



ZAIQAH

— PAKISTANI RESTAURANT —

PAKISTANI DELIGHTS , CRAFTED WITH TRADITION

STARTERS

YOGURT BHALLA (GF)

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

\$12

SAMOSA (2pcs)(V)

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

\$10

SAMOSA CHAAT

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

\$13

ONION BHAJI (4pcs)(V)

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

\$10

VEGETABLE CUTLETS (4pcs)(V)

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

\$10

LEGENDARY GOL GAPPY (4pcs)

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

\$10

PANEER PAKORA (4pcs)

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

\$14

FISH PAKORA (4pcs)

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

\$10

MIX PLATER

\$26

An assortment of two pieces each of samosas, onion bhaji, vegetable cutlets, and paneer pakoras.

BBQ

SEEKH KEBAB LAMB/CHICKEN (4pcs)(GF)

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

\$13

CHEESY SEEKH KABAB LAMB/CHICKEN (4pcs)

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

\$16

PANEER TIKKA (4pcs)(GF)

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

\$16

GRILL CHICKEN (HALF)

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 (6pcs)

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

\$14

CHEESY MALAI BOTI (6pcs)

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

\$16

TANDOORI CHICKEN WINGS (4pcs)(GF)

Chicken wings marinated in a blend of fresh herbs and spices, then grilled to achieve a smoky and charred finish.

\$14

LAMB CHOP (4pcs)(GF)

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

\$23

PRAWN TIKKA (6pcs)

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

\$20

CHICKEN 65 (6pcs)

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

\$13

HARA MASALA BOTI (8pcs)(GF) \$16

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

CHICKEN TIKKA (4pcs)

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

\$13

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 \$23

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

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

MIXED VEGETABLES (GF)

A mildly spiced curry made with fresh seasonal vegetables.

ALOO GOBI (GF)(V)

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

ALOO MUTTER (GF)

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

CHANNA MASALA (GF)

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

PANEER PASANDA (GF)

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

METHI MALAI PANEER (GF)

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

KARAHI PANEER (GF)

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

SABZI KORMA (GF)

Seasonal vegetables cooked in a mildly spiced cashew nut gravy.

PALAK PANEER (GF)

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

\$20

DAL MAKHANI (GF)(V)

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

\$20

DAL TADKA (GF)(V)

Yellow lentils tempered with cumin, garlic, and aromatic spices, finished with a traditional tarda.

\$20

\$20

\$18

\$20

\$20

\$20

\$20

\$20

FISH MASALA (GF)

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

\$23

GONESH FISH (GF)

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

\$23

PRAWN MASALA (GF)

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

\$24

PRAWN VINDALOO (GF) 🍷

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

\$24

BUTTER PRAWNS (GF)

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

\$24

SEA FOOD

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 \$8

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

VEGETABLE BIRYAN (GF) \$20

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

EGG FRIED RICE (GF) \$18

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 plain 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 whole wheat 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

\$4

RAITA

\$4

TAMARIND SAUCE

\$3

MINT RAITA

\$4

MANGO CHUTNEY

\$3

CREAM SALAD

\$9

FRESH SALAD

\$7

KACHUMBER SALAD

\$7

MOCKTAILS

(\$10 each)

CLASSIC MOJITO

PINK MOJITO

BLUE LAGOON

PASSIONISTA

SUNSET

PEACHY BLINDER

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