



DIYA

Restaurant, Lounge & Banquet

A Fine Dining Indian Restaurant



Dum Pukht

Lunch Buffet (11.30 AM - 2.30 PM) \$ 12

Sat./Sun. Brunch (12.00 PM - 3.30 PM) \$ 20

Lounge open all day

Pickup, Carry-out & Delivery Available

Tel : (703) 970-7500

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2070 Chain Bridge Road, Vienna, VA 22182

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 items.

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

Mixed Meat Platter (Serves two) - \$24

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

Biryani

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

Goat - \$14

Chicken - \$15

Shrimp - \$16

Goat Korma - \$18

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

Chicken Korma - \$16

Boneless chicken simmered in a creamy fragrant sauce with onion, garlic, and ginger

All Entree's served with Basmati rice except Biryani

We serve Halal Meat

*\$4.00 extra for clay pot

Veggie Appetizer

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

Gol 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 chilli, 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. Appetizer

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 chilli 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 Lajwaab - \$15

A preparation of Indian cheese cooked in onion and tomato masala gravy.

Aloo Gobhi Matar - \$11

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



Non Veg. Entree

Lamb Chop - \$19

Lamb chop 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 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.

Side Dishes

Plain Raita - \$3

Whipped Yogurt

Mixed Veg. & Mint Raita - \$4

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

Indian 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 "Khoya" 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 Hyderabadi dessert made with fried bread slices soaked in hot milk and syrup and garnished with Kohya (dumpling)