



Delivery Menu

Appetizers

- Ragda Chaat (potato cakes, white peas, tamarind and mint chutneys) - 8
- Mom's Bread Roll Fritters (potatoes, cilantro, green chiles, garam masala) - 9
- Chicken-Apricot Seekh Kababs (ground chicken sausages, apricots, almonds) - 11
- Lamb-Stuffed Tandoori Chicken (tandoor-grilled, pickling spices, tomato chutney) - 12
- Seafood & Crab Croquettes (pickled-green-chile mayo) - 12
- Crispy Shrimp and Sweet Peppers with Tomato-Chutney Aioli - 12

Rice

- Jackfruit (Kathal) Biryani (potatoes, whole spices, yogurt sauce, okra crisps) - 17
- Coconut Shrimp Biryani - 19
- Trio of Rice - 10
(Lemon, Radish & Coconut)

Bread

- Naan (plain or garlic) 4
Indian flat tandoori bread
- Roti 4
Whole wheat tandoori bread

Stuffed Indian Tandoori Breads

- Onion-Parmigiano Kulcha / Potato-Pea Parathas / Spinach & Goat Cheese Parathas - 8
- Crab Kulcha - 11

Sides

- Yellow Daal - 11
Spiced Indian lentils
- Daal Makhani - 11
Black lentils with creamy tomato sauce

Fattoush Salad - 9

Mediterranean salad with bell peppers, radish, Romain lettuce, nan croutons and Sumack dressing

Spicy Indian Slaw - 9

Cabbage, carrots, cumin, roasted peanuts, cayenne and lime juice

Saag (spiced spinach sauce with paneer or mushrooms) - 10

Plain Basmati Rice - 6

Crispy Okra Raita - 6

Yogurt sauce with crispy okra

Butter Chicken - 12

Classic chicken tikka masala in a tomato fenugreek sauce

Manchurian Cauliflower (Indo-Chinese style) - 12

Crispy cauliflower with garlic infused tomato sauce

Main Courses

Vegetarian

Matar Paneer (tomato-onion sauce, Indian cheese, green peas) - 15

Abha Aunty's Sweet and Sour Baby Eggplant - 16

Phool Makhane Kee Sabzi (popped lotus seeds, ricotta cheese, green peas) – 17

Paneer Stir-Fry (Indian cheese, sweet peppers, onions, ginger) – 16

Seafood

Coconut Shrimp Curry (coconut rice) - 29

Bombay-Style Tandoori Halibut (bottle masala, coconut rice, spicy Indian slaw) - 27

Tandoori Prawns (crispy okra salad) - 29

Poultry

Lahori Chicken Curry - 20

Turkey and Spinach Keema - 18

Meat

Tandoor-Grilled Lamb Chops (pear chutney, spiced potatoes) - 30

Lamb Stew with Radish, Carrots and Potatoes - 22

Dessert

Shahi Tukra (crispy saffron bread pudding, cardamom cream, candied almonds) - 8

Mango Cheesecake (rosewater-almond cookie crust, mango pate de fruit) – 9

Kheer (Indian rose rice pudding, nuts, gold leaf) – 8

Beverages

Salty/ Sweet lassi 5.00

Soda 3.00

Dévi

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Reservations: (212) 691-1300 or make a reservation at www.opentable.com.