



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.
- SAMOSAS · 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.
- SHAHI CHICKEN TIKKA · 19**  
Chicken breast marinated overnight with yoghurt and spice, grilled until succulent.
- BURRAH CHOPS · 21.5**  
Lamb chops marinated with yoghurt and garam masala, chargrilled for a smoky finish.
- 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.

## ♦ BIRYANI ♦

Served with raita.

- MURGH BIRYANI · 15.5**  
Chicken and rice, cooked with mint, rosewater and delicate spice.
- SEAFOOD BIRYANI · 25**  
An extravagant feast of prawns, mussels, squid and monkfish, layered with saffron basmati and infused with coastal spice.
- GOSHT BIRYANI · 17.5**  
Fragrant basmati layered with lamb, saffron and caramelised onions.
- ROYAL BIRYANI · 20**  
A majestic celebration of chicken, lamb and king prawns, slow-cooked with fragrant basmati rice and delicate aromatics.
- VEGETABLE BIRYANI · 15**  
Seasonal vegetables and basmati rice cooked with herbs and garam masala.

## ♦ KID’S MENU ♦

- CHICKEN NUGGETS & CHIPS · 5**
- CHICKEN CURRY & CHIPS · 5**
- CHICKEN KORMA & RICE · 5**

## 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.