ZOYA
BY MAUI

APPETISERS

Zoya Mixed Platter (D, G, N, V) (For 2 guests) (Mild) 95
Onion pakora, samosa chaat, sabudana tikki, malai broccoli

Sweet Corn Chaat (V, D) (Mild) 58
Traditional Indian street food, sweet corn, coriander, carrot, onion, tomato, pomegranate, papadam

Rajasthani Moong Dal Kachori (G, D, N, V) (Mild) 58
Crunchy fried pastry filled with moong dal, onion, tomato, sweet yoghurt, tangy chutney, crispy sev & pomegranate

Samosa Chaat (D, G, N, V) (Mild) 58
Fried savoury thin pastry filled with spiced potato, mint, yoghurt tamarind topping

Sabudana Tikki (D, G, N, V) (Mild) 58
Mashed sago, potato, amul cheese mixed with nuts ginger and paneer

Onion Pakora (VE) (Mild) 55
Golden fried onion, mixed with green chilli and gram flour

Apollo Chicken (D) (Mild) 70
Chicken thigh marinated with gram flour curry leave, ginger, onion, green chilli served with mint chutney

FROM THE TANDOOR

Served with mint chutney

Zoya Surf and Turf Platter (S, SH) (Spicy) 192
Lamb burra, chicken laal surkh tikka, prawn mirch, steamed rice

Lazeez Burrah Lamb Chop (D) (Spicy) 165
Australian lamb chop marinated with yoghurt, garam masala, kasuri methi

Angara Chicken Tikka 98 (D) (Spicy) 98
Fiery red chicken thigh marinated in yoghurt, robust spices & anardana powder

Achari Prawn (D, SH) (Mild) 165
Asian, U10 prawns marinated in garlic, yoghurt, achari masala and kasuri methi

Hariyali Paneer Tikka (D) (Mild) 85
Cottage cheese marinated with yoghurt kasuri methi spinach, coriander, yellow chilli, garam masala

Malai Broccoli (D, V) (Mild) 60
Chargrilled broccoli marinated with yoghurt cardamom powder and garam masala

MAIN COURSES

CHICKEN

Traditional Butter Chicken (D, N) (Mild) 138
Tandoori chicken thigh pieces cooked in rich cashew and tomato gravy and finished with kasuri methi

Murgh Tikka Masala (D, N) (Spicy) 128
Marinated chicken, cook with onion tomato gravy garnish with ginger and coriander

LAMB

Lamb Rogan Josh (Mild) 145
Staple dish in Kashmiri succulent lamb cubes cooked with caramelised onionand tomato gravy

Badami Gosht (N, D) (Spicy) 145
Lamb cooked with onion tomato gravy and almond paste garam masala garnish with almond flakes

SEAFOOD

Prawn Korma ((D, N, SH,) (Spicy) 168
Slow cooked prawn with onion tomato gravy, yoghurt, mint

Fish Curry (SF) (Mild) 138
King fish with mustard seeds, curry leaves, ginger, turmeric, dry chili and coconut cream

VEGETARIAN

Dal Bukhara (D, V) (Mild) 95
24 hour slow cooked black lentil flavored with kasuri methi

Methi Paneer (D, N, V) (Mild) 98
Cottage cheese tossed with onion cashew gravy and dried fenugreek leaves and garnish robust kasuri methi

Kadai Sabzi (D, N, V) (Mild) 78
Mixed vegetables, tomato gravy, cashew nut, kadai spices

Subz Miloni (D) (Spicy) 78
Mixed vegetable and spinach cooked with onion gravy and garnish with ginger coriander

Baigan Ka Bharta (VE) (Mild) 78
Tandoor roasted eggplant and peas tempered with cumin, ginger and green chilli

BIRYANIS & RICE

Vegetable Parda Biryanis Cucumber Raita (D, G, N, V) (Spicy) 98
Vegetable and rice cooked with aromatic spices, saffron, fried onion, coriander, cashew in a clay pot over a slow fire

Chicken Lucknowi Biryani, Cucumber Raita (D, G, N) (Spicy) 125
Chicken thigh and rice cooked with aromatic spices, saffron, fried onion, coriander, cashew in a clay pot over a slow fire

Lamb Biryani (D, G, N) (Spicy) 148
Slow cooked lamb with rice and aromatic spices, saffron, fried onion, coriander, cashew in a clay pot over a slow fire

Steamed Basmati Rice (VE) 30
Basmati

Jeera Rice (V) 38
Basmati rice tempered with cumin seed and garnish with coriander

FRESH TANDOORI BREADS

Plain Naan (G, D, V)	18
Garlic Naan (D, G, V)	18
Butter Naan (D, G, V)	18
Chilli Garlic Naan (D, G, V) (Spicy)	22
Chilli Cheese Naan (D, G, V) (Spicy)	22
Masala Paneer Naan (D, G, V)	22
Tandoori Roti (G, VE)	18
Butter Roti (G, V)	18

DESSERTS

Gulab Jamun (D, G, N) 45
Tender milk doughnuts served with saffron flavoured syrup and almond flakes

Zafrani Ras Malai (D, G, N) 46
Tender cottage cheese dumplings served with saffron milk and pistachio

Angoori Rabdi (D, N, G) 45
Condensed milk, cottage cheese, saffron, garnished with milk

Gajar Ka Halwa (N, VE) 45
Slow cooked carrot in almond milk finished with nuts

All dishes on the menu are prepared in strict compliance with Halal requirements.
All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax
Subject to change and market availability

D: Dairy, E: Egg, SF: Sustainable Fish, G: Gluten, N: Peanuts and Tree Nuts, SE: Sesame Seeds, SH: Shellfish, S: Soybeans, V: Vegetarian, VE: Vegan

DINE AROUND MENU

APPETISERS

Samosa Chaat (D, G, N, V) (Mild)
Fried savoury thin pastry filled with tempered potato, mint sauce, yoghurt, tamarind topping

Onion Pakora (VE) (Mild)
Onion, green chilli, spinach, gram flour, Indian spices

Apollo Chicken (D) (Mild)
Chicken thigh marinated with gram flour curry leave, ginger, onion, green chili served with mint chutney

FROM THE TANDOOR

Served with mint chutney

Angara Chicken Tikka (D) (Spicy)
Fiery red chicken thigh marinated in yoghurt, robust spices & anardana powder

Malai Broccoli (D, V) (Mild)
Chargrilled broccoli marinated with yoghurt cardamom powder and garam masala

MAIN COURSES

Traditional Butter Chicken (D, N) (Mild)
Tandoori chicken thigh pieces cooked in rich cashew and tomato gravy and finished with kasuri methi

Murgh Tikka Masala (D, N) (Spicy)
Marinated chicken, cook with onion tomato gravy garnish with ginger and coriander

Lamb Rogan Josh (Mild)
Staple dish in Kashmiri succulent lamb cubes cooked with caramelised onions and tomato gravy

Fish Curry (SF) (Mild)
King fish with mustard seeds, curry leaves, ginger, turmeric, dry chili and coconut cream

Vegetable Biryani, Cucumber Raita (D, G, N) (Spicy)
Vegetable and rice cooked with aromatic spices, saffron, fried onion, coriander, cashew in a clay pot on slow fire

Chicken Lucknowi Biryani, Cucumber Raita (D, G, N) (Spicy)
Chicken thigh and rice cooked with aromatic spices, saffron, fried onion, coriander, cashew in a clay pot over a slow fire

Dal Bukhara (D, V) (Mild)
24-hour slow cooked black lentil flavoured with kasuri methi

Methi Panner (D, N, V) (Mild)
Cottage cheese toss with onion cashew gravy and dried fenugreek leaves and garnish robust kasuri methi

Kadai Sabzi (D, N, V) (Mild)
Mixed vegetables, tomato gravy, cashew nut, kadai spices

RICE

Steamed Basmati Rice (V)
Basmati rice

Jeera Rice
Basmati rice tempered with cumin seed and garnish with coriander

FRESH TANDOORI BREADS

Plain Naan (D, G, V)

Garlic Naan (D, G, V)

Butter Naan (D, G, V)

Chilli Cheese Naan (D, G, V) (Spicy)

Tandoori Roti (G, V)

Butter Roti (G, V)

DESSERTS

Gulab Jamun (D, G, N)

Zafrani Ras Malai (D, G, N)

Gajar Ka Halwa (N, VE)

KIDS'DINE AROUND MENU

APPETISERS

Tomato Mozzarella (N, V)
Cherry mozzarella cheese, tomato, pesto, rocket leaves

Caesar Salad (D, G)
Romaine lettuce, shaved Parmesan cheese, Caesar dressing, garlic bread

Vegetable Crudités (V)
Carrot, cheery tomato, cucumber, yoghurt and avocado dip

MAIN COURSES

Fish Fingers (G, SF)
Tartar sauce, French fries

Chicken Nuggets
Breaded chicken breast, ketchup, French fries

Grilled Cheese Sandwich (G)
White toast, smoked turkey ham, cheddar cheese, French fries

Mini Chicken Sliders (D, G)
Mini breaded chicken breast, cheddar cheese, tomato, lettuce, mayonnaise

Mini Beef Slider (G)
Lettuce, tomato, cheddar cheese, mayonnaise
50

Grilled Salmon (SF)
Norwegian salmon, steamed vegetables, sauce vierge

Penne Pasta (G, V)
Basil leaves, tomato sauce, Parmesan cheese
40

Kid's Steak
Grilled beef tenderloin, broccoli, tomato, French fries

DESSERTS

Chocolate Brownies (G, N)
Warm chocolate cake, vanilla ice cream, chocolate sauce
39

Ice Cream
Chocolate Duo (G, N)
Vanilla (G, N)

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KIDS' MENU

APPETISERS

Tomato Mozzarella (N, V) 40
Cherry mozzarella cheese, tomato, pesto, rocket leaves

Caesar Salad (D, G) 40
Romaine lettuce, shaved Parmesan cheese, Caesar dressing, garlic bread

Vegetable Crudités (V) 35
Carrot, cheery tomato, cucumber, yoghurt and avocado dip

MAIN COURSES

Fish Fingers (G, SF) 45
Tartar sauce, French fries

Chicken Nuggets 45
Breaded chicken breast, ketchup, French fries

Grilled Cheese Sandwich (G) 45
White toast, smoked turkey ham, cheddar cheese, French fries

Mini Chicken Sliders (D, G) 45
Mini breaded chicken breast, cheddar cheese, tomato, lettuce, mayonnaise

Mini Beef Slider (G) 50
Lettuce, tomato, cheddar cheese, mayonnaise

Grilled Salmon (SF) 50
Norwegian salmon, steamed vegetables, sauce vierge

Penne Pasta (G, V) 40
Basil leaves, tomato sauce, Parmesan cheese

Kid's Steak 50
Grilled beef tenderloin, broccoli, tomato, French fries

DESSERTS

Chocolate Brownies (G, N) 39
Warm chocolate cake, vanilla ice cream, chocolate sauce

Ice Cream

Chocolate Duo (G, N)	17
Vanilla (G, N)	17

KID'S DRINKS

Banacolada 23
Banana, coconut purée, pineapple juice

Raspberry Cooler 23
Cucumber, raspberry, pineapple juice, cucumber syrup

Juices 0.20L

Orange	13
Apple	13
Mixed fruit	13

Milkshakes

Mango	17
Strawberry	17
Vanilla	17

SIGNATURE COCKTAILS

Mumbai Mule 65
Our own version of early 1950's cocktail with homemade fresh root ginger, tropical lemon and vodka. Watch out this mule, it's got a spicy kick.

Chai Martini 65
A better way to enjoy the traditional flavours of Chai spices, mixed along with vodka and almond liqueur with intensified ground nutmeg.

Whisked Apple 65
A regular scotch aromatised with our very own blend of exotic spices and courtesy of Assam chai bitters. Biryani's perfect match.

Brandy Toddy 65
South Goa has a reputation for tropical beaches, striking landscapes and a laid back attitude. This easy going mixed embodies the very nature of South Goan style with a perfect blend of gin, Cointreau and coconut juice.

Taj Mahal 65
Is the iconic wonder at the South bank of Yamuna River. A light vibrant cocktail with gin, sweet and dry vermouth, orange liqueur with intense kick.

Spicy Peppery Orange 70
This heady mixed of fine spirits is perfectly blended with tropical fruits, strawberries and spices to give a smooth and delightful taste that compliments the flavours of our Tandoori dishes.

INTERNATIONAL COCKTAILS

Americano 60
Campari, red vermouth, club soda

Bramble 60
Gin, lemon juice, sugar syrup, Crème de Mûre

Bloody Mary 60
Vodka, tomato juice, Worcestershire sauce, Tabasco, lemon juice

Caipirinha 60
Cachaça, lime and sugar

Mai Tai 60
Dark rum, Light rum, orange curaçao, orgeat syrup, lime juice

Margarita 60
Tequila, Cointreau, lime juice

Manhattan 65
Rye whisky, red vermouth, Angostura bitters

Singapore Sling 65
Gin, cherry liqueur, Cointreau, D.O.M. Bénédictine, pineapple juice, lemon juice, grenadine, Angostura bitters

Mojito 60
Rum, lime, mint, sugar, soda

French Martini 65
Vodka, Chambord, pineapple juice

Negroni 65
Gin, Campari, red vermouth

BEERS

Kronenbourg 1664 France	50
Amstel Light Netherland	50
Heineken Netherland	50
Budweiser USA	50
Corona Mexico	55
Corona Cero 0.0% Non-alcoholic beer	55
Heineken Draught Netherland	60
Peroni Draught Italy	65
Heineken Bucket 5 bottles	175
Corona Bucket 5 bottles	185

NON-ALCOHOLIC BUBBLY

French Bloom Le Blanc, France	380
French Bloom Le Rosé, France	395

WINES

WHITE WINE

Vistaña, Santa Carolina, Chile
Sauvignon Blanc

by the glass	50
by the bottle	215

Garda, Italy
Pinoy Grigio, Garganega

by the glass	60
by the bottle	280

The First Lady, Warwick Estate, South Africa
Chardonnay

by the glass	70
by the bottle	325

Le Grand Chapelain Blanc, France
Bordeaux Blend

by the glass	70
by the bottle	285

Mud House, New Zealand
Sauvignon Blanc

by the glass	75
by the bottle	350

Domaine Schieferkopf, Germany
Riesling

by the glass	80
by the bottle	380

RED WINE

Vistaña, Santa Carolina, Chile
Cabernet Sauvignon

by the glass	50
by the bottle	215

Araldica, Italy
Barbera

by the glass	60
by the bottle	275

Bodega Norton Collection, Argentina
Merlot

by the glass	65
by the bottle	300

Le Grand Chapelain Rouge, France
Bordeaux Blend

by the glass	70
by the bottle	285

Kanonkop, Kadette, South Africa
Pinotage, Cabernet Sauvignon, Merlot

by the glass	75
by the bottle	350

Mud House, New Zealand
Pinot Noir

ROSE WINE

Vistaña Rose, Santa Carolina, Chile
Cabernet Sauvignon

by the glass	50
by the bottle	215

Cuvée Serpolet, Henri Fabre, France
Syrah, Grenache, Cinsault, Carignan

by the glass	70
by the bottle	325

CHAMPAGNE AND SPARKLING WINE

Laurent-Perrier Brut — 695
Chardonnay, Pinot Noir, Pinot Meunier

Pierlant Brut, France
Ugni Blanc, Airen

by the glass	60
by the bottle	265

PORT WINES

Taylor's Late Bottle Vintage — 65

Taylor's 10 years old Tawny — 95

SPIRITS

GIN

Bombay Sapphire

single	50
double	75

Tanqueray London Dry — 55

Tanqueray No.10 — 65

Hendricks — 65

VODKA

Absolut Blue

single	50
double	75

Grey Goose — 70

Belvedere — 70

TEQUILA

Jose Cuervo Silver

single	50
double	75

Jose Cuervo Gold — 55

Patrón Silver — 70

Don Julio Reposado — 85

RUM

Bacardi Carta Blanca

	single	50
	double	75
Captain Morgan Dark Rum		55
Cachaca 51		55
Havana Club Añejo 7 Años		60

WHISKY

William Grant's

	single	50
	double	75
Johnnie Walker Black Label		60
Chivas Regal 12 years		60
Glenfiddich 12 years old		70
Glenkinchie 12 years old		85
Macallan 12 years old		90
Glenlivet 12 years old		95
Glenfiddich 18 years old		105
Macallan 18 years old		235

AMERICAN WHISKEY

Canadian Club	55
Jack Daniel's	60
Maker's Mark	60
Gentleman's Jack	65

COGNAC

Hennessy V.S	70
Remy Martin V.S.O.P	80

SIGNATURE MOCKTAILS

Chilli Mocker 32
Zoya's signature liquid omen of good luck, chili, lemon and mint create a clean fresh and vibrant drink.

Calcutta Crush 32
New era of Bengal lancers since 1926 with complex fruity and perfectly mixed with earl grey tea.

Salted Lemonade 32
Refreshing drink with fresh lemon water and salt.

Summertime Tea 32
Our own blend of iced tea fresh lemon and fresh orange juice.

Strawberry Cooler 32
Fresh strawberries lemon and topped up with ginger ale.

LASSI & CHAI

Homemade "Grandma's" recipe Lassi	32
Strawberry & Coconut Lassi	32
Mango & Caramel Lassi	32
Traditional Indian Masala Chai	32

MINERAL WATERS

STILL

International mineral water

	330ml	30
	750ml	40

Local Water

	330ml	20
	750ml	30

SPARKLING

International sparkling water

	330ml	30
	750ml	40

SOFT REFRESHMENTS

Pepsi	30
Diet Pepsi	30
7UP	30
Diet 7UP	30
Mirinda	30
Energy Drink	40

COFFEE & CHOCOLATE

Freshly Brewed Coffee	30
Espresso	30
Decaffeinated Coffee	30
Cappuccino	35
Café Latte	35
Hot Chocolate	35

TEA SELECTION

Classic

Earl Grey	35
English Breakfast	35
Natural Pure Green	35
Chamomile	35
Jasmine	35

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