Zaiqa

INDIAN & PAKISTANI CUISINE

MENU

All of our authentic dishes are prepared in traditional style. Our traditional styles are designed to capture the full flavors of the dish, so dishes may have trace amounts of nuts, or include small pieces of bone that may pose a choking hazard.

Indian and Pakistani cuisine

3409 Old Parham Road, Henrico Va 23294

1(804)447-1117 Info@zaiqarva.com

www.Zaiqarva.com

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APPETIZERS



VEGETABLE SAMOSA — $ 6
Crispy golden, triangular pastry filled with seasoned potatoes and vegetables.

CHICKEN SAMOSA — $ 9
Crispy golden, triangular pastry filled with a flavorful mixture of seasoned minced or shredded chicken.

VEGETABLE SPRING ROLLS — $ 6
Crispy golden rolls filled with a savory blend of fresh vegetables.

ALOO TIKKI — $ 6
Indian snack made from seasoned mashed potatoes, shaped into crispy golden patties.

VEGETABLE PAKORA — $ 6
Mixed vegetables coated in seasoned chickpeas batter and fried until crispy.

ZAIQA CHICKEN — $ 12
Crispy golden brown chicken prepared with zaiqa's special seasoning and spices.

PANEER PAKORA — $ 10
Soft creamy cubes of paneer coated in a flavorful spiced gram-flour batter and deep-fried until golden and crispy.

FISH/SHRIMP PAKORA — $ 16
Tender strips of seasoned fish or shrimp coated in a light, crispy breading and fried until golden brown.

CHICKEN DYNAMITE — $ 12
Tender pieces of chicken coated in a crunchy batter and tossed in a creamy, spicy sauce.

CUT MIRCHI — $ 8
Crispy golden chili fritters made with fresh green chilies coated in seasoned gram-flour batter, deep-fried until crunchy, then cut into bite-sized pieces.

CHICKEN 65 WINGS/ FRIES — $ 16
Crispy, juicy Chicken 65 wings tossed in a spicy, tangy Indian-style seasoning, served with golden, crispy fries on the side.

LOADED FRIES — $ 12
Crispy golden French fries generously topped with butter sauces, melted cheese, grilled chicken and flavorful toppings.

FRENCH FRIES — $ 6
Crispy golden potato strips fried to perfection, with a crunchy exterior and soft, fluffy center. Lightly seasoned and served hot.





SPECIAL CHAATS

CHAAT PAPRI — $ 8
Crispy papri, creamy yogurt, chickpeas, potatoes, tangy and tamarind chutney. Topped with chaat masala and fresh cilantro.

SAMOSA CHAAT — $ 10
Crispy samosas topped with spiced chickpeas, creamy yogurt, tangy tamarind chutney, and flavorful chaat spices.

PANI PURI — $ 8
Crispy hollow puris filled with spiced potatoes, chickpeas, and spicy tangy flavored water.

DHAI PURI — $ 10
Crispy hollow puris filled with a delicious combination of sweetened yogurt, chickpeas, potatoes, and tangy tamarind chutney, finished with sweet chutney and a sprinkle of chaat masala.

CHOLE BHATURE — $ 10
Spiced chickpea curry (chole) served with soft, fluffy, deep-fried bhature.





KABAB SPECIAL

All kebabs are served with freshly baked naan, salad, chutney, rice, and channa masala.
Option for appetizer kebab (No sides)

TANDOORI CHICKEN — $18 / 14

Chicken marinated in yogurt, lemon juice, and aromatic spices. It is traditionally cooked in a tandoor (clay oven) at high heat.

CHICKEN TIKKA BONELESS — $18 / 14

Boneless chicken marinated in yogurt, herbs, and aromatic spices, then grilled to perfection for a smoky, charred flavor.

CHICKEN BIHARI KABAB — $18 / 14

Chicken Bihari Kabab made with thinly sliced or tenderized chicken marinated in yogurt, onions, ginger-garlic, spices, and often raw papaya.

GARLIC CHICKEN KABAB — $18 / 14

Garlic Chicken Kabab is a grilled chicken dish made with tender chicken pieces marinated in fresh garlic, yogurt, herbs, and aromatic spices.

CHICKEN MALAI KABAB — $18 / 14

Chicken Malai Kabab is a rich and creamy style grilled chicken dish. Tender chicken pieces are marinated in cream, yogurt, ginger-garlic, lemon juice, and mild aromatic spices.

RESHMI KABAB — $18 / 14

Reshmi Kabab is a tender, silky-textured South Asian kabab made with minced chicken blended with cream, yogurt and mild aromatic spices.

CHICKEN CHAPLI KABAB — $18 / 14

Kabab made with ground chicken mixed with tomatoes, onions, green chilies, fresh coriander and aromatic spices.





KABAB SPECIAL

All kebabs are served with freshly baked naan, salad, chutney, rice, and channa masala.
Option for appetizer kebab (No sides)

BEEF SEEKH KABAB — $20 / 16

Beef Seekh Kabab is a grilled dish made with seasoned ground beef blended with onions, green chilies, fresh herbs, and aromatic spices.

BEEF CHAPLI KABAB — $20 / 16

Chapli Kabab made with ground beef, tomatoes, onions, green chilies, fresh coriander, and aromatic spices.

LAMB BOTI KABAB — $22 / 18

Tender cubes of lamb, marinated in yogurt, ginger-garlic, and aromatic spices, then grilled or charred.

LAMB SEEKH KABAB — $22 / 18

Finely minced lamb mixed with aromatic spices, herbs, ginger, garlic, and often onion. The mixture is shaped around skewers into long sausage.

LAMB CHOPS — $30 / 24

Lamb chops are tender, flavorful cuts of lamb taken from the rib or loin. They're usually small, bone-in pieces with a juicy, slightly rich flavor.

PANEER KABAB — $18 / 14

Paneer kabab is made with paneer (Indian cottage cheese) marinated in yogurt and aromatic spices, then grilled in the tandoor.





TANDOORI MIXED GRILL KABAB

Served with freshly baked naan bread, salad, chutney, rice, and Channa masala

Lamb Boti & Chicken Tikka Boti — $ 24

Tender pieces of marinated lamb and chicken, seasoned with aromatic spices and herbs, are then grilled to a smoky, charred perfection.

Chicken Tikka Boti & Lamb Seekh Kabab — $ 24

Juicy, spice-marinated chicken tikka boti grilled to perfection, paired with flavorful minced lamb seekh kebabs seasoned with aromatic herbs and traditional spices.

Beef Seekh Kabab & Lamb Boti — $ 24

Juicy, seasoned beef seekh kebabs grilled with aromatic herbs and spices, paired with tender lamb boti marinated in traditional spices and grilled to a smoky, flavorful perfection.

Chicken Tikka Boti & Beef Seekh Kabab — $ 24

Tender, marinated chicken tikka boti grilled to juicy perfection, paired with savory beef seekh kebabs seasoned with aromatic herbs and spices, both finished with a delicious smoky char.

FAMILY MIXED GRILL KABAB

Served with freshly baked naan, salad, chutney rice, and Channa masala.

- Chicken Tikka Boti
- Chicken Bihari
- Chicken Malai
- Lamb Boti
- Reshmi kabab
- Lamb seekh kabab

$55





ZAIQA SPECIAL

All Karahi is served with two freshly baked naan bread

PESHAWARI KARAHI

A classic Pakistani-style karahi featuring tender meat cooked with fresh tomatoes, green chilies, ginger, garlic, and traditional spices.

Chicken $ 32 Mutton $ 35

Boneless Lamb $ 40

SHINWARI KARAHI

Is a famous, Pashtun style meat dish. It uses very few ingredients traditionally just meat,ripe tomatoes and black pepper cooked in a wok.

Chicken $ 32 Mutton $ 35

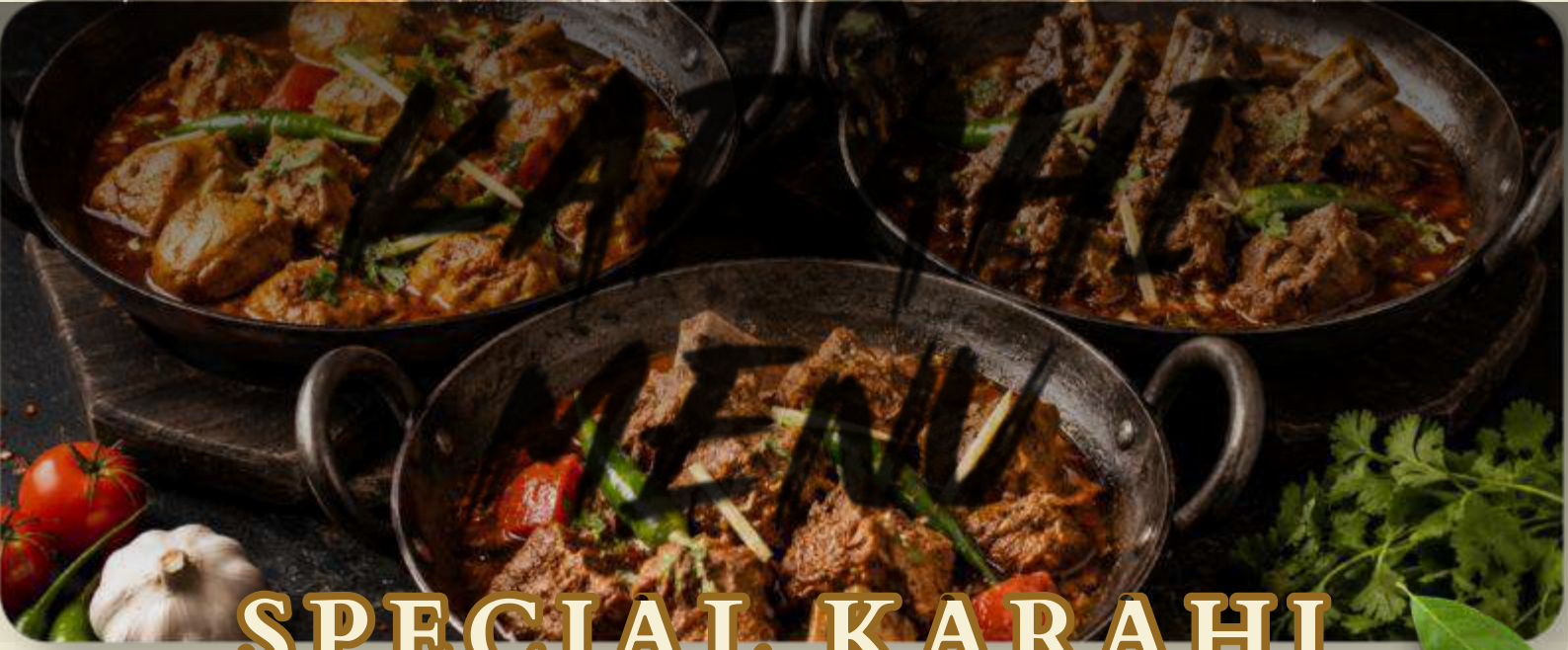
Boneless Lamb $ 40

ZAIQA SPECIAL KARAHI

Is a famous meat dish cooked in a wok or Karahi, Cooked on high heat base of tomatoes,onion gravy in ZAIQA special spices.

Chicken $ 32 Mutton $ 35

Boneless Lamb $ 40



SPECIAL KARAHI

All Karahi is served with two freshly baked naan bread

BONELESS CHICKEN KARAHI — $ 35

Dish made with tender, juicy boneless chicken cooked in a traditional karahi with fresh tomatoes, ginger, garlic, green chilies, onions, and aromatic spices.

CHICKEN WHITE KARAHI — $ 32

Chicken White Karahi is a creamy, rich Pakistani-style chicken dish made with tender chicken, yogurt, cream, ginger, garlic, green chilies, and aromatic spices.

RASHMI KABAB KARAHI — $ 32

Is a luxurious, creamy fusion dish made by tossing ultra soft, silky chicken seek Kabab into a rich, spiced tomatoes and cream based curry.

BEEF SEEKH KABAB KARAHI — $ 35

Tender minced-beef kababs are cooked with tomatoes, onions, ginger, garlic, green chilies, and aromatic spices.

SHRIMP KARAHI — $ 40

Tender juicy shrimp cooked in a sizzling karahi with fresh tomatoes, onions, ginger, garlic, green chilies, and aromatic spices.

PANEER KARAHI — $ 30

Pakistani/Indian-style dish made with soft paneer cubes cooked in a rich karahi sauce of fresh tomatoes, onions, ginger, garlic, green chilies, and aromatic spices.





HANDI SPECIAL

Served with freshly baked naan bread

CHICKEN HANDI — $ 22

rich and flavorful curry made with tender chicken cooked with onions, tomatoes, yogurt, and aromatic spices. It has a creamy, mildly spicy gravy.

CHICKEN MALAI HANDI — $ 22

rich and creamy chicken curry made with tender chicken, fresh cream, yogurt, and aromatic spices.

CHICKEN CHEESE HANDI — $ 24

rich and creamy chicken dish made with tender chicken, fresh cream, melted cheese, and aromatic spices. The creamy malai sauce is smooth, mildly spiced, and loaded with cheese.

PANEER HANDI — $ 22

rich and creamy Indian-style curry featuring soft paneer cooked in a flavorful blend of tomatoes, onions, cream, and aromatic spices.

PANEER MALAI HANDI — $ 22

creamy dish made with soft, succulent paneer simmered in a smooth malai gravy infused with aromatic spices and a hint of herbs.

PANEER CHEESE HANDI — $ 24

rich and indulgent dish featuring soft paneer cooked in a creamy, flavorful gravy with melted cheese and aromatic spices. Mildly spiced, buttery, and irresistibly cheesy.





BRIYANI SPECIAL

Served with Raita

CHICKEN DEGI BIRYANI

$ 16

is a flavorful Pakistani-style biryani made with tender chicken, fragrant basmati rice, Potatoes and aromatic spices Cooked in traditional degi style.

HYDERABADI DUM BIRYANI

is a fragrant and flavorful rice dish made with aromatic basmati rice, tender meat, saffron, and traditional spices, slow-cooked on dum to lock in rich flavors. delicious authentic Hyderabadi taste.

CHICKEN	$ 16	MUTTON	$ 20
FAMILY	$ 20	FAMILY	$ 22

ZAIQA BIRYANI

Rice dish made with fragrant basmati rice, tender meat or vegetables, aromatic spices, and fresh herbs, it offers a rich, flavorful, and aromatic taste in every bit.

Chicken	$ 16	Mutton	$ 18
Lamb	$ 18	Shrimp	$ 18
Egg	$ 14	Vegetable	$ 14
Paneer	$ 14	Chicken65	$ 18





CHICKEN

Served with freshly baked naan bread

BUTTER CHICKEN — $ 18

A rich and creamy Indian classic made with tender chicken simmered in a smooth tomato-based sauce, Mildly spiced, buttery, and slightly sweet.

CHICKEN TIKKA MASALA — $ 18

Flavorful Indian classic featuring tender, char-grilled chicken tikka simmered in a rich, creamy tomato-based sauce with aromatic spices.

CHICKEN CURRY — $ 18

Flavorful dish made with tender chicken simmered in a rich, aromatic gravy of onions, tomatoes, herbs, and traditional spices.

CHICKEN GARLIC CURRY — $ 18

A rich and aromatic curry made with tender chicken simmered in a flavorful gravy infused with fresh garlic, onions, tomatoes, and traditional spices. Savory and fragrant with a bold garlic flavor.

CHICKEN KORMA — $ 18

A rich and creamy tender chicken simmered in a smooth gravy of yogurt, onion,aromatic spices, and a hint of nuts.

ACHARI CHICKEN — $ 18

bold and flavorful chicken curry made with tender chicken cooked in a tangy, aromatic gravy infused with traditional pickling spices, yogurt, and fresh herbs.

MURGH CHOLAY — $ 18

A dish made with tender chicken and chickpeas simmered together in a rich, flavorful gravy infused with aromatic spices.

CHICKEN VINDALOO — $ 18

Chicken Vindaloo is a bold, spicy Goan-style Indian curry made with tender chicken cooked in a tangy, vinegar-based sauce.





MUTTON & LAMB

Served with freshly baked naan bread

	Mutton / Lamb
MUTTON OR LAMB CURRY Tender pieces of mutton or lamb slow-cooked in a rich, aromatic gravy of onions, tomatoes, herbs, and traditional spices.	$ 20 / $ 20
MUTTON OR LAMB GARLIC CURRY Mutton or lamb cooked in a flavorful gravy infused with fresh garlic, onions, tomatoes, and traditional spices. Bold, savory, and packed with delicious garlic flavor.	$ 20 / $ 20
PALAK GOSHT Tender pieces of mutton or lamb cooked with fresh spinach, onions, tomatoes, and aromatic spices. Rich, hearty, and flavorful, spinach blends beautifully with the savory meat.	$ 20 / $ 20
MUTTON OR LAMB ACHARI Mutton Achari is a spicy, tangy South Asian mutton (goat/lamb) curry cooked with achar (pickling) spices.	$ 20 / $ 20





VEGETABLE

Served with freshly baked naan bread

BUTTER PANEER — $ 16
Rich and creamy Indian classic made with soft paneer simmered in a smooth tomato, butter, and cream sauce. Mildly spiced and slightly sweet.

PANEER TIKKA MASALA — $ 16
Smoky paneer tikka simmered in a rich, creamy tomato-based gravy infused with aromatic spices. Perfectly balanced with a hint of smokiness, mild heat, and a luscious finish.

SHAHI PANEER — $ 16
Soft paneer simmered in a creamy, mildly spiced gravy blended with tomatoes, nuts, and aromatic spices. Smooth, velvety, and delicately sweet.

PALAK PANEER — $ 16
Paneer cooked in a smooth, creamy spinach gravy infused with garlic, herbs, and aromatic spices.

PANEER 65 — $ 17
Paneer marinated in a bold blend of spices, yogurt, ginger, and garlic, then fried until golden. Spicy, tangy, and irresistibly savory, it's finished with fresh curry leaves for an aromatic touch

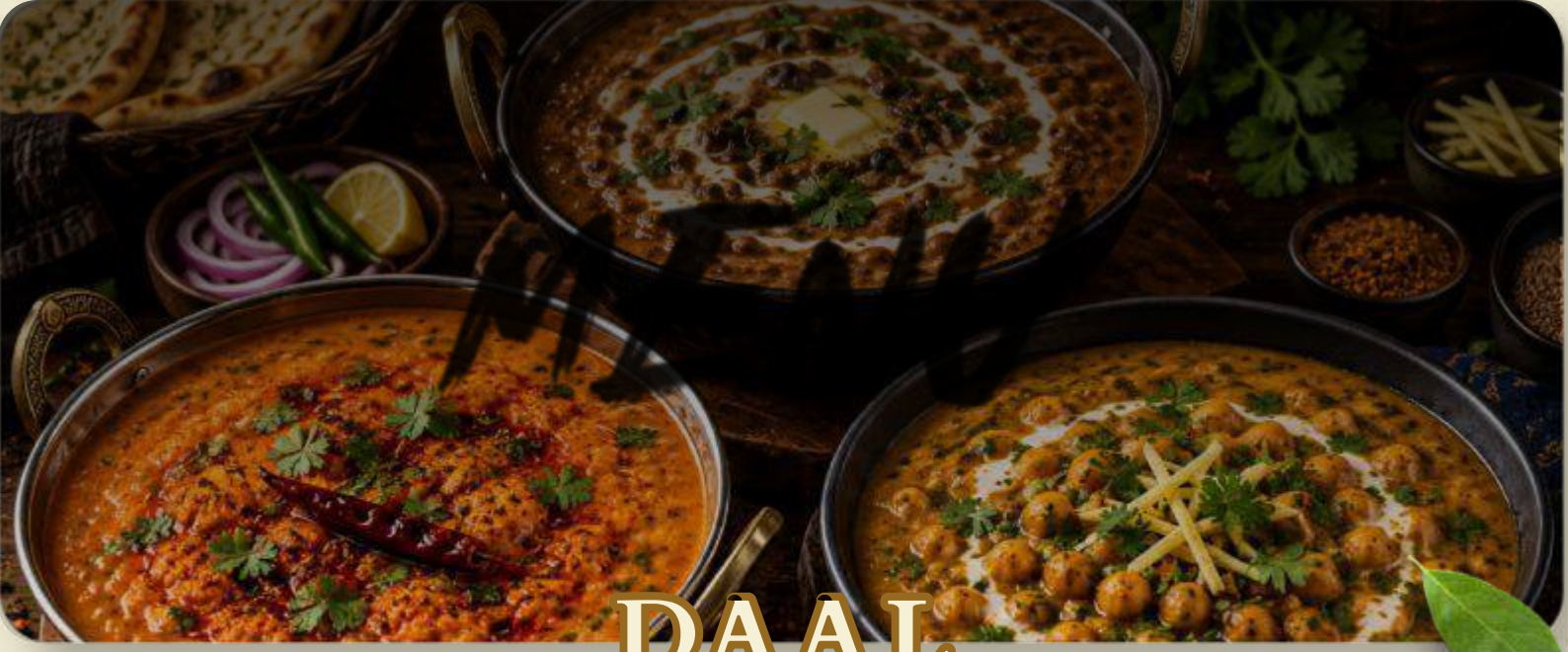
MALAI KOFTA — $ 17
Rich and creamy Indian delicacy featuring soft, melt-in-your-mouth paneer and potato dumplings simmered in a smooth, aromatic gravy. Mildly spiced, velvety, and delicately sweet.

ALOO TIKKA MASALA/ GARLIC — $ 16
Crispy spiced potato tikka simmered in a rich and creamy tomato-based masala gravy. Aromatic, savory, and perfectly spiced with a hint of smokiness.

ALOO PALAK — $ 16
Tender potatoes cooked in a flavorful spinach gravy infused with garlic, onions, and aromatic spices. Earthy, savory, and lightly spiced.

ALOO GOBI — $ 16
Tender potatoes and cauliflower cooked with onions, tomatoes, garlic, and aromatic spices. Flavorful, comforting, and perfectly seasoned.

BHINDI MASALA — $ 16
Okra sautéed with onions, tomatoes, garlic, and aromatic spices. Savory, lightly spiced, and full of delicious homestyle flavor.



DAAL

Serve with freshly baked naan bread

DAAL MAKHANI — $ 14

Rich and creamy North Indian classic made with slow-cooked black lentils and kidney beans, simmered with butter, cream, and aromatic spices.

DAAL TARKA — $ 14

Lentil dish made with slow-cooked yellow lentils seasoned with a fragrant tempering of garlic, onions, cumin, and aromatic spices. Light, flavorful, and perfectly savory

CHANA MASALA — $ 14

Tender chickpeas simmered in a rich, aromatic gravy of onions, tomatoes, garlic, and traditional spices.

ZAIQA MALAI DAAL — $ 16

Rich and creamy lentil dish made with slow-cooked yellow lentils, blended with butter, cheese, cream, garlic, and aromatic Pakistani spices.



EGG MENU

Serve with freshly baked naan bread

EGG CURRY — $ 16

Hard boiled eggs cooked in a rich, aromatic gravy made with onions, tomatoes, garlic, ginger, and warm spices.

ANDA CHOLAY — $ 16

Chickpeas are simmered with onions, tomatoes, ginger, garlic, chilies, and aromatic spices, with boiled eggs added to soak up the gravy.



SPECIAL

Served with freshly baked naan bread

CHICKEN OR GOAT HALEEM

Rich and hearty South Asian dish made by slow-cooking meat, lentils, wheat, and aromatic spices until they blend into a thick, creamy, porridge-like consistency.

CHICKEN (Karachi)	GOAT (Hyderabadi)
$ 16	$ 18

NIHARI

Slow cooked stew made with tender beef simmered for hours in a flavorful blend of traditional spices. The long cooking process creates a thick, deeply seasoned gravy and melt-in-your-mouth meat.

Nihari
$ 18



HAKKA NOODLES

Chinese-style noodles tossed with crisp vegetables, garlic, soy sauce, and savory seasonings. They're typically cooked over high heat for a slightly smoky.wok fried flavor

Chicken	Vegetable	Shrimp
$ 15	$ 14	$ 16

FRIED RICE

Flavorful rice dish made by stir-frying cooked rice with vegetables, eggs, and savory seasonings, often with soy sauce, garlic, and onions. It can also include chicken or shrimp.

Chicken	Shrimp	Vegetable	Egg
$ 16	$ 17	$ 15	$ 15

SCHEZWAN FRIED RICE

Spicy Indo-Chinese rice dish made with stir-fried rice, vegetables, garlic, and bold Schezwan chili sauce. It can be prepared with chicken, shrimp, egg, or vegetables.

Chicken	Shrimp	Vegetable	Egg
$ 16	$ 17	$ 15	$ 15



All Entrees are served with white rice

CHILI CHICKEN — $ 18

is a popular Indo-Chinese dish made with tender pieces of chicken tossed in a spicy, savory sauce with onions, bell peppers, green chilies, garlic, and soy sauce.

SCHEZWAN CHICKEN — $ 18

is a bold Indo-Chinese dish featuring tender chicken tossed in a fiery Schezwan sauce with garlic, chilies, onions, and bell peppers.

CHILI GOBI — $ 16

Popular Indo-Chinese dish made with crispy cauliflower florets tossed in a spicy, tangy sauce with onions, bell peppers, green chilies, garlic, and soy sauce.

GOBI MANCHURIAN — $ 16

Crispy cauliflower florets tossed in a savory Manchurian sauce with garlic, ginger, onions, and bell peppers.Slightly sweet and mildly spicy.

CHICKEN MANCHURIAN — $ 18

Indo-Chinese dish made with tender chicken pieces coated in a flavorful Manchurian sauce, along with garlic, ginger, onions, and bell peppers. Slightly sweet and mildly spicy.

CHILI PANEER — $ 18

Indo-Chinese dish made with tender paneer cubes tossed in a spicy, savory sauce with onions, bell peppers, green chilies, garlic, and soy sauce.

SCHEZWAN PANEER — $ 18

Soft paneer cubes tossed in a bold Schezwan chili sauce with garlic, onions, bell peppers, and aromatic spices.

CHICKEN 65 — $ 18

Chicken marinated in spices, yogurt, ginger, garlic, and chilies, then deep-fried until crispy. It's often finished with curry leaves and green chilies.

GOBI 65 — $ 16

Cauliflower florets marinated in a spiced batter and deep-fried until crispy, then tossed with curry leaves, green chilies, ginger, and garlic.

PANEER 65 — $ 18

Paneer cubes marinated in a spicy, tangy seasoning and deep-fried until golden and crispy, then tossed with curry leaves, green chilies, ginger, and garlic.



KIDS TIME

CHICKEN NUGGETS

Crispy golden-brown chicken nuggets served alongside hot, crunchy French fries. The nuggets are tender and savory inside with a flavorful crispy coating, while the fries are lightly salted, crispy on the outside.



$12

FRENCH FRIES

Thin strips of potato that are typically deep-fried until golden and crispy on the outside while remaining soft and fluffy inside.



$06



SANDWICH & ROLLS

CLUB SANDWICHE

Sandwich made with grilled or crispy chicken, lettuce, tomato, cheese, and creamy mayonnaise, stacked between toasted bread.

$12



CHUTNEY ROLL OR GARLIC MAYO ROLLS

Wraps made with tender chicken boti or juicy seekh kebab, wrapped in warm paratha or flatbread with onions, fresh herbs, chutney, or garlic sauce

CHOOSE YOUR KABAB

Chicken tikka, Garlic Kabab, Malai kabab, Bihari Kabab, Reshmi Kabab, and Seek Kabab $10

Lamb kabab. $13



PANEER ROLL

Papular Indian street-food wrap made with spiced paneer (Indian cottage cheese), sautéed vegetables, and flavorful sauces.

$10





WEEKEND SPECIAL

HALWA PURI

Classic South Asian breakfast featuring spiced chickpea curry (chana), sweet, rich halwa, and crispy, fluffy puris. The combination offers a delicious contrast of savory, spicy, sweet, and buttery flavors

$15

BIRYANI (Karachi wali)

Flavorful Pakistani rice dish made with tender beef, fragrant basmati rice, aromatic spices, and caramelized onions. It's typically layered and cooked with tomatoes, potatoes, green chilies, mint and saffron.

$18

ZAIQA SPECIAL KABAB

Served with naan,channa and rice.

Grilled kabab made with tender, bite-sized pieces of chicken marinated in bold spices, herbs, and tangy seasonings. The chicken is grilled until juicy and succulent on the inside with a smoky, charred exterior

$18



Naan.	$ 3
Butter naan.	$ 3
Garlic naan.	$ 4
Cheese naan.	$ 5
Kabuli naan.	$ 6
Onion kulcha.	$ 5
Bullet naan.	$ 5
Bhatura (fired naan).	$ 4
Puri.	$ 3
Paratha.	$ 5
Aloo paratha.	$ 7



Chana masala.	$ 6
Plain Rice.	$ 4
Raita.	$ 4
Salad.	$ 6
Onion salad.	$ 4
Mix pickle.	$ 4
Chutney.	$ 4

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SPECIAL DESSERT

GULAB JAMUN — $ 6
Soft golden-brown milk-solid dumplings that are deep-fried and soaked in a warm, fragrant sugar syrup flavored with rose water and cardamom.

KHEER (Rice pudding) — $ 6
Slow cooking rice with creamy milk, sugar, and fragrant cardamom. It has a rich, creamy, smooth texture with a delicate sweetness and is often garnished with almonds, pistachios, and raisins

GAJAR HALWA — $ 6
Slow cooking grated carrots with milk, sugar, ghee, and fragrant cardamom. It has a rich, creamy, soft texture and a deliciously sweet, warm flavor. It's often garnished with chopped almonds

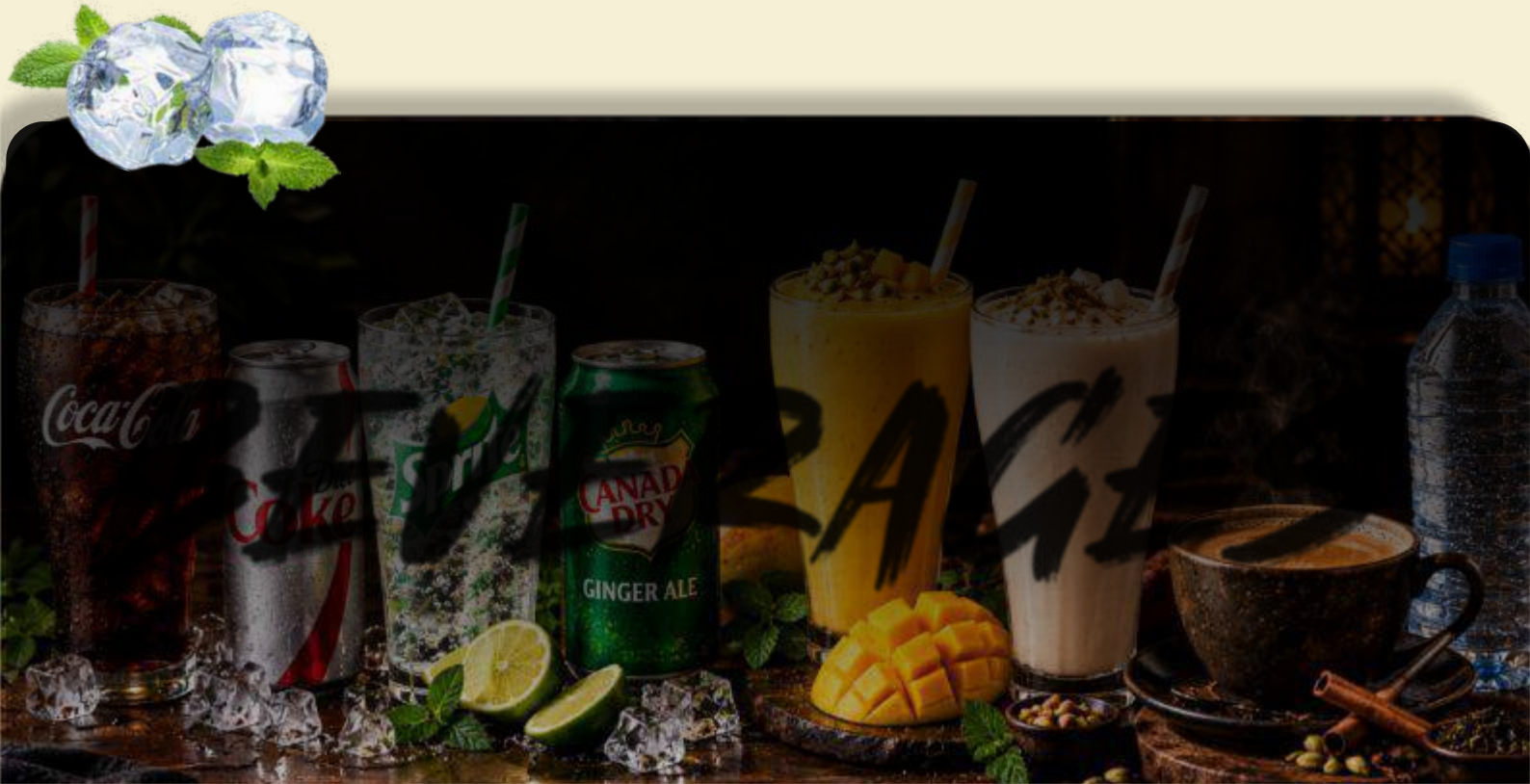
SUJI KA HALWA — $ 6
Sweet made by roasting suji/semolina in ghee and cooking it with sugar and water or milk. It's often flavored with cardamom and garnished with almonds.



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SODA Coke, Diet Coke, Sprite, and Ginger Ale.	$ 3
Mango lassi	$ 5
Sweet lassi.	$ 5
Tea (chai).	$ 3
Water bottle.	$ 3



Zaiqa

INDIAN & PAKISTANI CUISINE

Thankyou

“Have Any Suggestions”

“Feel Free to Contact Us!”

Join us!

Indian and Pakistani cuisine

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