

Zaika Taal was born from a love of food and culture. In Hindi, “Zaika” means taste and “Taal” means rhythm — a name that reflects our philosophy: cooking is both flavour and flow. At Zaika Taal, we bring the heart of Indian kitchens to Glasgow, serving food that is vibrant, soulful, and made to be shared.

• STARTERS •

TANDOORI MONKFISH • 11

Succulent monkfish skewered and charred with herbs and spice, for a smoky, delicate finish.

SAFFRON KING PRAWNS • 10

King prawns infused with saffron yoghurt and subtle aromatics, chargrilled to a tender bite.

LEHSUNI SCALLOPS • 10

Seared scallops enriched with garlic and cream, finished with a touch of warming spice.

AMRITSARI SALMON • 10

Salmon fillet in spiced batter, fried crisp in the Punjabi street style.

KOLIWADA SEABASS • 9

Seabass marinated in bold coastal spices, fried until crisp and aromatic.

TANDOORI LAMB CHOPS • 10

Lamb chops in yoghurt and garam masala, chargrilled until smoky and succulent.

CHICKEN TIKKA THIGHS • 7.5

Tender chicken thighs in a rustic marinade, grilled to perfection.

MALAI CHICKEN TIKKA • 7.5

Cream-marinated chicken, delicately spiced and grilled to a soft, elegant finish.

CHATPATTA WINGS • 6

Chicken wings marinated in tangy, spiced masala and tossed.

CHICKEN PAKORA • 6

Tender chicken pieces fried in a spiced gram flour batter until light and crisp.

Paneer Kathi Roll • 6

Griddled flatbread filled with paneer, peppers and onions in gentle spice.

SAMOSA • 5.5

Crisp golden pastry filled with spiced potato and peas.

GALOTTI ALOO • 5.5

Golden potato patties with cumin, ginger and fresh coriander.

VEGETABLE PAKORA • 5

Seasonal vegetables in a gram flour batter, fried until golden and crunchy.

Sharing Platters

ZAIKA SHARER • 29

A selection to share — Chatpatta Wings, Chicken Pakora, Paneer Kathi Roll, Galotti Aloo & Vegetable Pakora.

THE CHEF'S GRILL • 39

A vibrant grilled selection featuring Tandoori Monkfish, Tandoori Lamb Chops, Malai Chicken Tikka & Saffron King Prawns.

Poppadom • 1

Spiced Onions • 2

Mango Chutney • 2

Mixed Pickle • 2.5

Raita • 3

Chips • 3

Poppadom Tray • 5

2x Poppadoms,

Spiced Onions & Mango Chutney

• FROM THE GRILL •

Served with a sauce on the side.

GRILLED SEA BASS • 22

Sea bass fillet, marinated with Kashmiri chilli, garlic and ginger, roasted in the clay oven.

BURRAH CHOPS • 21.5

Lamb chops marinated with yoghurt and garam masala, chargrilled for a smoky finish.

SHAHİ CHICKEN TIKKA • 19

Chicken breast marinated overnight with yoghurt and spice, grilled until succulent.

ACHARI PANEER TIKKA • 17

Paneer and vegetables seared over flame, infused with vibrant pickling spices for a bold, tangy edge.

• CURRIES •

The chef's signature curries, each with its own character and style.

Chicken

BUTTER CHICKEN • 15

A North Indian classic of chicken tikka in a velvety tomato-cream sauce.

GARLIC CHILLI CHICKEN • 14

Tandoori roasted chicken in a hot garlic and chilli sauce.

PUNJABI CHICKEN KADAI • 14

Chicken cooked with peppers and onions in a spicy kadai masala.

CHICKEN DIWANI HANDI • 13

Traditional chicken on the bone dish with onions, tomatoes and spices.

Lamb

LAMB BHUNA • 16

Lamb cooked with onions and tomatoes in a thick spiced sauce.

LAMB SAAG • 16

Lamb simmered with spinach, herbs and garam masala and a bit of cream.

LAAL MAAS • 16

A spicy lamb curry, with red chillies, garlic and aromatic spices.

ROGAN JOSH • 15

Kashmiri lamb on the bone curry with aromatic spices and a rich, red sauce.

Seafood

DARIYA RATAN • 23

An ocean treasure of prawns, mussels, squid and monkfish, in Ghatti masala and coconut cream.

MONKFISH KOHLAPURI • 21.5

Monkfish in a fiery sauce of roasted spices and Kolhapuri chillies, for deep heat and layered complexity.

KING PRAWN KONKANI • 20

Succulent prawns slow-cooked with kokum, coconut and coastal spices.

JHEENGA MAHARAJA • 20

King prawns simmered in a rich tomato and cream sauce, with herbs and aromatic spices for a regal touch.

Paneer

PANEER BUTTER MASALA • 13.5

Soft paneer simmered in a smooth tomato and butter sauce, finished with cream for a delicate balance.

SHIMLA PANEER • 13.5

Paneer with peppers and onions in a thick tomato and onion sauce.

PALAK PANEER • 13.5

Paneer cubes simmered in a creamy spinach and fenugreek sauce.

• VEGETARIAN SIDES •

Small plates designed to accompany your meal, or choose a couple as a full main.

DAL TADKA • 6

Gently spiced lentils simmered tempered with ginger and garlic.

PINDI CHOLE • 6

Chickpeas cooked in a rustic onion and tomato masala.

JEERA ALOO • 6

Baby potatoes tossed with cumin, turmeric and fresh herbs.

DAL MAKHNI • 7.5

Slow-cooked black lentils finished with butter and cream.

TOFU SOYA BURJI • 7.5

Scrambled tofu and soya chunks with green peas and warming spices.

BENGUN BHARTA • 7

Smoked aubergine blended with onions, tomatoes and spice.

BHINDI BHAJI • 7

Okra tossed with onions, tomatoes and ground spices.

PAHADI PALAK • 7

Spinach and greens cooked with herbs and earthy mountain spices.

TINDORA MASALA • 7

Ivy gourd stir-fried with onions, and spices.

• RICE •

BASMATI RICE • 3.5

Steamed fragrant basmati rice.

JEERA RICE • 4

Rice tempered with cumin seeds.

MATAR PULAO • 4.5

Rice with green peas, sweetcorn, fresh coriander and butter ghee.

• BREADS •

TANDOORI ROTI • 2.5

Wholewheat flatbread.

LACCHA PARATHA • 3.5

Layered flaky unleavened bread.

PLAIN NAAN • 3.5

Classic soft leavened bread.

GARLIC NAAN • 4

Naan brushed with garlic butter.

PESHAWARI NAAN • 5.5

Naan stuffed with coconut and dried fruits.

CHEESE KULCHA • 5.5

Bread filled with melted cheese.

• KID'S MENU •

CHICKEN NUGGETS & CHIPS • 5

CHICKEN CURRY & CHIPS • 5

CHICKEN KORMA & RICE • 5