

Deela

Catering & Restaurant

DINE-IN | TAKEAWAY | HOME DELIVERY

CALL US AT 0406 553 448



DELIVERY WITHIN 3 KM AREA ONLY

TRADING HOURS: OPEN 6 DAYS

Monday-----4pm to 10pm

Tuesday day off

Wednesday-----4pm to 10pm

Thursday-----11am to 10pm

Friday-----11am to 10pm

Saturday-----11am to 10pm

Sunday-----11am to 10pm

4 Lohse Street Laverton, VIC 3028



Like us on
Facebook



• Price items, business hours subject to change without any prior notice
• Please advise if you have any special dietary consideration or food allergies as food items may contains nuts etc.

ENTREE

PAPDUMPS (4PCS)	\$4.50
ONION BHAJJI	\$7.00
Sliced onion coated in chickpea batter & fried	
VEG SAMOSA (2PCS)	\$6.00
A crispy pastry filled with potato & peas	
MIX PAKORAY PLATE	\$10.00
A crispy fried assortment of vegetables fritters	
SPRING ROLL (VEGETABLES)	\$10.00
A mixture of vegetables, rolled in a thin pancake and fried	
HARA BHARA KEBAB	\$10.00
Small pieces of potato, cheese and spinach mix with roasted spices and deep fried	
FRENCH FRIES	\$5.00

CHAAT COUNTER

GOL GAPPAY/ DAHI POORI/	\$10.00
MASALA POORI (Choose one) 6 Pieces	
A chatpata (tangy) treat straight from the streets of India, a chaat is based on three sauces, tamarind (sweet), sour mint (spicy) and cool yoghurt (flavoured with roasted cumin)	
TIKKI CHAAT (2PCS)/ SAMOSA CHAAT	\$12.00
Deep fried potato cakes / samosa pieces topped with yoghurt and chaat sources garnish with chopped onion, tomato, and coriander	
PAPADI CHAAT/ DAHI BHALLA	\$10.00
Crisp pastry wrapped, diced potatoes and chickpeas & topped with chaat sauces	

SOYA MENU

SOYA CHAPS MASALA	\$18.50
SOYA MALAI CHAAP	\$18.50
SOYA MANCHURIAN.....	\$18.50
SOYA CHAP CURRY.....	\$18.50

SEA FOOD STARTER

FISH AMRITSARI (PLATE)	\$18.50
Marinate fish pieces dipped in a batter and deep fried till crispy golden brown	

TANDOORI STARTER

PANEER TIKKA	\$18.00
Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked in clay oven	
CHICKEN TIKKA	\$15.00
Succulent juicy pieces of chicken thigh fillets marinated overnight and chops	
MALAI CHICKEN	\$15.00
Malai tikka creamy based roasted in clay oven.	
SEEKH KEBAB (4PCS)	\$15.00
Lamb mince infused with a special of masala, skewered and cooked in our charcoal tandoor	



INDOCHINESE VEGETARIAN

VEGETABLE MANCHURIAN\$18.00

Vegetable dumplings stir fried in garlic and soya sauce

CHILLI PANEER\$18.00

Batter fried paneer Indian cottage cheese tossed in chilli sauce

GOBHI MANCHURIAN\$18.00

Cauliflower florets batter and tossed in manchurian sauce

INDOCHINESE CHICKEN



CHICKEN MANCHURIAN \$18.00

Fried battered chicken served in a manchurian sauce

CHILLI CHICKEN \$18.00

Chicken cooked with chilli sauce and tossed with fresh onions and capsicums

CHICKEN 65 \$18.00

Saute onions with mustard seeds, fresh curry leaves and mix in chef special sauce

INDOCHINESE NOODLES & RICE



PLAIN NOODLES OR VEG NOODLES \$15.00 OR CHICKEN NOODLES

VEG FRIED RICE OR CHICKEN\$15.00 FRIED RICE

VEG SCHEZWAN RICE OR CHICKEN \$15.00 SCHEZWAN RICE

VEGETARIAN



DAAL MAKHNI\$18.00

Indian vegetarian dish that contains urad beans, simmered in a smooth sauce with tomatoes, onions and mild spices.

DAAL TARKA\$18.00

Slow cooked yellow lentils tossed in fresh herbs & spices

PUNJABI CHOLE\$15.00

Authentic North Indian Style Chickpea Curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.

RAJMAH MASALA\$15.00

Lightly spiced and a delicious Punjabi curry made with kidney beans, onions, tomatoes and spices.

PUNJABI MALAI KOFTA (JEETA'S\$18.00 SPECIAL)

Veggie & cheese dumplings in rich creamy sauce cooked in Punjabi style

PANEER MAKHNI\$18.00

Paneer cooked in creamy, tomato sauce.

SHAHI PANEER\$18.00

Mildly slices of Paneer pieces cooked in fresh tomato sauce and flavored in ginger and fenugreek leaves.

PANEER KALI MIRCHI\$18.00

Paneer pieces cooked in onion gravy with roasted crushed black peppers

METHI MALAI MATAR PANEER \$18.00

Paneer and green peas cooked in a flavorful onion tomato masala

KADAI PANEER/ PANEER TIKKA MASALA .. \$18.00

Indian cottage cheese cooked in a spicy tomato based sauce, saute with pieces of onion and capsicum.

JEETA SPECIAL PANNER PB32\$18.00

PALAK PANEER/ PALAK CHOLLAY\$18.00

Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger jullinenes

PANEER BUTTER MASALA\$18.00

Indian cottage cheese dunked in a rich tomato based sauce

PALAK KOFTA\$18.00

Soft spinach and paneer dumplings simmered in a rich, spiced gravy.

MIX VEG KORMA\$15.00

Combination of vegetables cooked in creamy, tomato sauce



CHICKEN

CHICKEN CURRY/ PERI PERI\$19.00

CHICKEN/ ACHARI CHICKEN

Chicken stewed in an onion and tomato based sauce and flavoured with variety of spices.

BUTTER CHICKEN/ MANGO CHICKEN\$19.00

The heart and soul of Indian Cuisine, tender pieces of chicken marinated overnight, part cooked in clay oven and simmered in a silky tomato sauce / mango puree for mango chicken.

CHICKEN TIKKA MASALA\$18.00

Chicken tossed with onion and capsicum then coated in a fresh, tomato based sauce.

JEETA'S MURGA MOTOR WALA\$19.00

Chicken Boneless Cooked In Desi Style

CHICKEN KALI MIRCHI\$19.00

Boneless chicken pieces cooked in onion gravy with roasted crushed black peppers

CHICKEN VINDALOO.....\$19.00

Chicken flavoured in a homemade vindeloo paste with a hint of vinegar

CHICKEN MADRAS CURRY.....\$19.00

Chicken cooked in a traditional Madras curry, flavored with fresh curry leaves, mustard seeds and coconut

CHICKEN KORMA\$19.00

Chicken cooked with cashew nuts based gravy and cream

KADAI CHICKEN\$19.00

Chicken cooked in a red tomato based with freshly ground spices and capsicum

CHICKEN PALAK\$19.00

Chicken cooked in a light and creamy spinach sauce

DHABA CHICKEN.....\$19.00

Bone Less Chicken Cooked In Dhaba Style

CHICKEN METHI MALAI.....\$19.00

Decadent and luxurious Mughlai dish prepared with chicken and fresh methi (fenugreek) greens simmered in a rich creamy curry

LAMB/GOAT

BAKRA JEETA'S SPECIAL.....\$22.00

A traditional home style goat curry on bone

GOAT CURRY / BAKRA LOW FLAME \$22.00

A traditional home style goat curry on bone

TRADITIONAL CURRY ROGAN JOSH \$22.00

Dice meat pieces simmered with yoghurt and spices until tender

BHUNA GOSHT \$22.00

Cooked dice meat tossed in fresh dice onions, capsicums, cumin seed, fresh ginger, dry spices and fresh coriander

KORMA CURRY \$22.00

Cooked with light cream sauce and blended with cashew nuts

VINDALOO CURRY..... \$22.00

Cooked with light cream sauce and blended with cashew nuts

MADRAS CURRY \$22.00

A traditional curry (lamb/beef) flavoured with fresh curry leaves, mustard seeds and coconut

KADAI CURRY \$22.00

Cooked dice meat tossed in special kadai sauce and flavoured with fresh coriander seeds and fresh ginger

SPINACH CURRY \$22.00

Meat cooked with fresh blended spinach

POTATO MASALA CURRY..... \$22.00

Cooked meat with fried potato onion based gravy and fresh coriander



SEA FOOD

FISH / PRAWN GOAN CURRY \$24.00

Fish prawns tossed with dry roasted masala and coconut milk

FISH MASALA\$24.00

Marinated fish deep fried & then cook with dice onion & capsicums in onion based gravy

RICE

PLAIN RICE \$5.00

SAFFRON RICE\$6.00

Saffron flavoured rice

JEERA RICE \$7.00

Rice cooked with roasted cumin seeds

JEERA PEAS PLOU \$7.50

Rice cooked with cumin seeds, fresh peas and onions

KASHMIRI RICE\$8.50

Rice cooked with cream, dry fruits and nuts

COCONUT LEMON RICE\$8.50

Rice cooked with mustard seeds, curry leaves, coconut and touch of lemon

BIRYANI

VEG. BIRYANI\$17.00

Mix vegetables cooked with special herbs and served with rice

LAMB/ GOAT BIRYANI\$18.00

Succulent lamb/goat/beef cooked with special herbs and served with rice.

CHICKEN BIRYANI\$18.00

Chicken pieces cooked with special herbs and served with rice

BREADS

TANDOORI ROTI / TAWA ROTI \$3.00

Made up of whole wheat flour. Traditionally Tandoori Rotis are baked in Clay Oven (Tandoor) and Tawa Roti on hot plate

GARLIC ROTI\$3.50

Whole meal bread cooked in clay oven topping of fresh garlic

LACHHA PRANTHA\$6.50

A spiral layered version of roti

PLAIN NAAN \$3.00

A leavened plain flour bread of North India

BUTTER NAAN.....\$3.50

Butter on Naan

GARLIC NAAN.....\$4.50

Plain flour bread cooked in clay oven topping of fresh garlic

OREGANO NAAN \$5.50

NUTELLA NAAN \$6.50

GARLIC & CHEESE NAAN.....\$7.50

Filling with cheese and garlic topping

PANEER KULCHA \$7.00

Naan stuffed with cottage cheese and mildly spiced

MASALA KULCHA\$6.00

Luxurious mix of mashed potatoes, cheese, green chillies and secret blend of masala spices

CHILLY NAAN\$4.50

PUDINA NAAN \$4.50

ACCOMPANIMENTS

PAPDUMS	\$4.50
RAITA	\$4.99
MIXED PICKLE	\$3.50
ONION SALAD	\$4.99
GREEN SALAD	\$7.50
MANGO CHUTENY/MINT CHUTENY / TAMARIND	\$2.99

DESERTS

KULFI	\$7.50
GAJJAR KA HALWA	\$7.50
<small>Carrot pudding made with milk and dry fruits goes really well</small>	
GULAB JAMUN	\$5.00
<small>Soft balls of condensed milk fried and dipped in sugar syrup flavoured with roseessence</small>	
RAS MALAI	\$8.50
<small>Dumpling of cottage cheese dipped in saffron flavoured milk</small>	
MOONG DAL HALWA	\$8.50
<small>A rich, aromatic dessert made from golden lentils, ghee, and nuts.</small>	
VANILLA ICE CREAM	\$3.99

DRINKS

MANGO LASSI	\$5.00
LEMON LIME BITTER	\$7.50
SWEET/SALT LASSI.....	\$5.50
WATER BOTTLE	\$2.50
CAN OF DRINK/ KIDS JUICE	\$2.50
<small>(Coke/Fanta/ Lemonade /Sprite / Kids Juice Apple)</small>	

WE DO CATERING AND DECOR ALL TYPES OF PARTIES

(BIRTHDAYS, MARRIAGE ANNIVERSARY,
BABY SHOWER, SOCIAL PARTIES)

THE BIGGEST
INDIAN CATERER IN
AUSTRALIA

