



ZAIQAH

— PAKISTANI RESTAURANT —

PAKISTANI DELIGHTS , CRAFTED WITH TRADITION

STARTERS

YOGURT BHALLA

\$12

Lentil fritters soaked in yogurt, topped with sweet and spicy chutneys.

SAMOSA (v)

\$10

Crispy golden pastry filled with spiced potatoes and green peas, served with mint raita.

SAMOSA CHAAT

\$13

It typically consist of fried samosas topped with chickpeas curry, yogurt and tamarind sauce.

ONION BHAJI (4 PCS)(V)

\$10

Thinly sliced onions coated in a spiced batter, deep-fried until crispy, and served with tamarind sauce.

VEGETABLE CUTLETS (4 PCS)(v)

\$12

Crispy vegetable and paneer cutlets, seasoned with herbs and spices, served with tamarind sauce.

LEGENDARY GOL GAPPY (6 PCS)

\$10

Crispy deep-fried hollow balls filled with chana chaat, served with sweet and tangy flavoured water.

PANEER PAKORA (4 PCS)

\$14

Made with cottage cheese, deep fried until golden crispy, served with mint chutney or tamarind sauce.

FISH PAKORA (4 PCS)

\$14

Boneless fish fillets marinated in spices, coated in gram flour batter, and deep-fried until crispy. Served with tamarind sauce.

MIX PLATER

\$26

Two pieces of samosas, onion bhaji, vegetable cutlets, and paneer pakoras.

BBQ

SEEKH KEBAB LAMB/CHICKEN (4 PCS)

Minced lamb or chicken seasoned with aromatic spices and herbs, skewered, and grilled to perfection.

\$14

CHEESY SEEKH KABAB LAMB/CHICKEN (4 PCS)

A flavourful blend of spices and minced lamb or chicken skewered and grilled, then topped with a smooth cheese sauce.

\$16

PANEER TIKKA (4 PCS)(GF)

Cubes of paneer marinated in spiced yogurt and grilled in a tandoor, offering a balanced smoky and savory taste.

\$16

GRILL CHICKEN (HALF)(GF)

Chicken marinated in ginger, garlic, aromatic spices, yogurt, and lemon juice, then cooked in a tandoor for a juicy, well-balanced taste.

\$16

ZAFARANI MALAI BOTI (4 PCS)

Boneless chicken marinated in a saffron-infused creamy yogurt sauce, grilled for a rich and aromatic experience.

\$14

LAMB CHOP (4 PCS)(GF) \$24

Premium lamb chops marinated in yogurt and spices, expertly grilled for a tender and flavourful bite.

PRAWN TIKKA (4 PCS)(GF) \$20

Marinated in a blend of aromatic spices and yogurt, grilled in a tandoor for a smoky flavour.

CHICKEN 65 (6 PCS) \$13

Crispy, deep-fried chicken infused with ginger, mustard seeds, peppers, and chilies, delivering bold flavours.

HARA MASALA BOTI (GF) \$16

Boneless lamb marinated in a vibrant green masala yogurt, then grilled for a fresh and zesty flavour.

CHICKEN TIKKA (4 PCS)(GF) \$13

Boneless chicken marinated in spiced yogurt, grilled to achieve a tender texture and smoky aroma.

CHEESY MALAI BOTI (4 PCS) \$16

Juicy boneless chicken marinated in a mildly spiced creamy cheese sauce, grilled to perfection.

MIXED BBQ PLATTER \$29

Two pieces of seekh kebab, chicken tikka, malai boti, and lamb chops.

SIGNATURE DISHES

SHINWARI CHICKEN KARAHI (GF) \$23

A traditional Pakistani dish featuring tender chicken, cooked with a blend of spices, ginger, garlic, green chilies, and coriander.

CHARSI GOAT KARAHI (GF) \$25

A famous Pakistani dish known for its rich, savory flavour, featuring tender goat meat slow-cooked in a traditional wok-like Karahi with aromatic spices.

PESHAWARI GOAT KARAHI (GF) \$25

Tender goat meat cooked with a blend of aromatic spices in a traditional Karahi, creating a rich and flavourful dish.

CHICKEN RESHMI HANDI \$24

Boneless chicken cooked in a creamy, spiced yogurt-based sauce in a traditional handi, resulting in a smooth and flavourful dish.

AFGHANI KEBAB MASALA (CHICKEN/LAMB) \$23

Juicy chicken or lamb kebabs cooked in a rich, spiced masala, bringing out deep flavours and a tender texture.

CHAPLI KEBAB (LAMB) \$18

Minced lamb kebabs blended with spices and herbs, then pan-fried for a crisp outer layer and a juicy flavourful bite.

LAHORI TAWA FISH \$25

Fish fillets marinated in herbs and spices, then pan-fried until crispy on the outside and tender inside.

CHICKEN HALEEM \$22

A thick slow-cooked stew made with chicken, lentils, and a blend of grains, offering a rich and hearty texture.

LAMB NIHARI \$24

A slow-cooked lamb shank stew infused with Nihari masala, garnished with chilies, coriander, and fresh lemon.

ACHARI HANDI (CHICKEN) \$23

A flavourful curry infused with pickling spices, cooked with a blend of whole and ground masalas for a tangy and aromatic taste.

CHICKEN TAWA PIECE (HALF CHICKEN)(GF) \$24

A traditional Lahori-style dish in which marinated chicken quarters are cooked on a hot tawa (griddle) and finished with green chilies and lemon.

MALAI WHITE HANDI (CHICKEN/LAMB) \$24

Tender chicken or lamb, slow-cooked in a creamy yogurt and spice-infused sauce, creating a rich and velvety texture.

PULAO BIRYANI (GF) \$23

Aromatic basmati rice cooked with tender chicken, tomatoes, yogurt, and mild spices, blending the delicate flavour of pulao.

CHICKEN

BUTTER CHICKEN (GF) \$22

Tender chicken simmered in rich, tomato-based sauce with a touch of cream.

CHICKEN TIKKA MASALA (GF) \$22

Boneless chicken cooked with onions and capsicum in a mildly spiced, tangy tomato-based gravy.

CHICKEN ROGAN JOSH (GF) \$22

Boneless chicken simmered in a rich, aromatic gravy made with onions, tomatoes, and ginger.

PALAK CHICKEN (GF) \$22

Boneless chicken simmered in a creamy spiced spinach-based curry.

CHICKEN JALFREZI (GF) \$22

A stir-fried chicken curry cooked with onions, capsicum, and tomatoes in a bold spiced sauce made with whole and ground spices.

CHICKEN MADRAS \$22

A bold and flavourful South Indian-style curry made with coconut, curry leaves, and aromatic spices.

BEEF

BHUNA GOSHT (GF) \$22

Tender beef slow cooked in a thick, spiced gravy with onions, tomatoes, and aromatic spices.

BEEF MADRAS (GF) \$22

A South Indian-style beef curry simmered in coconut cream and aromatic spices for a bold rich flavour.

BEEF ROGAN JOSH (GF) \$22

Slow-cooked beef in a rich spiced tomato-based curry with onions and peppers.

BEEF VINDALOO (GF) 🔥 \$22

A bold tangy and spicy tomato-based curry infused with vinegar and traditional spices.

BEEF KORMA (GF) \$22

Boneless beef, slow cooked in a mildly spiced creamy cashew nut sauce.

LAMB

LAMB KORMA (GF) \$23

Tender lamb slow cooked in a mildly spiced creamy yogurt and cashew nut sauce.

LAMB ROGAN JOSH (GF) \$23

Boneless lamb slow cooked with tomatoes, garlic, ginger, and aromatic spices, finished with fresh coriander.

LAMB VINDALOO (GF) 🔥 \$23

Chunks of lamb marinated in vinegar, spices, and a fiery Vindaloo sauce for a bold and tangy flavour.

LAMB SAAG (GF) \$23

Tender lamb simmered in a rich spiced spinach curry, finished with cream and fresh herbs.

LAMB MADRAS (GF) \$23

A South Indian-style lamb curry cooked with coconut cream, curry leaves, and aromatic spices.

VEGETARIAN

MALAI KOFTA \$20

Fried potatoes and paneer dumplings served in a rich creamy and mildly spiced gravy.

MIXED VEGETABLES (GF) \$20

A mildly spiced curry made with fresh seasonal vegetables.

ALOO GOBI (GF)(V) \$20

Classic potatoes and cauliflower curry cooked with onions, tomatoes, and spices.

ALOO MUTTER (GF) \$20

Potatoes and green peas simmered with garlic, ginger, onions, tomatoes, and traditional spices.

CHANNA MASALA (GF) \$18

Classic chickpea curry cooked with onions, tomatoes, and spices.

PANEER PASANDA (GF) \$20

Paneer stuffed with nuts and spices, cooked in rich creamy and aromatic gravy.

METHI MALAI PANEER (GF) \$20

Paneer cooked in a mildly spiced creamy gravy with fresh fenugreek leaves.

KARAH PANEER (GF) \$20

Paneer cooked in a spiced tomato-based gravy with bell peppers, onions, and aromatic ground spices.

SABZI KORMA (GF) \$20

Seasonal vegetables cooked in a mildly spiced cashew nut gravy.

PALAK PANEER (GF) \$20

Paneer simmered in a rich spiced spinach and onion gravy, finished with a touch of cream.

DAL MAKHANI (GF)(V) \$18

A slow-cooked blend of black lentils and kidney beans, simmered with tomatoes, cream, and aromatic spices for a rich and smoky flavour.

DAL TADKA (GF)(V) \$18

Yellow lentils tempered with cumin, garlic, and aromatic spices.

SEA FOOD

FISH MASALA (GF) \$23

Fish cooked with onions, tomatoes, and capsicum in a lightly spiced curry, achieving a balance of tenderness and crispiness.

GONESH FISH (GF) \$23

Boneless fish marinated in traditional spices, slow cooked with coconut cream and aromatic herbs.

PRAWN MASALA (GF) \$24

Prawns cooked with onions, tomatoes, and spices in a rich thick masala sauce.

PRAWN VINDALOO (GF) 🔥 \$24

Prawns simmered in a bold and tangy Vindaloo curry with aromatic spices.

BUTTER PRAWNS (GF) \$24

Tender prawns stir-fried in a rich butter sauce with chili flakes and black pepper for a spicy, flavourful finish.

RICE

LAMB | BEEF | CHICKEN BIRYANI \$23

Basmati rice cooked with your choice of lamb, beef, or chicken, infused with fresh herbs and traditional Pakistani spices.

KASHMIRI PULAO \$9

A mildly sweet basmati rice dish infused with nuts, desiccated coconut, cream, and sugar.

VEGETABLE BIRYANI (GF) \$20

Aromatic basmati rice cooked with fresh seasonal vegetables, herbs, and traditional spices.

EGG FRIED RICE (GF) \$20

Fragrant basmati rice stir-fried with eggs, onions, and mild spices.

ZAFRANI PLAIN RICE (GF) \$4

Aromatic basmati rice delicately infused with saffron.

BREADS

ROGHNI NAAN

\$6

A traditional Pakistani naan made with flour, yeast, milk, and eggs, then baked in a tandoor.

KEEMA NAAN

\$6

Naan stuffed with spiced lamb mince.

CHEESE NAAN

\$5

Naan filled with melted mozzarella cheese.

CHEESE GARLIC NAAN

\$5

Naan stuffed with mozzarella cheese, garlic, and herbs.

GARLIC NAAN

\$4

Soft naan made with flour, topped with garlic, butter and herbs.

BUTTER NAAN

\$5

Soft naan brushed with butter for a rich flavour.

ALOO NAAN

\$6

Naan stuffed with spiced mashed potatoes, herbs, and spices.

PLAIN ROTI (v)

\$4

Traditional unleavened bread made with whole wheat flour.

PLAIN NAAN

\$4

Soft fluffy naan made with flour and baked in a tandoor.

LACHHA PARATHA

\$5

A crispy multi-layered flatbread made with wheat flour and ghee, baked in a tandoor.

KASHMIRI NAAN

\$6

Naan stuffed with a sweet blend of nuts and dried fruits.

DESSERT

GULAB JAMUN WITH VANILLA ICE CREAM

\$10

GAJAR HALWA

\$10

ROSE KULFI

\$9

PISTACHIO KULFI

\$9

PLAIN KULFI

\$8

SIDES

PAPADAM

\$3

PICKLE

\$3

RAITA

\$4

TAMARIND SAUCE

\$3

MINT RAITA

\$4

MANGO CHUTNEY

\$3

FRESH SALAD

\$7

KACHUMBER SALAD

\$7

MOCKTAILS

(\$10 each)

CLASSIC MOJITO

PINK MOJITO

BLUE LAGOON

PASSIONISTA

PEACHY BLINDER

PINEAPPLE BREEZE

STRAWBERRY STORM

MANGO LASSI

\$7

SOFT DRINKS

(\$4.5 each)

COKE

SPRITE

DEW

SPRITE ZERO

FANTA

COKE ZERO

SOLO

CHAI

(\$4.5 each)

CLASSIC CHAI

CARDAMOM CHAI



THANK YOU