

ज़ायका ताल

ESTD.



MMXXV

ZAIKA TAAL

♦ THE RHYTHM OF INDIAN FLAVOUR ♦

♦ WINE ♦

Red

MERLOT *Chile* • 19

Soft and rounded with ripe plum and red berry notes, smooth tannins, and a gentle finish.

♦ 175ML • 4.5 ♦ 250ML • 6.5 ♦

SHIRAZ *Australia* • 24

Bold and spicy with dark fruit, black pepper, and a touch of smoky richness.

MALBEC *Argentina* • 32

Juicy and vibrant with blackberry and plum flavours, balanced by subtle spice and soft tannins.

Rose

PINOT GRIGIO ROSÉ *Italy* • 19

Fresh and crisp with delicate strawberry and raspberry notes, dry and refreshing.

♦ 175ML • 4.5 ♦ 250ML • 6.5 ♦

White

CHARDONNAY *Chile* • 19

Smooth and balanced with tropical fruit, citrus, and a hint of vanilla.

♦ 175ML • 4.5 ♦ 250ML • 6.5 ♦

PINOT GRIGIO *Italy* • 24

Light and refreshing with pear, apple, and citrus, clean and easy-drinking.

SAUVIGNON BLANC *New Zealand* • 32

Zesty and aromatic with passionfruit, gooseberry, and crisp lime acidity.

Fizz

PROSECCO SPUMANTE DOC *Italy* • 28

Light, crisp, and refreshing with notes of green apple and pear.

♦ 20CL BTL • 8.5 ♦

♦ BEER & CIDER ♦

Kingfisher Lager *Half Pint / Pint* • 3/6

Flying Buffalo *330ml Btl* • 5

Kingfisher Ultra *330ml Btl* • 5

Bombay Bicycle IPA *330ml Btl* • 5

Peacock Apple Cider *500ml Btl* • 5

Peacock Mango & Lime Cider *500ml Btl* • 6

Corona Cero *Alcohol Free 330ml Btl* • 4

♦ SPIRITS ♦

Vodka

Smirnoff • 3.5

Absolut • 4

Grey Goose • 5

Gin

Gordon's • 3.5

Bombay Sapphire • 4

Tanqueray Ten • 5

Whitley Neill Raspberry • 4

Tanqueray Orange • 4.5

Rum

Bacardi • 3.5

Captain Morgan Spiced • 4

Havana Club 7 • 4.5

Old Monk • 4.5

Tequila

Jose Cuervo Blanco • 3.5

1800 Reposado • 4.5

Whisky

Famous Grouse • 3.5

Jameson Irish Whiskey • 4

Johnnie Walker Black Label • 4.5

Bourbon

Jack Daniel's • 4

Woodford Reserve • 5

Liqueurs

5Walla Chai • 4

Amaretto • 3.5

Baileys • 3.5

Cointreau • 3.5

Drambuie • 3.5

Sambuca • 3.5

Tia Maria • 3.5

Schweppes Mixers *200ml Btl* • 2

Indian Tonic / Slimline Tonic /
Lemonade / Ginger Ale / Soda Water

♦ SINGLE MALTS ♦

Indri *The Three Wood, India* • 5.5

Glenfiddich *12yo, Speyside* • 4.5

Glenmorangie *10yo, Highland* • 4.5

Highland Park *12 yo, Orkney* • 5

Laphroaig *10yo, Islay* • 5.5

Dalwhinnie *15yo, Highland* • 6

♦ LASSI ♦

MANGO LASSI • 4.5

Smooth and tropical — yoghurt blended with mango for a fruity twist.

ROSE LASSI • 4

Fragrant and cooling, with rose syrup blended into creamy yoghurt.

SALTED LASSI • 3.5

Savoury and refreshing, with yoghurt, salt, and roasted cumin.

♦ SOFTS ♦

Coca-Cola *330ml Btl* • 3

Diet Coke *330ml Btl* • 3

Sprite *330ml Btl* • 3

Irn Bru *330ml Btl* • 3

Diet Irn Bru *330ml Btl* • 3

Appletiser *275ml Btl* • 3.5

Ginger Beer *275ml Btl* • 3.5

Cranberry Juice • 3

Mango Juice • 3

Orange Juice • 3

Pineapple Juice • 3

♦ MINERAL WATER ♦

Still Water *330ml / 750ml* • 3/5

Sparkling Water *330ml / 750ml* • 3/5



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.

SHAHI 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.

♦ BIRYANI ♦

Served with raita.

MURGH BIRYANI · 15.5

Chicken and rice, cooked with mint, rosewater and delicate spice.

GOSHT BIRYANI · 17.5

Fragrant basmati layered with lamb, saffron and caramelised onions.

VEGETABLE BIRYANI · 15

Seasonal vegetables and basmati rice cooked with herbs and garam masala.

SEAFOOD BIRYANI · 25

An extravagant feast of prawns, mussels, squid and monkfish, layered with saffron basmati and infused with coastal spice.

ROYAL BIRYANI · 20

A majestic celebration of chicken, lamb and king prawns, slow-cooked with fragrant basmati rice and delicate aromatics.

♦ 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.