



**NEEDS CATERING SERVICES FOR  
YOUR FAMILY EVENTS?**

Lets us know 24 hours prior to your function,  
we manage to meet your venue (if necessary)  
to organize the function & give you the best  
service in reasonable price

**BOOKING ARE BEING TAKEN FOR:**  
Christmas Parties, Birthday Celebrations,  
Anniversary Parties, Hen Nighths &  
Your Regular Family Meals

**Tel. 01252 375 207 / 375 162**

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**[www.diwalirestaurant.com](http://www.diwalirestaurant.com)**



**DINE IN  
MENU**

[www.diwalirestaurant.com](http://www.diwalirestaurant.com)



we accept major credit cards & debit cards.

## Welcome

Diwali, popularly known as the festival of lights is one of the most important festivals in India and its sub-continent. So this restaurant also reflects that ceremony where almost every food is cooked to mark the celebration.

Situated in the heart of North Camp, Diwali has become common place for curry lovers, where everyone can enjoy lunchtimes and evening meals to celebrate any happy occasion.

Diwali focuses on producing delicious and healthy food using original and fresh ingredients which can be found in the highlands of India and the hilly regions of its neighbouring countries. It aims to fulfil the expectations of Indian Curry Lovers, who having been enjoying Indian food for a long time and expect authentic Indian food with a difference. The emphasis is on keeping you energetic, healthy and fit avoiding junk ingredients and artificial colouring.

Our Award Winning Curry Chefs work tirelessly with their skill and knowledge in the creation of the tastiest meals using the finest spices from around the world. We are dedicated to ensure that the food we serve you will be packed full of flavour and not fat.

Quality food that is kind to your body as well as your wallet. So at Diwali have a different approach.

Diwali offers not only the finest food but also an excellent service from our experienced and friendly members of staff. Everything will be performed in a professional manner.

We aim to satisfy you with our promotional set meals for both lunch and dinner as well as our a la carte menu. Look out for our seasonal offers and promotions.

Enjoy your time at Diwali!

Thank you  
Diwali Management

### ALLERGY AWARENESS:

Some of our dishes may contain nuts, dairy products or glutens. If you suffer from an allergy, please enquire when ordering for full details.

In order to continually maintain and improve our standards we are here to deal with any comments, queries or problems with either a meal you had or with the general service we provide.

V - vegetarian | G - gluten | D - dairy | N - nuts | F - fish

🔥 - fairly hot | 🔥🔥 - hot | 🔥🔥🔥 - very hot

## STARTERS VEGETARIAN

- PAPADOMS** ..... 0.70  
*Served with relishes (mango, mint, onion)*
- VEGETABLE PAKODA V** ..... 4.50  
*Chopped onion, potato & cauliflower, battered with gram flour flavoured with green chillies, turmeric, garlic & ajwain deep fried.*
- VEGETABLE SAMOSA V G** ..... 4.50  
*Pastry parcels freshly made, filled with seasonal vegetables deep fried.*
- VEGETABLE MOMO V G** ..... 5.25  
*Steamed dumplings served with homemade chutney.*
- PANEER TIKKA V D** ..... 5.50  
*Fresh cottage cheese marinated in the batter of yoghurt, ginger garlic and exotic spices with onion seeds and skewered in earthen oven.*
- CHILLI PANEER V D** ..... 5.50  
*Marinated paneer tawa sizzled with onion, green pepper and special homemade chilli sauce.*
- ONION BHAJI V** ..... 4.75  
*Onion slices marinated in gram flour and spicy masala sauce and deep fried.*
- MIX-VEGETABLE PLATTER (FOR 2 PEOPLE) V** ..... 8.95  
*An assortment of vegetarian starters giving you a taste of our best starters please ask your server for details.*

## STARTERS NON-VEGETARIAN

- CHICKEN TIKKA D** ..... 5.50  
*Tender pieces of breast chicken marinated in fine spices and roasted in the tandoori oven.*
- LAMB TIKKA D** ..... 5.95  
*Tender pieces of lamb cubes marinated in fine spices and roasted in the tandoori oven.*
- CHICKEN PAKORA** ..... 5.50  
*Chicken tikka battered with gram flour flavoured with green chilli, turmeric, garlic ginger & deep fried.*
- SHEEK KEBAB** ..... 5.50  
*Tender rolls of minced meat, mixed with chopped ginger-garlic, green chillies & coriander skewered and grilled.*
- PRAWN PUREE G F** ..... 6.50  
*Prawn cooked with tomatoes and onion and served on the bed of fluffy bread.*
- CHILLI CHICKEN** ..... 5.50  
*Freshly battered chicken breast, deep pan fried in oriental style.*
- CHICKEN CHAT PUREE** ..... 5.95  
*Small chicken cubes cooked with special chat masala, herbs and tangy sauce. (+£1 for puree)*
- LAMB/CHICKEN MOMO G** ..... 5.50  
*Steamed dumplings served with home made chutney.*
- TANDOORI CHICKEN (1/4) D** ..... 5.50  
*Whole chicken, marinated in a mixture of yoghurt, vinegar, ginger-garlic paste, lemon juice, red chillies & garam masala skewered and cooked in the Tandoori served sprinkled with chat masala.*
- CHICKEN/LAMB SAMOSA G** ..... 5.25  
*Pastry parcels freshly made filled with minced chicken or lamb and deep fried in the vegetable oil.*
- TANDOORI KING PRAWN D F** ..... 6.50  
*Jumbo prawns marinated with yoghurt, flavoured with ajwain, red chillies, turmeric & garam masala. Skewered and grilled in clay oven.*
- TANDOORI FISH TIKKA D F** ..... 5.95  
*Exotic "Ajwain" flavoured fish, battered with mildly spiced ginger garlic paste & turmeric powder, red chilli powder and deep fried, garnished with lemon and chat masala.*
- TANDOORI PLATTER (for 2 people) D** ..... 11.95  
*Combination of kebabs, chicken tikka, malai tikka, lamb tikka and king prawn served with green salad.*



## TANDOORI SPECIALS

Clay oven dishes served dry in sizzler with salad and mint sauce.

22. **TANDOORI MIX GRILL D F** ..... 13.95  
Selection of jumbo prawn, chicken tikka, malai tikka, lamb tikka, sheek kebab and tandoori chicken served with green salad and plain naan.
23. **CHICKEN / LAMB TIKKA D** ..... 9.50 10.50  
Tender pieces of breast chicken or lamb marinated in fine spices and roasted in the tandoori oven.
24. **TANDOORI CHICKEN (1/2) D** ..... 9.50  
Whole chicken, marinated in a mixture of yoghurt, vinegar, ginger-garlic paste, lemon juice, red chillies & garam masala skewered and cooked in the Tandoori oven served sprinkled with chat masala.
25. **TANDOORI KING PRAWN D F** ..... 12.95  
Jumbo prawns marinated with yoghurt, flavoured with ajwain, red chillies, turmeric & garam masala. Skewered and roasted over char-coal, served with lemon slices.
26. **CHICKEN/LAMB SHASHLIK D** ..... 10.50 11.50  
Diced pieces of chicken or lamb marinated in fine spices with capsicum, onion and tomatoes and cooked in the tandoori oven.
27. **TANDOORI FISH TIKKA D F** ..... 11.50  
Exotic "Ajwain" flavoured fish, battered with mildly spiced ginger garlic paste & turmeric powder, red chilli powder and deep fried, garnished with lemon and chat masala.

## DIWALI CHEF'S SPECIAL

28. **GARLIC SUKKA KING PRAWN N D** ..... 13.95  
Nepalese style king prawn with Himalayan herbs with garlic served in tawa
29. **CHICKEN DHANIYA ADHRAKI N D** ..... 10.95  
Creamy pieces of chicken cooked with coriander and ginger-chops.
30. **CHICKEN / LAMB CHETTINAD N N D** ..... 10.95 11.95  
A delicacy from the South India, prepared with chunks of chicken in a blend of spices and tomatoes gravy tempered with curry leaves and red chillies.
31. **BUTTER CHICKEN N D** ..... 10.95  
Tandoori chicken cooked with fresh tomato, cream, butter, cashew nuts and ginger-garlic paste.
32. **CHICKEN KALI MIRCH N D** ..... 10.95  
Creamy chicken tikka cooked with fried black pepper in the curry sauce.
33. **RARA GOHST PANJABI N** ..... 10.95  
Chunks of lamb with lamb mince mixed with ginger-garlic, green chillies, cinnamon, cumin, coriander and braised in marinade.
34. **KEEMA MUTTER N** ..... 10.95  
Minced lamb cooked with onion tomato and green peas infused with garlic and ginger.
35. **GARLIC CHICKEN N** ..... 10.50  
Chicken cooked with fried garlic, thick and spicy.
36. **CHICKEN CHILLI MASALA N** ..... 10.50  
Cooked with special masala sauce and chopped chilli & garlic. Fairly hot
37. **ACHARI CHICKEN N** ..... 10.50  
Cooked with mixed pickle and spices in a thick sauce garnished with fresh coriander and medium spicy served in a karahi.
38. **FISH TIKKA MASALA N F** ..... 11.50  
Chargrilled fish cubes cooked in the medium indian style sauce based on onion, tomato and coriander.
39. **FISH TAKATAK N F** ..... 11.50  
Fish cooked with onion, fresh tomato and ginger-garlic chops in spicy sauce.
40. **PANEER TIKKA MASSALA N D** ..... 9.95  
Cottage cheese tikkas cooked in a melange of chop masala

41. **KADHAI PANEER N D** ..... 9.95  
Home made soft cheese, cooked in tomato sauce and finished with crushed Coriander seed, black pepper and chopped capsicum.
42. **SHAHI PANEER N D** ..... 9.50  
Home made soft cheese cooked with fresh tomatoes, cream, butter, cashewnuts and ginger-garlic paste.
43. **NAWABI CHICKEN N N** ..... 10.95  
Fresh chicken cooked with chef's special sauce with fried garlic.
44. **KHOSA MASU N D** ..... 11.95  
Slow cooked Lamb on its own juices with aromatic hot spicy caramelised onion, ginger and finished with spring onion.
45. **TAWA CHICKEN N N** ..... 10.95  
Hot and spicy chicken curry cooked in aromatic Asian spice served in Tawa (special iron dish)
46. **MIS MAS MASU N F** ..... 11.95  
Selection of chicken, lamb and prawn Grilled in clay oven and cooked in chef's own style served in medium sauce.
47. **CHICKEN / LAMB ROSHANI N** ..... 10.95 / 11.95  
Cooked in tomato sauce with capsicum, onion and fried garlic.
48. **NAGA CHICKEN / LAMB N N N** ..... 11.50 / 11.95  
Cooked in chef's special sauce with very hot chilli paste. Dry and mouth watering.

## INDIAN OLD FAVOURITES

(All vegetarian main dish £ 8.95 )

	Chicken	Lamb	King Prawn
49. <b>KORMA N D</b> ..... Cooked in coconut, cashew nut gravy and garnished with cream.	10.50	11.50	13.95
50. <b>SAAG N D</b> ..... Cooked in a spinach gravy lightly flavoured with garlic.	10.50	11.50	13.95
51. <b>CURRY N</b> ..... Cooked in mildly spiced curry sauce.	10.50	11.50	13.95
52. <b>MADRAS N N</b> ..... Cooked in spicy, hot and sour curry sauce.	10.50	11.50	13.95
53. <b>VINDALOO N N N</b> ..... Cooked with a piece of potato in the very hot sauce.	10.50	11.50	13.95
54. <b>DUPIAZA N</b> ..... Spiced in onion and tomatoes gravy.	10.50	11.50	13.95
55. <b>DANSAK N</b> ..... Cooked with lentils - hot sweet and sour.	10.50	11.50	13.95
56. <b>PATHIA N</b> ..... Sweet and sour with a chopped onion gravy	10.50	11.50	13.95
57. <b>ROGAN JOSH N</b> ..... Creating a tangy flavour and more tomatoe.	10.50	11.50	13.95
58. <b>BHUNA N</b> ..... Cooked in a thick and dry sauce	10.50	11.50	13.95
59. <b>BALTI N</b> ..... Popular Indian Dish prepared with special balti sauce and herbs.	10.50	11.50	13.95
60. <b>PASANDA N D</b> ..... A "Royal dish" little bit spicy but not hot, rich and creamy with nuts and almond flakes.	10.50	11.50	13.95
61. <b>KORAH N</b> ..... Cooked in tomato sauce and finished with crushed coriander seed, black pepper and chopped capsicum.	10.50	11.50	13.95
62. <b>TIKKA MASSALA N D</b> ..... Chicken/Lamb/King Prawn tikka cooked in an extremely flavourful chop masala.	10.50	11.50	13.95
63. <b>JALFREZI N N</b> ..... Chicken cooked with onions green peppers, chilli and spicy sauce.	10.50	11.50	13.95



## BIRYANI DISHES

Rice seasoned in special earthenware, cooked over slowfire to retain its aroma & flavour  
Served with biriyani sauce.

64. CHICKEN BIRYANI N	11.95
65. LAMB BIRYANI N	12.95
66. KING PRAWN BIRYANI N F	13.95
67. VEGETABLE BIRYANI V N	9.95
68. CHEF'S SPECIAL BIRYANI N	13.25

Rice with seasoned chicken, vegetable, lamb, and cashew nuts cooked in special earthenware, over slow fire to retain its aroma & flavour.

## VEGETABLE SIDE DISHES

69. DAAL MAKHANI (CHEF'S SPECIAL LENTIL) V N	5.95
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Combination of black lentils, ginger-garlic paste, simmered overnight over slow fire, garnished with cream & dollops of homemade butter.

70. PALAK PANEER (Spinach and Cheese) V N D	5.50
71. MUTTER PANEER (Green Peas and Cheese) V N D	5.50
72. AALOO GOBI (Potato and Cauliflower) V N	5.50
73. MUTTER MUSHROOM (Green peas with Mushroom) V N	5.50
74. MUSHROOM BHAJI (Dry Mushroom) V N	5.50
75. BOMBAY POTATO (Dry Potato) V N	5.50
76. BHINDI MASSALA (Okra) V N	5.50
77. TARKA DAAL (Thin Lentil) V N	5.50
78. HARIYALI DAAL (Lentil with Spinach) V N	5.50
79. SAAG ALOO (Spinach and Potato) V N	5.50
80. SAAG BHAJI (Fresh Spinach) V N	5.50
81. CHANA MASSALA (Chickpeas) V N	5.50
82. MIXED VEGETABLE (Potato, Cauliflower, Mushroom) V N	5.50

## RICE

83. PLAIN RICE	3.25
84. PILAU RICE	3.50
85. GARLIC RICE	3.50
86. COCONUT RICE	3.75
87. MUSHROOM RICE V	3.75
88. KEEMA RICE (Minced Lamb)	3.95
89. JEERA RICE (Cumin Seeds)	3.50
90. MUTTER RICE (Green Peas)	3.50
91. EGG-FRIED RICE	3.75
92. SPECIAL FRIED RICE (Cooked with Eggs & Peas) N	3.95
93. VEG RICE V	3.50

## NAAN & BREADS

94. DIWALI NAAN (Large) G	3.95
95. PLAIN NAAN G	2.95
96. PESHWARI NAAN (Sweet naan, with cashew nuts, almond & coconut powder) G N	3.50
97. POTATO NAAN (stuffed with spiced potato) G	3.25
98. KEEMA NAAN (stuffed with mince lamb) G	3.50
99. GARLIC NAAN G	3.50
100. CHILLI NAAN G	3.50
101. LACHHA PARATHA (Leavened Bread) G	3.50
102. CHEESE NAAN G D	3.50
103. TANDOORI ROTI   CHAPATI G	2.50

## SUNDRIES

104. PLAIN YOGURT D	1.95
105. CUCUMBER RAITA D	2.25

Fresh yoghurt prepared with cucumber, hints of salt

106. MIXED RAITA V D	2.25
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Fresh yoghurt prepared with cucumber and onion

107. GREEN SALAD V	1.50
108. MIXED PICKLE V	0.90
109. MANGO CHUTNEY	0.60
110. MINT SAUCE D	0.60

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(If you don't find any food you like, please ask our member of staff,  
we will do our best to provide you the dish you like.)

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To be informed about our exclusive seasonal offers and discounts,  
register your email at [www.diwalirestaurant.com](http://www.diwalirestaurant.com)

