# Zyga Favourites

# SOUPS & CHAATS

TORTILLA SOUP

Mexican Indian fusion, Veggies, Tortilla

MASALA MINESTRONI

Italian Indian fusion, Veggies, Pasta

MURGH EDAMAME SHORBA

Coconut broth, Curried chicken, Edamame, Cilantro

ANGOORI ALOO CHATPATA

Hot Scooped potato chaat , whipped mint chutney

ZYQA PUCHKA

Puchka, Avocado, Molecular dahi, Orange caviar, Tamarind

MATAR RAGDA PATTY

Potato sphere, Matar patty, Pomegranate, Watermelon foam

PALAK QUINOA CHAAT

Spiced quinoa, Avocado, Sesame, Coriander, Pickle, Tempura palak

# RAITA

• AVOCADO RAITA

Dahi, Avocado

BEETROOT RAITA

Dahi, Beetroot

TADKA PALAK RAITA

Palak, dahi, Zyqa tadka

# Zyga Favourites

# PAPAD & SALADS

- PAPAD KI TOKRI Assorted dips with papad
- ROOMALI PAPAD

  Cheese | Masala | Chilli oil, served with assorted dips
  - POMELO SALAD

    Raw papaya, Green mango, Carrot, and Pomelo
- ASSORTED GREENS
  Avocado, Cucumber, Carrot, and Chinese cabbage juliennes

# NIBBLES

- NAAN TACO (VEG.)
  Paneer kurchan | Kumbh masala
- CHARCOAL EDAMAME TIKKI Spicy edamame served with fig kasundi dip
- COTTAGE CHEESE POTLI Masala paneer in roomali roti with dahi dip
- SMOKED BAJRA TIKKI Smoked sweet potato with spiced millet pearls
- PANEER BHURJI CANNELLONI Cottage cheese, mozzarella, and aromatic spices

# Matish-e-Tandoor

#### CLAY-POT GRILLED NON-VEGETARIAN DELICACIES

# AL-AYANA-E-MURGH KEBAB

Chicken drumsticks coated in a yoghurt marinade with olive, thyme, and rosemary

# • BABY TANDOORI MURGH (HALF)

Spring chicken marinated in traditional Indian spices, slow-roasted in the clay oven

# MURGH NURANI KEBAB

Minced chicken tandoori kebab enhanced with grated boiled egg

# • MUMTAZ TANGDI (4 PCS)

Drumsticks stuffed with minced chicken and aromatic lemongrass, grilled to perfection

#### AFGHANI TANDOORI MURGH

Boneless chicken chunks marinated in a rich cashew-based tandoori masala

# MURGH MALAI KEBAB

Tender boneless chicken in a creamy cheese-infused marinade, grilled over open flames

# • MURGH RESHMI KEBAB

Soft and juicy chicken kebabs flavoured with cheese and select Indian spices

# MURGH ALISHAN

Grilled chicken marinated in yellow tandoori masala and infused with cheese

# PAHARI MURGH KEBAB

Chicken kebabs spiced with fresh coriander and mountain-style masala

# Matish-e-Tandoor

#### CLAY-POT GRILLED VEGGIES

#### MALAI BROCCOLI

Creamy, cheesy broccoli grilled in spiced yoghurt

# PESHAWARI STYLE ALOO

Baby potatoes in saffron, yoghurt, and rich cashew-spiced marinade

#### DAHI KE KEBAB

Hung curd mixed with dry fruits, cheese, and makhana powder, delicately fried

# VEGETABLE CHILLI MILI

Mixed vegetable and cheese croquettes with a zesty twist

#### DHINGRI SABNAMI

Stuffed mushrooms, better-fried and deeply flovourful

# RA7MA GALOUTI

A timeless favourite-creamy red kidney bean kebabs with melt-in-mouth texture

# CHHOTA MAKAI KEBAB

Crunchy, spicy baby corn with a corn and potato masala wrap

# ZYQA MIXED TANDOORI VEG PLATTER

A chef's selection of paneer, potatoes, Dahi ke kebab, Hara bhara kebab, and mushrooms—perfectly grilled in the clay oven

# Matish-e-Tandoor

#### CLAY-POT GRILLED VEGGIES

#### HARA BHARA KEBAB

Pan-fried patties loaded with spinach, green peas, and potatoes

# SUBZ HARIYALI SEEKH

Green vegetables blended with aromatics and a mélange of spices

# PANEER MAKHMALI

Cottage cheese marinated in cashew paste and yoghurt, infused with rich tandoori aromas

# RANG BIRANGI PANEER

Clay-grilled paneer infused with spicy, herby, and creamy flavours

# CHEESY PANEER TAFTAN

Cheese-stuffed cottage cheese flavoured with Byadgi chilli masala

# • KURKURE PANEER

Crispy fried, spicy cottage cheese bites

# BHARWAN ALOO AATISH

Stuffed potato slices with tangy pomegranate masala

# SHAHI ALOO

Nut-stuffed baby potatoes, rich and royal in flavour

# Zyga Favourites

- GHEE ROAST SOYA BOTI
  Roasted soya chunks with kesari pancake
  - NAAN TACO (NON VEG.)
    Tandoori murgh | Pulled lamb
  - MURGH VOL-AU-VENT Chicken bharta in puff pastry
- GHEE ROAST MUTTON BOTT Roasted lamb chunks with kesari pancake

# BIG BITES

- ROASTED BROCCOLI, PALAK & SESAME SALAN, DAHI & BEETROOT RICE
  - MAKHMALI PANEER WITH PINEAPPLE JASMINE PULAO
    - RAJASTHANI LAAL MAAS WITH COUSCOUS EDAMAME PULAO
  - ANGLO-INDIAN CLASSIC CHICKEN / FISH WITH BASANTI PULAO