



The Award-winning **Diya offers Pan-Indian cuisine** against the backdrop of the Rajokri greens. The restaurant has its open kitchen, where chefs prepare the food right in front of you. Guests can pair their dishes from an eclectic mix of Indian and International wines and of course the favourite single malts. One of the interesting features of the restaurant is the glass enclosed "**Maharaja Room**" a private dining space which offers guests exclusivity of space and royal service for special gatherings. The most loved offering of Diya is the homemade pickle counter. Chefs prepare pickles and chutneys ranging from mango, amla, garlic, seasonal vegetables etc.

HYGIENE & SAFETY MEASURES



Regular temperature checks & control



Hygienically prepared fresh food



Regular sanitation & cleaning



Use of mask, gloves & other equipment as prescribed



Contains Nuts



Gluten Free



Contains Egg



Contains Shellfish

*While ordering please inform our associate in case you are allergic to any of the following ingredients:
Cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or their hybridized strains & products of these /
Crustacean & their products | Milk & milk products | Egg & egg products | Fish & fish products
Peanuts, tree nuts & their products | Soybeans & their products /
Sulphites. Our Chef would be delighted to design your meal without them.
We use Olive oil, Refined oil, Mustard oil, Butter and Ghee as a medium of cooking.*

An average adult requires 2000 Kcal energy per day; however, calorie needs may vary.

*Kindly inform our associate of any potential allergies that you are borne to.
All prices are in INR, exclusive of taxes. We levy no service charge.*



Vegetarian



Chef Speciality



Contains Egg



Spicy Food



Contains Pork



Contains Shellfish



Contains Nuts



Non-Vegetarian



SIGNATURE STROKES

A hand-picked collection of signature dishes that have created memoirs over a decade since Diya opened its door

APPETIZERS

VEGETARIAN

Gongura paneer tikka

Charcoal grilled cottage cheese with Gongura leaf from Andhra Pradesh

Kebab- e- pukhtan

A delicacy from the royal kitchen of Akbar's era, mouth-melting shammi made from roasted pumpkin with our twist of roasted pumpkin seed chaat

Badam broccoli ka shammi

Royal cumin tempered crushed broccoli florets & almond gallate cooked on tawa with desi ghee

Chefs Signature tasting kebab platter



NON-VEGETARIAN

Kakori kebab

A recipe that has been developed by khansama from the Nawab of kakori district, fine ground lamb seekh kebab with seventeen chosen ingredients

Diya signature chicken tikka platter

Duet of chicken morsels -murgh malai tikka & bhatti ka murgh tikka

Doodh malai & murgh ka seekh

Our Master Chef signature ground chicken seekh kebab with rich cream from reduced milk, flavored with green cardamom powder

Chefs Signature tasting kebab platter



SHORBA

Miriyal charu

Spicy tamarind shorba, mini vadas and khameeri crisp

Paya shorba

Slow cooked lamb trotters, served with ginger juliennes & lemon wedge



MAIN COURSE

VEGETARIAN

Palak soya

One of the favourite choices for green leaf lovers, spinach tossed with onions & dill leaves, tempered with cumin seeds

Subz-e -rampuri

From the princely state of Rampur, a mélange of seasonal vegetable & potato with fudmelon seeds

Bhune pyaz ki subzi

A creation that has been popularized over the years as a signature of Diya, slow roasted whole onion with home-ground spices

Warq -e -paneer

Our Chef's creation, layered paneer with nuts & seasonal vegetable, served on smoked tomato gravy

NON-VEGETARIAN

Riwayat- e- nihari

An Old Delhi Street favorite, slow cooked lamb shanks with whole spices

Haleem

One of the most popular delicacies from the kitchens of Nizam in Hyderabad finished at your table. A prolonged preparation of lamb cooked with lentil & whole spices

Malihabad murgh korma

A lost recipe from a small town of Awadh "Malihabad", chicken braised in rich almond gravy with a hint of rose essence



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HUM SAB KA PASAND

A selection of all-time favourite recipes that never miss the opportunity to tantalize your tastebuds

APPETIZERS

VEGETARIAN

Dahi ke kebab

Crispy fried yoghurt croquettes served with smoked tomato chutney

Nawabi subz seekh kebab

From the Mughal era of Bahadur Shah Zafar, a kebab made from minced vegetables flavoured with dry pomegranate seeds.

NON-VEGETARIAN

Tandoori jhinga

Fresh water prawn marinated in cashew & saffron cooked till perfection in tandoor

Amritsar macchli

Batter fried river sole fish with carom seeds, a delicacy served across the city of Amritsar

Tawa subza gosht

Pashtun style minced kebab made from ground of meat and chopped onion, pan grilled



MAIN COURSE

VEGETARIAN

Khada masala ka khumb

Mushroom sautéed with cracked whole spices & trio of peppers

Pindi chana

Chickpea tossed with ginger, chilies and dry pomegranate, an all-time favorite from Amritsar

Munakka and chilgoza ka kofta

Raisin & pine-nut stuffed cottage cheese dumpling, finished in creamy almond gravy



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NON-VEGETARIAN

Multani aloo gosht

A dish that originated from the un-divided province of Punjab, lamb & potato cooked together with whole garam masala

Hare pyaz ke tikhe prawn

Cochin bay prawn tossed with crushed spices & onion tomato masala

Purani chowk ke murgh masala

Clay oven smoked chicken morsels, cooked in creamy tomato gravy finished with kasoori methi



LENTIL

Diya signature dal

48 hrs cooked black lentil on a clay oven finished with Kasoori methi & cream

Dal tadka

Yellow lentil tempered with garlic, cumin, and asafetida



RICE

Yakhni pulao

Saffron flavoured basmati rice cooked with succulent chunks of lamb in Kashmiri style

Murgh dum biryani

Chunks of marinated chicken and basmati rice cooked together in Awadhi style

Subz dum biryani

Selection of vegetables and basmati rice cooked together in dum pukht style

Sada chawal

Steamed basmati rice



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SIDES

Green salad

Tadka dahi

Tempered yoghurt


Plain dahi




BREADS

Zafrani lachha naan

Diya signature flaky bead topped with saffron and poppy seed

Amritsari kulcha 

Crisp and soft leavened bread stuffed with potatoes and cottage cheese

Khameeri roti 

Overnight fermented whole wheat flour bread

Taftan 

Saffron and cardamom flavoured whole wheat flour bread

Dalcha kulcha 

Tempered lentil stuffed flaky dough, cooked in tandoor



DESSERTS

Falooda 

Hyderabadi specialty frozen dessert, vermicelli, fruits, nuts, and Vanilla gelato

Balai ka tukda

A Lucknowi specialty of three-layer bread along with dry fruits & nuts

Bharwan gulab jamun 

Deep fried cottage cheese dumplings & stuffed with pistachio, soaked in sugar syrup

Halwa bhandar

A selection of three signature halwa from our master sweet maker served on a platter

Selections of inspired ice cream

Masala chai

Zafrani and elaichi



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