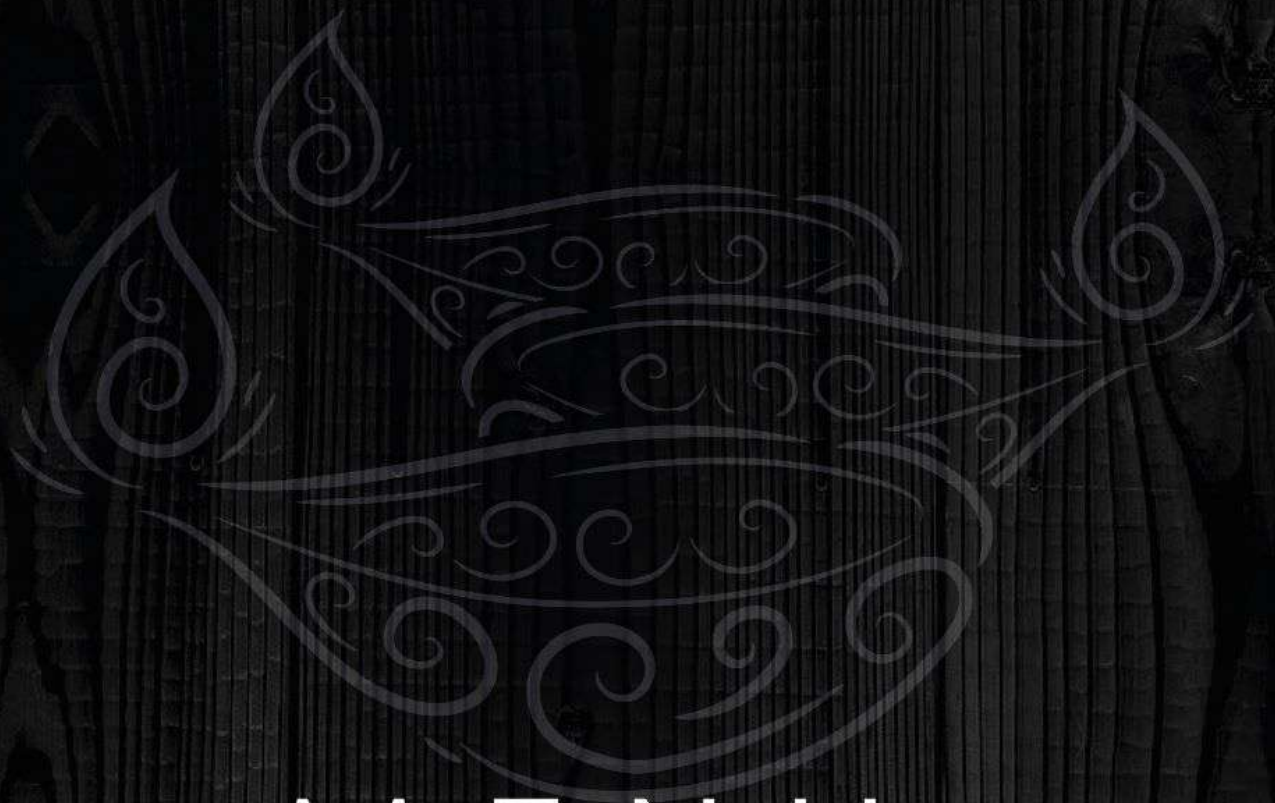




Diya

AUTHENTIC INDIAN CUISINE



M E N U

www.diyarestaurantsthelen.co.uk

APPETISERS

Plain Papadoms	£0.90	Mix pickle	£0.50
Spice Papadoms	£1.00	Lime Pickle	£0.50
Chutney tray (Mango chutney, Onion chutney, Chilli sauce, Mint yogurt)	£2.50	Raita (cucumber, onion or plain)	£1.75

MEAT STARTERS

Mix kebab starter (chicken tikka, lamb tikka, sheek kebab and onion bhaji)	£5.95	Lamb chops (prime tender lamb chops, delicately spiced in tandoori sauce, cooked in the clay oven)	£6.75
Chicken tikka (tender pieces of chicken breast, marinated in a blend of fresh spices and delicately cooked in the clay oven)	£4.75	Chicken chat puri (chicken tikka mixed with onions, tomatoes and peppers cooked in a rich medium sauce. Served in a puri)	£5.25
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)	£4.75	Chicken pakora (slightly spiced and deep fried chicken coated in a crispy herb batter)	£4.95
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)	£4.75	Sheek kebab (spiced mince lamb, cooked in the clay oven)	£4.50
Sweet chilli chicken (Chicken Tikka stir-fried with onions and peppers blended together in a sweet chilli sauce).	£5.25	Reshmi kebab (spiced mince lamb fried and cover in a light omelette)	£4.50
		Meat samosa (deep fried crispy pastry filled with spiced mince meat)	£4.50

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)	£6.25	Prawn puri (prawns cooked in a rich medium sauce, served with a puri)	£5.25
Garlic chilli king prawn (cooked in a garlic chilli sauce with a touch of dry red chillies)	£6.75	Prawn cocktail (prawns in a bed of lettuce, lavishly covered with seafood sauce, garnished with sliced cucumber, tomatoes and lemon)	£4.50
King prawn butterfly (whole king prawns spiced with herbs in batter and bread-crumbs then deep fried)	£6.25	Mashlee Puri (Sardines cooked in a rich medium sauce, served with a puri)	£5.25
King prawn puri (king prawn cooked in a rich medium sauce served with a puri)	£6.75	Salmon Tikka (marinated in a blend of fresh herbs, seasoning, ground spices and natural yogurt and delicately cooked in the clay oven)	£8.95

VEGETABLE STARTERS

Onion bhaji (slightly spiced and deep fried onion fritters)	£4.50	Aloo chat puri (potatoes mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)	£4.95
Vegetable samosa (deep fried crispy pastry filled with spiced mixed vegetable)	£4.50	Mushroom puri (mushrooms mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)	£4.95
Vegetable pakora (mixed vegetable and onions lightly spiced and deep fried)	£4.50	Paneer stir-fry (paneer pieces lightly spiced and fried onions)	£5.25
Chana chat puri (chick peas mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)	£4.95		

PLATTERS

Vegetable Platter
Onion Bhaji, Vegetable Samosa, Vegetable Pakora & Stuffed Mushroom.

Tandoori Deluxe Platter
Chicken Tikka, Lamb tikka, Sheek kebab & Lamb Chop.

1 person

£5.25

2 people

£9.95

4 people

£18.95

£6.95

£12.95

£24.95



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 and salad)

Tandoori chicken	£9.95	Lamb chops	£12.95
Chicken tikka	£9.95	Tandoori mix grill	£13.95
Lamb tikka	£9.95	(tandoori chicken, chicken and lamb tikka, sheek kebab, and lamb chop)	
Sheek kebab	£8.95		
Tandoori King Prawn Tikka	£12.95		

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	£11.95	King prawn tikka shashlik	£13.95
Lamb tikka shashlik	£11.95	Paneer tikka shashlik	£11.95
		Mix shashlik (chicken and lamb)	£12.95

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	£14.95	Butter chicken chicken tikka cooked in a rich aromatic sauce using ground almonds, whole cashew nuts, cream and pure butter	£11.95
Chilli chicken balti  combination of green pepper, onion, green chillies, balti paste with a hint of sweet chilly sauce	£11.95	Lamb shank  Tender lamb shank cooked in a bhuna style sauce, various mild herbs and spices, green chillies and tomatoes	£17.95
Pangash Biraan  Pangash lightly spiced and cooked with onions, tomatoes, garlic, whole green chillies and fresh herbs	£12.95	Lamb chop balti  tender lamb chops mixed in a balti sauce	£14.95
Fish Bhuna  Pieces of white fish fillet served in a moderately spiced sauce, flavoured with zest of bengali pomelo.	£12.95	Garlic chilli massala  Chicken or lamb tikka cooked with garlic, herbs and spices, in a Massala sauce of green chillies, bhuna style	£11.95
Honey chicken cooked with mild spices with honey in a rich bhuna sauce	£11.95	Korai mix grill  Tandoori chicken, chicken tikka, lamb tikka and lamb chops cooked with onions, capsicum and tomatoes	£14.95



CHEFS SPECIALS

Massala

(creamy mild curry, which contains nuts, sultanas and give a rich and sweet taste)

Chilli massala

(A unique combination of garlic, ground spices, fresh green chillies and cooked in a tandoori sauce)

Handi

(spicy dish cooked with ginger, garlic, onions and tomatoes with a sprinkle of coriander)

Wuree

(a dish which consist of fresh green beans, ground spices and herbs)

Nepali

(A fairly hot dish from Nepal, not for beginners. Prepared with garlic, tomatoes, lemon, fresh naga and mixture of hot spices)

Shatkhora

(cooked with ginger, garlic, onions and hatkhora (citrus) giving a slightly spicy and tangy taste)

Saagorika

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

Passanda

(a blend of fresh cream, natural yogurt, mixed ground nuts producing a rich mild dish)

Chicken tikka / lamb tikka £10.95

King prawn £12.95

Mixed £12.95

(chicken tikka, lamb tikka, seek kabab)

Mango chicken

(cooked with mild spices, fresh mangoes and cream resulting in a rich, creamy flavour)

Naga

(Prepared with garlic, tomatoes, lemon, naga (viper pepper) and a mixture of hot spices. A very hot tasty dish)

Achari

(Prepared with fresh herbs and spices, cooked with imported pickle to give a fairly hot unique tangy taste)

Shahi

(Highly flavoured curry with imported mild spice, cooked with mince lamb)

Gorkali

(An infusion of whole spices, red and green peppers, fresh tomatoes and Nepalese sauce cooked in olive and garnished with fresh green chillies)

Akbori

(cooked in almonds, coconut, sultana, nuts, light spices and herbs infused with cream and a boiled egg)

Jalfrezi

(marinated with fresh ground spices and cooked in ghee with fresh ginger, garlic, chillies and tomatoes)

Korai

(this dish is cooked with fine diced onions and green peppers, in a thick sauce)

Afgani

slightly hot dish, cooked with onions & pepper, green chilli with a special chilli sauce to create a rich flavour

BALTI

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

Chicken

£9.50

Prawn

£9.50

Chicken tikka

£10.95

King prawn

£11.95

Lamb

£9.50

Special Mix

£11.95

Lamb tikka

£10.95

(Chicken, lamb, prawn and mushroom)

TRADITIONAL DISHES

Bhuna 🍛

(a combination of spices, herbs, onions and tomatoes, cooked in a firm thick sauce)

Korma

(a distinctive mild creamy sauce with ground almonds, coconut and thick cream)

Dupiaza

(Onion Based Cooked With Fresh Herbs, Spices And Capsicum.)

Rogan Josh 🍛

(delicately cooked with ground spice and herbs, mixed with fresh onions and topped with juicy tomatoes)

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)

Madras 🍛🍛🍛

(a South Indian dish with a hot and spicy taste, prepared with fresh herbs and tomato puree)

Saag 🍛

(prepared with spinach, spring leaf, garlic, ginger and tomatoes in medium herbs and spices)

Vindaloo 🍛🍛🍛🍛

(a South Indian dish cooked using a greater range of spices, garlic, ginger and black pepper to make an exceptionally hot curry)

Malayan

(a slightly sweet and mild dish prepared with fresh cream and mixed fruits)

Dhansak 🍛

(a Persian sweet and sour dish, prepared with pineapple, lentils, light spices and herbs)

Samber 🍛🍛

(cooked with lentils and a touch of lemon juice to give a sharp and distinctive taste)

Curry 🍛

(cooked in a medium rich sauce with various spices and herbs)

Choose a style from above followed by a filling below

Chicken	£9.50	Prawn	£9.50
Chicken tikka	£10.95	King prawn	£11.95
Lamb	£9.50	Vegetable	£8.50
Lamb tikka	£10.95	Mushroom	£8.50
Keema	£9.50	Special mixed	£11.95
		(Chicken, lamb, prawn and mushroom)	

BIRYANI

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

Chicken	£10.95	Prawn	£10.95
Chicken tikka	£11.95	King prawn	£13.95
Lamb	£10.95	Vegetable	£9.95
Lamb tikka	£11.95	Mushroom	£9.95
Keema	£0.95	Diya Special	£13.95
Special Mix	£12.95	(Chicken tikka, lamb tikka, spinach & keema)	
(Chicken, lamb, prawn and mushroom)			

CONTINENTAL DISHES

(served with chips, peas and salad)

Fried Scampi	£8.50	Chicken Nuggets	£8.50
Plain Omelette	£8.50	Chicken Omelette	£8.50
Mushroom Omelette	£8.50		



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



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



VEGETARIAN SIDE DISHES

Saag Paneer	£3.95	Chana Bhaji	£3.95
Bombay Aloo	£3.95	Tarka Dhail	£3.95
Aloo Gobi	£3.95	Saag Bhaji	£3.95
Bhindi Baji	£3.95	Saag Aloo	£3.95
Mushroom Bhaji	£3.95	Any Curry Sauce	£2.95
Cauliflower Bhaji	£3.95		

Any side dishes are available as main courses for £7.50

SUNDRIES

Boiled Rice	£3.25	Keema Rice	£3.75
Pilau Rice	£3.25	Garlic And Chilli Rice	£3.75
Mushroom Rice	£3.75	Special Fried Rice (Egg, Peas & Sultanas)	£3.75
Vegetable Rice	£3.75	Egg Fried Rice	£3.75
Peas Rice	£3.75	Garlic Rice	£3.75
Onion Fried Rice	£3.75	Chips	£2.95

BREADS

Plain Nan	£3.25	Garlic Nan	£3.75
Garlic Coriander Nan	£3.75	Peshwari Nan (Sweet)	£3.75
Keema Nan	£3.75	Cheese Nan	£3.75
Stuffed Parata	£3.75	Chilli Nan	£3.75
Puri Bread	£2.25	Chapatti	£2.25
Tandoori Roti	£3.25		





Diya

We aim to enhance your appreciation of fine Indian Cuisine. Whether you are celebrating that special occasion or just wanting to relax & enjoy fine cuisine, we can guarantee that special dining experience.

Thank you for dining with us.

We thank you for your patience whilst we freshly prepare all of our dishes. This is to ensure you experience the best quality we can offer.

Please note some of our dishes may take longer than others.

for more information please visit our website

www.diyarestaurantsthelen.co.uk

or our facebook page

www.Facebook.com/thediyarestaurant

We would love to hear your thoughts!

Please leave a review on
on Facebook or Trip Advisor

Allergies & Food Intolerances

Please note: Most of our dishes may contain nuts or traces of nuts, cereals containing gluten, Crustaceans, Molluscs, Eggs, Fish, Peanuts, Nuts, Soybeans, Milk, Celery, Mustard, Sesame seeds, Lupine and Sulphur dioxide. Please speak to a member of staff regarding the ingredients in our dishes when making your order.

Mild 
Mild - Medium 
Medium - Hot 
Hot 
Very Hot 

STRENGTH GUIDE

SET MEAL (1) £18.95

Starters

Poppadums & Chutney Tray
Onion Bhaji

Main Course

Chicken Tikka Massala

Sundries

Pilau Rice

SET MEAL (2) £34.95

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) £33.95

Starters

Poppadums & Chutney Tray
Vegetable Pakora, Vegetable Samosa

Main Course

Vegetable Pathia, Vegetable Saag

Sides

Aloo Motor, Vegetable Fried Rice, Nan