

## VEGETARIAN ENTREES

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Onion Bhaji                                                                                    | 10 |
| Vegetable Pakoras                                                                              | 10 |
| Samosa – 2 Pieces                                                                              | 10 |
| Papadum Starter – 4 Pieces                                                                     | 10 |
| Corn Tikki Kebab                                                                               | 16 |
| Bombay Aloo                                                                                    | 18 |
| Samosa Chat                                                                                    | 15 |
| Tandoori Mushrooms - 5 Pieces                                                                  | 18 |
| Paneer Tikka - (5 pieces)                                                                      | 18 |
| Vegetarian Platter – A delicious platter of Corn fritter, Veggie Pakora, Samosa & Onion Bhaji. | 25 |

## NON- VEG ENTREES

|                                                                                                                                                   |                 |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Chicken Tikka - 5 pieces.                                                                                                                         | 20              |
| Murg Malai Tikka - 5 pieces.                                                                                                                      | 20              |
| Zafrani Tikka- 5 pieces.                                                                                                                          | 20              |
| Kali Mirch Murgh Tikka - 5 pieces.                                                                                                                | 20              |
| Chicken Lollipop - 6 pieces                                                                                                                       | 20              |
| Chicken 65 dry                                                                                                                                    | 20              |
| Tandoori Fish Tikka - 5 pieces.                                                                                                                   | 20              |
| Seekh Kebabs - 5 pieces.                                                                                                                          | 20              |
| Tandoori Lamb Chops - (4 pieces).                                                                                                                 | 35              |
| Tandoori Chicken – Full/Half                                                                                                                      | 20 Half 30 Full |
| Mixed Platter – A platter of Samosa, Onion bhaji, Chicken Tikka and Seekh Kebab. (2 pieces each)                                                  | 28              |
| Tandoori Platter – A sizzling platter with a combination of Tandoori Chicken Tikka, Fish Tikka, Seekh Kebab and Murg Malai Tikka. (2 pieces each) | 28              |

## Chicken 25 Lamb/Goat- 27 Sea Food 27

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

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| <b>Pepper Chicken/Lamb/Goat/Prawn-</b> A curry cooked with special south indian masala & ground black pepper. (Gf) (Df)                                            |
| <b>Mughlai Karai Gosht-</b> 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)                                                 |
| <b>Fish/Prawn Masala-</b> Fish cooked in a home style, onion , tomato and masala gravy (Df)                                                                        |
| <b>Mangalore Fish Curry</b> - A popular fish curry from Mangalore with different flavors of coconut paste, tamarind, onion, tomatoes and special spices. (Gf) (Df) |
| <b>Malabari King Prawn</b> – King Prawns cooked with tomatoes simmered with spices in a coconut cream gravy. (Gf) (Df)                                             |

## EGG DISHES

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|--------------------------------------------------------------------------------------------------------|----|
| <b>Egg Curry</b> - Boiled eggs cooked with ginger, garlic and onion, tomato gravy (Df)                 | 25 |
| <b>Egg Bhurji</b> -Cooked with ginger, garlic and onion and simmered in Kadai sauce till its dry (Df)G | 27 |

## VEGETARIAN CURRIES 23

|                                                                                                                                                       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Kadai Vegetable Curry</b> - Mix of vegetables cooked with whole ground Indian traditional spices and simmered in tomato and onion gravy. (Df) (Gf) |
| <b>Kadai Paneer</b> - Semi dry curry made with cottage cheese, capsicum and Indian spices. (Gf)                                                       |
| <b>Malai Kofta</b> - Homemade potato and cottage cheese balls cooked in a mild creamy cashew nut sauce.                                               |
| <b>Shahi Paneer</b> - Homemade cottage cheese cooked with cashew, almond gravy and cream.                                                             |
| <b>Palak Paneer</b> - Cubes of homemade cottage cheese cooked with fresh spinach in a savory sauce. (Gf)                                              |
| <b>Paneer Lababdar</b> – Paneer cooked in a rich creamy style & onion, tomatoes, cashew, almond and spices.                                           |
| <b>Paneer Chatpata</b> - A spicy and tangy style of preparing cottage cheese in the chef special style. (Gf)                                          |
| <b>Matar Paneer</b> - Cubes of cottage cheese sautéed in garlic and then simmered with peas in a tomato and onion curry. (Gf)                         |
| <b>Aloo Bhindi masala</b> - Popular Indian dish cooked with fried potato, & fried Okra in tomatoes and spices (Dry dish) (Df)                         |
| <b>Paneer Butter Masala</b> -Vegetarian curry cooked with Chunks of fried paneer & soaked in a spicy tomato creamy sauce.                             |
| <b>Paneer Tikka Masala</b> - Cottage cheese cooked with capsicum, tomatoes and onion. (Gf)                                                            |
| <b>Paneer Do Payza</b> -Panner cooked in cashew & onion, tomato gravy & diced onion with spices.                                                      |
| <b>Aloo Matar</b> - Potato, green peas, onion, tomato cooked in rich tomato and onion gravy. (Gf)                                                     |
| <b>Matar Mushroom</b> - Fresh mushrooms and peas cooked in a savoury onion and tomato gravy. (Df) (Gf)                                                |
| <b>Methi Malai Matar</b> - Rich creamy dish cooked with fenugreek leaves, green peas and spices.                                                      |
| <b>Aloo Palak</b> - Fresh blended spinach cooked with diced potatoes and aromatic spices in a tomato and onion gravy. (Df) (Gf)                       |
| <b>Channa Masala</b> - Chickpeas and diced potatoes cooked with tomatoes, fresh herbs and spices. (Df) (Gf)                                           |
| <b>Dal Makhani</b> - Mixed lentils sautéed in butter and flavoured with fresh ground spices, then finished with cream. (Gf)                           |
| <b>Dal Tadka</b> - Cooked with split yellow lentils with spices, cumin seeds, turmeric, chillies and curry leaves. (Df)                               |
| <b>Aloo Gobi Adraki</b> - Cubes of potatoes, cauliflower cooked, chopped onions, ginger and tomato gravy. (Semi dry dish)                             |

## INDO-CHINESE LOVERS

|                                                                                                                  |      |
|------------------------------------------------------------------------------------------------------------------|------|
| <b>Chilli Chicken Dry/gravy</b> -sautéed with onion, garlic, capsicum, in a spicy, sweet and tangy sauce.        | 23   |
| <b>Mix Veg Manchurian Dry/gravy</b> -fried mix veggie balls in a spicy, sweet and tangy sauce.                   | 22   |
| <b>Paneer Chilli Dry/gravy</b> -Fried Paneer, sautéed with ginger, garlic, onions & spicy, sweet, & tangy sauce. | 23   |
| <b>Vegetable Fried Rice</b> -Rice sautéed with onion, garlic, capsicum, carrots, spring onions                   | \$22 |
| <b>Chicken Fried Rice</b> -Rice sautéed with chicken, eggs, capsicum, spring onions.                             | 23   |
| <b>Vegetable Hakka Noodles</b> Noodles sautéed with garlic, carrot, cabbage, capsicum, spring onions.            | 22   |
| <b>Chicken Noodles</b> - Noodles sautéed with chicken, capsicum spring onions and spices.                        | 23   |
| <b>Prawns Fried Rice</b> - Prawns sautéed with rice, garlic, onions, spring onions, soy sauce                    | 24   |
| <b>Prawns Noodles</b>                                                                                            | 24   |
| <b>Egg Fried Rice</b>                                                                                            | 23   |

## BREADS

|                                  |     |
|----------------------------------|-----|
| <b>Butter Naan</b>               | 5   |
| <b>Garlic Naan</b>               | 5.5 |
| <b>Tandoori Roti</b>             | 5   |
| <b>Garlic Roti</b>               | 6   |
| <b>Lachha Paratha</b>            | 7   |
| <b>Roti Canai</b>                | 6   |
| <b>Methi Roti</b>                | 6   |
| <b>Onion Kulcha</b>              | 9   |
| <b>Peshwari Naan</b>             | 9   |
| <b>Cheese Naan</b>               | 7   |
| <b>Garlic &amp; Cheese Naan</b>  | 8   |
| <b>Cheese and olive naan</b>     | 9   |
| <b>Chicken Tikka Cheese Naan</b> | 9   |
| <b>Keema Naan</b>                | 9   |
| <b>Paneer Kulcha</b>             | 9   |
| <b>Aloo Paratha</b>              | 9   |
| <b>Pizza Naan (veg)</b>          | 10  |
| <b>Pizza Naan (Chicken)</b>      | 12  |



## BIRIYANI & RICE

|                                                                                                                                                     |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Vegetarian Biryani</b> - Aromatic basmati rice cooked with cottage cheese and mixed seasonal vegetables & delicious meal served with raita. (Gf) | 20      |
| <b>Chicken Dum Biryani With bone</b>                                                                                                                | 21      |
| <b>Chicken Biryani (bone less)</b>                                                                                                                  | 23      |
| <b>Lamb Biryani</b>                                                                                                                                 | 24      |
| <b>Prawn Biryani</b>                                                                                                                                | 25      |
| <b>Goat Biryani</b>                                                                                                                                 | 25      |
| <b>Basmati Rice</b>                                                                                                                                 | 5       |
| <b>Coconut Rice</b>                                                                                                                                 | 8       |
| <b>Jeera Rice</b>                                                                                                                                   | 8       |
| <b>Green Peas Pulao</b>                                                                                                                             | 14      |
| <b>Kashmiri Pulao</b>                                                                                                                               | \$16.00 |

## SIDES

|                                                                                                                    |   |
|--------------------------------------------------------------------------------------------------------------------|---|
| <b>Chips</b>                                                                                                       | 9 |
| <b>Crumbed Chicken Tenders (3)</b>                                                                                 | 9 |
| <b>Potato Wedges - With sour cream</b>                                                                             | 9 |
| <b>Onion Salad</b>                                                                                                 | 8 |
| <b>Green Salad</b>                                                                                                 | 8 |
| <b>Kachumber</b> - Diced onions, tomatoes, cucumber, and coriander with a dash of lemon juice and delicate spices. | 8 |
| <b>Mango Chutney</b>                                                                                               | 5 |
| <b>Mixed Pickles</b>                                                                                               | 5 |
| <b>Raita - Yoghurt mixed with cucumber and mild spices.</b>                                                        | 5 |
| <b>Plain Yoghurt</b>                                                                                               | 5 |
| <b>Poppadom (Each)</b>                                                                                             | 1 |

## DESSERT

|                                                                        |   |
|------------------------------------------------------------------------|---|
| <b>Mango Kulfi</b> - Homemade Indian ice cream made with mango flavor. | 8 |
| <b>Chocolate Brownie</b> - Served with chocolate sauce.                |   |
| <b>Gulab Jamun</b> - Milk dumplings soaked in sugar syrup. (3 pieces)  | 8 |

## DRINKS

|                                       |     |
|---------------------------------------|-----|
| <b>Can of Coke, Sprite, Coke Zero</b> | 3.5 |
| <b>L &amp;P, Diet Coke or Fanta</b>   | 3.5 |
| <b>Bundaberg Ginger Beer</b>          | 6   |
| <b>Mango Lassi</b>                    | 6   |
| <b>Salt Lassi</b>                     | 6   |
| <b>Sweet Lassi</b>                    | 6   |
| <b>Sparkling Mineral Water</b>        | 6   |
| <b>Lemon lime better-Home made</b>    | 8   |

# Diya's Delight

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**Dinner**

Monday to Sunday 4.30 to 9.30 pm



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