chicken cubes cooked in hot spicy pepper sauce

26.00

MURGH VINDALOO

Boneless chicken cubes cooked with potatoes in traditional delicately spiced vindaloo sauce.

30.00

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.

32.00

MUTTON ROGAN JOSH ♥

A world-famous speciality from Kashmir, mutton cube braised and blended with aromatic spices in a rich spicy curry sauce

30.00

KADAI MUTTON

Boneless mutton cooked semi spicy with onion & capsicum

30.00

SAAG MUTTON

Lamb chunks cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

30.00

MUTTON MASALA

Mutton in a house made masala

30.00

MUTTON VINDALOO

Lamb chunks cooked with potatoes in traditional delicately spiced vindaloo sauce.

30.00

LAMB KORMA

Boneless pieces of Lamb, braised in a traditional turmeric yellow gravy.

30.00



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BREADS

Roti

TANDOORI ROTI 🌿 ★ ♥

Oven roasted unleavened bread.

5.50

TANDOORI BUTTER ROTI 🌿

Oven roasted unleavened bread, garnished with butter.

6.00

Naan

PLAIN / BUTTER / GARLIC NAAN 🌿 ★ ♥

A crispy Indian leavened flatbread baked in clay oven (tandoor).
Options to top-up with butter and/or garlic.

7.00

CHEESE NAAN 🌿

Cheese stuffed Indian bread roasted in a clay oven.

10.00

KASHMIRI NAAN 🌿 ★ ♥

Indian bread roasted in a clay oven and stuffed with raisins & cashew nuts

10.00

Paratha

LACHHA PARATHA 🌿 ★ ♥

Fine wheat flour layered bread roasted in a clay oven.

8.00

PUDINA PARATHA 🌿 ♥ ★

Wholemeal wheat flour layered bread topped with dried mint crush & roasted in a clay oven.

8.00

STUFFED PARATHA (ALOO / PANEER / ONION) 🌿

Whole wheat soft Indian bread stuffed with your choice of stuffing and cooked in clay oven.

12.00

Kulcha

MASALA KULCHA 🌿 ★

Crispy Indian bread stuffed with spicy mashed potatoes and roasted in a clay oven.

12.00

KEEMA KULCHA

Stuffed bread with self- rising flour dough with choice of minced mutton or chicken medallion

14.00

Tokri (Basket)

ROTI & PARATHA BASKET 🌿 ★

Assorted Breads: Plain Tandoori Roti, Butter Roti, Lachha Paratha and Pudina Paratha

22.00

NAAN BASKET 🌿 ★

Assorted Breads: Plain Naan, Butter Naan, Garlic Naan and Kashmiri Naan

26.00



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Main Course – Rice and Desserts

Biryani

SUBZI (VEGETABLE) BIRYANI 🌿 22.00

Aromatic rice dish made of basmati rice cooked with spices, herbs & vegetables.

EGG (ANDA) BIRYANI 24.00

Also known as Anda Biryani in India, it's made by cooking basmati rice, boiled eggs & spices.

MURG (CHICKEN) BIRYANI 28.00

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 32.00

Tender juicy chunks of lamb cooked with mild spices and Basmati rice

MACHHALEE (FISH) BIRYANI 🐟 28.00

Tender juicy chunks of Fish cooked with mild spices and Basmati rice

JHEENGA (PRAWN) BIRYANI 🍤 34.00

Prawn cooked with baked basmati rice, herb and spices.

Chawal (Rice)

PLAIN BASMATI RICE 🌿 9.00

Steamed fragrant long grain Basmati rice.

JEERA RICE 🌿 ★ ♥ 12.00

Aromatic basmati rice tempered with cumin seeds that goes well with any Indian gravy.

SAFFRON BASMATI RICE 🌿 12.00

Aromatic basmati rice parboiled with saffron strands and oriental spices

KASHMIRI PULAO 🌿 18.00

A delicious variant of rice pulao from Kashmiri cuisine cooked with basmati rice in milk and loaded with nuts, dried fruits, saffron and fruits.

SUBZI (VEGETABLE) PULAO 🌿 18.00

One pot dish made from fragrant basmati rice, diced vegetables, spices and herbs.

Kuch Mitha Ho Jaye (Dessert)

GULAB JAMUN 🌿 ♥ 4.00 (1 pc) 8.00 (2 pcs)

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.

KULFI 🌿 ♥ 9.00

Traditional Indian ice cream – Frozen dairy dessert prepared by slow cooking of sweetened milk. Flavour options (check availability); Malai (cream), Mango, Badam Pista (Almond Pista), Kesar (Saffron) Pista.

DESSERT OF THE DAY 10.00



Tandoori Zaika

INDIAN DELICACY





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Tandoori Zaika

INDIAN DELICACY

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