

APPETISERS

Plain Papadoms	£0.80	Mix pickle	£0.50
Spice Papadoms	£0.90	Lime Pickle	£0.50
Chutney tray (Mango chutney, Onion chutney, Chillli sauce, Mint yogurt)	£2.00	Raita (cucumber, onion or plain)	£1.25
		Other Dips	£0.50

MEAT STARTERS

Mix kebab starter (chicken tikka, lamb tikka, sheek kebab and onion bhaji)	£4.75	Lamb chops (prime tender lamb chops, delicately spiced in tandoori sauce, cooked in the clay oven)	£5.75
Chicken tikka (tender pieces of chicken breast, marinated in a blend of fresh spices and delicately cooked in the clay oven)	£3.95	Chicken chat puri (chicken tikka mixed with onions, tomatoes and peppers cooked in a rich medium sauce. Served in a puri)	£4.25
Lamb tikka (tender lamb leg, marinated in a blend of fresh herbs, seasoning, ground spices and natural yogurt, and delicately cooked in the clay oven)	£3.95	Chicken pakora (slightly spiced and deep fried chicken coated in a crispy herb batter)	£3.95
Tandoori chicken (quarter piece of chicken, marinated overnight in a blend of fresh herbs, seasoning, ground spices, natural yogurt and cooked in the clay oven)	£3.95	Sheek kebab (spiced mince lamb, cooked in the clay oven)	£3.45
Sweet chilli chicken (Chicken Tikka stir-fried with onions and peppers blended together in a sweet chilli sauce).	£3.95	Reshmi kebab (spiced mince lamb fried and cover in a light omelette)	£3.45
		Meat samosa (deep fried crispy pastry filled with spiced mince meat)	£3.45
		Shami kebab (spiced mince lamb fried into a patty)	£3.45

SEAFOOD STARTERS

King prawn tikka (marinated in a blend of fresh herbs, seasoning, ground spices and natural yogurt and delicately cooked in the clay oven)	£5.25	Prawn cocktail (prawns in a bed of lettuce, lavishly covered with seafood sauce, garnished with sliced cucumber, tomatoes and lemon)	£3.95
Garlic chilli king prawn (cooked in a garlic chilli sauce with a touch of dry red chillies)	£5.75	Trout Tandoori (Trout marinated in a blend of fresh spices and delicately cooked in the clay oven)	£6.95
King prawn butterfly (whole king prawns spiced with herbs in batter and breadcrumbs then deep fried)	£4.95	Mashlee Puri (Sardines cooked in a rich medium sauce, served with a puri)	£4.25
King prawn puri (king prawn cooked in a rich medium sauce served with a puri)	£5.75	Salmon Tikka (marinated in a blend of fresh herbs, seasoning, ground spices and natural yogurt and delicately cooked in the clay oven)	£6.45
Prawn puri (prawns cooked in a rich medium sauce, served with a puri)	£4.25		

VEGETABLE STARTERS

Onion bhaji (slightly spiced and deep fried onion fritters)	£3.45	Aloo chat puri (potatoes mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)	£3.95
Vegetable samosa (deep fried crispy pastry filled with spiced mixed vegetable)	£3.45	Mushroom puri (mushrooms mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)	£3.95
Vegetable pakora (mixed vegetable and onions lightly spiced and deep fried)	£3.45	Paneer stir-fry (paneer pieces lightly spiced and fried onions)	£3.95
Chana chat puri (chick peas mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)	£3.95		

TANDOORI SPECIALS

(freshly prepared in our tandoori sauce and cooked in the clay oven, then sizzled on a skillet pan over a bed of onions with a touch of fenugreek and a hint of lemon juice. These dishes are served with mint yogurt sauce & salad)

Tandoori chicken	£7.50	Tandoori King Prawn	£10.95
Chicken tikka	£7.50	Lamb chops	£10.95
Lamb tikka	£7.50	Tandoori mix grill	£10.95
Sheek kebab	£7.50		

Add a curry sauce of your choice with any tandoori special or shashlik for an additional £1.95

SHASHLIKS

(freshly prepared in our marinade and cooked in the clay oven, then sizzled on a skillet pan over a bed of onions, touch of fenugreek and a hint of lemon juice. These dishes are served marinated onions and peppers with mint yogurt sauce and salad)

Chicken tikka shashlik	£8.50	King prawn tikka shashlik	£11.95
Lamb tikka shashlik	£8.50	Paneer tikka shashlik	£8.50

Add a curry sauce of your choice with any tandoori special or shashlik for an additional £1.95

DIYA SPECIALS

Lamb chop bengal 🍴🍴 Lamb chops freshly prepared in marinade, cooked with whole green chillies, onions and hatkhora	£10.95	Butter chicken chicken tikka cooked in a rich aromatic sauce using ground almonds, whole cashew nuts, cream and pure butter	£7.95
Chilli chicken balti 🍴🍴 combination of green pepper, onion, green chillies, balti paste with a hint of sweet chilly sauce	£7.95	Lamb shank 🍴 Tender lamb shank cooked in a bhuna style sauce, various mild herbs and spices, green chillies and tomatoes	£11.95
Pangash Biraan 🍴 Pangash lightly spiced and cooked with onions, tomatoes, garlic, whole green chillies and fresh herbs	£8.95	Lamb chop balti 🍴 tender lamb chops mixed in a balti sauce	£10.95
Fish Bhuna 🍴 Pieces of white fish fillet served in a moderately spiced sauce, flavoured with zest of bengali pomelo.	£8.95	Korai mix grill 🍴 Tandoori chicken, chicken tikka, lamb tikka and lamb chops cooked with onions, capsicum and tomatoes	£11.95
		Garlic chilli massala 🍴🍴🍴 Chicken or lamb tikka cooked with garlic, herbs and spices, in a Massala sauce of green chillies, bhuna style	£7.95

CHEFS SPECIALS

Massala (creamy mild curry, which contains nuts, sultanas and give a rich and sweet taste)		Honey chicken (cooked with mild spices, fresh mangoes and cream resulting in a rich, creamy flavour)	
Chilli massala 🍴🍴🍴 (A unique combination of garlic, ground spices, fresh green chillies and cooked in a tandoori sauce)		Naga 🍴🍴🍴 (Prepared with garlic, tomatoes, lemon, naga (viper pepper) and a mixture of hot spices. A very hot tasty dish)	
Handi 🍴🍴 (spicy dish cooked with ginger, garlic, onions and tomatoes with a sprinkle of coriander)		Achari 🍴🍴 (Prepared with fresh herbs and spices, cooked with imported pickle to give a fairly hot unique tangy taste)	
Wuree 🍴 (a dish which consist of fresh green beans, ground spices and herbs)		Shahi 🍴 (Highly flavoured curry with imported mild spice, cooked with mince lamb)	
Nepali 🍴🍴🍴 (A fairly hot dish from Nepal, not for beginners. Prepared with garlic, tomatoes, lemon, fresh naga and mixture of hot spices)		Gorkali 🍴🍴 (An infusion of whole spices, red and green peppers, fresh tomatoes and Nepalese sauce cooked in olive and garnished with fresh green chillies)	
Shatkhora 🍴🍴 (cooked with ginger, garlic, onions and shatkhora (citrus) giving a slightly spicy and tangy taste)		Akbori (cooked in almonds, coconut, sultana, nuts, light spices and herbs infused with cream and a boiled egg)	

Saagorika 🍴🍴
Green peppers and onions marinated and cooked in the tandoori oven then added to a rich and spicy sauce

Afgani 🍴🍴
Slightly hot dish, cooked with onions, peppers & green chillies with a special sauce to create a rich flavour

Chicken tikka / lamb tikka £7.50 | King prawn £9.95 Mixed £8.95 (chicken tikka, lamb tikka, seek kabab)

BALTI

(prepared with fresh herbs and spices, blended together with green peppers and onions)

Chicken	£6.75	Prawn	£6.75
Chicken tikka	£7.25	King prawn	£9.95
Lamb	£6.75	Special Mix (Chicken, lamb, prawn and mushroom)	£8.95
Lamb tikka	£7.25		

TRADITIONAL DISHES

Bhuna 🍴 (a combination of spices, herbs, onions and tomatoes, cooked in a firm thick sauce)		Saag 🍴 (prepared with spinach, spring leaf, garlic, ginger and tomatoes in medium herbs and spices)	
Korma (a distinctive mild creamy sauce with ground almonds, coconut and thick cream)		Vindaloo 🍴🍴🍴🍴 (a South Indian dish cooked using a greater range of spices, garlic, ginger and black pepper to make an exceptionally hot curry)	
Passanda (a blend of fresh cream, natural yogurt, mixed ground nuts producing a rich mild dish)		Malayan (a slightly sweet and mild dish prepared with fresh cream and mixed fruits)	
Rogan Josh 🍴 (delicately cooked with ground spice and herbs, mixed with fresh onions and topped with juicy tomatoes)		Dhansak 🍴 (a Persian sweet and sour dish, prepared with pineapple, lentils, light spices and herbs)	
Pathia 🍴🍴 (cooked in a garlic, onions, tomato puree, red chilli, black pepper, sugar and lemon juice to give a slightly hot, sweet and sour taste)		Sambar 🍴🍴 (cooked with lentils and a touch of lemon juice to give a sharp and distinctive taste)	
Madras 🍴🍴🍴 (a South Indian dish with a hot and spicy taste, prepared with fresh herbs and tomato puree)		Curry 🍴 (cooked in a medium rich sauce with various spices and herbs)	
Dopiaza 🍴 (similar to Bhuna, with a greater use of onions, pepper and spice)			

Choose a style from above followed by a filling below

Chicken	£6.75	Prawn	£6.75
Chicken tikka	£7.25	King prawn	£9.95
Lamb	£6.75	Vegetable	£6.75
Lamb tikka	£7.25	Mushroom	£6.75
Keema	£6.75	Special mixed (Chicken, lamb, prawn and mushroom)	£8.95

BIRYANI

(cooked with flavoured basmati rice together with a mix of spices and topped with coriander and flaked almonds. Topped with an omelette and served with a vegetable curry sauce)

Chicken	£7.95	Prawn	£7.95
Chicken tikka	£8.50	King prawn	£10.95
Lamb	£7.95	Vegetable	£7.95
Lamb tikka	£8.50	Mushroom	£7.95
Keema	£7.25	Diya Special (Chicken tikka, lamb tikka, spinach & keema)	£10.95
Special Mix (Chicken, lamb, prawn and mushroom)	£9.95		



Quorn now available in any curry
Please ask us for more details



Balti flavour can be added to
any curry for an extra £1

CONTINENTAL DISHES

(served with chips, peas and salad)

Fried Scampi	£6.45	Chicken Nuggets	£6.45
Plain Omelette	£6.45	Chicken Omelette	£6.95
Mushroom Omelette	£6.95		

VEGETARIAN SIDE DISHES

Saag Paneer	£3.50	Chana Bhaji	£3.50
Bombay Aloo	£3.50	Tarka Dhail	£3.50
Aloo Gobi	£3.50	Saag Bhaji	£3.50
Bhindi Baji	£3.50	Saag Aloo	£3.50
Mushroom Bhaji	£3.50	Vegetable Bhaji	£3.50
Cauliflower Bhaji	£3.50	Any Curry Sauce	£3.50

Any side dishes are available as main courses for £5.50

SUNDRIES

Boiled Rice	£2.40	Keema Rice	£2.95
Pilau Rice	£2.40	Garlic And Chilli Rice	£2.95
Mushroom Rice	£2.95	Special Fried Rice (Egg, Peas & Sultanas)	£2.95
Vegetable Rice	£2.95	Egg Fried Rice	£2.95
Peas Rice	£2.95	Garlic Rice	£2.95
Onion Fried Rice	£2.95	Chips	£2.40

BREADS

Plain Nan	£2.40	Garlic Nan	£2.95
Garlic Coriander Nan	£2.95	Peshwari Nan (Sweet)	£2.95
Keema Nan	£2.95	Cheese Nan	£2.95
Plain Parata	£2.25	Chilli Nan	£2.95
Stuffed Parata	£2.95	Chapatti	£1.95
Puri Bread	£1.95	Tandoori Roti	£2.40

KEBAB SANDWICHES

Chicken Tikka on Nan	£6.50	Sheek on Nan	£6.50
Lamb Tikka on Nan	£6.50	Mix (Chicken, Lamb & Sheek)	£7.95

Stir-fry option available on request

SET MEAL (1) £12.95

Starters

Poppadums & Chutney Tray
Onion Bhaji

Main Course

Chicken Tikka Massala

Sundries

Pilau Rice

SET MEAL (2) £26.95

Starters

Poppadums & Chutney Tray
Sheek Kbeab, Onion Bhaji

Main Course

Chicken Tikka Massala, Meat Bhuna

Sides

Mushroom Bhaji, Special Fried Rice, Nan

VEGETABLE SET MEAL (2) £25.95

Starters

Poppadums & Chutney Tray
Vegetable Pakora, Vegetable Samosa

Main Course

Vegetable Pathia, Vegetable Saag

Sides

Aloo Motor, Vegetable Fried Rice, Nan

PLEASE NOTE:

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.



Diya

AUTHENTIC INDIAN CUISINE

Monday to Friday 5pm till 11pm | Saturday 1pm till 11pm
Sunday 1pm till 10pm

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TAKE AWAY MENU

East Lancs Road, Windle, St. Helens, Merseyside, WA10 6QY

01744 451 201

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