

RESTAURANT & CATERING



AUTHENTIC INDIAN CUISINE

WE CATER FOR EVERY OCCASION

Weddings, Receptions, Sangeet, Mehndi,
Private & Corporate Events, Conventions & More.



230 E 44TH ST, NEW YORK, NY 10017 | PH: 212-697-9797 | CELL: 908-294-3447

EMAIL: CATERING@ZAIKANYC.COM | WWW.ZAIKANYC.COM

*Encompassing Every Celebration Of Life
With A Memorable Culinary Experience*

Food is a shared experience between loved ones which creates lasting memories. If you think about some of your most cherished memories, most of them likely involve food. Whether it is sharing chai with your college mates at a road side stall, gulping street food while walking through the vibrant streets of India with your friends, enjoying delicious dinners with family, Festival traditions or celebrating special occasions in your life. Zaika New York brings authentic taste to you with regional flavors of India to provide you and your guests a memorable culinary experience.

Our team, Chefs and food specialists with experience of over 20 years in the Indian food Industry specialize in creating customized menu catered to your personal taste and culture. As the world has become globalized, culinary trends from different countries have traveled at an impressive rate to create fusion food which provides endless culinary possibilities. We provide vegan, gluten free & halal options as well per need of the customer. Whether it is North Indian, South Indian, Gujarati, Jain or Mixed International Cuisine, we ensure quality food made from best ingredients, freshest produce and our house made spices.

We cater for small private, corporate events to big receptions.

Whether it is your venue or ours, we will ensure you quality full service catering till the end to make your day a memorable one for you !

Team Zaika



APPETIZERS

VEGETARIAN

NORTH INDIAN

Cocktail Samosas

(Choose your filling for samosa)

Punjabi Samosa with Chana Dal

Potli Samosa

Zaika Special Tandoori Fruit Chaat*

Tandoori Paneer Tikka

(Methi Malai/ Hariyali /Kali Mirch)

Paneer Shaslik

Tandoori Stuffed Mushrooms

Vegetable Seekh Kebab

Soya Chaap*

Hara Bhara Kebab

Vegetable Cutlet

Khasta Kachori

Assorted Vegetable Pakoras

Kathi Rolls

(Aloo/ Paneer)

GUJARATI

Lilva Kachori

Khaman

Dhokla

(Plain/Sandwich/Green Pea/Spinach)

Patra

Sev Khamni

Papdi no lot

Corn Pettis

Ragda Pettis

Surti Pettis

Nariyal Pettis

Methi na Gota

Bataka Vada

Dal Vada

Dahi Vada

Vada Pav

Dabeli

Sabudana Tikki

SOUTH INDIAN

Mini Idli

Silver Dollar Idli

Medu Vada

Mini dosa

Mini Uttapam

Aloo Boonda

Upma

CHAT CORNER

Aloo Tikkis

Corn Spinach Tikki

Beet Tikki

Eggplant Chat*

Dahi Aloo Papri Chat

Dahi Ke Kabab

Bhel Puri

Corn Bhel

Sev Puri

Pani Puri with varieties of Pani

Dabeli

Mango Palak Chat

Masala Chat Basket

Fruit Chat



INDO CHINESE

Vegetarian Spring Rolls
 Vegetarian Manchurian (Dry)
 Lahsuni Gobhi (Dry)
 Chilli Paneer/Tofu
 Chinese Bhel
 Crispy Lotus Root with honey and
 chilli garlic sauce

INTERNATIONAL

Seasonal Fruit Platter
 Falafel
 Stuffed Jalopeno Poppers with Cheese
 Mexican Bhel
 Vegetarian Empanadas
 Bruchetta with extra cheese
 Vegetable Quiche
 Vegetable Quesadillas

APPETIZERS

NON VEGETARIAN

CHICKEN

Chicken Keema Samosa
 Chicken Lollipop
 Chicken Satay with Peanut sauce*
 Chicken Malai Kabab
 Punjabi Chicken Kabab
 Chicken Seekh Kabab
 Chicken Hara Kabab
 Chicken Afghani

Shammi Kabab
 Tangri Kabab
 Kadak Reshmi Kabab
 Chicken 65
 Tawa Chicken
 Tandoori Chicken Wings
 Chicken Spring Rolls
 Chilli Chicken
 Chicken Dumplings
 Chicken Empanadas
 Chicken Manchurian (Dry)
 Chicken Quesadillas

LAMB

Lamb Keema Samosa
 Lamb Seekh Kabab**
 Peshawari Kabab
 Bihari Boti Kabab
 Tandoori Baby Lamb Chops**

SEAFOOD

Amritsari Fish
 Achari Fish Tikka**
 Fish Kali Mirch
 Tandoori Shrimp**
 Fried Shrimps
 Shrimp in Garlic Sauce
 Fried Calamari
 Tandoori Salmon**
 Tawa Scallops
 Lobster Masala Bites**



LIVE STATIONS****INDIAN**

Chat Corner (as above)
 Pani Puri with varieties of Pani
 Moong Dal Chilla
 Kathi Roll station (Veg & non-veg)
 Dal Tadka Station
 Pav Bhaji
 Vada Pav
 Dabeli
 Ragda Pettis
 South Indian Station- Dosa, Uttapam, Idli

INTERNATIONAL

Indo-Chinese, Italian, Mediterranean, Mexican, Thai Cuisines

Dumpling station
 Vegetarian, Paneer and Non-vegetarian
 Quesadillas
 Vegetarian and Non-vegetarian
 Mexican/ Chinese Bhel
 Pasta Station
 Penne Pasta with vodka sauce, Chicken Alfredo
 Pasta, Marinara Pasta, Pesto
 Falafel Station
 Vegetable Crudites
 with dips, cheese, crackers, fruits
 Spicy Tortilla Wraps
 Noodles Station
 with Veg & Non-Veg ingredients
 Taco Station
 Fajita Station
 Burger Station
 Mediterranean station
 Sushi Station
 Salad Bar

MAIN ENTRÉE

VEGETARIAN

NORTH INDIAN

Aloo Gobhi Matar
 Benarasi Jeera Aloo
 Aloo Baingan
 Ambarsari Choley
 Bhindi Masala
 Baingan ka bharta
 Kadai Paneer
 Shaahi Paneer
 Paneer Tikka Masala
 Paneer Lababdar
 Paneer Bhurji
 Palak Paneer
 Malai Kofta
 Sarsoon ka Saag
 Dilnaz Kofta
 Mushroom Mutter
 Tawa Subzi
 (2 to 3 dried subzis as per choice)
 Chef's Vegetable Korma
 Punjabi Kadhi Pakode Wali
 Zaika Dal Makhani
 Yellow Dal Tadka
 Paanch Ratni Daal



GUJARATI

- Undhiyu
- Bataka nu rasawalu shaak
- Suki Bhaji
- Tuver Ringan
- Turiya Patra
- Tindora nu shaak
- Gujarati Kadhi
- Gujarati Dal

GOAT **

- Goat Curry
- Kadai Goat

FISH & SEAFOOD

- Goan Fish Curry
- Malabar Shrimp Curry
- Kadai Shrimp
- Lobster Masala*

MAIN ENTRÉE
NON VEGETARIAN

CHICKEN

- Butter Chicken
- Chicken Tikka Masala
- Chicken Lababdar
- Punjabi Chicken Curry
- Kadai Chicken
- Chicken Achari
- Black Pepper Chicken
- Saag Chicken
- Vindaloo Chicken

LAMB

- Lamb Achari
- Lamb Bhuna Masala
- Lamb Vindaloo
- Lamb Rogan Josh*
- Rampuri Nalli Nihari *

INDO CHINESE

- Vegatarian/Chicken Manchurian
- Vegetarian Hakka Noodles
- Vegetable Fried Rice
- Chilli Paneer
- Sweet & Sour Vegetables
- Eggplant in garlic sauce
- Chilli chicken Hakka style
- Chilli Lamb*
- Shrimp in hot garlic or black pepper sauce*



INTERNATIONAL

Penne pasta with tomato and basil
Pasta Primavera
Spinach/Cheese Ravioli
Eggplant Parmigiana
Eggplant Rolletini
Chicken Marsala
Grilled Salmon with Italian Herbs*
Baked Tiliapia with white sauce
or lemon sauce*

BREADS

(SELECT ANY ONE ITEM)

Assorted Bread
(Naan, Lachha Paratha, Garlic Naan, Onion Kulcha)
Varieties of Homestyle Rotis
(Assorted handmade breads - Paratha, Phulka, Poori)*
Makki ki Roti
Missi Roti
Bajra Rotla

RICE

Plain Rice
Jeera Rice
Spinach Rice
Lemon Rice

Vegetable Pulao
Saffron Jeera Peas Pulao
Vegetable Biryani
Chicken/Goat/Lamb Hydrabadi Biryani*

YOGURT PREPARATIONS

Boondi Raita
Tomato/Onion/Cucumber Raita
Dahi Bhalla
Beet Root Raita
Pineapple Raita



DESSERTS

TRADITIONAL CHOICES

Gulab Jamun/ Angoori Jamun/ Kala Jamun
 Rasgulla
 Rice Kheer
 Rose Almond Kheer *
 Rasmalai
 Shrikhand *
 Rabdi

HALWA

Moong Dal Halwa
 Gajar Ka Halwa
 Dudhi ka Halwa
 Sooji Halwa
 Badam Halwa
 Anjeer Halwa
 Dry Fruit Halwa

SWEETS

Can be arranged as per requirement

SPECIALTIES*

Mal Pua with Rabri
 Assorted Italian Pastries
 Tiramisu
 Chocolate Mousse
 Flan

ICE CREAM

Vanilla/Mango/Chocolate/
 Strawberry/Tooti Frooti/PistaChio/Paan*

LIVE STATIONS*

Live Jalebi
 Chocolate Fondue
 Viennese Table

*Items will be charged at an extra cost

*Vegan, Gluten Free, Halal, Jain, Swaminarayan
 options available



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