



Deeya Indian Cuisine

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VEGETARIAN APPETIZERS

- Paneer Channa Samosa** **5.95**
A pastry stuffed with cottage cheese, chick peas & potatoes with a flavor of fine Indian herbs.
- Vegetable Samosa** **4.50**
A special dough pastry stuffed with potatoes and peas with five spice flavors.
- Samosa Chaat** **5.95**
stuffed pastry served in a gravy of chickpeas and garnished with three home-made chutneys.
- Hara Bara VegetableKabab** **7.95**
Pan- fried assorted garden fresh vegetables minced together with chef's special herbs
- Chili Paneer** **7.95**
Cottage Cheese stir fried with onions and bell peppers in a spicy sauce.

CHOICE OF PAKORAS

- Mixed Vegetable Pakora** **5.95**
Crispy light fritters made of season garden green vegetables in a chickpea batter.
- PaneerPakora** **7.95**
Golden, crispy, cottage cheese patty deep fried in a special chickpea batter.
- Chef's special Chili pakora** **5.95**
Spicy fritters made of hot chili and chef's special spices.
- Onion Bhajji** **5.95**
Sliced onions dipped in spicy batter and deep-fried
- Combination Platter** **9.95**
Combination of all fourpakoras.

CHOICE OF MANCHURIAN

- Gobi Manchurian** **9.95**
Crispy cauliflower chunks with Manchurian sauce with bell peppers, onions, and a touch of garlic.
- Paneer Corn Chili Manchurian** **9.95**
Cottage cheese and corn in a Manchurian sauce with bell peppers, onions, Indian spice, and garlic.

NON-VEGETARIAN APPETIZERS

- Keema Samosa** **5.95**
A stuffed pastry filled with mildly spiced minced lamb and garden peas.
- Chicken Lollypops** **9.95**
Chicken tenders deep fried with fine herb batter tossed in a tangy sauce.
- Chili Chicken** **9.95**
Cubes of chicken pan sautéed with onions, bell peppers, and green chillies.
- Chicken 65** **9.95**
South Indian special yogurt based sauce on crispy deep fried chicken breast.
- Jumbo Bagari Spiced Shrimp** **14.95**
Tempered mustard curry leaves in a tangy tomato sauce.
- MalaiJhinga** **14.95**
Marinated shrimp flavored with authentic Indian spices and skewered in Tandoor.

SOUP OF THE DAY

- Coconut Soup** **3.95**
A rich soup consisting of vegetable stock, fine herbs, and fresh coconut milk.
- Tomato Soup** **3.50**
Tangy medley of garden fresh tomatoes with a touch of garlic and cilantro.

Mulligatawny soup	4.50
India's national soup made of delicately spiced lentils garnished with rice and chicken.	
Chicken Soup	4.25
Soup made of chicken stock infused with Indian flavors.	

OUR SALAD BAR

Garden Fresh Green Salad	4.95
A tossed salad made of romaine lettuce, tomatoes, cucumbers, and onion.	
Chef Special Salad	7.95
Marinated Chicken Tikka with lettuce, onion, and tomato tossed in homemade Indian dressing.	
Deeya's Special Salad	7.95
Fresh garden greens with chickpeas and diced potatoes.	

Kabab-E-Bahar

Tandoori Chicken	12.95
Chicken marinated in yogurt with a colorful spice blend, baked and grilled then served with season greens.	
Chicken Tikka	13.95
Boneless chicken breast pieces roasted and marinated with aromatic spices.	
Chicken Hariyali	13.95
Chicken marinated in hung yogurt with mint, cilantro, and Indian herbs, cooked in a clay oven.	
Chicken MalaiKabab	14.95
Chicken breast marinated with fresh garlic and chef's special sauce, cooked in clay oven.	
SheekhKabab	14.95
Ground lamb meat, mixed with onions and fresh herbs roasted on a skewer.	
Lamb BotiKabab	
Ground lamb meat with Indian spices prepared in tandoor, served on sizzler.	
Tandoori Fish Tikka	14.95
Fish gently marinated with herbs and spices, served on a sizzler.	
Tandoori Jumbo Shrimp	14.99
Shrimp marinated in a garlic and ginger paste prepared in a tandoor and served on a sizzler.	
Vegetable FormaishiKabab	13.95
Seasoned green vegetables and cottage cheese marinated in chef's special herbs cooked in clay oven.	
Tandoori Lobster	25.99
Lobster cooked in authentic Indian clay oven, and served on a sizzler.	
Tandoori Mix Grill	16.95
A combination sizzler of tandoori prepared chicken, seafood, lamb, and vegetables.	

CHICKEN SPECIALTIES

Butter Chicken	14.95
An authentic Punjabi dish consisting of tandoori prepared chicken, softly simmered in a smooth tomato based gravy.	
Deeya's Chicken Tikka Masala	14.95
Deeya's specialty, marinated, tandoori boneless chicken roasted in clay oven and cooked with flavorful spices and herbs.	
Chicken Curry	13.95
Boneless chicken in an onion based curry with Indian spices.	
Chicken Kurchan	14.95
Shredded tandoori chicken sautéed with julienne bell peppers, onions, and tomatoes, cooked in creamy tomato gravy.	

DahiMurgh	13.95
Yogurt based creamy gravy with cooked chicken finished with Indian aromatic flavors.	
Chicken Afghani	14.95
Chef recommended classic dish for chicken cooked in hung yogurt and creamy nut gravy.	
Chicken Jalfrezi	14.95
Delicately cut pieces of chicken breast meat sautéed with tomatoes, bell peppers, onions in a tomato based curry.	
Chicken Saag	13.95
Healthy preparation consisting of boneless chicken prepared with Indian spices and spinach.	
Chicken Chettinad	14.95
South Indian delicious dish made out of 14 types of Indian spices and fresh shredded coconut.	
Chicken Vindaloo	13.95
A spicy dish from Goa, boneless marinated chicken served with rich sauce and potatoes.	
Chicken Madras	14.95
South Indian inspired dish with fresh coconut, curry leaves, and strong Indian spices.	
Kadai Chicken	13.95
Marinated pieces of chicken, sautéed with tomatoes, onions, and bell peppers.	
Chicken Korma	14.95
A mild flavorful delicacy consisting of a yogurt and cashew based curry. Great for kids!	
Chicken Cafreal	13.95
Chicken cooked with special Indian green herbs with a touch of soya sauce and balsamic vinegar.	
Chicken Do Pyaza	13.95
Chicken pieces cooked with light gravy consisting of garlic, ginger, and Indian spices with a strong onion element.	
Chicken Chili Masala	13.95
Boneless pieces of chicken cooked with green bell peppers and hot spices.	

Choice of Lamb (boneless) or Goat (with bone):

Rogan Josh	14.95
Cubes of choice meat cooked in Indian gravy made out of onion, tomato, touch of yogurt, and ratton jog flavor of saffron.	
Vindaloo	14.95
A spicy South Indian curry prepared with hot spices and potatoes with meat of choice.	
BaltiGosht	15.95
Chunks cooked with various vegetables in tomato & onion gravy.	
Pasanda/Korma	15.95
- A rich flavorful almond and cashew nut curry with your choice of meat.	
Madras	15.95
A strongly flavored South Indian inspired dish using curry leaves, coconut, and meat of choice.	
Pepper Fry	14.95
Sautéed diced onion with south indian tarka, black pepper based. Very hot, with your choice meat.	
Neelgiri Korma	15.95
Cubes of choice meat cooked in fine Indian green herbs with a poppy seed and yogurt base gravy with a touch of coconut flavor.	
Saag	14.95
Incorporate your choice of meat with a healthy spinach component.	

Curry	14.95
A traditional curry prepared with onion, garlic, and Indian spices with your choice of meat.	
Chettinad	15.95
A South Indian curry using 14 different Indian spices and fresh coconut with your choice of meat.	
Kadai	14.95
A meat of your choice in a gravy consisting of sautéed onions, tomatoes, and bell peppers.	
Do Pyaza	14.95
A light gravy consisting of garlic, ginger, and Indian spices with a strong onion element with your choice of meat.	

Seafood Specialties

Shrimp Pappas	16.95
Marinated shrimp in ginger and garlic paste sauteed with South Indian tadka cooked in a tomato sauce with a touch of coconut.	
Shrimp Kabab Masala	16.95
Tandoori prepared shrimp cooked in a creamy tomato based curry.	
Shrimp Vindaloo	16.95
A spicy dish from Goa, spiced shrimp served with rich sauce and potatoes.	
Shrimps Phaal	16.95
Shrimp sautéed with garlic, bell pepper, tomato, and onion in a hot, creamy Anglo Indian gravy.	
Shrimp Jalfrezi	16.95
East Indian signature dish tomato based sauce containing sautéed shrimp with seasoned fresh vegetables.	
Shrimp Bhuna	16.95
Tandoori roasted shrimp cooked with fresh herbs, bell peppers, tomatoes, and onions.	
Apollo Fish	16.95
Fish filet marinated with ginger, garlic, and lemon juice with a vegetable toss dashed in Balsamic vinegar and soya sauce.	
Five Spice Grill Fish	16.95
Grilled fish prepared with chef's special five spice gravy.	
Mango Fish Curry	16.95
Fish filet marinated with lemon juice, Indian spices, pan fried and cooked in a cashew gravy with fresh mango puree.	
Bengali Fish Curry	16.95
Fish filet cooked in a special onion and tomato based gravy with Indian herbs and cilantro.	
Fish Shaahi Masala	16.95
Fish filet cooked in a curry fit for a king (Shaahi). A flavorful and aromatic tomato-based curry.	
Lobster Shaahi Masala	24.99
Lobster cooked in a curry fit for a king (Shaahi). A flavorful and aromatic tomato-based curry.	
Choice of either fish or shrimp korma	16.95
A mild flavorful delicacy consisting of a yogurt and cashew based curry.	
Lobster Korma	24.99
A flavorful delicacy consisting of lobster in a yogurt and cashew based curry	

Vegetarian Specialties

MalaiKofta	13.95
Croquettes of ground garden fresh vegetables and cottage cheese stuffed with nuts and raisins in a creamy gravy.	
Punjabi Channa Masala	11.95
Traditional North Indian dish comprised of chick peas in a flavorful curry.	

BaltiBaigan	12.95
Tandoori prepared eggplant cooked with ginger, bell pepper, and onions in a tomato gravy.	
Banjara Bhindi	12.95
Fresh okra sautéed with onion, bell pepper and tomatoes.	
Kashmiri Dum Aloo	12.95
A yogurt based gravy with potatoes, nuts, cottage cheese, and a medley of fine Indian herbs.	
KadaiMatarPaneer	13.95
A national favorite curry containing cottage cheese and peas with blended spices.	
PaneerKurchan	15.95
Grated cottage with sautéed bell peppers, onions, ginger and, garlic in creamy tomato gravy.	
ShaahiPaneer Masala	13.95
Cubed cottage cheese cooked in a curry fit for a king (shaahi). A flavorful tomato-based curry.	
NavratanShaahi Korma	13.95
An assortment of fresh garden vegetables in a rich cashew and yogurt gravy.	
Veg. Jalfrezi	13.95
Sautéed fresh vegetables with julienne bell peppers, mushrooms and onions, in a light gravy.	
Dal Tadka	11.95
Cooked yellow lentils infused with cumin seeds, aromatic spices, and cilantro garnishing.	
Dal Makhani	11.95
Popular dish in North India consisting of simmered black lentils in a creamy curry.	
Aloo Gobi Masala	12.95
Fresh cauliflower chunks with potato prepared with turmeric and traditional spices.	
Choice of Palak/Saag Entrée	11.95
Entrée of choice with a healthy spinach component.	
Paneer (cottage cheese)	13.95
Aloo (potato)	11.95
Channa (chick pea)	11.95
Mushroom	12.95

Rice / Biryani

Coconut Rice	9.95
Long-grained with Basmati rice prepared with fresh coconut and Indian spices.	
Lemon Rice	9.95
Long-grained Basmati rice with Indian tadka and zesty lemon flavor.	
Jeera Rice	9.95
Long-grained Basmati rice cooked with a pinch of cumin seeds to enhance the flavor.	
Chicken Biryani	14.95
Basmati rice prepared with chicken, prepared Hyderabadi style.	
Lamb Biryani	15.95
Basmati rice prepared with boneless lamb using aromatic spices, mint, and saffron.	
Goat Biryani	15.95
Basmati rice cooked with Goat (bone) and South Indian inspired spices.	
Shrimp Biryani	16.95
Basmati rice cooked with shrimp, dry nuts, and Indian spices.	
Deeya's Royal Biryani	17.95
Basmati rice prepared with chicken, lamb, shrimp, and vegetables and dry nuts.	
Egg Biryani	13.95
Basmati rice prepared with South Indian spices and egg.	

Vegetable Biryani	13.95
Basmati rice prepared with fresh vegetables, cottage cheese, and aromatic spices.	
Vegetable Pulao	9.95
Basmati rice prepared with garden fresh vegetables, cardamom, saffron, and cloves.	

Kids Corner

Chicken Soup	3.95
Soup made of chicken stock infused with Indian flavors.	
Paneer Wrap	9.95
Homemade fresh Indian wrap with cottage cheese and infused with Indian herbs.	
Chicken Kathi Roll	9.95
Easy to eat flavorful chicken stuffed in chef's special wrap.	

Side Orders

Mona's kachoombaraita	3.95
Homemade fresh yogurt with various garden fresh vegetables.	
Cucumber raita	3.00
Homemade fresh yogurt with fresh cucumbers.	
Plain yogurt	3.00
freshly prepared in the kitchen.	
Mix Pickles	1.50
A zesty condiment with pickled mixed vegetables and mango.	
Papadum	2.50
Crackers prepared with lentil flour and cumin seeds.	
Mango Chutney	1.95
A tangy condiment prepared from mangoes.	

Tandoori Bread

Tandoori Roti	2.50
A whole wheat bread cooked in tandoor.	
Naan	2.50
Soft, plain unleavened bread prepared in tandoor.	
Garlic Naan	3.50
Soft, unleavened bread with garlic and cilantro, prepared in tandoor.	
Peshawari Naan	3.95
Soft, unleavened bread stuffed with cashews, raisins, and prepared in tandoor.	
Garlic Chilly Naan	3.95
Soft, spicy, unleavened bread stuffed with garlic, chilies, and Indian spices prepared in tandoor.	
Bullet Naan	3.50
Soft, spicy unleavened bread stuffed with green chilies and Indian spices, prepared in tandoor.	
Keema Naan or Chicken Naan	4.50
Soft, unleavened bread with your choice of meat, prepared in tandoor	
Gobi Naan	3.95
Soft, unleavened bread stuffed with cauliflower, prepared in tandoor.	
Paneer Naan	3.95
Soft, unleavened bread stuffed with cottage cheese, prepared in tandoor.	
Pudina Naan	3.95
Soft, unleavened bread stuffed with fresh mint leaves, prepared in tandoor.	
Aloo Naan	3.95
Soft, unleavened bread stuffed with potatoes and spices, prepared in tandoor.	

Onion Kulcha	3.95
Crispy naan stuffed with onions and spices, prepared in tandoor.	
Plain Paratha	3.95
Crispy whole wheat bread prepared in tandoor.	
Lacha Paratha	3.95
crispy whole wheat layered bread	
Choice of Poori or Bhatura	3.95
Special deep-fried puffed bread.	
Bread Basket	9.95
1 regular Naan plus two naans of your choice	

Drinks

Chai	2.50
A hot chai tea brew consisting of tea leaves and milk.	
Masala Chai	3.00
A hot chai tea brew consisting of tea leaves, herbs, and spices, with milk.	
Madras Coffee	3.00
A hot coffee brew prepared Indian style.	
Lassi-	A cold fresh yogurt drink available in the follow flavors:
• Sweet	3.00
• Salted	3.00
• Plain	3.00
• Mango	3.50
• Rose	3.50
Soft Drinks	2.50
Perrier Water	2.50
Bottled Water	2.00
Juice- Apple, Orange, Mango, lemonade	3.50
Milk	2.50
Iced Tea	2.50
Ginger Ale	2.50
See Beer/Wine List	

Desserts

Rasmalai	3.50
Homemade cottage cheese dumplings soaked in sweetened milk and garnished with pistachio.	
Mango Kulfi	3.50
A frozen dessert prepared with seasoned sweet milk with mango pulp.	
Pista Kulfi	3.50
A frozen dessert prepared with seasoned sweet milk with pistachio pieces.	
Almond Kulfi	3.50
A frozen dessert prepared with seasoned sweet milk with almond pieces.	
Strawberry Kulfi	3.50
A frozen dessert prepared with seasoned sweet milk with fresh strawberry.	
Tutti Frutti	3.50
A frozen dessert prepared with seasoned sweet milk and seasonal fruit.	
Gulab Jamun	3.50
Popular Indian dessert made with a sweet dough and served warm in a honey syrup.	
Kheer	3.50
A Indian rice pudding dessert.	
Mango Pudding	3.50
Pudding with fresh mango pulp.	