# BIRYANI DISHES

Basmati rice seasoned in special earthenware and cooked over a low fire to retain its aroma. Served with biryani sauce.

| | | |
|---|---|---|
| 90. | **Chicken Biryani** N D M | £10.95 |
| 91. | **Lamb Biryani** N D M | £11.95 |
| 92. | **King Prawn Biryani** N D M | £13.95 |
| 93. | **Vegetable Biryani** N D M | £9.95 |
| 94. | **Chef's Special Biryani** N D M<br>Chicken, vegetable, lamb, and cashew nuts. | £12.95 |

# VEGETABLE SIDE DISHES

| | | |
|---|---|---|
| 98. | **Aloo Gobi** N D Potato and cauliflower. | £6.95 |
| 99. | **Mushroom Bhaji** D M Dry mushroom. | £5.95 |
| 100. | **Bombay Potato** D M Dry potato. | £4.95 |
| 101. | **Tarka Daal** Thin lentils. | £4.95 |
| 102. | **Saag Aloo** Spinach and potato. | £5.95 |
| 103. | **Saag Bhaji** Fresh spinach. | £5.95 |

# RICE

| | | |
|---|---|---|
| 108. | **Steamed Basmati Rice** | £2.95 |
| 109. | **Pilau Rice** N | £2.95 |
| 110. | **Mushroom Rice** D | £3.50 |
| 111. | **Keema Rice** D Minced lamb. | £3.95 |
| 112. | **Jeera Rice** D Cumin seeds. | £3.25 |
| 113. | **Garlic Rice** D | £3.75 |
| 114. | **Egg-Fried Rice** E D | £3.25 |
| 115. | **Kashmiri Pilau Rice** N D<br>Mixed vegetables, cashew nuts and raisins. Rice with a sweet taste. | £3.50 |

# NAANS & BREADS

| | | |
|---|---|---|
| 120. | **Plain Naan** D G | £2.75 |
| 121. | **Peshwari Naan** N D G<br>Sweet naan with cashew nuts, pistachios, and coconut powder. | £3.95 |
| 122. | **Potato Naan** D G<br>Stuffed with spiced potato. | £3.50 |
| 123. | **Keema Naan** D G<br>Stuffed with minced lamb. | £3.95 |
| 124. | **Garlic Naan** D G | £3.50 |
| 125. | **Lachha Paratha** D G<br>Leavened bread. | £3.95 |
| 126. | **Pudina Paratha** D G<br>Leavened bread topped with mint. | £3.95 |
| 127. | **Tandoori Roti** D G | £2.50 |
| 128. | **Butter Naan** D G | £3.95 |
| 129. | **Cheese Naan** D G | £3.95 |

**OUR FOOD MAY CONTAIN THE FOLLOWING ALLERGENS:**
Nuts N | Dairy D | Gluten G | Mustard M | Fish F
Soya S | Crustaceans C

# KIDS MENU

| | | |
|---|---|---|
| 133. | **Chicken Nuggets with Chips** G | £4.95 |
| 134. | **Chips** | £3.50 |

# SUNDRIES

| | | |
|---|---|---|
| 138. | **Mixed Raita** D<br>Fresh yoghurt prepared with cucumber, carrots, and onion. | £3.95 |
| 139. | **Green Salad** | £2.95 |
| 140. | **Mixed Pickle** M | £1.00 |
| 141. | **Mango Chutney** M | £0.50 |
| 142. | **Mint Sauce** D | £0.50 |

**Reserve a table in our restaurant online today!**
**WWW.DIWALISWINDON.COM**

I am very fortunate to be able to cook and present my recipes to people who love the taste of real Indian food. During my time working in India at a fine dining establishment and then in the UK for a further 22 years, I have perfected the art of cooking authentic Indian cuisine.

I am now fortunate to be able to share with you these dishes and more using my own special secret blend of spices. Having received the British Curry Award three times, I am eager to fulfil your expectations. I will try my best to satisfy your appetite for authentic and delicious Indian food.

**Head Chef Diwali.**

**Follow us on Facebook & Instagram**
**see our website for further details**

T&Cs apply. All items are subject to availability. We reserve the right to alter prices, cancel items or withdraw offers without notice. Please inform us of any allergies or intolerances before placing your order.

Design & Print by ZPos

DW4761

# Diwali

Fine Indian and Nepalese Cuisine

**171-173 Faringdon Road, Swindon, SN1 5DL**

**Tel: 01793 617000**

## 15% Discount!

**On all collection orders using code DWAD**

T&Cs apply. Min spend £20. Use code at checkout. Collection orders only.

## PLACE YOUR ORDER FOR DELIVERY!

Order for home delivery through our website to enjoy delicious Indian and Nepalese cuisine in the comfort of your own home!

Delivery charges apply, see website for details.

**Order online for home delivery or collection!**
**WWW.DIWALISWINDON.COM**

**OPEN TUESDAY - SATURDAY 5PM-11PM,**
**SUNDAY 5PM-10:30PM. CLOSED MONDAYS**

# STARTERS

1. **Papadoms** 1pcs G — Plain **£0.50** Spicy **£0.50**
2. **Mango Chutney** — **£0.50**
3. **Mint Yoghurt** D — **£0.50**

## VEGETARIAN STARTERS

5. **Fresh Paneer Tikka** D M S — **£5.95**
   Fresh cottage cheese marinated in a yoghurt batter, ginger, garlic, and exotic spices with onion seeds and skewered in an earthen oven.
6. **Vegetable Momo** G — Starter 5pcs **£5.95** Main 10pcs **£9.95**
   Steamed dumplings with homemade tomato chutney.
7. **Vegetable Samosa** 3pcs G — **£4.95**
   Fresh pastry parcels, filled with seasonal vegetables and deep-fried.
8. **Chilli Paneer** D G M 🌶🌶 — Starter **£5.95** Main **£9.95**
   Marinated tawa paneer sizzled with onion, green peppers, and our special homemade chilli sauce.
9. **Onion Bhaji** 3pcs M — **£4.95**
   Onion slices marinated in gram flour, spicy masala sauce, deep-fried.
10. **Mixed Vegetable Platter** (for 2 people) D G M — **£9.95**
    Paneer Tikka, 1 Vegetable Samosa, 1 Vegetable Pakora, 1 Onion Bhaji.
11. **Vegetable Manchurian** G M — **£7.95**
    Cauliflower and in-season vegetables mixed with spices, deep-fried.

## NON-VEGETARIAN STARTERS

15. **Chicken Tikka** N D M — **£5.95**
    Tender pieces of chicken breast marinated in fine spices and roasted in the tandoori oven.
16. **Lamb Tikka** D M — **£6.95**
    Chunks of leg of lamb and chops marinated in a mixture of yoghurt and vinegar with a variety of spices, chargrilled over red-hot embers.
17. **Lamb Shish Kebab** M — **£6.95**
    Tender rolls of lamb minced and mixed with chopped ginger, garlic, green chillies, coriander and spiced with cumin and saffron. Skewered and grilled over a tandoori oven.
18. **Lamb Chops** D M — **£6.95**
    Tender lamb chops marinated in yoghurt and mustard oil with Indian style spices, cooked in the clay oven.
19. **Chilli Chicken** G S 🌶🌶 — Starter **£6.95** Main **£10.95**
    Freshly buttered chicken breast marinated with gram flour and deep pan-fried in oriental style.
20. **Chicken or Lamb Momo** G M — Starter 5pcs **£5.95** Main 10pcs **£9.95**
    Steamed dumplings served with homemade tomato chutney.
21. **Tandoori King Prawns** 3pcs D M C — **£7.95**
    Jumbo prawns marinated with yoghurt and flavoured with ajwain, red chillies, turmeric and garam masala. Skewered and roasted over charcoal. Served with lemon slices.
22. **Samosas (Chicken or Lamb)** 3pcs G M — **£5.50**
    Pastry parcels freshly made with minced chicken or lamb and deep-fried in vegetable oil.
23. **Salmon Tikka** 3pcs D F M — **£7.95**
    Exotic ajwain flavoured salmon, battered with a mildly spiced ginger-garlic paste, dill yoghurt, red chilli powder and cooked in a clay oven. Garnished with lemon and chat masala.
24. **Tandoori Platter** (for 2 people) N D M C — **£11.95**
    Chicken Tikka, Malai Tikka, Lamb Tikka, 1 King Prawn, 1 Lamb Seekh Kebab, Green Salad.
25. **Chicken Lollipop** 8pcs G M 🌶 — **£9.95**
    Nepali-style spiced marinated chicken wings, deep-fried with a touch of chilli sauce.

**Food allergies and intolerances:** please speak to a member of staff to inform us of any allergies or intolerances before placing your order.

# TANDOORI SPECIALS

30. **Tandoori Mixed Grill** N D M C — **£14.95**
    Tiger Prawn, Chicken Tikka, Lamb Tikka, Shish Kebab, Tandoori Chicken, Green Salad, Plain Naan.
31. **Chicken Tikka** N D M — **£10.95**
    Tender pieces of chicken breast marinated in fine spices and roasted in the tandoori oven.
32. **Lamb Tikka** D M — **£11.95**
    Chunks of leg of lamb and chops marinated in a mixture of yoghurt and vinegar with a variety of spices, chargrilled over red-hot embers.
33. **Tandoori King Prawns** 6pcs D M C — **£14.95**
    Jumbo prawns marinated with yoghurt, flavoured with ajwain, red chillies, turmeric and garam masala. Skewered and roasted over charcoal. Served with lemon slices.
34. **Shashlik** N D M — Paneer **£9.95** Chicken **£10.95** Lamb **£11.95**
    Diced pieces of chicken or lamb marinated in fine spices with capsicum, onion and tomatoes and cooked in the tandoori oven.
35. **Tandoori Salmon Tikka** F D M — **£14.95**
    Exotic ajwain flavoured salmon, battered with a mildly spiced ginger-garlic paste, dill yoghurt, red chilli powder and cooked in the tandoor. Garnished with lemon and chat masala.
36. **Tandoori Chicken** M D — Half **£9.95** Full **£14.95**
    Whole chicken marinated in a mixture of yoghurt, vinegar, ginger-garlic paste, lemon juice, red chillies and garam masala. Skewered and cooked in the tandoori, sprinkled with chat masala.

# CHEFS SPECIALS

40. **Chicken Tikka Masala** N D M — **£10.95**
    Chicken kebab chunks cooked in an extremely flavourful chop masala. An all-time favourite.
41. **Mix Max Curry** N D M C 🌶 — **£11.95**
    Marinated lamb, chicken and prawn cooked in slices of onion, tomatoes, ginger, and garlic with Indian spices.
42. **Butter Chicken** N D M 🌶 — **£10.95**
    Chicken breast in mild creamy tomato sauce with cashew nuts.
43. **Dhaniya Adraki** N D M — Paneer **£9.95** Chicken **£10.95**
    Creamy pieces of paneer or chicken with coriander and ginger.
44. **Chettinad** N D M 🌶🌶 — Chicken **£10.95** Lamb **£11.95**
    A delicacy from South India. Prepared with chunks of chicken or lamb in a blend of spices, tomato gravy and coconut tempered with curry leaves and red chillies. A popular choice.
45. **Chicken Kali Mirch** N D M 🌶 — **£10.95**
    Creamy chicken tikka cooked with fried black pepper in curry sauce.
46. **Rara Gosht Punjabi** M 🌶 — **£11.95**
    Chunks of lamb with lamb mince mixed with ginger, garlic, green chillies, cinnamon, cumin, coriander and braised in a marinade.
47. **Chicken Kadhai** N D M 🌶 — **£10.95**
    Cooked in tomato sauce and finished with crushed coriander seeds, black pepper, chopped capsicum and onion.
48. **Lamb Kadhai** N D M 🌶 — **£11.95**
    Cooked in tomato sauce and finished with crushed coriander seeds, black pepper, chopped capsicum and onion.
49. **Chicken Nawabi** N D M 🌶 — **£10.95**
    Chicken cooked with onion, garlic, ginger, tomato, and coriander. Medium hot spice.
50. **Jalfrezi** N D M 🌶🌶 — Chicken **£10.95** Lamb **£11.95**
    Cooked with onions, green peppers, chilli, and spicy sauce.
51. **Chicken Passanda** N D M — **£10.95**
    A royal dish. A little spicy but not hot. Rich and creamy with nuts and almond flakes.
52. **Baglunge** N D M 🌶 — Chicken **£10.95** Lamb **£11.95**
    Roast chicken or lamb, cooked in a thick masala Nepali-style, cream and green chilli with a touch of coriander.
53. **Garlic Chicken** N D M 🌶 — **£10.95**
    Chicken cooked with fried garlic. Thick and spicy.
54. **Fish Takataka** F N D M 🌶 — **£10.95**
    Fish with onion, fresh tomato, ginger, and garlic in a spicy sauce.
55. **King Prawn Masala** N D M C 🌶 — **£14.95**
    Skewered marinated king prawns first cooked in the tandoori and then pan-cooked in a flavourful chop masala.

# VEGETARIAN MAINS

60. **Paneer Tikka Masala** N D M 🌶 — **£9.95**
    Cottage cheese tikka cooked in a chop masala.
61. **Kadai Paneer** N D M 🌶 — **£9.95**
    Homemade soft cheese, cooked in tomato sauce and finished with crushed coriander seeds, black pepper and chopped capsicum.
62. **Shahi Paneer** N D M — **£9.95**
    Homemade soft cheese cooked with fresh tomatoes, cream, butter, cashew nuts, ginger, and garlic.
63. **Palak Paneer** N D M 🌶 Spinach and cheese. — **£9.95**
64. **Mutter Paneer** N D M 🌶 Green peas and cheese. — **£9.95**
65. **Mixed Vegetable Curry** N D M 🌶 — **£9.95**
    Seasonal mixed vegetables cooked with special herbs and spices.
66. **Mutter Mushroom** N D M Green peas and mushroom. — **£9.95**
67. **Chana Masala** N D M 🌶 Chickpeas. — **£9.95**
68. **Dal Makhani** D M 🌶 — **£9.95**
    Combination of black lentils simmered overnight over a slow fire, with cream and dollops of homemade butter. Mouth-watering.
69. **Paneer Jalfrezi** N D M 🌶🌶 — **£9.95**
    Paneer cooked with onions, green peppers, chillies, and a spicy sauce.

# INDIAN OLD FAVOURITES

**Chicken** ..... **£9.95** **King Prawn** C ..... **£13.95**
**Lamb** ..... **£10.95**

75. **Korma** N D Cooked in cashew nut gravy and garnished with cream.
76. **Saag** N D M Cooked in a spinach gravy, lightly flavoured with garlic.
77. **Curry** N D M 🌶 Cooked in a mildly spiced curry sauce.
78. **Madras** N D M 🌶🌶 Cooked in a spicy, hot, and sour curry sauce.
79. **Vindaloo** N D M 🌶🌶🌶 Cooked with a piece of potato in a very hot sauce.
80. **Dupiaza** N D M Spiced in onion and tomato gravy.
81. **Dhansak** N D M 🌶 Cooked with lentils. Hot, sweet, and sour.
82. **Pathia** N D M 🌶 Sweet and sour with a chopped onion gravy.
83. **Rogan Josh** N D M A tangy flavour with tomatoes.
84. **Bhuna** N D M 🌶 Cooked in a thick and dry sauce.
85. **Balti** N D M Popular Indian dish prepared with mustard seeds and special herbs.

🌶 Spicy 🌶🌶 Very Spicy 🌶🌶🌶 Extremely Spicy