

DIYA

Set Menu

Starters

Onion Bhaji

Tikka-lamb/chicken

Prawn puri

Sheek kebab

Samosa-veg/lamb

Malai tikka

Mains

Tikka masala

tandoori chicken or lamb or vegetable cooked with aromatic spices in a tomato sauce.

Korma

chicken or lamb or vegetable cooked off the bone in a creamy mild sauce.

Bhuna

your choice of chicken or lamb cooked in a medium strength sauce.

Goan prawn curry

chilli, coconut milk, saffron, turmeric and curry leaves brought together in this Goan dish.

Madras

chicken or lamb or vegetable cooked in a South Indian style hot and tangy sauce.

Rogan josh

prepared with pimento and garnished with peppers and tomatoes in a rich sauce.

Garlic chilli

barbecued chicken or chicken breast cooked with fresh garlic and green chillies.

Lamb swaruchi

fairly hot with a hint of mint.

Jalfrezi

chicken or lamb or vegetable cooked in spices, to produce a dry, thick sauce.

Seasonal vegetables curry

seasonal vegetables cooked with aromatic spices.

Biryani

chicken or vegetable cooked in long grained basmati rice with exotic spices cooked in a thick gravy.

Sides

Naan • Garlic naan • Peshwari naan • Pilau rice • Plain rice
Bombay aloo • Tadka dal • Chanda masala



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