

Exclusively at DiYA *Dum Pukht*

Over 200 years old, Dum Pukht is one of India's most renowned styles of cooking. The process involves slow roasting food in a heavy bottomed clay pot which is tightly sealed and cooked over a slow fire. Dum Pukht uses a perfect blend of specialized herbs and spices to maximize the flavor of the menu item.

❁ Veggie Dum

Mix Veggie Platter (Serves Two) - \$18

Paneer Tikka, Spinach and Corn Kabob, Aloo-matar Kabob, Soy Kabob

Biryani - \$14

Basmati rice, Paneer, Green Peppers, Onions, flavored with saffron, turmeric and numerous other herbs and spices, served with cucumber – mint raita

Sarson Ka Saag - \$14

A popular curry in the Punjab region of India and Pakistan made from mustard leaves (sarson) and spices

Daal Makhani - \$13

One of India's most renowned signature dishes, traditionally the black lentils are cooked over a low flame, for hours.

❁ Non Veg. Dum

Biryani

Basmati rice flavored with saffron, turmeric and numerous other herbs and spices, served with boiled eggs, cucumber – mint raita with an option of:

Chicken - \$14

Goat - \$15

Shrimp - \$16

Mixed Meat Platter (Serves two) - \$24

Lassani chicken tikka, Lamb chops, Chicken tikka, tandoori shrimp

Goat Korma - \$18

Fine cut of goat meat simmered in a thick curry sauce, creating a rich flavor, with the perfect blend of spices.

Chicken Korma - \$16

A Northern Indian dish, boneless chicken is simmered in a creamy fragrant sauce with onion, garlic, and ginger

All entree's served with basmati rice except biryani

❖ *Veggie Appetizers*

Spinach Chaat - \$8

Crispy baby spinach topped with sweet yogurt, tamarind, and mango chutney

Avocado Raj Kachori - \$8

Kachori refers to a crispy fried dough shell filled with boiled potatoes, boiled chick peas, chillies, yogurt, tamarind chutney and Avocado

Veggie Samosa - \$5

Fried triangular shell stuffed with savory filling including spicy potatoes, onions, peas, coriander and spices

Diya Baingan - \$7

Sautéed Eggplant topped with aloo tikki garnished with tomatoes, chopped onions and tamarind / mint chutney

Aloo Dilnazar - \$8

Roasted potato shell stuffed with the perfect blend of spinach and cheese cooked to perfection in a tandoor

Aachari Paneer Tikka - \$8

Diya's cheese (paneer) marinated with yogurt and pickle spices, skillfully grilled on skewers in a tandoor

Gol Gappa - \$6

Gappa is a popular street snack in India, hollow puri fried crisp and filled with a mixture of chick peas and potatoes, served with tamarind water with a perfect blend of chili, chaat masala and house spices

Mixed Veggie Pakora- \$7

Deep-fried mixed vegetables battered in chick pea flour and spices served with mint and mango chutney

❁ *Non Veg. Appetizers*

Fish Fingers - \$8

Deep fried battered fish fingers served with tartar sauce

Makhmali Kabob - \$8

Boneless pieces of chicken breast marinated with our handpicked spices and yogurt, char-grilled to perfection

Pataka Shrimp - \$10

Shrimp marinated in our special chili masala sauce and garnished with peppers

Lolipop Chicken - \$10

Chicken Wings marinated with traditional Indian spices, served hot with tamarind / mint chutney

Sangam Kabob - \$8

Minced chicken and lamb blended with exotic spices wrapped over skewer and cooked in our tandoor

Jafrani Tangdi - \$10

Chicken leg stuffed with ground lamb meat, marinated overnight in yogurt and house spices and cooked in our tandoor

Kastoori Kabob - \$8

Boneless Chicken thigh marinated in ground flour, egg yolk and house spices, and cooked in our tandoor

Kathi Roll - \$9

Whole wheat flat bread stuffed with eggs, chicken, green peppers, onions and spices

❁ *Veg. Entree*

Bhindi (Chef Suggestion) - \$12

Fresh Okra sautéed with onions and spices

Malai Kofta (House Speciality) - \$14

A vegetarian alternative to meatballs.

Made with potatoes and Indian cheese (paneer) served in a rich sauce

Yellow Tadka Daal - \$11

Yellow Moong Split Lentils seasoned with condiments and spices.

A staple item in North India, high in protein.

Baingan Bharta - \$11

Eggplant grilled over charcoal and then cooked with spices, tomatoes, and onions

Methi Paneer - \$14

Indian cheese (paneer) cubes sautéed and finished in Fenugreek Seed Gravy

Channa - \$11

Chickpeas sautéed in fresh onion and herb masala sauce

Diwani Handi - \$15

Potatoes, baby eggplant, onions, carrots and paneer sautéed
in a unique blend of spices

Paneer Lajawaab - \$15

A preparation of Indian cheese (paneer) marinated in yogurt and cooked
with green and red peppers

Aloo Gobhi Matar - \$11

A classic Indian dish with potatoes, cauliflower and sweet peas cooked
dry in turmeric and other house spices

All entree's served with basmati rice

❖ *Non Veg. Entree*

Lamb Chops - \$19

Lamb chops marinated over night in yogurt, ginger, garlic and exotic spices and grilled to perfection

Tandoori Murga - \$17

Chicken marinated over night in yogurt and seasoned with tandoori masala

Tandoori Salmon - \$18

Salmon filet marinated in house spices and cooked in our clay tandoor

Butter Chicken - \$14

Boneless grilled chicken pieces cooked in a rich creamy sauce

Lamb Roganjosh - \$16

An aromatic curry dish hailing from the Kashmir valley, Roganjosh is one of the most popular dishes in the world

Lamb / Chicken Vindaloo

Vindaloo is a speciality of Central and Southwestern coastal India, made with potatoes. One of India's famous spicy dishes

Chicken - \$15

Lamb - \$16

Malai Chicken / Shrimp

Chicken / shrimp cooked in coconut milk with bay leaves, cinnamon, cardamom, and cloves to create a rich creamy flavor.

Chicken - \$15

Shrimp - \$17

Goa Fish Curry - \$17

Catfish cooked in a coconut milk base, with hints of onion, tomato and tamarind

Keema Matar (Lamb / Chicken)

A combination of minced meat and green peas, A great dish to go with roti and paratha's

Chicken - \$14

Lamb - \$15

Palak Goat / Chicken

A delicious blend of tender succulent pieces of chicken / goat cooked in a spinach gravy blend with freshly ground spices giving it a nourishing taste and flavor.

Chicken - \$15

Goat - \$16

Lamb Shank - \$18

Finely cut lamb shank cooked in a thick onion based sauce, served mild or spicy.

All entree's served with basmati rice

❖ *Side Dishes*

Plain Raita - \$3

Whipped Yogurt

Mixed Veg. & Mint Raita - \$4

Whipped Yogurt w/ chopped onions, cucumber, tomatoes, mint and herbs

Onion Salad - \$3

onions and masala with green chilli

Papad (Two Pieces) - \$3

Fried Tortilla

❖ *Bread*

Naan - \$2.50

Roti - \$2.50

Garlic Naan - \$4

Laccha Parantha - \$4

Mint Laccha Parantha - \$4

Keema Naan - \$5

Onion Masala Naan - \$4

Punjabi Aloo Onion Naan - \$4

Mixed Bread Basket - \$8

Naan, Mint Naan, Aloo Onion Naan

❖ *Deserts*

Kulfi Falooda - \$7

Freshly prepared Indian Ice Cream flavored with rosewater and pistachios. Served with noodles.

Gulab Jamun (w/Ice Cream) - \$7

Popular Indian delicacy "Kohya" dumpling dipped in syrup and served with vanilla ice cream

Kheer topped with Jalebi - \$7

Indian rice pudding (Kheer) topped with deep-fried flour dipped in Indian syrup (Jalebi)

Ras Malai - \$5

Indian cheese prepared in sweetened milk

Gajar Halwa - \$6

Grated carrots, cooked & simmered in milk & sugar and garnished with nuts

Shahi Tukda - \$6

A Hyderabad dessert made with fried bread slices soaked in hot milk and syrup and garnished with Kohya (dumpling)