

23. CHENNAI MADRAS 🌶️🌶️

This curry originates south of India. (City of Madras now known as Chennai). Sauce made with sweet onion, plum tomato, ginger, garlic, cumin, coriander, asafoetida, mustard seed, curry leaves & chillies.

24. VINDALOO 🌶️🌶️🌶️

Goan style very hot & spicy popular Vindaloo. Prepare with sweet onion, chillies, tomato, ginger, garlic, cumin seed, coriander, turmeric, cinnamon, cardamom, cloves, bay leaves.

25. BUTTER CHICKEN 🍲🍲

This lovely creamy butter dish is a base on tikka masala sauce slowly cooked with Chicken & butter.

GARDEN CORNER

26. DAL JHANEKO 🍲 € 11.50

Slowly cooked yellow Dal tempered with cumin seed, ginger & garlic.

27. BOMBAY ALOO DUM € 11.00

Twice cooked potato with fresh coriander, Schuwan pepper, & chilli.

28. ALOO RA KAULI 🍲 € 12.00

Kerry rooster Potato and Cauliflower mild curry with sweet onion, plum tomato, spring onion, scented fenugreek seeds, & chili oil.

29. CHANA KO TARKARI 🍲 € 11.50

Slow cook chickpeas with onion, ginger, garlic, plum tomato, cumin, turmeric, chilli, & fresh coriander.

30. PANEER GARLIC CHILLY MASALA 🍲🌶️ € 15.00

Cottage cheese cooked with creamy onion, tomato & curry spices.

31. SAAG PANEER / KERAV PANEER 🍲 € 15.00

Cottage cheese & Spinach cooked with creamy onion, tomato & curry spices.

32. KADAI PANEER 🍲 € 15.00

Cottage cheese and green peas cooked with tomato sauce and fresh herbs.

ACCOMPANIMENTS

33. PLAIN BOILED BASMATI RICE € 2.75

34. PILAU RICE 🍲 € 2.75

35. LEMON & CUMIN RICE 🍲 € 4.00

36. CHOICE OF FRIED RICE 🍲🍲 € 4.50

Egg MUSHROOM Vegetables Coconut

37. PLAIN NAAN 🍲🍲 € 2.95

38. GARLIC NAAN 🍲🍲 € 3.00

39. PESHWARI 🍲🍲 € 4.75 (SWEET NAAN)

40. KEEMA NAAN 🍲🍲 € 5.00

41. CHEESE 🍲🍲 € 4.95

42. GOC NAAN 🍲🍲 € 4.50 (Garlic, Onion and Coriander Naan)

43. CURRY SAUCE 🍲 € 6.95

Dietary Indicators



All Order Over €20.00 Serving with Papadum & Dips

Order Over €100 Will Receive Bottle of House Wine.

Order Over €70 will Received Bottle of Beer

77 Camden Street Lower,
Saint Kevin's, Dublin 2,
Ireland EIR CODE-D02XE80



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OPENING HOURS
MONDAY - SUNDAY : 1:00PM TO 10:00PM

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STARTERS

1. VEGETABLE SAMOSA € 6.95



Soft and crispy fried savoury parcel filling with flowery potato, green peas, sweet onion, coriander & cumin.

2. ALOO CHAP € 6.95



Crispy Potato cake made with crushed rooster potato, red onion, ginger, garlic, cumin & coriander.

3. ONION BHAJI € 6.95



Sliced onion lightly battered with gram flour, cumin, seeds, coriander, ginger, garlic.

4. KUKHURO KO PAKORA € 8.50



Nepalese spiced gram flour batter fried strips of chicken fillet.

5. NEPALI LAMB KEBAB € 10.95



Spring minced lamb kebab cooked with bell pepper & tikka masala sauce.

6. STEAM CHICKEN MOMO € 15.95



Nepalese famous and delicious mouth watering steamed dumplings stuffed with mince chicken tossed with garlic ginger paste served with home made chutney.

FROM OUR CLAY OVEN- BBQ TANDOORI

All Tandoori speciality served with choice of tikka masala, ledobedo or madras curry sauce (on side)

7. CHICKEN TANDOORI € 16.95



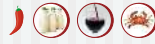
Half of the chicken marinated with tandoori spice, natural yogurt, lemon juice & slowly cooked in our clay oven.

8. POLEKO JHINGA € 20.00



Freshly marinate Tiger Prawn with, fennel seeds, ginger, garlic & Yogurt flavour of curry spices, black salt, & lemon, cooked in the clay oven served with Lemon & Tomato.

9. MIXED GRILLED € 20.00



Mixture of King prawn, Tandoori chicken, Chicken tikka, Gulafi sheekh kebab.

10. SEEKH KEBABS € 18.95



Kebab of spring lamb minced, Smokey garlic, sweet onion, fenugreek leaf, ginger, chilli, fresh coriander & cumin.

BIRYANI

11. BIRYANI



Sub Continent favourites slow-cooked curry spices basmati rice with meat, vegetable, bay leaf, cinnamon, cardamom, cloves, saffron & perfumed rose water served with curry sauce, chilled tomato & choice of any meat or vegetables.

Lamb Biryani € 19.00 Prawn Biryani € 20.00

Chicken Biryani € 17.50 Vegetables Biryani € 15.50

AUTHENTIC NEPALESE DISH

Lamb € 15.50 Prawn € 17.95

Chicken € 14.50 Vegetables € 12.50

12. HIMALAYAN CURRY



Meat or Vegetable cooked with, cashew nut, natural yogurt, fresh coriander, green chilli, sweet onion, ginger, garlic & tomato.

13. LEDOBEDO



Authentic Nepalese curry with rich onion, tomato, spring onion, coriander & infused fenugreek oil.

14. MASU RA SAAG



Creamy spinach & meat cooked with sweet onion, ginger, garlic, tomato, fresh coriander & garam masala.

15. KHASI KO MASU

Homestyle spring lamb meat cooked with onion, tomato, ginger, garlic fresh coriander & garam masala.

16. DIWALI JHINGA MASALA € 18.95



Prawn cooked with coconut cream, coriander, chilly, tomato onion sauce.

ALL TIMES FAVOURITES

Either of the dishes follow with your choice from the favorite list below :

Lamb € 15.50 Prawn € 17.95

Chicken € 14.50 Vegetables € 12.50

17. CREAMY KORMA



Sweet and creamy Indian subcontinent curry made with fresh cream, almond, coconut, sweet onion & curry spices, rose water blended to produce a thick creamy sweet sauce.

18. NUTTY TIKKA MASALA



Tikka is a chunk of meat overnight marinated with natural yogurt & curry spices, cooked in clay oven with fresh cream, almond, sweet onion, plum tomato, ginger, garlic, bay leaves, cinnamon, cloves & Fenugreek leaves.

19. SPICE ROGAN JOSH



Slowly cook thick gravy flavours of sweet onion, plum tomato, garlic, ginger, Kashmiri chilli, fresh coriander, whole garam masala spices & cook till separate or release oil from sauce which we call Rogan.

20. CRUNCHY JALFREZI



Indian subcontinent origin spicy thick curry base sauce with sweet onion, ginger, garlic, plum tomato, green chilli, crunchy mix bell pepper, turmeric, cumin, coriander, Garam Masala & hint of lemon.

21. BENGAL BHUNA



This is well spiced & flavours Bengal origin thick sauce made with sweet onion, ginger, garlic, turmeric, cumin, coriander, spring onion & chilli with strong flavours of meat/vegetables/fish.

22. SPECIAL BALTI



The word Balti is Punjabi word it means bucket with two handles like cooking wok with two handles, one of the popular Punjabi Indian curries prepare quickly stir fry using vegetable oil rather than ghee, with onion, garlic, ginger, chillies, tomato, turmeric, and coriander.