



# Fusion Indian Cuisine

## Restaurant • Lounge • Banquet

43 Rockaway Avenue

Valley Stream, New York 11580

(516) 872-2223

www.diyalounge.com

### APPETIZERS

- Vegetable Samosa**  
Crispy fried turnover deliciously filled with potatoes, mild spices and green peas..... 4
- Vegetable Pakora**  
An assortment of vegetable fritters dipped in a spiced batter and fried to golden perfection..... 5
- Papdi Chat**  
Lentil & flour crisps with sprouted bean covered with yogurt sauce & tamarind sauce..... 5
- Delhi Ki Alu Chat**  
Mashed potatoes and asparagus tikki (patties) served with chick peas lightly glazed with tamarind chutney & sweetened yogurt..... 5
- Chicken Harra Bara**  
Boneless chicken marinated with pesto sauce & spices served with mint chutney..... 7
- Rosemary Chicken Tikka**  
Boneless chicken marinated in yogurt sauce, sprinkled with rosemary & cooked in the tandoor.. 7
- Drunken Chicken Satay**  
Chicken soaked in beer, marinated with wild herbs and spices..... 7
- Bombay Wings**  
Buffalo wings Diya style. Served mild or hot and spicy..... 6
- Batera**  
Whole quail marinated in aromatic Indian herbs and grilled..... 8
- Crab Paneer Cake**  
Homemade paneer (cheese), crab ragra patties with masala, served with chick peas..... 7
- Bombay Prawn Masala**  
Prawns in Diya's dill masala sauce with garlic and Indian thyme..... 8

### SEAFOOD DELIGHT

- Salmon**  
Salmon marinated in yogurt and spices, baked in the oven, then cooked in a spicy thick cream sauce..... 15
- Samundari Machli**  
Roasted cod or catfish served in our special sauce made with cooked onions, pepper, garlic..... 13
- Lobster Masala**  
Lobster cooked with shitake mushroom, chopped onions, garlic and white wine..... 20
- Goan Lobster Curry**  
Sliced lobster tail cooked with Goan coconut curry..... 20
- Fish Curry Goa**  
White fish of the day cooked in a spicy sauce with coconut milk..... 15
- Bombay Prawn Masala**  
Shrimp in Diya's dill masala sauce with garlic and Indian thyme..... 15
- Scallops**  
Fresh scallops pan seared with fresh garlic, shallots, fresh herbs and spices..... 18

### VEGETARIAN DELIGHT

- Palak Paneer**  
Fresh spinach creamed and cooked with homemade cottage cheese, onions and tomatoes..... 10
- Porcini Cashew Bhutta Methi Palak**  
Baby corn stir-fried with masala of coriander, mint, green chilies and curry leaf..... 10
- Bhindi Masala**  
Sliced baby okras are pan-grilled and tossed with diced potatoes seasoned with spices..... 9
- Alu Gobi**  
Cauliflower & potatoes in herbs & spices..... 9
- Baigan Dahiwalwa**  
Baby Italian eggplants marinated with spices and cooked in yogurt..... 9
- Chole Peshawari**  
Chick peas cooked in a wok North Indian style with onions, green chili & tomatoes..... 8
- Daal Tarka**  
Yellow Lentil cooked with spices..... 8
- Maa Di Daal**  
Black unskinned lentils and red kidney beans slow cooked. A sizzling of shredded ginger, cumin and garlic is added with butter to complete this classic dish from Punjab..... 9
- Bhatora/Puri/Kulcha Chole**  
Deep fried Indian bread, served with Chole (Chickpeas) and potato curry with Indian pickle, onions and fresh green chili..... 10

### NON-VEGETARIAN

- Malabar Chicken Curry**  
Boneless chicken marinated in a sauce made with onions, garlic & a variety of spices, cooked in coconut milk, potatoes..... 12
- Badami Murg**  
Boneless pieces of chicken cooked in a sauce made with a variety of spices and ground almonds..... 12
- Chicken Makhnawala**  
Marinated boneless chicken cooked in the tandoor and then simmered in a creamy sauce..... 12
- Chicken Tikka Masala**  
The classic Indian chicken dish. Marinated boneless chicken breast pieces simmered in a thick, spicy sauce made with onions, tomatoes, yogurt, ginger, garlic and spices..... 12
- Murgh Maharajah**  
Chicken breast stuffed with minced cheese, chopped pistachios and almonds, simmered in a rich Makhani..... 14
- Chicken Saagwala**  
Delicately spiced boneless pieces of chicken with fresh spinach & mild spices..... 12
- Shahi Murg Korma**  
Tender pieces of chicken cooked in creamy sauce with cardamom, topped with dry fruits & nuts..... 13
- Kadhai Gosht**  
Boneless cubes of lamb, cooked in a special creamy sauce..... 13
- Mutton Handi**  
Morsels of lamb marinated and cooked in a brown sauce with cashew nut gravy..... 13
- Lamb Pasanda**  
Yogurt marinated lamb simmered with saffron, almond & cashew sauce..... 13
- Lamb/Goat Saag**  
Lamb or Goat cooked with fresh spinach, sautéed with tomatoes & onions..... 14
- Kadhai Goat**  
Succulent pieces of baby goat cooked in a special sauce made with a variety of spices..... 13
- Beef Balti**  
Diced beef cooked with fresh ginger, green herbs and tomatoes garnished with coriander..... 13

### Rice

- Steamed basmatic rice** ..... 2
- Peas pulao**  
Basmati Rice Cooked With Green Peas..... 3
- Biryani**  
Basmatic Rice Flavored With Saffron Cooked With Chicken (Goat, Lamb) In A Blend Of Spices And Herbs..... 13

### DIYA'S TANDOORI SPECIALTIES

- Tandoori Chicken**  
Chicken marinated in yogurt with freshly ground spices. 13
- Murg Tikka**  
Tender boneless chicken flavored with mild spices..... 13
- Masaledar Lamb Chops**  
Lamb chops marinated with fresh papaya, crushed garlic and roasted herbs, skewered and grilled..... 18
- Batak Kay Tikka**  
Breast of Barbary duck, marinated in extract of garlic and ginger with yogurt and chili sauce..... 18
- Beef Tikka Kaala Mirch Masala**  
Prime filet of beef, marinated with crushed black peppercorns and ginger, skewered and grilled..... 18
- Filet Mignon**  
Filet mignon marinated and aged to give that perfect tenderizing effect..... 22
- Batera**  
Whole quail marinated in aromatic Indian herbs & grilled. 15
- Salmon**  
Salmon marinated in yogurt and spices..... 15
- Lobster Lajawab**  
Lobster tails with a marinade of white wine, extra virgin olive oil, fresh rosemary, chopped garlic with a touch of saffron..... 28
- Prawns Phuljhari**  
Prawns marinated with fennel, green cardamom and saffron..... 20
- Scallops**  
Fresh scallops pan seared with fresh garlic, shallots, fresh herbs and spices..... 18
- Diya's Sizzling Mix**  
Assorted tandoori favorites, chicken tikka, boti kabab, beef tikka and prawns..... 20

### Indian Breads

- Naan**  
Teardrop Shaped Traditional Punjabi White Bread, Baked In An Oven..... 2
- Roti**  
Round Shaped Whole Wheat Bread Baked In A Tandoor And Served Piping Hot..... 2
- Poori**  
Whole Wheat Flour Puffed Bread..... 2
- Lacha Paratha**  
A Real Delight, Layered And Smearred With Butter, Cooked In Tandoor..... 3
- Paratha**  
Layered Whole Wheat Bread..... 3
- Kulcha**  
Scrumptious Unleavened Bread, Stuffed With Onion, Paneer, Ghoobi..... 4  
(Add \$1 for Vegetarian Bread and add \$2 for keema.)

**Daily Buffet Luncheon**  
**Monday-Sunday**  
**12 Noon - 3:00 Pm**  
**\$7.95**

**Happy Hour 4:00-7:00pm**  
**Open Mic Night - Tuesday**  
**Jazz Night - Friday**

Call our catering manager at (516) 872-2223

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