



## **ZULAIKA** **INDIAN RESTAURANT**

For traditional cuisine from Bangladesh, India and Nepal or a unique fusion of Asian dishes.

Our impressive menu combines tasty and exotic dishes from Bangladesh, India and Nepal. We offer a unique fusion of Eastern cuisine from across the Asian Sub-Continent. Our Cuisine is prepared with the finest ingredients and brought to life by our special chef's.

Management of Zulaika Restaurant have combined a new cooking technique with health and nutrition in mind, maintaining the original recipe along with the correct ways to processing and handling of ingredients to ensure your food is always delicious, nutritious and tasty.

In our menu most of the dishes are completely new that were collected from the Mogul's Emperor family and rural dishes of Bangladesh and India. Having the recipe and tradition we have implemented the cooking science especially focussed on the proper hygiene ways of cooking, preservation methods and cooking techniques

### **Our Goal**

**To provide the highest standard of hygiene, health and nutritious food with the best customer care. We are dedicated to offer you the best hospitality and service.**

We accept all major credit/debit card in-store & over the phone. Unfortunately we do not accept cheques.



### **Please try our other recommended Restaurants.**

Nandini - Oldham  
Vice Roy - Bollington  
Bangla City - Hyde  
Last Monsoon - Stockport

# [www.zulaika.co.uk](http://www.zulaika.co.uk)

SOME OF OUR DISHES CONTAIN NUTS. PLEASE ENQUIRE AT TIME OF ORDERING FOR FURTHER DETAILS.

If you suffer from nut or any other allergies, please ask before ordering. Please be aware that our kitchen's are not 100% flour free. Olives may contain stones. Chicken, fish and meat may contain bones. All our dishes are prepared in kitchens where nuts, flour etc are commonly used.

Unfortunately we can not guarantee that our dishes will be free from traces of these products.

All dishes may contain ingredients not listed on the menu description.

## Appetisers

- SPICY OR PLAIN POPPADOMS** (each) £0.90  
**CLASSIC CHUTNEY Tray** £3.60  
 (mango, spiced onions, chilli, mint and pickle)

## Starters - Vegetarian

(All starters served with salad and mint sauce)

- ONION BHAJI (4)** £3.95  
 All time favourite, lightly spiced deep fried onion fritter.
- ALOO OR CHANA CHAAT PURI** £4.50  
 Small cubes of potatoes or curried chickpeas mixed with finely chopped onions, special herbs and spices.
- VEGETABLE SAMOSA (3)** £3.80  
 Traditional favourite. Triangular deep fried crispy pastry stuffed with seasonal vegetables.
- PANEER PAKORA** £4.50  
 Nuggets of paneer rolled in batter and deep fried.
- VEGETABLE PLATTER** £6.95  
 Onion baji, vegetable samosa, paneer pakora paneer tikka.
- PANEER TIKKA (INDIAN CHEESE)** £4.60  
 Nuggets of paneer, lightly spiced cooked together with onions & green peppers.
- PANEER CHAAT PURI** £4.95  
 Small cubes of Indian cheese mixed with finely chopped onions, tomatoes, herbs & spices.
- CHILLI PANEER** £6.25  
 Caramelised diced paneer tossed in Indo-Oriental sauces with diced onions and bell peppers.

## Starters - Non Vegetarian

- MEAT SAMOSA (3)** £4.50  
 Triangular deep fried crispy pastry stuffed with minced meat
- TANDOORI CHICKEN** £4.95  
 A chicken breast or leg on the bone marinated in tandoori spices cooked in a clay oven.
- SHEEK KEBAB (2)** £4.50  
 Spiced minced meat, skewered & cooked in a clay oven.
- CHICKEN TIKKA** £4.50  
 Succulent pieces of chicken breast marinated in tandoori sauce, garnished with coriander.
- GARLIC CHICKEN** £4.50  
 Tender pieces of chicken breast marinated in garlic sauce, garnished with coriander.
- LAMB TIKKA** £4.70  
 Tender pieces of lamb marinated in tandoori spices, cooked in a clay oven.
- CHICKEN CHAT** £4.95  
 Succulent pieces of chicken dipped in a lightly spiced sauce served on a puri bread.
- CHICKEN PAKORA** £4.50  
 Succulent pieces of chicken dipped in a lightly spiced gram flour batter and deep fried.
- LAMB CHOPS (3)** £6.20  
 Tender pieces of lamb chops marinated in special tandoori mix spices cooked in a clay oven.
- SHAMI KEBAB** £4.50  
 Spiced round patties of minced lamb, cooked on a thawa.
- SPECIAL TANDOORI PLATTER** £7.95  
 Lamb chops, sheek kebab, chicken tikka, lamb tikka and garlic chicken.
- MIXED STARTER** £7.20  
 Onion bhaji, samosa, chicken tikka, sheek kebab.
- GILAFI KEBAB** £4.50  
 Minced meat cooked with spices, onions in the tandoor.

## Starters - Seafood

- PRAWN COCKTAIL** £4.50  
 Juicy prawns with a tangy seafood sauce, served on a bed of lettuce.
- PRAWN BATURA** £5.70  
 A generous serving of curried prawns in a lightly spiced sauce served on a puri bread.
- MACHLEY TIKKA** £4.95  
 Chunks of indian fish, marinated overnight in a special sauce cooked in the clay oven.
- FISH PAKORA** £4.95  
 Chunks of fish coated with lightly spiced batter and deep fried
- TANDOORI KING PRAWNS** £7.95  
 Three King Prawns marinated in tandoori spices,
- SALMON FISH FRY** £6.95  
 Indian fish fried with onions and chillies.

## Strength Guide

All curries are gluten-free. You may specify the strength to your requirements.  
 If you have any allergy, please consult with a member of staff before ordering.

MEDIUM    HOT    VERY HOT  
 ”    ”    ”  
 VEGETARIAN    NUTS  
 

## From the Tandoor

These dishes are cooked to perfection in a barrel shaped clay oven generating a temperature far hotter than any conventional method. This unique process seals in the goodness & the smouldering charcoal gives it a wonderful smoky flavour. Served with your own choice of sauce.

CHICKEN TIKKA	£9.95	KING PRAWN TIKKA	£11.95
1/2 TANDOORI CHICKEN (On the bone)	£9.95	LAMB TIKKA	£9.95
GARLIC CHICKEN	£9.95	LAMB CHOPS	£10.95
CHICKEN OR LAMB SHASHLIK	£10.95	MIXED GRILL	£11.95

1/4 tandoori chicken, chicken tikka, lamb tikka, sheek kebab, lamb chops.

## Fusion Specialities

Below you will find short selection from our new range of fusion dishes - combining new food trends from Eastern Bangladesh to create a unique dining experience .

<b>SOUTH INDIAN GARLIC</b> //	£8.95	<b>GARLIC CHICKEN CHILLI MASSALA</b> ///	£9.95
Chicken or lamb tikka cooked with a combination of fresh garlic flakes plum tomatoes and spices.		Cubes or chicken marinated in a garlic sauce cooked in the clay oven then mixed with fresh green chillies ginger garlic and tomatoes to give a sharp spice memorable taste.	
<b>CHICKEN ANARKALI</b> //	£9.95	<b>MURGH MASSALAM</b> //	£10.95
Tender diced chicken with minced lamb lightly spiced wrapped in a Bangladeshi style omelette.		Chicken cubes cooked together with spiced minced meat in a medium spiced balti sauce fresh tomatoes, egg and coriander leaves.	
<b>CHICKEN OR LAMB NEPALI</b> ///	£9.95	<b>BALTI EXOTICA THAWA</b> //	£10.95
A fairly hot dish from Nepal - not for beginners. Prepared with garlic, tomatoes, lemon, fresh naga chillies & mixture of hot spices.		A combination of tandoori chicken tikka, lamb tikka, prawns and king prawn cooked in a medium balti spice authentically prepared with fresh herbs and spices.	
<b>KATMANDU</b> ///	£9.95	<b>CHICKEN OR LAMB HANDI</b> //	£9.95
Chicken or lamb cooked with lentils using fresh onions, garlic, ginger, green chilli and coriander.		A traditional spice dish flavoured with methi leaves cooked in exotic herbs & spices with onions fresh garlic ginger & then simmered in a tomato yoghurt based sauce.	
<b>CHILLI CHICKEN</b> ///	£10.95	<b>CHICKEN CHILLI KEEMA</b> ///	£9.95
Off the bone pieces of chicken breast cooked with green peppers, onion, tomatoes, fresh green chillies and flavoured with ginger and garlic.		A combination of tandoori chicken off the bone & keema cooked with fresh green chillies, onions, peppers and herbs & spices.	
<b>BALTI AKBARI CHAM CHAM</b> //	£9.95		
Breast of chicken cooked in a medium balti sauce with fresh coriander.			

Available with king prawns £2.00 extra

## Fish & Veggie Specials

<b>KERELA FISH</b> ///	£9.95	<b>GOAN MACHLEY</b> ///	£9.95
Fish curry with essence of mustard seeds, green chilli and lime.		Indian fish cooked together with aubergine, and potatoes with onions and whole green chillies.	
<b>LACHEDAAR VEGGIE</b> V	£8.95	<b>MACHLEY MASSALA</b> //	£8.95
Assorted fresh vegetables cooked together with paneer and selected herbs and spices. This dish is highly recommended for the devout vegetarian.		Chunks of fish marinated overnight in special tandoori spices cooked in the clay oven then transferred into a work containing special chilli sauce. A Bengali dish.	

## Signature Dishes

### ZULAIKA SPECIAL 〰

£12.95

Breast of tikka filled with minced lamb cooked in special sauce with a selection of spices herbs and tomatoes.

### SYLHETI RUPOSHI

£14.95

King prawns cooked with shell in a hot blend of spices, served on a cooked bed of cabbage.

### SINDI RAAN

£13.95

Lamb shank, cooked with exotic mix of spices, garden mint, garnished with fresh dhaniya, sliced chillies and lemon. Lamb shank is slowly braised until the meat is softened to enable to melt in the mouth perfectly.

### BANGLA EXOTIC FISH

£12.95

Fish cooked with herbs and spices, coriander and a splash of sambuca to give a nice sweet taste.

## Traditional Favourites

For all those true curry connoisseurs you will not be disappointed with our traditional curry menu which serves all the classic but with a distinctive flavour.

**First choose your filling - then choose the cooking style you prefer**

Chicken	£5.95	Prawn / Indian Fish	£6.40	Mixed Vegetable	£5.60
Lamb / Beef	£6.40	Chicken Tikka	£6.20	Special Mix (Chicken, lamb & prawn)	£6.40
King Prawn	£8.95	Lamb Tikka	£6.50	Paneer	£5.95

### BIRYANI 〰

£3.50

Prepared by gentle cooking with saffron flavoured basmati rice together with a mixture of mild spices. Served with an omelette & sauce of your own choice.

### BHUNA 〰

£3.50

A special combination of spices, onions & tomatoes fried together to provide a dish of medium strength & rather dry consistency.

### KARAH 〰

£3.50

Prepared in an Indian wok style pan utensil with fresh green chillies, garlic, ginger & tomatoes in a spicy & aromatic sauce.

### DUPIAZA 〰

£3.50

A delicious dish prepared with an abundance of fried onions tomatoes & seasoned with ginger, coriander & spices.

### MADRAS 〰〰

£2.95

A very famous dish with greater preparation of spices which produces a fairly hot rich taste.

### ROGON JOSH 〰

£3.50

A delicately sauce cooked with sweet pimentos, capsicums and tomatoes. An original authentic Indian dish with a great aroma. A very satisfying dish.

### PATHIA 〰〰

£3.50

Specially cooked with oriental herbs & spices to achieve hot & sour flavour. Lightly fried onions in a thick sweet & sour sauce. A hot dish with a distinctive aroma.

### JALFREZI 〰〰

£3.50

Sauteed dish cooked with onions, garlic, green peppers and fresh chillies.

### SAMBER 〰〰

£3.50

Specially cooked with lentils, oriental herbs and spices to achieve a hot and sour flavour.

### VINDALOO 〰〰〰

£2.95

Similar to madras with extra spices. Extra hot.

### BALTI 〰

£2.95

Prepared in an Indian wok with garlic, ginger and a special balti sauce.

## Easy on the Spice

We have carefully selected a mild range of traditional favourites. All our dishes are fused with flavours and aromas but gentle on the spices.

### CHICKEN OR LAMB KORMA £8.95

A mild range of favourite traditional korma dishes - all fused with flavour.

### CHICKEN OR LAMB DHANSAK £9.95

Prepared with oriental spices giving a sweet & sour sauce cooked with garlic, pineapple & lentils.

### CHICKEN OR LAMB TIKKA PASSANDA £8.95

Chicken or lamb tikka cooked with mild spices, fresh cream and fresh ground almonds.

### CHICKEN OR LAMB TIKKA MASSALA £10.95

Diced pieces of chicken or lamb cooked in a unique mild creamy tandoori sauce.

### PANEER KORMA £8.95

A mild range of favourite traditional korma dishes - all fused with flavour and Indian cheese.

### CHICKEN OR LAMB TIKKA MAKANI £10.95

Succulent pieces of chicken or lamb cooked in mild tomato, jaggery sauce with butter and garnished with cheese

### BADAMI PASSANDA £10.95

Chicken/lamb tikka cooked in a creamy almonds, butter sauce with roasted almond & cashew nuts.

### KING PRAWN MASSALA £14.95

A generous portion of king prawns marinated in a special massala based sauce cooked in the tandoor then added to a rich mild sauce.

### MALAI CHICKEN £10.95

Succulent pieces of boneless chicken marinated in a yoghurt base and mild spices cooked in a creamy sauce with cashew nuts and garnished with cheese & mango.

### PANEER TIKKA MASSLALA £8.95

Diced pieces of Indian cheese cooked in a unique mild creamy tandoori sauce.

## Chefs Recommendation

Our head chef presents a selection of dishes specially cooked for your pleasure.

These dishes promise a mouth-watering blend of traditional and contemporary ingredients and techniques.

### KACCHI GOSHT BIRYANI

World famous lamb shank on the bone, basmati rice biryani with aroma of whole spices. Served with rogon sauce.

### RARHA GOSHT

Preparation of slow cooked lamb with minced meat, onions peppers and hot spices.

### GORKALI CHICKEN

Tender chicken pieces cooked in an exotic mix of whole spices. A delightfully spicy Nepalese dish containing red & green capsicums, whole dries red chillies, fresh tomatoes & special chilli sauce.

### ZULAIKA HOUSE SPECIAL BIRYANI

Combination of chicken, lamb, king prawns stir-fried with peas, onion, cashew nuts, pistachios, almonds & raisins, together with saffron flavoured basmati rice and served with a special sauce. A refreshing aromatic dish.

### MURGHI JAF LONG

East Bengali dish cooked with chicken, fresh green chillies & garlic garnished with coriander & lime.

### SAAGWALA

Chicken or lamb prepared with spinach, garlic ginger & tomato in a medium spicy sauce.

### ROSTI BEEF

Pot roasted beef seasoned with spring onion and cooked with capsicum, onion & Bengal garam massala.

### BEEF STEAK MASSALA

Chefs secret recipe cooked medium strength or hot.

### CHICKEN AFGHANI

Chicken stir fried with green chillies, ginger, garlic, onion & mix peppers, give this dish a vibrant appearance & a spicy taste.

### PANEER CHILLI MASSALA

Diced pieces of paneer cooked in a unique chilli massala sauce.



## Children's Menu

Served with rice or chips.

CHICKEN TIKKA MASSALA	£8.50
CHICKEN KORMA	£8.50
FISH PAKORA	£6.95
FISH FINGERS	£6.95
CHICKEN NUGGETS	£6.95

## Vegetarian Side Dishes

These mildly spiced side dishes are a great accompaniment to our main courses.  
But if you prefer for an extra cost of £2 they can be served as main course.

<b>Aloo Chana Saag</b> Exciting flavours of herbs & spices with green chillies.	£5.95	<b>Gobi Bhaji</b> Spiced cauliflower.	£4.95
<b>Tarka Dall</b> Lentils cooked with butter & garlic.	£5.95	<b>Chana Bhaji</b> Chickpeas.	£4.95
<b>Palak Paneer</b> Spinach & paneer.	£4.50	<b>Mixed Vegetable Bhaji</b> Seasonal vegetables.	£4.95
<b>Saag Aloo</b> Spinach & potato.	£5.95	<b>Bhindi Bhaji</b> Okra.	£4.95
<b>Aloo Gobi</b> Potatoes & cauliflower	£5.95	<b>Saag Bhaji</b> Spinach.	£4.95
<b>Bombay Aloo</b> Spicy potatoes.	£5.95	<b>Bengun Bhaji</b> Aubergines.	£4.95
<b>Daal Makhani</b> Lentils with butter ghee for a creamy finish.	£5.95	<b>Mushroom Bhaji</b> Spiced mushrooms.	£4.95

## Taste of Europe

These dishes are cooked to perfection by our expert chef's who appreciate that not everyone wants spicy food all the time. Served with chips and salad.

<b>Chicken Steak</b> Luxury boneless breast chicken fillet - grilled.	£9.95	<b>Fried Scampi</b>	£8.95
<b>Sirloin Steak</b> Cooked with fried onions and mushrooms.	£11.95	<b>Omelettes</b> (Chicken, prawn, mushroom or plain)	£8.95

## Perfect Additions

Steamed Rice	£3.50	Naan	£3.50
Pilau Rice	£3.60	Garlic Naan	£3.95
Mushroom Pilau	£4.50	Peshwari Naan	£4.90
Onion Rice	£4.50	Keema Naan	£4.90
Egg Rice	£4.50	Chilli Coriander Naan	£3.95
Keema Rice	£4.50	Paratha	£2.70
Vegetable Rice	£4.50	Stuffed Paratha	£3.40
Garlic Rice	£4.50	Chapatti	£1.50
Chips	£3.95	Tandoori Roti	£2.50
		Cucumber Raitha	£2.95