











SNAP IT & SHARE IT!  

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## SNACKS

<b>Plain Poppadom</b> 	1.25	<b>Bombay Mix</b>   	4.25
The crispy classic, served with fresh mint sauce and mango sauce.		Puffed rice tossed with crisped onion, chillies, lemon & fresh coriander.	
<b>Roasted Spicy Poppadom</b> 	1.25	<b>Kenyan Mix</b>  	5.75
Roasted on open flame, served with fresh mint sauce and mango sauce.		Crisps, chilli and crushed popadoms with cheese.	
<b>Masala Papad</b>  	2.5	<b>Channa Daal Mix</b> 	5.0
Poppadom topped with a onion and coriander spicy salsa.		Dry channa mixed with onions and coriander.	


## VEGETARIAN STARTERS

<b>DIVO'S VEGGIE PLATTER</b>  	16.0	<b>Samosa Chaat</b> 	6.0
Onion bhaji, pole-pole mogo, crispy bhajija and jalapeño poppers.		Mashed Punjabi Samosas topping with special tangy sauce	
<b>CRISPY BHAJIYA</b> 	7.0	<b>Chilli Paneer</b>    	9.75
Discs of potato in seasoned batter, fried to crispy perfection.		Paneer stir fried with colourful peppers, onions in our house chilli sauce.	
<b>PANEER TIKKA</b> 	9.75	<b>Chilli Garlic Tofu</b>   	9.5
Marinated Paneer grilled in the tandoor.		Protein rich tofu tossed with sea salt and freshly cracked black pepper.	
<b>Masala Chips</b> 	5.0	<b>Vegetable Manchurian</b>   	9.5
Tossed in a spicy ketchup with onion, peppers and coriander.		Vegetable fritters tossed in a garlic, ginger, coriander & sauce.	
<b>Vegetable Samosas 3 pieces</b> 	4.5	<b>PUNJABI SAMOSA (2)</b>	5.0
Medley of vegetables wrapped in a filo pastry envelope, served with fresh mint sauce.		Stuffed potato and peas with Punjabi spicy, deep fried.	
<b>Hara Bhara Kebab</b>	8.5	<b>CHILLI, GARLIC AND PEPPER MOGO (DRY)</b>   	8.0
Very popular snack made with spinach, potatoes, peas, spices & herbs served with Tamarind Sauce.		Fried mogo mixed with fresh red chilli, garlic and mari.	
<b>Onion Bhaji</b>	4.75		
Classic onion fritter served with chutney.			
<b>Mari Aloo</b>	6.0		
Deep fried potato flavoured with black papper, soya souse and mix papper			

## KIDS

UNDER 10 ONLY

CHOOSE ONE OF THE FOLLOWING

**MAIN** All served with French fries 

CHICKEN BURGER / CHICKEN WRAP / CHICKEN NUGGETS / VEG BURGER / PANEER WRAP

**DESSERT**

VANILLA ICE CREAM / CHOCOLATE ICE CREAM

**DRINK**

COKE / JUICE

11.0  
PER CHILD

 Dairy  Mustard Seed  Nuts  Hot  Celery  
 Eggs  Sesame Seed  Gluten  Lupin  Soya  Vegan















Dishes may contain or come into contact with allergens, please speak to a member of staff for more information.

## NON-VEG STARTERS

**DIVO'S MIX GRILL**    FOR 2 PEOPLE TO SHARE 26.0  
Platter of chicken tikka, tandoori chicken wings, kebabs and lamb chops.

<b>Sheekh Kebabs</b>	10.0
Minced lamb marinated in fragrant spices barbecued in the tandoor.	
<b>Meat Samosas 3 pieces</b> 	5.0
Mince lamb with mild spices wrapped in a filo pastry envelope.	
<b>Jeera Chicken</b> 	10.0
Chicken pieces stir fried with cumin seeds, onions, ginger and mixed capsicums.	
<b>Chicken Tikka</b> 	10.0
Chicken pieces marinated in yogurt with mild spices and chargrilled in the tandoor.	
<b>Tandoori Chicken Wings</b>  	10.0
Chicken wings marinated in a homemade secret sauce. Grilled in the tandoor oven.	
<b>Lamb Chops</b>   	12.5
Tender marinated lamb chops grilled to perfection in the tandoor.	
<b>Masala Fish</b>  	10.5
Chefs special - marinated in a very spicy Bombay blend mix.	
<b>Amritsari Fish</b> 	10.5
Punjabi style battered fish.	
<b>Chilli Garlic Prawns</b>   	15.0
King prawns tossed in fresh garlic and our homemade chilli sauce with a spring onion garnish.	
<b>Crispy Wings</b>	10.0
Spice chicken wings fried to perfect crunchiness.	
<b>Crispy Squid</b>	12.0
Mild spice squid fried to perfect crunchiness.	
<b>CHILLI CHICKEN</b>   	10.0
Fried chicken in chilli sauce with bell peppers, onions, ginger and garlic.	
<b>Schezwan Chilli Fish</b>   	11.5
The fish is very thinly sliced, marinated & cooked in the broth until tender & juicy.	
<b>Chicken Manchurian</b>   	10
Fried chicken balls tossed in a garlic, ginger, coriander and sauce.	

## PUB CLASSICS

























<b>Chicken Burger</b>   	11.0
Chicken breast with lettuce, onions and tomatoes, topped with cheese and served with chips.	
<b>Veg Burger</b>   	10.0
Veg burger with salad and sauces, topped with cheese in a fluffy bun, served with chips.	
<b>Fish &amp; Chips</b> 	11.5
Large beer battered cod fillet served with British peas, fresh lemon quarter, tartare sauce and chips.	
<b>Sausage &amp; Chips</b>	8.0
Sausages served with chips.	
<b>Chicken Wrap</b> 	12.0
Charred chicken tikka from the tandoor wrapped in fresh naan bread with mixed salad, served with chips.	
<b>Kebab Roll</b>	12.0
Sheekh kebab wrapped in fresh naan with lettuce, dressed with ketchup and mayo. Served with chips.	
<b>Paneer Roll</b> 	12.0
Paneer tikka diced and served in fresh naan with mixed salad, served with chips.	
<b>Chilli Chicken Wrap</b>  	12.0
Fried chicken in chilli sauce served in fresh naan with mixed salad, served with chips.	
<b>Jalapeños Poppers</b>  	6.25
Breaded jalapeños stuffed with cream cheese.	
<b>Crispy Breaded Butterfly Prawns</b> 	10.0
King prawns in a crispy coating.	
<b>Beer Battered Onion Rings</b> 	5.0
Classic crispy onion rings.	
<b>Breaded Chicken Goujons</b> 	5.0
Succulent chicken in a crispy coating.	
<b>Sweet Potato Fries</b> 	4.0
A tasty alternative to usual French fries.	
<b>Cheesy Chips</b>	5.5
Chunky chips with melted cheese topping.	
<b>Chips / Fries</b> 	3.5

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## VEGETARIAN MAINS

<b>Methi Paneer</b> 	9.5	<b>Saag</b> 	9.0
The Indian halloumi cooked with fenugreek and mild spices.		Home style spinach cooked in mild spices.	
<b>Shahi Paneer</b>  	10.0	<b>Bombay Aloo</b> 	9.0
The Indian halloumi cooked in a creamy almond sauce with tomato, spices and butter.		The famous potato curry cooked to a family recipe.	
<b>VEGETABLE JALFREZI</b>  	9.5	<b>Bhindi Masala</b>   	9.5
Sauteed seasoned vegetables cooked with capsicums, tomato, onions, ginger, garlic and hot spices.		Okra sautéed with onion tomato and garlic.	
<b>Saag Paneer</b> 	10.0	<b>Methi Corn Masala</b> 	9.5
Spinach cooked with cottage cheese and spices.		Sweetcorn and fresh fenugreek leaves cooked in a rich gravy.	
<b>Mutter Paneer</b> 	10.0	<b>Makhani Daal</b> 	9.5
Paneer cubes in a rich gravy with peas.		Indulgent black lentils cooked slowly in mild spices, butter and fresh cream.	
<b>Saag Aloo</b> 	9.5	<b>Egg Bhurji</b> 	9.5
Delicious spinach with potato in delicate spices.		Scrambled eggs sautéed with onions, chillies and medium spices.	
<b>Mushroom Masala</b>  	9.5	<b>Vegetable Noodles</b>  	9.5
Mushroom tossed with chilli, onions and peppers.		Vegetables stir fried in a authentic chinese sauce.	
<b>Tarka Daal</b>  	9.5	<b>Paneer Tikka Masala</b>  	10.0
Traditional Punjabi style yellow lentil daal.		Cubes of Indian cottage cheese cooked in chef's special masala sauce.	
		<b>Chana Masala</b>	9.5
		A very popular Indian dish also called Chickpea curry, cooked with tomato and onion gravy.	

## LAMB MAINS

<b>Lamb Methi</b> 	12.0
Cooked with fenugreek in medium spices.	
<b>SPICY MASALA LAMB CURRY</b>  	12.5
The Chef's special Punjabi home style curry.	
<b>Lamb Korma</b>  	12.0
Pieces of lamb cooked with grounded spices & garlic in a thick creamy sauce with almond & coconut powder.	
<b>Lamb Madras</b> 	12.0
A classic hot & tangy South Indian dish of toasted spices in a deep rich sauce.	
<b>Lamb Bhuna</b> 	12.5
Well spice curry with thick sauce.	
<b>Lamb Jalfrezi</b> 	12.5
Well spice curry with thick sauce.	

## FISH MAINS

<b>Prawn Goan Curry</b>   	13.5
Coastal recipe in a super spicy coconut sauce.	
<b>Masala Fish Curry</b>	12.0
Marinated in a our signature homemade spice blend mix cooked in a tomato gravy.	

## CHICKEN MAINS

<b>DIVO'S CHICKEN ON THE BONE</b>  	12.0
Home style curry cooked with traditional whole dry spices.	
<b>BUTTER CHICKEN</b>   	11.5
Chicken cubes cooked in a creamy mild sauce. A family favourite.	
<b>Methi/Saag Chicken</b> 	11.0
Cooked with spinach and methi in medium spices.	
<b>Chicken Jalfrezi</b> 	11.0
Cooked with onion, peppers and spicy chillies.	
<b>Chicken Tikka Masala</b>  	11.0
Chicken tikka charred in the tandoor then delicately cooked in a smooth creamy coconut sauce with tomato and onion.	
<b>Goan Chicken Curry</b>   	11.0
Exotic coastal curry in a spicy and coconut sauce.	
<b>Chicken Korma</b>   	11.0
A luxury creamy curry with sweet mild spices.	
<b>Chicken Noodles</b>  	11.0
Chicken & vegetables stir fried in a authentic chinese sauce.	
<b>Chicken Tikka Jalfrezi</b> 	11.5
Loaded with taste of smoky pepper, onion, green chillies, chicken tikka, tomatoes & whole lot of spice.	

10% discretionary service charge will be added to your bill.


 Dairy  Mustard Seed  Nuts  Medium  Hot  Celery  
 Eggs  Sesame Seed  Gluten  Lupin  Soya  Vegan

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## BIRYANI & RICE

<b>Plain Rice</b>	4.25
Steamed basmati rice.	
<b>Veg Fried Rice</b> 	5.75
Basmati rice stir fried with vegetables.	
<b>Egg Fried Rice</b>   	5.75
The Chinese classic - rice with scrambled egg.	
<b>Jeera Rice</b> 	5.25
Rice cooked with cumin seeds.	
<b>Mushroom Rice</b> 	5.75
Mushrooms fried with plain basmati rice.	




**PILAU RICE**  5.75  
 The perfect rice for a curry - cooked with onions, herbs and ghee.




**BIRYANI**   
 Flavours infused in the rice and known for its unique aroma and spices. Served with biryani sauce.

**Vegetable 11.5** **Chicken 12.0** **Lamb 13.0**

## DESSERTS

<b>Ferrero Rocher Ice Cream</b> 2 scoops   	7.0
Chocolate & hazelnut base, rippled with a rich chocolate, wafer & hazelnut sauce.	
<b>Paan Ice Cream</b> 2 scoops 	7.0
Ice cream flavoured with paan (betel leaves) and gulk and (sweet preserve of rose petals).	
<b>Ice Cream</b> 2 scoops 	
<b>Vanilla 4.0</b> <b>Chocolate 4.0</b> <b>Strawberry 4.0</b>	
<b>Chocolate Samosas</b>  	7.5
Chocolate filled filo pastry treats served hot with vanilla ice cream.	

**CHOCOLATE FUDGE CAKE**    6.0  
 Chocolate sponge layered and covered in fudge icing. Served with ice cream.



**HONEYCOMB CHEESECAKE**    6.0  
 Creamy vanilla cheesecake filled and topped with lots of crunchy chocolate honeycomb pieces and incredible golden nuggets, all sitting on a crunchy digestive biscuit base.

## BREADS

<b>Naan</b> 	3.25
Freshly baked in the tandoor.	
<b>Butter Naan</b> 	3.75
Freshly baked in the tandoor brushed with melted butter.	
<b>Tandoori Roti</b> 	3.25
Freshly baked in the tandoor.	
<b>Buttered Tandoori Roti</b> 	3.75
Freshly baked in the tandoor brushed with melted butter.	
<b>Chilli Naan</b>  	3.75
With fresh green chillies brushed with melted butter.	
<b>Chilli Cheese Naan</b>   	4.75
With fresh green chillies and stuffed with cheese, brushed with melted butter.	
<b>Cheese Garlic &amp; Chilli Naan</b>   	5.0
Stuffed with cheese, garlic & chillies baked in the tandoor brushed with melted Butter	
<b>Peshwari Naan</b>    <b>Sweet</b>	4.75
Stuffed with coconut and almond baked in the tandoor with melted butter.	
<b>Kheema Naan</b> 	5.0
Stuffed with minced Lamb.	

<b>GARLIC NAAN</b> 	3.75
With fresh chopped garlic brushed with melted butter.	
<b>GARLIC AND CHILLI NAAN</b>  	3.75
With fresh garlic and green chillies brushed with melted butter.	
<b>CHEESE NAAN</b> 	4.25
Stuffed with cheese and baked in the tandoor brushed with melted butter.	

## SALADS & SIDES

<b>Salad</b> 	5.0
Lettuce, tomato, cucumber, onions and green chillies.	
<b>Onion &amp; Green Chilli Salad</b>	4.5
Slices of onion with fresh lemon and tangy green chillies.	
<b>Chicken Tikka Salad</b>  	8.0
Chicken Tikka served with fresh salad.	
<b>Plain Yogurt</b>	2.5
Thick natural creamy plain yogurt.	
<b>Mixed Raita</b>	4.0
Yogurt with diced cucumber, carrots and onions.	
<b>Fried Green Chillies</b>	2.5
Fresh long green chillies deep fried with pinch of salt.	