

## Naan / Rotis

<b>Tandoori Roti</b> Whole wheat bread baked in the tandoor & brushed with butter	\$2.99
<b>Plain Naan</b> Bread baked in the tandoor & brushed with butter	\$3.50
<b>Garlic Naan</b> Naan with a touch of garlic flavor	\$3.99
<b>Cheese &amp; Spinach Naan</b> Naan with a touch of cheese & spinach flavor	\$4.50
<b>Paneer Naan</b> Naan stuffed with paneer, chopped onions, coriander & spices	\$4.50
<b>Onion Naan</b> Naan stuffed with chopped onions, coriander & spices	\$4.50
<b>Keema Naan</b> Naan filled with minces meat	\$4.50
<b>Peshwari Naan</b> Naan filled with cashews, dates, sultanas & coconut	\$4.50
<b>Aloo Naan</b> Naan stuffed with boiled potatoes & spices	\$4.50
<b>Cheese &amp; Garlic Naan</b> Naan stuffed with cheese with a touch of garlic flavor	\$4.50
<b>Cheese &amp; Chilli Naan</b> Naan stuffed with cheese & green chilli	\$4.50
<b>Amritsari Kulcha</b> Naan stuffed with onion, potato, coriander & spices	\$5.00

## RICE

<b>Saffron Rice</b> Saffron coloured Indian Basmati rice	\$3.00
<b>Basmati Rice</b> Steamed Indian rice	\$3.50
<b>Coconut rice</b> Coconut flavoured Indian Basmati rice	\$3.50
<b>Chicken Biryani</b> Basmati rice cooked with boneless chicken breast, lightly flavoured with whole spices & fresh mint leaves	\$16.99
<b>Vegetarian Biryani</b> Basmati rice cooked with mixed veges lightly flavoured with whole spices & fresh mint leaves	\$14.99
<b>Hyderabad Biryani</b> Lamb marinated in spices & cooked in light saffron & mint leaf flavoured sauce, on a low heat with Basmati rice	\$17.99

## DESERT

<b>Gulab Jamun</b> (serve 2) Popular Indian Desert! Warm donut floating in a sugar syrup	\$4.99
<b>Ice Creams</b> Flavours : Mango / Pistachio / Chai / Panacota	\$6.99

## DRINKS

Sweet Lassi	\$4.00	Mango Lassi	\$4.00
Cola Cans	\$3.00	Cola Bottles	\$4.00

## Couple Pack - \$39.99

2 Curries , 1 Naan Bread of your choice  
2 Serves of Saffron Rice  
1 Serve Pappadum & 1 Serve Raita

## Family Pack - \$54.99

3 Curries , 2 Naan Bread of your Choice  
3 Serves of Saffron Rice  
1 Serve Pappadum, 1 Serve Raita  
& 1 Serve Mango Chutney

## WEEKEND LUNCH SPECIALS

Delicious South & North Indian Dishes

<b>Mixed Paratha</b> Stuffed Parathas	\$11.99
<b>Masala Dosa</b> A popular South Indian dish! Pancake made of rice & lentil batter, served with spicy potato curry, coconut chutney & sambar	\$11.99
<b>Chole Bhatura</b> A popular North Indian chole, prepared with kabuli chana or chickpeas, spices like coriander, cinnamon, black cardamom	\$11.99
<b>Masala Uttappam</b>	\$11.99
<b>Mysore Masala Dosa</b>	\$11.99
<b>Chicken Dosa</b>	\$13.99
<b>Keema Dosa</b>	\$13.99



## HOME DELIVERY

Selected areas, with minimum order of \$40, delivery fee of \$5  
\* Expect Delays on Busy Nights \*

Prices subject to change without notice. All prices include GST  
For any special requests/dietary requirements please advise.

For Catering/Functions or Reservations please

Call 0433 032 330 or 3481 2181

email [zyka.in@gmail.com](mailto:zyka.in@gmail.com)

**WE WILL COME ANYWHERE  
TO SERVE YOU**



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# ZYKA

The Real Taste of INDIA

## 3481 2181

Mango Hill / North Lakes  
Cnr Anzac Ave & Halpine drive  
(Opp. Mango Hill Tavern)

If line is busy please call 0433 032 330



Or book your table online at  
[www.zyka.com.au](http://www.zyka.com.au)

## BYO Indian Restaurant

Lunch Sat - Sun 11.30am - 2:00pm  
Dinner Tue-Sun 5.00pm - 9:30pm  
Monday Closed



## STARTERS / APPETIZERS

<b>Vegetarian Samosa</b> (3 per serve) A favorite appetizer stuffed with spiced golden fried potatoes & green peas	\$4.99
<b>Vegetarian Pakoda</b> (4 per serve) All time favorite sliced spinach, onion, diced potatoes with spices blended together in gram flour batter & fried crisp brown	\$4.99
<b>Onion Pakoda</b> (4 per serve) Onion stuffed with spices & gram flour	\$4.99
<b>Lamb Samosa</b> (3 per serve) All time Indian favourite puff pastry stuffed with green peas & fried	\$5.99
<b>Chicken Batter Fried</b> (4 per serve) Marinated chicken breast fillet dipped in spiced batter & deep fried	\$6.99

## TANDOORI STARTERS

From our Tandoor, the traditional clay oven

<b>Tandoori Chicken</b> Roasted chicken breast prepared with yogurt & spices, cooked in tandoori oven	half \$9.99	full \$16.99
<b>Tandoor Platter</b> Half Tandoor Chicken, half Chicken Tikka & half Seekh Kebab	\$17.99	
<b>Chicken Tikka</b> Boneless chicken breast baked using skewers in a tandoori oven	\$9.99	
<b>Chilli Chicken</b> Chicken breast cooked with spices, capsicum, onion & chilli	\$17.99	
<b>Seekh Kebab</b> Lamb minced, marinated skewered spices & cooked in a tandoori oven	\$9.99	
<b>Cheese Chilli</b> Home-made cheese cooked with spices, capsicum, onion & chilli	\$14.99	
<b>Mixed Platter</b> 2 chicken tikka, 1 veg samosa, 1 lamb samosa, 2 onion bhaji & 2 veg pakoda	\$11.99	
<b>Garlic King Prawn</b> Marinated Prawn in special spices, yogurt, cooked on slow heat	\$17.99	

☺ = Mild ☺☺ = Medium ☺☺☺ = Hot

## CHICKEN - we only use fresh chicken breast fillets

Steamed rice for \$1 with every curry purchased

<b>Butter Chicken</b> ☺	\$15.99
Chicken breast fillets marinated with the spices & cooked in tandoori oven & touch of cashewnut sauce & cream	
<b>Chicken Korma</b> ☺	\$15.99
Chicken breast is simmered in a creamy sauce with onion, garlic, ginger & cashews	
<b>Chicken Tikka Masala</b> ☺☺	\$15.99
Tandoori chicken breast tossed with fenugreek & cooked in an onion tomato sauce	
<b>Chicken Chettinadu</b> ☺☺☺	\$15.99
South Indian favourite, chicken in spicy coconut & pepper sauce with curry leaves	
<b>Mango Chicken</b> ☺	\$15.99
Chicken breast fillet in creamy mango sauce, cooked with cream	
<b>Garlic Chilli Chicken</b> ☺☺	\$15.99
Diced chicken breast fillet cooked along with spices, chilli, yogurt, cream, garlic & fresh coriander	
<b>Kadai Chicken</b> ☺☺	\$15.99
Chicken breast cooked with spices, capsicum, onion, coriander in a utensil called karahi (Kadai)	

## BEEF

Steamed rice for \$1 with every curry purchased

<b>Beef Dopiaza</b> ☺☺	\$16.99
Pakistani dish, beef sauted with onion, curry leaves & tomatoes in a thick creamy sauce	
<b>Beef Vindaloo</b> ☺☺☺☺	\$16.99
A south Indian delicacy! Beef cooked in a traditionally hot & spicy sauce	
<b>Beef Korma</b> ☺	\$16.99
Beef simmered in a creamy fragrant sauce with onion, garlic, ginger & cashews	
<b>Beef Jalfrezi</b> ☺	\$16.99
Beef stir fried vegetables, ginger & garlic with touch of cream	

## LAMB

Steamed rice for \$1 with every curry purchased

<b>Roghan Josh</b> ☺	\$18.99
Lamb cooked with onion, tomatoes & herbs	
<b>Palak Lamb</b> (Lamb Saag) ☺☺	\$18.99
Lamb cooked with pureed spinach, spices & cream	
<b>Aachari Lamb</b> ☺☺	\$18.99
Diced lamb cooked in tomato gravy with achar (pickle) & fresh coriander	
<b>Lamb Korma</b> ☺	\$18.99
Lamb simmered in a creamy fragrant sauce with onion, garlic, ginger & cashew	
<b>Lamb with Veggies</b> ☺☺☺	\$18.99
Lamb stewed with vegetables & spices	
<b>Lamb Curry</b> ☺☺	\$18.99
Lamb cooked with onion, salt & pepper in a low heat with fresh coriander	
<b>Lamb Dhansak</b> ☺☺	\$18.99
Lamb cooked with lentils, spices, ginger & garlic	
<b>Lamb Vindaloo</b> ☺☺☺☺	\$18.99
A south Indian Delicacy! Lamb cooked in a traditionally hot & spicy sauce	
<b>Lamb Madras</b> ☺☺☺	\$18.99
South Indian style. Coconut based sauce with red chilli & curry leaves	

## SEAFOOD

Steamed rice for \$1 with every curry purchased

<b>Prawn Malbar</b> ☺	\$18.99
Prawn cooked with spices, cream, onion & capsicum	
<b>Prawn Balchao</b> ☺☺☺☺	\$18.99
Goan Portuguese! Prawn cooked in hot smoky sauce with curry leaves & pepper	
<b>Fish Chettinadu</b> ☺☺☺☺	\$18.99
Fish cooked in a black pepper with coconut sauce	
<b>Fish Korma</b> ☺	\$18.99
Fish simmered in a creamy fragrant sauce with onion, garlic, ginger & cashews	
<b>Calcutta Fish</b> ☺☺☺	\$18.99
Fish marinated in yogurt & spices then cooked with tomato sauce & onion	

## VEGETARIAN

Steamed rice for \$1 with every curry purchased

<b>Vegetable Korma</b> ☺	\$13.99
Vegetables cooked with yogurt, cream & cashewnut paste	
<b>Dal Makhani</b> ☺☺	\$13.99
Indian comfort food! Black kidney beans cooked in a creamy sauce with butter & spices	
<b>Vegetable Jalfrezi</b> ☺	\$13.99
All vegetables mildly spiced up & sizzled	
<b>Eggplant Curry</b> ☺☺	\$13.99
The smoked eggplant cubes cooked with coriander leaves, chilli, pepper, onion & mustard seeds	
<b>Pumpkin Curry</b> ☺	\$13.99
Pumpkin cooked in creamy sauce with tomato & coriander	
<b>Bombay Potato</b> ☺☺☺	\$13.99
Boiled potato pieces cooked in tomato sauce with coriander	
<b>Palak Paneer</b> ☺☺	\$14.99
Spinach & paneer in a thick curry sauce based on pureed spinach	
<b>Malai Kofta</b> ☺	\$14.99
Grated vegetables, blended together with spices & kneaded to form balls, which are simmered in a butter sauce	
<b>Kadai Paneer</b> ☺☺☺	\$14.99
Paneer & colorful bell peppers are sauteed in spicy tomato gravy	
<b>Vegetable Tadka</b> ☺☺☺	\$14.99
Vegetables cooked in a tomato gravy with onion & fresh coriander	
<b>Punjabi Chole</b> ☺☺☺	\$14.99
Boiled chana dal cooked with spices, onions & tomato sauce	

## ACCOMPANIMENTS

<b>Pappadam</b>	\$1.99	<b>Lime Pickles</b>	\$2.99
<b>Masala for Pappadam</b>	\$2.99	<b>Mango Chutney</b>	\$3.99
<b>Mango Pickles</b>	\$2.99	<b>Raita</b>	\$3.99



A

1st visit

2nd visit

3rd visit

4th visit

5th visit

FREE STARTER

### Free Chef's Special Starter

on your 6th Take Away!

Take away only. Must present coupon on each visit to redeem discount.

Z

7th visit

8th visit

9th visit

10th visit

11th visit

FREE CURRY

### Free Curry & Rice

on your 12th Take Away!

Chicken or Beef only. Take away only. Must present coupon on each visit to redeem discount.