

VEGETARIAN ENTREES

Onion Bhaji	\$ 8.00
Vegetable Pakoras	\$ 8.00
Samosa – 2 Pieces	\$ 8.50
Papadum Starter – 4 Pieces	\$ 10.00
Corn Tikki Kebab	\$ 14.00
Bombay Aloo	\$ 14.00
Samosa Chat	\$ 14.00
Tandoori Mushrooms - 5 Pieces	\$ 16.00
Paneer Tikka - (5 pieces)	\$ 16.00
Vegetarian Platter - A delicious platter of Corn fritter, Veggie Pakora, Samosa & Onion Bhaji.	\$ 22.50

NON- VEG ENTREES

Chicken Tikka - 5 pieces.	\$ 16.00
Murg Malai Tikka - 5 pieces.	\$ 16.00
Zafrani Tikka- 5 pieces.	\$ 16.00
Kali Mirch Murgh Tikka - 5 pieces.	\$ 16.00
Chicken Lollipop - 6 pieces	\$ 17.50
Chicken 65 dry	\$ 17.50
Tandoori Fish Tikka - 5 pieces.	\$ 17.50
Seekh Kebabs - 5 pieces.	\$ 17.50
Tandoori Lamb Chops - (4 pieces).	\$ 22.00
Tandoori Chicken – Full/Half	\$ 17.00 Half \$ 26.00 Full
Mixed Platter - A platter of Samosa, Onion bhaji, Chicken Tikka and Seekh Kebab. (2 pieces each)	\$ 24.00
Tandoori Platter - A sizzling platter with a combination of Tandoori Chicken Tikka, Fish Tikka, Seekh Kebab and Murg Malai Tikka. (2 pieces each)	\$ 25.00

Chicken \$20.99 Lamb/Goat- \$22.50 Sea Food \$22.99

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, chillies & 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, grounded 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 grounded 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 & grounded 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)	\$ 21.99
Egg Bhurji -Cooked with ginger, garlic and onion and simmered in Kadai sauce till its dry (Df)G	\$ 22.99

VEGETARIAN CURRIES \$18.99

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 gravy. (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, chillies and curry leaves. (Df)

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

INDO-CHINESE LOVERS

Chilli Chicken Dry/gravy -sautéed with onion, garlic, capsicum, in a spicy, sweet and tangy sauce.	\$ 18.00
Mix Veg Manchurian Dry/gravy -fried mix veggie balls in a spicy, sweet and tangy sauce.	\$ 17.50
Paneer Chilli Dry/gravy -Fried Paneer, sautéed with ginger, garlic, onions & spicy, sweet, & tangy sauce.	\$ 17.50
Vegetable Fried Rice -Rice sautéed with onion, garlic, capsicum, carrots, spring onions	\$ 17.50
Chicken Fried Rice -Rice sautéed with chicken, eggs, capsicum, spring onions.	\$ 17.50
Vegetable Hakka Noodles Noodles sautéed with garlic, carrot, cabbage, capsicum, spring onions.	\$ 17.50
Chicken Noodles - Noodles sautéed with chicken, capsicum spring onions and spices.	\$ 17.50
Prawns Fried Rice - Prawns sautéed with rice, garlic, onions, spring onions, soy sauce	\$ 18.50
Prawns Noodles	\$ 18.50
Egg Fried Rice	\$ 17.50

BREADS

Butter Naan	\$ 4.00
Garlic Naan	\$ 4.50
Tandoori Roti	\$ 4.00
Garlic Roti	\$ 4.50
Lachha Paratha	\$ 5.00
Roti Canai	\$ 5.00
Methi Roti	\$ 5.00
Onion Kulcha	\$ 6.00
Peshwari Naan	\$ 6.00
Cheese Naan	\$ 5.00
Garlic & Cheese Naan	\$ 6.00
Cheese and olive naan	\$ 6.50
Chicken Tikka Cheese Naan	\$ 6.50
Keema Naan	\$ 6.50
Paneer Kulcha	\$ 6.50
Aloo Paratha	\$ 6.50
Pizza Naan (veg)	\$ 7.00
Pizza Naan (Chicken)	\$ 8.00



BIRIYANI & RICE

Vegetarian Biryani - Aromatic basmati rice cooked with cottage cheese and mixed seasonal vegetables & delicious meal served with raita. (Gf)	\$ 17.99
Chicken Dum Biryani With bone	\$ 19.99
Chicken Biryani (bone less)	\$ 20.99
Lamb Biryani	\$ 21.99
Prawn Biryani	\$ 22.99
Goat Biryani	\$ 21.99
Basmati Rice	\$ 5.00
Coconut Rice	\$ 8.00
Jeera Rice	\$ 8.00
Green Peas Pulao	\$ 14.00
Kashmiri Pulao	\$ 16.00

SIDES

Chips	\$ 5.00
Crumbed Chicken Tenders (3)	\$ 5.00
Potato Wedges - With sour cream	\$ 6.00
Onion Salad	\$ 7.00
Green Salad	\$ 8.00
Kachumber - Diced onions, tomatoes, cucumber, and coriander with a dash of lemon juice and delicate spices.	\$ 6.00
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)	\$ 6.00

DRINKS

Can of Coke, Sprite, Coke Zero	\$ 4.00
L &P, Diet Coke or Fanta	\$ 4.00
Bundaberg Ginger Beer	\$ 5.00
Mango Lassi	\$ 5.00
Salt Lassi	\$ 5.00
Sweet Lassi	\$ 5.00
Sparkling Mineral Water	\$ 6.00
Lemon lime better-Home made	\$ 7.00

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