BREADS & SIDE ORDERS

Flat bread made from a dough of fine white flour and baked in the tandoor till crisp. Introduced from Persia, the Persian word "naan" means bread.

Onions with Lemon, Tamarind Sauce, or Yogurt

3 oz. 0.49 each 12 oz. 2.00 each

Naturally aged, aromatic, extra long grain rice, richly flavored with Spanish Saffron, a hint of cinnamon, cardamom and cloves.

Raita

Chopped onions, tomatoes, diced potatoes, mint & cilantro mixed with yogurt.

BEVERAGES

No refills

Mango Lassi

Refreshing Yogurt and Mango drink.

Masala Chai

Hot tea with a blend of aromatic spices, milk and sugar.

Sodas

Available in 12 oz. Coke, Diet Coke, Sprite.

DESSERTS

Matka Kulfi Zyka Signature Dish (GF) Traditional Indian ice cream served in a clay pot. 3.99

Available Flavors: Pistachio Mango Malai Kulfi

Khubani Ka Meetha (GF)



Stewed apricot puree topped with our homemade custard and almonds. 3.99

Rasmalai (GF)

Indian cheese patty soaked in Spanish Saffron, cardamom flavored milk topped with pistachios. 3.99

Rabdi



All the goodness of whole milk and cream reduced to a thick consistency with Spanish Saffron and cardamom. Just like a velvety cheesecake. 3.99



Alpharetta | Decatur

@ZykaATL #ZykaATL Order online at Zyka.com



Alpharetta | Decatur

INDIAN RESTAURANT & BANQUET FACILITIES

Our food journey started in Hyderabad, India - where living through the rule of Qutub Shahis, Mughals, and the Nizams, culinary arts have transformed into a specific niche.

The kitchen is the heart of a restaurant and mastering quality and consistency is key to pleasing the palate." Hence, "Zyka," which means "taste," is the name of the restaurant.

Zyka (Decatur) opened its doors to the public in the summer of 1997. In the winter of 2020, we opened our second location in Alpharetta, GA. We invite you to enjoy Hyderabadi hometown food, which is authentic, nostalgic, and affordable.

We Serve Halal Meat

Banquet and Catering Services

Our banquet facilities can accommodate 40 - 450 guests.

We also offer outdoor catering.

DECATUR

1677 Scott Boulevard Decatur, Georgia 30033 Tel: (404) 728-4444

Closed Mon: 12:00 PM - 3:00 PM Tue - Thu: 5:30 PM - 9:15 PM

Fri - Sat:

5.30 PM - 9.30 PM 12:00 PM - 3:00 PM 5:30 PM - 9:15 PM

12:00 PM - 3:00 PM

Sun

ALPHARETTA

3800 Brookside Parkway Alpharetta, Georgia 30022 Tel: (678) 580-0538

Sun:

Mon: Closed 12:00 PM - 3:00 PM Tue - Thu: 5:30 PM - 9:00 PM

Fri - Sat:

12:00 PM - 3:00 PM 5:30 PM - 9:30 PM 12:00 PM - 3:00 PM

5:30 PM - 9:00 PM

~~~~~~~~~~~~~

Zyka is a registered trademark of Fazal, Inc. used with permission.

@ZykaATL #ZykaATL Order online at Zyka.com Boneless thigh meat marinated in ginger, garlic and mild spices,. Battered and fried. Finished off with green chiles, cilantro and fresh curry leaves, 8,49

Tandoori Chicken (Grilled) (GF)

Skinless chicken leg quarter marinated in our homemade yogurt and freshly ground spices skewered, then grilled. 5.49

Chicken Boti (Grilled) (GF)

Boneless chunks of chicken breast marinated in our yogurt sauce and freshly ground spices, then grilled to perfection. 8.49

Chicken Seekh Kabob (Grilled) (GF)

Freshly ground chicken thigh meat wrapped around a skewer and grilled on an open fire, seasoned with fresh mint, ginger garlic and a blend of spices. 8.49

Chili Chicken

Boneless thigh meat marinated in ginger, garlic, jalapenos, and then battered, fried and tempered with diced fresh ginger, garlic, jalapenos and cilantro. 8.49

Behari Kabob (Grilled)

Boneless Angus beef slices marinated in a blend of spices, yogurt, ginger, skewered and grilled on an open fire.

Vegetable Samosa (2 per order)

Potatoes mixed with vegetables, mild seasonings, and wrapped in a light pastry. 4.49

Aloo Tikki (4 per order)

Potato patties mixed with mild spices and chopped cilantro, finished in the deep fryer till crisp. 4.49

Gobi Manchurian

Cauliflower florets coated in a spicy batter then deep fried and tempered with finely chopped ginger, garlic, cilantro, and chiles. 7.49

MAIN COURSES NON - VEGETARIAN

Butter Chicken (GF)

Marinated, grilled and pulled chicken leg quarters simmered with cashew nut in a creamy tomato gravy, topped with unsalted AAA grade butter. 9.25

Chicken Tikka Masala (GF)

Chicken breast nuggets grilled on an open fire and served in a roasted cashew nut, onion, and tomato gravy. 9.25

Kadhai Chicken (GF)

Boneless chicken cooked in our Indian wok with garden fresh tomatoes, ginger juliennes and coarsely ground spices.

Boneless beef shanks simmered till fork tender with ginger, garlic and spices to a stew like consistency A 14th century North Indian specialty. 9.99

Aachar Gohst (GF)

A Hyderabadi Specialty. The mutton is simmered with fresh tomatoes, fried onions, cilantro, and tempered with garlic, cloves, fennel seeds and chiles.

Mutton Masala (GF) Chef Recommended Mutton marinated and simmered in a gravy of onions, yogurt, tomatoes, fresh mint, cilantro and fresh roasted ground

Goat Paya

spices. 9.99

Goat trotters cooked overnight on a slow fire with sliced onions, whole peppercorns, cardamom and herbs. An all time favorite dish of Hyderabad. 9.99

Hyderbadi Mutton Biryani (GF)

Zyka Signature Dish

Extra long and aged Basmati rice from the foothills of Himalayas, cooked over goat meat, marinated in homemade yogurt crispy fried onions, fresh mint, spices, richly flavored with Spanish Saffron. A must in every Hyderabadi wedding.

Chicken Biryani (GF)

Extra long and aged Basmati rice from the foothills of Himalaya's, cooked over bone-in chicken that is marinated in yogurt and spices. Flavored with Spanish Saffron. 9.25

Indicates Spice Level

NON-VEGETARIAN SPECIALS

Weekends Only

Goat Haleem

Made with mutton, pounded cracked wheat, lentils, and spices into a thick consistency, garnished with fried onions, fresh lime and cilantro. A classic 18th century dish. 9.99

Kadhai Kheema (Goat) (GF)

Minced goat meat cooked in wok with garden fresh tomatoes, green bell pepper and ground spices. 9.99

Chicken Kalimirch Zyka Signature Dish (GF)

Boneless chunks of chicken marinated in spices and served with freshly cracked peppercorn gravy. A Hyderabadi specialty.

MAIN COURSE VEGETARIAN

Malai Kofta

Hand formed potato croquettes stuffed with a mixture of cashew nuts, plump raisins and cottage cheese. Served with a cashew nut, raisin and onion gravy. 8.25

Paneer Makhani (GF)

Homemade cottage cheese cubes served in a cashew nut, tangy tomato, unsalted AAA grade butter, onions, and cream sauce. 8.25

Saag Paneer (GF)

Fresh homemade cheese in a creamy fresh spinach sauce. The perfect comfort food for all occasions. 8.25

Baghare Baigan (GF) (V)

Baby eggplant cooked with gravy of sesame seeds, peanuts, tamarind, coconuts, curry leaves. Tempered with whole garlic cloves, and cumin seeds. 8.25

Dal Hyderbadi Zyka Signature Dish (GF) A puree of lentils, garden fresh

tomatoes, whole red chiles, mint leaves and cumin seeds. 6.99

Chana Masala (GF) (V)

Chickpeas cooked over a slow fire then blended with spices and

tomatoes. A classic North Indian Specialty being served since the 1850's. 8.25

Bhindi Masala (GF) (V)



Cut okra blended with fresh tomatoes, sliced onions, and a blend of spices. 8.25

Vegetable Biryani (GF)



Aged basmati rice with a mixture of fresh garden vegetables, diced potatoes, yogurt and a blend of special spics. 8.75



Alpharetta | Decatur

@ZykaATL #ZykaATL Order online at Zyka.com

(GF) Gluten Free (V) Vegan

Some menu items may contain MSG. Ask about food allergies before ordering.