

MAIN COURSE

SEAFOOD

50. PRAWN MALABARI Prawns in coconut sauce	\$24.00
51. PRAWN MASALA Prawns with onion, tomatoes, green peas and spices cooked in onion gravy	\$24.00
52. PRAWN VINDALOO Hot spicy dish from Goa	\$24.00
53. PRAWN CURRY Prawns cooked with traditional curry sauce and served with fresh coriander	\$24.00
54. CHILLI PRAWNS Fresh blend of spices in onion and garlic sauce	\$24.00
55. FISH CURRY Traditional North Indian curry	\$20.00
56. FISH VINDALOO Hot spicy dish from Goa	\$20.00
57. FISH MASALA Fish cooked with onion and capsicum in chef's special gravy	\$20.00

BREAD

58. NAAN Plain flour bread	\$4.00
59. GARLIC NAAN Fine plain flour garlic bread	\$4.50
60. KHEEMA NAAN Naan filled with lamb mince	\$6.00
61. PESHAWARI NAAN Naan filled with peas	\$6.00
62. MASALA KULCHA Naan filled with cabbage, cheese, potato and sliced spices	\$6.00
63. ALOO PARATHA Naan filled with spicy potatoes	\$6.00
64. CHEESE NAAN	\$6.00

RICE

65. PLAIN RICE	\$6.00
66. MUTTER PULAO Basmati rice seasoned with green peas	\$7.00
67. KASHMIRI PULAO Basmati rice seasoned with dry fruits	\$7.00
68. CHICKEN / LAMB / BEEF BIRYANI/VEG Chicken or Lamb or Beef cooked with rice and flavoured with saffron	\$18.00
69. PRAWN / FISH BIRYANI Prawns or Fish cooked with rice and flavoured with saffron	\$22.00
70. VEG BIRYANI Vegetables cooked with rice and flavoured with curry flavours	\$17.00

SIDE DISHES

71. RAITA Yoghurt with cucumber and tomato	\$4.00
72. MIXED PICKLES	\$3.00
73. MANGO CHUTNEY	\$3.00
74. PAPADUMS	\$3.00
75. BOMBAY SALAD Fresh green salad finely chopped	\$5.00

DESSERTS

76. GALAB JAMAN	\$6.00
77. ICECREAM Mango / Vanilla	\$5.00
78. KULFI Indian ice cream, Mango/Pineapple	\$6.00
79. LASSI Yoghurt drink - Mango-sweet or salted	\$6.00
80. DRINKS Coke/Fanta/Sprite/Apple & Orange juice	\$3.00

divas

TANDOORI INDIAN RESTAURANT TAKE AWAY MENU

SPECIALS

Family Pack 3 Curries 3 Naan Bread Large Rice (Extra charge for seafood)	Pack 1 2 pcs Sheekh Kabab 2 pcs Chicken Tikka 2 Curries 2 Naan Bread Large Rice (Extra charge for Seafood)
\$56	\$56

LUNCH SPECIALS Only Takeaway

CURRY IN A HURRY PACK

Curry & Rice - \$14 (Curry of your choice)
Lunch Platter - \$17 (Curry & Rice Box + Samosa + Nan)

DINE IN - TAKEAWAY - LUNCH & DINNER

Lunch: Wed - Sun from 12pm-3pm
Dinner: Tues - Sun From 5pm onwards

5658 1444

0402 649 789

27 Bridge Street, Northmead, NSW
Email: divasindian@gmail.com
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All our dishes are spiced to your taste
(mild, medium or hot)

ENTREE

1. SAMOSA Spiced potatoes and green peas in home-made pastry (2 per serve)	\$9.00
2. ONION BAJI Onion fritters in bread butter. An all time favourite	\$9.00
3. TANDOORI MUSHROOMS Marinated mushrooms cooked in Tandoor	\$15.00
4. ALOO CHAAT Potato cakes with yum sauces. Must try street food	\$12.00
5. LAMB CUTLETS Lamb cutlets marinated in herbs and spices. Cooked in tandoor (4 per serve)	\$24.00
6. CHICKEN TIKKA Chicken cooked with masala in the tandoor	\$16.00
7. SHEEKH KEBAB A classic dish which has several versions made from minced lamb, ginger and spices cooked in tandoor	\$16.00
8. TANDOORI CHICKEN Tender spiced chicken marinated in spices, yoghurt, herbs and cooked in tandoor. Served with salad	Half \$14.00 Full \$24.00
9. TANDOORI PRAWNS Grilled marinated prawns cooked in Tandoor	\$24.00
10. TANDOORI MIXED PLATTER Tandoori chicken, tandoori cutlets, prawns, sheekh kebabs & fish (DIVAS SPECIAL)	\$25.00
11. TANDOORI FISH	\$20.00

MAIN COURSES

BEEF

12. BEEF CURRY Diced beef curries cooked with tomato & spices	\$18.00
13. BEEF VINDALOO Diced beef cooked in a hot vindaloo sauce	\$18.00
14. BEEF KASHMIRI Tender beef prepared with nuts & thick creamy sauce	\$18.00
15. BEEF DAAL Cubes of beef with lentils	\$18.00
16. BEEF MASALA Cooked with green capsicum, onion, tomatoes and green peas	\$18.00
17. BEEF BUTTER MASALA Tender beef in a tomato based gravy	\$18.00

MAIN COURSES

CHICKEN

19. CHICKEN CURRY Chicken fillets in traditional North Indian curry paste	\$18.00
20. CHICKEN KORMA Chicken fillets in a nutty, creamy, yummy sauce	\$18.00
21. CHICKEN MADRAS Boneless pieces of chicken cooked in coconut mustard seed. South Indian flavour	\$18.00
22. SAAG CHICKEN Boneless chicken cooked in spinach	\$18.00
23. BUTTER CHICKEN Tandoori chicken tikka cooked with spices & creamy sauce of tomatoes and butter	\$18.00
24. AUSSIE STYLE TIKKA JALFREZY Chicken fillets marinated in spices & yoghurt cooked with dried capsicum, onion and tomato sauce	\$18.00
25. DIVAS VINDALOO Marinated chicken cooked with hot spicy sauce	\$18.00
26. CHICKEN TIKKA BUTTER MASALA Pieces of chicken tikka cooked in rich spicy butter sauce with onions, capsicum & tomato	\$18.00
27. CHILLI CHICKEN Chicken stir fry with capsicum & fresh chilies in spicy chili sauce	\$18.00

LAMB

28. LAMB CURRY A traditional North Indian curry	\$18.00
29. LAMB VINDALOO A hot, not spicy & delicious dish from Goa	\$18.00
30. LAMB PASANDA Creamy mild dish with dried fruits	\$18.00
31. LAMB SAAG Boneless lamb cooked with spinach	\$18.00
32. LAMB MASALA Cooked with capsicum & peas in a rich onion tomato based gravy	\$18.00
33. LAMB DO PIYAJA Boneless lamb cooked with onion, capsicum & a blend of spices	\$18.00
34. LAMB BHUNA GOSHT Tender lamb and a judicious blend of spice with fresh tomato onion and capsicum	\$18.00

MAIN COURSES

LAMB

35. LAMB ROGAN JOSH An all time favourite	\$17.00
36. CORIANDER LAMB Lamb grilled with coriander sauce & onion gravy	\$17.00
37. DAL LAMB Lamb cooked with lentils	\$17.00

VEGETARIAN

38. SHAHI PANEER Cottage Cheese in a rich nutty sauce	\$17.00
39. VEGETABLE MANCHURIANS A tempting fusion dish	\$17.00
40. MALAI KOFTA Potatoes and cheese dumplings in a nutty creamy sauce	\$17.00
41. CHICKPEA MASALA	\$17.00
42. DAL MAKHANI A combination of lentils cooked with tomato & spices	\$17.00
43. MIXED VEGETABLES Fresh seasonal vegetables cooked in curry sauce	\$17.00
44. SPINACH & COTTAGE CHEESE Homemade cheese with spinach, tomatoes & spices	\$17.00
45. ALOO MUTTER/ PANEER Cottage cheese, potatoes & peas cooked in thick gravy	\$17.00
46. SPINACH POTATOES Potatoes cooked with creamy spinach in an authentic spicy gravy	\$17.00
47. NAVRATTAN KORMA An assortment of fresh vegetables cooked in creamy sauce	\$17.00
48. MUSHROOM TIKKA MASALA Marinated mushrooms cooked in onion gravy with green peas and tomatoes	\$17.00
49. PANEER TIKKA MASALA Cottage cheese in a masala Curry	\$17.00