

VEGETARIAN ENTREES

Onion Bhaji	\$ 9.00
Vegetable Pakoras	\$ 9.00
Samosa – 2 Pieces	\$ 9.00
Papadum Starter – 4 Pieces	\$ 10.00
Corn Tikki Kebab	\$15.00
Bombay Aloo	\$ 16.00
Samosa Chat	\$ 15.00
Tandoori Mushrooms - 5 Pieces	\$ 17.00
Paneer Tikka - (5 pieces)	\$17.00
Vegetarian Platter - A delicious platter of Corn fritter, Veggie Pakora, Samosa & Onion Bhaji.	\$24.00

NON- VEG ENTREES

Chicken Tikka - 5 pieces.	\$ 18.00
Murg Malai Tikka - 5 pieces.	\$ 18.00
Zafrani Tikka- 5 pieces.	\$ 18.00
Kali Mirch Murgh Tikka - 5 pieces.	\$ 18.00
Chicken Lollipop - 6 pieces	\$ 18.00
Chicken 65 dry	\$18.00
Tandoori Fish Tikka - 5 pieces.	\$ 18.00
Seekh Kebabs - 5 pieces.	\$ 18.00
Tandoori Lamb Chops - (4 pieces).	\$ 25.00
Tandoori Chicken – Full/Half	\$ 18.00 Half \$ 29.00 Full
Mixed Platter - A platter of Samosa, Onion bhaji, Chicken Tikka and Seekh Kebab. (2 pieces each)	\$25.00
Tandoori Platter - A sizzling platter with a combination of Tandoori Chicken Tikka, Fish Tikka, Seekh Kebab and Murg Malai Tikka. (2 pieces each)	\$27.00

Chicken \$22.50 Lamb/Goat- \$24 Sea Food \$24

Butter Chicken /Lamb/Prawn- All time Kiwi favorite – A Curry simmered in a rich sweet tomato and butter gravy. A subtle dish with tempting flavors. (Gf)
Kadai-Chicken/Lamb/Prawn - A special kadai sauce cooked with whole ground Indian traditional spices and simmered in tomato and onion gravy. (Gf)
Chicken / lamb Korma - Tender boneless chicken/lamb pieces in a rich creamy cashew nut and almond sauce. (Gf)
Mango Chicken - Barbequed tandoori chicken cooked in a delicious sweet and creamy mango sauce. (Gf)
Kashmiri murg masala - Chicken pieces cooked in a kadai with onions, capsicums, tomatoes and aromatic spices. A thick curry. (Gf)
Kasturi Murg- Chicken cooked in fenugreek leaves, onion, gravy and spices.
Chicken/lamb Saag - Succulent chicken/lamb pieces cooked with home ground spices and simmered in a rich spinach gravy. (Gf)
Chicken/ lamb Tikka Masala – A Curry cooked with garlic and fresh capsicums in tomato and onion sauce. (Gf)
Kerala Chicken/lamb Stew -A stew cooked with coconut milk, ginger, curry leaves, chilies & vegetables.
Chicken/Lamb /Goat/Fish/Prawn Vindaloo - Hot and Spicy choice of meat cooked with potatoes, tangy & spicy tomato, onion gravy. (Gf) (Df)
Chicken/Lamb/Prawn Jalfrezi – A curry cooked with seasonal vegetables in a sweet, tangy and thick tomato gravy. (Gf) (Df)
Chicken/lamb Madras - A South Indian chicken/lamb curry tempered with mustard seed and curry leaves then cooked in a creamy coconut sauce. (Gf) (Df)
Chicken/lamb Pasanda – A curry cooked with aromatic spices in a slightly sweet, mild and creamy almond and tomato gravy. (Gf)
Bhuna Chicken/lamb - Dry preparation of marinated chunks of boneless chicken/Lamb, stir fried with fresh ginger, garlic, capsicum, onions, ground spices with slight smear of tomato-based gravy and bhuna masala. (Gf) (Df)
Chicken/lamb Rogan Josh - A North Indian curry prepared with roasted spices and simmered in a traditional sauce. (Gf) (Df)
Murg Methi Malai - Marinated chicken cooked with fenugreek leaves, tomatoes, and ground spices in a creamy cashew sauce. (Gf)
Chicken/lamb Afghani - A creamy dish cooked with marinated chicken, yoghurt, onions, cashews, almond gravy, and traditional spices. (Gf)
Chicken Angara- Chicken Angara is a spicy Indian chicken curry infused with smoky flavor (Hyderabadi style).

Pepper Chicken/Lamb/Goat/Prawn-A curry cooked with special south indian masala & ground black pepper. (Gf) (Df)

Mughlai Karai Gosht- Slow cooked lamb curry with tomatoes, garlic and garam masala
Goat Curry - Goat meat with bone, slow cooked in-home ground spices, traditional tomato and onion gravy. (Gf) (Df)

Fish/Prawn Masala- Fish cooked in a home style, onion, tomato and masala gravy (Df)

Mangalore Fish Curry - A popular fish curry from Mangalore with different flavors of coconut paste, tamarind, onion, tomatoes and special spices. (Gf) (Df)

Malabari King Prawn – King Prawns cooked with tomatoes simmered with spices in a coconut cream gravy. (Gf) (Df)

EGG DISHES

Egg Curry - Boiled eggs cooked with ginger, garlic and onion, tomato gravy (Df)	\$22.99
Egg Bhurji -Cooked with ginger, garlic and onion and simmered in Kadai sauce till its dry (Df)G	\$23.99

VEGETARIAN CURRIES \$20.99

Kadai Vegetable Curry - Mix of vegetables cooked with whole ground Indian traditional spices and simmered in tomato and onion gravy. (Df) (Gf)

Kadai Paneer - Semi dry curry made with cottage cheese, capsicum and Indian spices. (Gf)

Malai Kofta - Homemade potato and cottage cheese balls cooked in a mild creamy cashew nut sauce.

Shahi Paneer - Homemade cottage cheese cooked with cashew, almond gravy and cream.

Palak Paneer - Cubes of homemade cottage cheese cooked with fresh spinach in a savory sauce. (Gf)

Paneer Lababdar – Paneer cooked in a rich creamy style & onion, tomatoes, cashew, almond and spices.

Paneer Chatpata - A spicy and tangy style of preparing cottage cheese in the chef special style. (Gf)

Matar Paneer - Cubes of cottage cheese sautéed in garlic and then simmered with peas in a tomato and onion curry. (Gf)

Aloo Bhindi masala - Popular Indian dish cooked with fried potato, & fried Okra in tomatoes and spices (Dry dish) (Df)

Paneer Butter Masala -Vegetarian curry cooked with Chunks of fried paneer & soaked in a spicy tomato creamy sauce.

Paneer Tikka Masala - Cottage cheese cooked with capsicum, tomatoes and onion. (Gf)

Paneer Do Payza -Panner cooked in cashew & onion, tomato gravy & diced onion with spices.

Aloo Matar - Potato, green peas, onion, tomato cooked in rich tomato and onion gravy. (Gf)

Matar Mushroom - Fresh mushrooms and peas cooked in a savoury onion and tomato gravy. (Df) (Gf)

Methi Malai Matar - Rich creamy dish cooked with fenugreek leaves, green peas and spices.

Aloo Palak - Fresh blended spinach cooked with diced potatoes and aromatic spices in a tomato and onion gravy. (Df) (Gf)

Channa Masala - Chickpeas and diced potatoes cooked with tomatoes, fresh herbs and spices. (Df) (Gf)

Dal Makhani - Mixed lentils sautéed in butter and flavoured with fresh ground spices, then finished with cream. (Gf)

Dal Tadka - Cooked with split yellow lentils with spices, cumin seeds, turmeric, chilies and curry leaves. (Df)

Aloo Gobi Adraki- Cubes of potatoes, cauliflower cooked, chopped onions, ginger and tomato gravy. (Semi dry dish)

We Can Arrange For Lunch Or Dinner Buffet For Special Functions And Bookings.ask Our Friendly Team To Help With Planning For Catering And Banquets Of All Sizes.

INDO-CHINESE LOVERS

Chilli Chicken Dry/gravy -sautéed with onion, garlic, capsicum, in a spicy, sweet and tangy sauce.	\$ 20.00
Mix Veg Manchurian Dry/gravy -fried mix veggie balls in a spicy, sweet and tangy sauce.	\$ 20.00
Paneer Chilli Dry/gravy -Fried Paneer, sautéed with ginger, garlic, onions & spicy, sweet, & tangy sauce.	\$ 20.00
Vegetable Fried Rice -Rice sautéed with onion, garlic, capsicum, carrots, spring onions	\$ 20.00
Chicken Fried Rice -Rice sautéed with chicken, eggs, capsicum, spring onions.	\$ 21.00
Vegetable Hakka Noodles Noodles sautéed with garlic, carrot, cabbage, capsicum, spring onions.	\$ 20.00
Chicken Noodles - Noodles sautéed with chicken, capsicum spring onions and spices.	\$ 21.00
Prawns Fried Rice - Prawns sautéed with rice, garlic, onions, spring onions, soy sauce	\$ 22.00
Prawns Noodles	\$ 22.00
Egg Fried Rice	\$ 21.00

BREADS

Butter Naan	\$ 4.50
Garlic Naan	\$ 5.00
Tandoori Roti	\$ 5.00
Garlic Roti	\$ 5.50
Lachha Paratha	\$ 6.00
Roti Canai	\$ 6.00
Methi Roti	\$ 6.00
Onion Kulcha	\$ 8.00
Peshwari Naan	\$ 8.00
Cheese Naan	\$ 6.50
Garlic & Cheese Naan	\$ 7.50
Cheese and olive naan	\$ 8.00
Chicken Tikka Cheese Naan	\$ 8.00
Keema Naan	\$ 8.00
Paneer Kulcha	\$ 8.00
Aloo Paratha	\$ 8.00
Pizza Naan (veg)	\$ 9.00
Pizza Naan (Chicken)	\$ 10.00



BIRIYANI & RICE

Vegetarian Biryani - Aromatic basmati rice cooked with cottage cheese and mixed seasonal vegetables & delicious meal served with raita. (Gf)	\$19.00
Chicken Dum Biryani With bone	\$21.00
Chicken Biryani (bone less)	\$22.00
Lamb Biryani	\$23.00
Prawn Biryani	\$22.99
Goat Biryani	\$23.00
Basmati Rice	\$5.00
Coconut Rice	\$8.00
Jeera Rice	\$8.00
Green Peas Pulao	\$14.00
Kashmiri Pulao	\$16.00

SIDES

Chips	\$ 7.00
Crumbed Chicken Tenders (3)	\$ 7.00
Potato Wedges - With sour cream	\$ 8.00
Onion Salad	\$ 8.00
Green Salad	\$ 8.00
Kachumber - Diced onions, tomatoes, cucumber, and coriander with a dash of lemon juice and delicate spices.	\$ 8.00
Mango Chutney	\$ 4.00
Mixed Pickles	\$ 4.00
Raita - Yoghurt mixed with cucumber and mild spices.	\$ 4.00
Plain Yoghurt	\$ 4.00
Poppadom (Each)	\$ 1.00

DESSERT

Mango Kulfi - Homemade Indian ice cream made with mango flavor.	\$ 7.00
Chocolate Brownie - Served with chocolate sauce.	
Gulab Jamun - Milk dumplings soaked in sugar syrup. (3 pieces)	\$7.00

DRINKS

Can of Coke, Sprite, Coke Zero	\$3.00
L &P, Diet Coke or Fanta	\$3.00
Bundaberg Ginger Beer	\$5.00
Mango Lassi	\$6.00
Salt Lassi	\$6.00
Sweet Lassi	\$6.00
Sparkling Mineral Water	\$6.00
Lemon lime better-Home made	\$8.00

Diya's Delight

Fully Licensed -BYO(wine -only) Restaurant & takeaways

Lunch

Monday to Friday 11.30 pm to 2.00 pm

Dinner

Monday to Sunday 4.30 to 9.30 pm



Yummy

Authentic

Indian Cuisine

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Delivery Available
(Conditions Apply)

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We Can Arrange For A Lunch Or Dinner For
Special Functions Or Booking. We Do Outdoor
Catering & Home Delivery.

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