



riya

pure vegetarian restaurant

COME AND EXPERIENCE THE ARTISTRY OF VEGETARIAN COOKING AT RIYA RESTAURANT, WHERE INDIA'S RICH CULINARY HERITAGE COMES ALIVE IN EVERY CAREFULLY CRAFTED DISH. INDULGE YOUR SENSES, IGNITE YOUR PALATE, AND EMBARK ON AN UNFORGETTABLE GASTRONOMIC VOYAGE WITH US. WELCOME TO A WORLD OF VEGETARIAN DELIGHTS THAT WILL LEAVE YOU CRAVING FOR MORE.

-the riya restaurant team-



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N- CONTAIN NUTS

J-JAIN

S-NON ONION GARLIC

ANY ALLERGIES

IF YOU HAVE AN ALLERGY PLEASE INDICATE THIS TO OUR RIYA STAFF, WHO WOULD BE HAPPY TO ASSIST YOU WITH SUITABLE DISHES.

A DISCRETION SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

- Starters -

PAPAD AND SALAD

FRIED/ROASTED PAPAD (S J)	2
MASALA PAPAD (S J) (Fried papadum covered with onions, tomato, coriander and chaat masala)	3
GREEN SALAD (S J) (Tomato, cucumber, onion seasoned with salt and pepper)	4.5
RAITA (S J) (Yoghurt mixed with cucumber)	3
ONION SALAD	2

SOUP

VEGETABLE HOT AND SOUR SOUP (Mixed vegetables in a hot and sour soup)	5.5
MAN CHOW SOUP (S J) (Sour soup)	5.5
SWEETCORN SOUP (S J) (Soup with sweetcorn and pepper)	4

CHAAT

SAMOSA CHAAT (S) (Pastry filled with crushed potato & peas mixed with green chutney, tamarind sauce)	6
ALOO TIKKI CHAAT (S) (Mashed spicy potato patties topped with chutneys & yoghurt)	6
ALOO PAPRI CHAAT (S) (Mashed potato, chickpeas, various chutneys with papri)	8

TASTE THE PASSION IN EVERY BITE

- Street food -

DESI PUFF (S)	2.5
(Vegetable pastry)	
PANI PURI (8PCS) (S)	3
(Fried round hollow pastry stuffed with potato and chickpeas topped with tangy tamarind and served with mint and coriander water)	
PANI PURI (FAMILY PACK) (S)	13
(puris fried hollow pastry stuffed with potatoes and chickpeas with chutneys)	
BHEL PURI (NS)	5
(Puffed rice and thin crispy gram flour noodles (sev) tossed with green chutney, tamarind sauce, potato, onions and chaat masala)	
DHAI PURI (S)	6
(Fried round hollow pastry, stuffed with potato, chickpeas, topped with tangy tamarind sauce, green chutney, yoghurt and sev)	
SEV PURI (S)	5
(Fried round hollow pastry stuffed with potato and various chutneys)	
DABELI (NS)	3
(Spicy potato patty mixed with a selection of chutneys and pomegranate placed between a bread roll)	

VADA PAU (S)	3
(Deep fried spicy potato patty placed between a bread roll)	
BATETA VADA (2PCS) (S)	4
(Deep fried spicy potato patty)	
PAU BHAJI (S)	6.5
(Mixed vegetable curry and blended with spices, onion and garlic mixed with pure butter served with two bread buns)	
PAU BHAJI WITH CHEESE (S)	8
(Mixed vegetable curry and cheese. Served with two buttered bread buns. Blended with spices, onion, and garlic mixed with cheese pure butter served with two bread buns)	

FEEDING YOUR CRAVINGS ONE DISH AT A TIME

- Mixed Starters -

MUST HAVE SNACKS

VEGETARIAN SAMOSA (4PCS) (S) _____	3
(Deep fried folded pastry stuffed with mix vegetable and spices)	
PUNJABI SAMOSA (2PCS) (S) _____	3.5
(Puffy pastry stuffed with potato and spices)	
SPRING ROLL (4PCS) (S) _____	3
(Deep fried rolled pastry stuffed with bean sprouts, carrots, peppers & spices)	
CRISPY BHAJIA (S) _____	8
(Potatoes marinated in herbs and spices)	
CRISPY BHINDI (S) _____	8
(Fried okra marinated in herbs and spices)	
CRISPY CORN (S) _____	8
(Corn fried in batter marinated in spices)	
ONION BHAJIA _____	8
(Crispy fried onions marinated in herbs and spices)	
METHI GOTA (8PCS) (S J) _____	8
(Deep fried snack made from besan (also known as gram flour), fresh fenugreek leaves, spices, herbs)	
PANEER TIKKA (5PCS) (S) _____	8
(Diced indian cheese mixed with green chillies, onions, peppers and onions garnished with soy sauce)	
CHILLI PANNER (S) _____	8
(Fried cottage cheese tossed in spicy, tangy and sweet sauce made with green bell peppers)	
SCHEZWAN PANNER _____	9
(Thick pieces of grilled Indian cheese marinated in spicy gravy)	
PANEER SHASHLIK _____	10
(marinated paneer skewers with capsicum, tomatoes and onions)	

WRAPS

PANEER TIKKA WRAP (S) _____	10
(Soft naan with paneer cubes in a thick sauce with diced onions and capsicums)	
CHILLI PANEER WRAP (S) _____	9
(Soft naan with golden fried paneer coated in a simple sweet chilli sauce)	

CHIPS

MASALA CHIPS (S) _____	7
(Chips mixed with onions and our special spicy sauce)	
POTATO CHIPS (S) _____	4
MOGO CHIPS (S) _____	6
(Deep fried cassava)	
SPICY MASALA MOGO (S) _____	8
(Fried cassava mixed with our special spicy sauce and spices)	

CRAFTED WITH LOVE SERVED WITH PASSION

- Chef Special -

PANEER ANGARA _____ 15

(Paneer angara is a rich vegetable curry. A delicious North Indian curry made with Paneer (cottage cheese) and tomato based spicy gravy with Indian curry spices. It is rich, creamy, smooth and delicious)

TAWA PANEER (S) _____ 13

(Tawa paneer is a spicy, tangy, flavorful succulent paneer in a delicious base of onions, tomatoes, capsicum and spices)

PANEER TOOFANI (S) _____ 13

(Paneer toofani is a restaurant style smoky curry made using cottage cheese. Paneer is cooked in a flavorful onion tomato gravy)

PANEER CHEESE BUTTER MASALA (S) _____ 15

(Indian cottage cheese cubes are smothered in a creamy, lightly spiced tomato sauce with cheese)

KAJU PANEER MASALA (S) _____ 15

(Indian cottage cheese cubes simmered in a cashewnut gravy)

DAL FRY (S) _____ 13

(Soft cooked dal which is then sauteed in a masala made of onion, tomato, ginger, garlic and spices)

VEG MAKHANWALA (N) _____ 15

(Mix veg curry with paneer & kaju)

VEG KOLAPURI _____ 15

EXPERIENCE THE SYMPHONY OF FIRE AND
FLAVOR

Pizza

10" MARGHERITA _____	5
(Cheese with tomato base)	
10" DESI HOT _____	5
(Cheese, onions, chillies, sweetcorn, peppers, jalapenos)	
10" SWAMINARIYAN _____	5
(Cheese, sweetcorn, peppers, jalapenos)	
10" VEGETARIAN _____	5
(Cheese, onions, sweetcorn, peppers)	

Chinese

VEG HAKKA NOODLES (S J) _____	9.
(Vegetable noodles stir fried with cabbage, carrots, celery, peppers and onions mixed with soy sauce)	
SCHEZWAN NOODLES _____	9.5
(Vegetable noodles stir-fried with cabbage, carrots, bean sprouts, celery, peppers and onions mixed with hot schezwan sauce)	
VEG FRIED RICE (S) _____	8.5
(Stir fried rice with carrots, peppers, green peas, spring onion in soy sauce)	
VEG SCHEZWAN RICE _____	9
(Stir fried rice and with mixed vegetables and hot schezwan sauce)	
VEG MANCHURIAN (S) _____	9
(Vegetable dumplings cooked in hot soy sauce gravy) (Available dry or with gravy)	
MANCHURIAN RICE (S) _____	10
(Vegetable dumplings with rice in hot soy sauce)	
PANEER FRIED RICE (S) _____	10
(Indian cottage cheese, long grain rice and vegetables together with mixed herbs and spices)	
CHINESE BHEL _____	12
(cabbage, carrot, capsicum, spring onion, schezwan sauce, red chilli sauce, fried noodles and vinegar)	
MANCHURIAN NOODLES (S) _____	10
(Vegetable dumplings cooked with noodles)	
PANEER MANCHURIAN (S) _____	9
(Deep fried paneer coated in a spicy manchurian sauce) (Available dry or with with gravy)	

CALORIES DON'T COUNT WHEN THE FOOD
IS THIS GOOD

- Curries & Daal -

VEGETABLE CURRIES

KAAJU MASALA (S J) _____	10
(Cashew nut curry in a mild gravy)	
METHI MUTTER MALAI (S J) _____	9
(Fresh fenugreek and green peas in a creamy gravy)	
MIX VEGETABLES (S) _____	8
(Mixed spicy vegetables in a mild gravy)	
SPICY VEG KOFTA (S) _____	9
(Vegetables dumplings mixed with a spicy gravy)	
MALAI KOFTA (S) _____	9
(Paneer balls served with a flavorful, creamy and delicious curry)	
CORN METHI (S J) _____	9
(Sweetcorn and fenugreek in a mild gravy)	
CHANA MASALAL (S N J) _____	8
(Chickpeas with mixed spices and tomato gravy)	
BHINDI MASALA (S J) _____	9
(Okra with mixed spices and tomato gravy)	
CHOLA BHATURA (S J) _____	11
(Chickpeas curry served with deep fried fluffy bread)	
BAINGAN BHARTA (S J) _____	9
(Grilled aubergine cooked with fresh spring onions and spices)	
METHI PALAK (S J) _____	9
(Fresh spinach puree and fenugreek curry in a mild gravy)	

DAAL

TARKA DAAL (S J) _____	8
(Cooked spiced lentils finished with a tempering made of ghee and spices)	
DAAL MAKHANI (S J) _____	8
(Creamy black lentil soup cooked with spices)	
HANDI DAAL (S) _____	9
(Mix of tarka daal and daal makhani)	
SPINACH DAAL (S J) _____	9
(Yellow lentil soup cooked with spinach and seasoned with Indian spices)	

ALOO CURRIES

BOMBAY ALOO (S) _____	8
(Potatoes cooked with spicy tomato gravy)	
ALOO MUTTER (S) _____	8
(Potatoes mixed with green peas and spices)	
ALOO METHI (S) _____	8
(Potatoes and fenugreek cooked with spicy tomato gravy)	
ALOO PALAK (S) _____	8
(Curry made with potatoes, spinach and spices)	

PANEER CURRIES

MUTTER PANEER (S J) _____	9
(Indian cheese and green peas cooked in a mild tomato gravy)	
PALAK PANEER (S J) _____	9
(Indian cheese and spinach cooked in a mild tomato grow)	
PANEER TIKKA MASALA (S J) _____	10
(Fresh paneer marinated in hot tikka sauce & cooked with herbs and spices)	
PANEER BURJI (S J) _____	9
(Minced Indian cheese sautéed in fresh onions and tomato gravy)	
PANEER MAKHANI (S J) _____	9
(Indian cheese with a creamy butter and tomato gravy)	
KARAHI PANEER (S J) _____	9
(Indian cheese mixed with a spicy hot tomato and onion gravy)	
SHAHI PANEER (S J) _____	9
(Minced Indian cheese cooked with a creamy gravy)	

A VEGETARIAN AFFAIR LIKE NO OTHER

- Main Dishes -

TANDOORI

TANDOORI NAAN (S J)	2
TANDOORI ROTI (S J)	2
CHILLI NAAN (S J)	3
GARLIC NAAN	3
CHILLI GARLIC NAAN	3
CHEESE CHILLI NAAN (S J)	4
CHEESE NAAN (S J)	3.5
CHEESE GARLIC NAAN	4
CHEESE CHILLI GARLIC NAAN	4.5
CHEESE KULCHA (S)	4.5
RIYA STUFFED KULCHA (S)	5

BIRYANI

VEG BIRYANI (S)	8.5
(Rice cooked with vegetables, herbs and spices)	
PANEER BIRYANI. (S)	9.5
(Rice cooked with Indian cheese, mixed vegetables herbs and spices)	
RIYA SPECIAL BIRYANI (S)	10.5
(Rice cooked with Indian cheese, mixed vegetables, nuts, herbs and spices)	

TAWA

PANEER PARATHA (S J)	5
PARATHA (S J)	2.5
ALOO PARATHA (S)	4
CHEESE GARLIC CHILLI PARATHA	5
CHEESE PARATHA (S J)	5
RIYA SPECIAL PARATHA (S)	7
TAWA CHAPATTI (S J)	2
TAWA MASALA ROTLA (S J)	5
PURI (2PC) (S J)	3
BHATURA (S J)	2.5
GOBI PARATHA (S)	6
BAJRA ROTLA (S J)	5

RICE

JEERA RICE (S J)	5
(Rice with cumin seeds and butter)	
STEAMED RICE (S J)	4
TAWA PULAV RICE	8.5

EXPERIENCE THE SYMPHONY OF FIRE AND
FLAVOR

- Drinks -

SOFT DRINKS

MASALA JEERA/LIMCA/THUMBS UP	3
COCA COLA, DIET COKE, SPRITE, 7UP, FANTA	2
STILL MINERAL WATER	2
J2O	3

MILKSHAKES

FALOODA	4
MANGO LASSI	4
LASSI (SALT OR SWEET)	3
PISTA BADAM LASSI	4

HOT DRINKS

MASALA CHAI	2
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FRESH JUICES

FRESH APPLE JUICE	5
FRESH PASSIONFRUIT JUICE	4
FRESH ORANGE JUICE	5
SMALL SUGAR CANE JUICE	5
LARGE SUGAR CANE JUICE	8
SMOOTHIE	4

DRY FRUIT LASSI

CONTAIN NUTS

KALA KHATTA LASSI	7
YELLOW MANGO LASSI	7
GREEN MANGO LASSI	7
ROSE LASSI	7
RIYA SPECIAL LASSI	9

A SIP YOU WILL NOT REGRET

- Desserts -

THE KEY TO YOUR HEART

GULAB JUMUN	4
SHRIKHAND	4
MANGO SHRIKHAND	4
RAS MALAI	4
FRESH PAAN	2

ICE CREAM

ICE CREAM (PER SCOOP)	3
<small>(Pan Masala, Mango, Pista, Vanilla, Chocolate, Rose, & Bubble Gum)</small>	

ICE GOLA

ICE GOLA	3
<small>(Green Mango, Yellow Mango, Blueberry, Cola, Orange, Strawberry, Rose, Kala Khatta)</small>	
ICE GOLA DISH	8
RIYA SPECIAL ICE DISH	20
RIYA BIRTHDAY CAKE	25

LET THE SWEET AROMA OF INDIAN SWEETS
TAKE OVER YOUR SENSES