



Rice & Biryani's

Plain Rice: Steamed Basmati rice	3
Zafrani Pulao: Basmati rice cooked with flavor of saffron	3
Vegetable Pulao: Basmati rice cooked with medley of vegetables	4
Vegetable Biryani: Rice cooked with mélange of fresh curried vegetables flavored with herbs	8
Dum Pukht Bhandar (chicken/ lamb/ goat): Rice cooked in a clay pot with your choice of meat	10
Shrimp Biryani: Rice cooked with shrimps flavored with herbs and spices	12
Dum Pocket Biryani(vegetable, chicken, lamb, goat or shrimp): biryani wrapped in bread finished in a Clay Oven	10
From The Wok...	
Fried Rice: Stir fried rice to perfection with your choice of vegetables, egg or chicken	10
Schezwan Fried Rice: Spicy blend of vegetables or chicken (Schezwan Style)	10
Shrimp Fried Rice: Stir-fried with shrimp, egg, green peas, and carrots	10
Thai Fried Rice (Vegetable Or Chicken): Authentic Thai fried rice with basil	10
Jasmine Rice	3
Hakka Noodles (Vegetable Or Chicken): Chinese noodles prepared to your choice	10
Chili Garlic (Noodles or Rice): Choice of rice or noodles prepared with roasted garlic & red chilies	10

Non-Vegetarian Treasures Of The Sea

Shrimp Masaledar: Shrimp cooked in Chef's Special Sauce	12
Goan Shrimp Curry: Shrimp cooked in coconut base Goan special sauce	12
Malbari Fish Curry: South Indian flavorful preparation of fish	12
Patra Ni Machali: Salmon marinated in our Chef's Special green chutney & steamed in banana leaves served with yellow daal & steamed rice	12
From The Wok...	
Filet Tilapia: Served with choice of chili, hot garlic, Schezwan, ginger or black pepper sauce	12
Garlic Shrimp: Shrimp tossed with roasted garlic & cooked in special tangy sauce	12



Chicken Delights

Chicken Tikka Masala: Boneless barbequed chicken cooked in a red tomato sauce finished with butter & fresh cream	11
Chicken Chentinadu: South Indian origin spiced boneless chicken preparation	11
Murg Wajid-Ali: Chef's signature chicken preparation, chicken breast stuffed with spinach minced chicken & spices grilled and served in special sauce	12
Chicken Curry: Boneless chicken cooked in fresh onions, tomatoes, herbs & spices	11
Chicken Korma: Boneless chicken cubes cooked in mild & rich korma sauce	11
Vindaloo's (chicken, lamb, goat): A flavorful pickled preparation of your choice of boneless meats	12
Kadai Se (chicken, lamb, goat): Your choice of meat cooked in onions & green pepper	12
Saagwala (chicken, lamb, goat): Your choice of meat cooked in a spinach sauce	12
From The Wok...	
Chicken Manchurian: Chicken dumplings sautéed in our Manchurian sauce	11
Hakka Chili Chicken Gravy: Diced chicken prepared in a traditional hakka style	11
Schezwan Style Chicken: Authentic preparation of chicken in a spicy Schezwan sauce	11
(For Lamb and Goat add \$2)	

Lamb/Goat Delicacies

Goat Patiala: Tender pieces of goat cooked in North Indian flavored sauce	12
Daal Goat: Goat cooked with split gram lentil sauce	12
Handi Goat Masala: Pieces of goat cooked in creamy gravy	12
Dum Kheema Hydrabadi: Minced lamb cooked with tossed green peas	12
Lamb Rogan Josh: Cubes of lamb cooked with thick gravy	12
From The Wok...	
Lamb In Black Pepper Sauce: Stir fried lamb pieces cooked in black pepper sauce	12
Ginger Lamb: Diced lamb stir fried in a ginger soy sauce	12



Accompaniments

Cucumber Raita: Yogurt mixed with cucumber seasoned with salt pepper and cilantro	2
Mix Mango Pickle: Spicy homemade spiced mangoes and vegetables	1
Mixed Green Salad: Garden fresh vegetable salad seasoned with salt pepper and cilantro	2.5
Papad: Dry roasted oven style crispy cracker flavored with dry spices	1
Masala Papad: Deep fried crispy cracker topped with chopped onions, peppers, chilies, peppers & seasoning	2.5

Desserts

Gajjar Halwa	4
Freshly grated carrot cooked slowly with milk sugar and garnished with nuts	
Gulab Jamun	4
Sweet brown dumplings served in a hot rose & cinnamon flavored sugar syrup	
Rasmalai	4
Sweet cottage cheese dumplings served in a cold condensed milk	
Pista Phirini	4
Rice pudding cooked with pistachio nut flavor	
Malai Kulfi	4
An Indian homemade ice cream	
Ice Cream (Mango/Tutty Fruity/Pistachio)	4
Seasonal Flavors Available	
Falooda/Kulfi	5
An Indian homemade ice cream topped with rice noodles, rose syrup crushed ice & condensed milk.	
Caramel Brulee	5
Deewan Cheesecake	5
Chocolate Cake	5
Tropical Fruit Platter (served with a scoop of vanilla ice cream)	5

Beverages

MAZEDAR LASSI (Yogurt Shakes)	
Chaas or Salt Lassi (YOGURT, SALT & ROASTED JEERA)	3
Mango Lassi (CHUNKS OF MANGO, YOGURT & SUGAR)	4
Pina Colada (FRESH PINEAPPLE CHUNKS, BANANA, COCONUT & YOGURT)	4
Fresh Fruit Juices	
ORANGE, APPLE or CARROT	4
	5
FRUIT PASSION (Apple, carrot & ginger mix)	
Sodas	2
COKE/DIET COKE/FANTA/SPRITE/ROOT BEER	
Hot Beverages	
MASALA CHAI	3
NESCAFE COFFEE	3



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Mumbai Chat Bar

Tokri Chat: A tangy mixture of yogurt, chutneys, potatoes & chickpeas served in a crispy homemade basket	5
Sev Batata Poori: Crisp pooris topped with potatoes, onions, tasty sev & savory sauce	4
Pani Poori: Puffed pooris stuffed with spicy Indian sprouts, tangy sauce & spicy water	4
Papdi Chat: A perfect combination of yogurt, chutneys, crispy crackers, potatoes, & chickpeas	4
Bhel Puri: A tangy, popular mixture of rice crisps, tomatoes & onions with chutneys	4
Samosa Chat: Crisp stuffed potato pastry, served with yogurt, sev and spicy chickpeas	5
Aloo Tikki Chat: Tasty potato patties topped with spicy chickpeas & tangy sauces	5
Schezwan Aloo Tikki Chat: Potato patties topped with fried noodles & a tangy schezwan sauce	5

Appetizers

Assorted Veg Pakoras: Assortment of seasonal vegetable fried fritters.	4
Vegetable Samosas: Deep fried seasoned potatoes & green peas in a thin crust pyramid pastry.	4
Vermicelli Cheese Kebab: spicy potato patties stuffed with American cheese coated with roasted vermicelli & deep fried	6
Kheema Samosas: Deep fried spiced minced lamb & green peas in a thin crust pyramid pastry	5
Lemon Pepper Chicken: Cubes of marinated chicken tossed in lemon & peppercorn sauce	7
Chicken 65: Cubes of chicken tossed in spicy yogurt, whole red chili & curry leaves	7
Fish Amritsari: Battered fried North Indian style fish served on a bed of fried onion rings	8
Samundari Crab: Mildly spiced crab dumplings coated with breadcrumbs & fried served with tangy sauce	9

From The Wok...

Manchurian Dry (Cauliflower/Vegetable): Golden fried dumplings tossed with onions & a chili garlic sauce	6
Drums Of Heaven (Chicken Lollipop): Marinated chicken wings coated with fresh herbs, chilies & garlic: wok fried	9
Spring Rolls (Chicken Or Vegetable): Golden fried crispy spring rolls served with sweet chili sauce	6
Chili Style (Paneer,Chicken,Fish,Lamb,or Shrimp): Choice of paneer, meat or seafood cubes sautéed with fresh chilies & onions in a light soy sauce	7
Garlic Shrimp: Shrimp tossed with roasted garlic & cooked in special sauce	9

(For lamb and seafood add \$2)



Soup

Murg Yakhani: Chicken flavored clear soup seasoned with light herbs & spices & finished with egg drop	4
Coconut Tomato Soup: Fresh tomato & coconut soup, garnished with mint	4
Mulligatawny: A popular South Indian lentils & vegetables soup finish with coconut milk	4
From The Wok...	
Lemon Coriander: Cilantro and lemon flavored soup with your choice of chicken or vegetables	4
Cream Sweet Corn: Homemade corn soup with your choice of chicken or vegetables	4
Man Chow: Garlic flavored soup with chicken or vegetables	4
Family Soup Pot: Choice of any wok soups served in family portion style (serves party of 4)	12

(All soups can be made vegetarian with vegetable stock)

Tandoori Sizzler (From Clay Oven)

Tandoori Chicken: Spring chicken marinated in spicy yogurt & cooked in a Clay Oven	9
Chicken Tikka: Boneless pieces of chicken marinated in red yogurt & red tandoor spices cooked in Clay Oven	9
Chicken Malai Kebab: Succulent cubes of chicken marinated in mild herbed yogurt & cooked in clay oven	9
Chicken Hariyali Tikka: Cubes of chicken marinated in mint sauce & cooked in charcoal oven	9
Chicken Kusturi Kebab: Boneless chicken cubes marinated in mild yellow sauce & barbequed	9
Chicken Reshmi Kebab: Minced chicken seasoned with chopped ginger, onions & spices rolled over a skewer and barbequed	9
Adrak Ke Panje(Lamb Chops): A delicacy of marinated lamb chops in authentic herbs & barbequed	18
Lamb Sheekh Kebab: Seasoned minced lamb mix with Spices rolled over skewer and barbequed.	11
Kebab Guldasta: Assorted Non-Veg kebabs.	12
Fish Tikka: Boneless pieces of seasonal fish marinated in herbs and spices & barbequed	12
Tandoori Pomfret: Specialty Indian fish marinated in spiced yogurt & roasted in a Clay Oven	18
Tandoori Shrimp: Shrimp marinated in an authentic spiced yogurt & herbs and barbequed	18
Paneer Tikka Shaslik: Cubes of fresh cottage cheese marinated in spiced yogurt and barbequed	9
Vegetable Sheekh Kebab: Minced garden vegetables mix with authentic herbs & spices rolled over skewer & cooked to perfection in a Clay Oven	9



Deewan Combos

Shakahari Sizzler (Veg-Combo): Dum pocket Vegetable biryani served with tandoori vegetable kebabs, sautéed vegetables, salad, raita & sauces	15
Masahari Sizzler (Non-Veg Combo): Dum pocket (Chicken/lamb/goat) biryani served with (chicken/lamb) kebabs accompanied with sautéed vegetables, salad, raita & sauces	17
Sammundari Sizzler(Sea-Food Combo): Dum pocket Shrimp biryani served with tandoori fish tikka accompanied with salad, sautéed vegetables, raita & sauces	19
Punjabi Treat: Sarson ka saag served with two makki ki rotis & butter milk	14
Amritsari Roti Bandhar: Any two parathas or kulchas made with Amritsar's special herbs & served with chole, Chaas, pickle, salad & raita	14

Breads

Naan: Freshly made refined flour soft bread baked in a Clay Oven	2
Roti: Unleavened whole wheat flour bread baked in a Clay Oven	2
Makki Ki Roti: Freshly made corn flour bread baked in Clay Oven	2.5
Garlic Naan: Freshly made refined flour soft bread baked in a Clay Oven topped with fresh garlic	2.5
Kulcha (Onion or Paneer): Refined flour bread stuffed with a choice of spiced onions or grated cottage cheese baked in clay oven	3
Lachha Paratha: A multi layered whole wheat bread baked in a Clay Oven	3
Paratha (Aloo/Gobi/Pudina): A whole wheat bread stuffed with your choices of herbed vegetable bake in a Clay Oven	3
Kheema Naan/Chicken Tikka Naan: Minced lamb or chicken tikka mix with spices & herbs stuffed in a freshly made refined flour bread	3.5
Roomali Roti: An exotic preparation of thin Indian bread on made on round iron grill	3
Assorted Bread Basket: Assortment of Naan, Roti, Paratha, Kulcha	8



Vegetarian

Main Course (Vegetarian)

Aloo Gobi: A delightful combination of diced potatoes and cauliflower cooked with cumin, fresh onions, ginger, chillies and tomatoes garnished with coriander leaves	10
Bhindi Do Piazza: Tangy preparation of diced okra tossed with onions tomatoes & spices	10
Baingan Bhartha: Barbequed egg plant cooked with fresh onions, ginger, garlic, fresh coriander, green peas & tomatoes seasoned with herbs and spices	10
Palak Paneer: Fresh steamed chopped spinach and cubes of cottage cheese cooked with garlic, ginger, onions, tomatoes, herbs & spices	10
Mutter Paneer: Cubes of cottage cheese & green peas cooked in mild sauce	10
Paneer Tikka Masala: Barbequed cottage cheese cooked in red tomato sauce finished with butter cream & dry fenugreek leaves	10
Methi Malai Mutter: Freshly chopped fenugreek & green peas cooked in a mild sauce	10
Jeera Aloo/Achari Aloo: Cubes of potatoes tossed with roasted cumin or pickled spices	10
Makai Mutter Chaman: Corn kernels, green peas & grated cottage cheese sautéed with diced onions & peppers: cooked in the Chef's Special Sauce	10
Navratan Korma: A mélange of vegetable cooked in a mild sauce	10
Vegetable Rajbhog: A blend of vegetables cooked in spicy Mumbai style sauce	10
Malai Kofta: Cottage cheese dumplings cooked in a mild creamy sauce	10
Chana masala: Chickpeas cooked with onions & tomato sauce garnished with ginger	9
Daal makhani: Black lentils cooked over night on a very slow fire, flavored with butter, cream, tomatoes & spices	10
Yellow Daal Tadka: Yellow lentils cooked & tempered with whole red chilli garlic & butter	9
Sarson Ka Saag: North Indian preparation of chopped fenugreek & spinach seasoned with special North Indian spices	10
From The Wok...	
Chili Paneer Gravy: Cubes of cheese with fresh chilies and onions in a light soy sauce	10
Vegetable Manchurian Gravy: Golden fried battered vegetables in a hot Manchurian sauce	10
Cauliflower With Chili Sauce: Stir fried cauliflower in hot chili sauce	10