

APPETISERS

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

MEAT STARTERS

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

SEAFOOD STARTERS

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

VEGETABLE STARTERS

Onion bhaji <small>(slightly spiced and deep fried onion fritters)</small>	£4.50	Aloo chat puri <small>(potatoes mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)</small>	£4.95
Vegetable samosa <small>(deep fried crispy pastry filled with spiced mixed vegetable)</small>	£4.50	Mushroom puri <small>(mushrooms mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)</small>	£4.95
Vegetable pakora <small>(mixed vegetable and onions lightly spiced and deep fried)</small>	£4.50	Paneer stir-fry <small>(paneer pieces lightly spiced and fried onions)</small>	£5.25
Chana chat puri <small>(chick peas mixed with onions, tomatoes and peppers cooked in a rich medium sauce served in a puri)</small>	£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	2 people	4 people
Vegetable Platter	£5.25	£9.95	£18.95
Tandoori Deluxe Platter	£6.95	£12.95	£24.95



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		



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 riaga and mixture of hot spices)

Shatkhora 🌶️🌶️
(cooked with ginger, garlic, onions and hatkhora (oil) 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)	



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 halkhara	£14.95	Butter chicken	£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 pomeiro.	£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



Diya

AUTHENTIC INDIAN CUISINE



MENU

www.diyarestaurantsthelen.co.uk

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