



ENTREE

Onion Bhaji (4pcs)	\$10.00
<small>Onion cooked in gram butter with Indian spices & deep fry</small>	
Vegetable Pakora (4 pcs)	\$10.00
<small>Fresh vegetables marinated in chick pea batter and deep fried</small>	
Vegetable Samosa (4 pcs)	\$12.00
<small>Homemade savory pastry filld with potato & green peas</small>	
Hariyali Tikki (4 pcs)	\$11.00
<small>Spiced patties stuffed with mashed potatoes, peas, coriander, mint, cheese and spinach</small>	
Gobi 65 (6 pcs)	\$12.00
<small>Cauliflower pieces marinated with ginger, mustard, vinegar, dry chilli and fried crispy</small>	
Paneer Tikka (4 pcs)	\$14.00
<small>Soft, juicy chunks of marinated cottage cheese cooked in tandoor</small>	
Meat Samosa (4 pcs)	\$12.00
<small>Homemade golden brown pastry stuffed with spiced lamb mince and fried crispy</small>	
Chicken 65 (6 pcs)	\$13.00
<small>Diced chicken cooked with a fusion of south indian & oriental herbs & spices</small>	
Chicken Tikka (6 pcs)	\$13.00
<small>Boneless chicken marinated with yogurt, indian spices and cooked in tandoor</small>	
Lamb Seekh Kabab (6 pcs)	\$14.00
<small>Lamb mince with Indian spices cooked in tandoor</small>	
Fish Pakora (4pcs)	\$13.00
<small>Lamb marinated overnight with yogurt, Indian spices cooked in tandoor</small>	
Fish Amritsari (6 pcs)	\$13.00
<small>Cispy deep fry red emperor fish marinated with Indian spices, chickpea flour, butter fried</small>	
Fish Tikka (6 pcs)	\$13.00
<small>Fish marinated with yogurt & indian spices cooked in tandoor</small>	
Prawn Pakora (6 pcs)	\$20.00
<small>Prawns marinated in chick pea batter and fried</small>	
Chicken Pakora (6 pcs)	\$13.00
<small>Prawns marinated in chick pea batter and fried</small>	

MAINS

Butter Chicken	\$18.90
<small>Butter Chicken (mild) Boneless chicken roasted in tandoor & cooked with butter sauce</small>	
Chicken Korma (mild)	\$18.90
<small>Boneless chicken cooked in cashewnut based creamy sauce with green cardamum and saffron flavour</small>	
Chicken Mango (mild)	\$18.90
<small>Creamy sauce with a blend of mango</small>	
Chicken Tikka Masala (med)	\$18.90
<small>Boneless chicken cooked in tandoor with tomato, onion gravy and capsicum</small>	
Chicken Jhalfrezi (med)	\$18.90
<small>Boneless chicken curry with black peppers, capsicum, onion slice & Indian spices</small>	
Chicken Curry (med)	\$18.90
<small>Boneless chicken cooked with Indian spices</small>	
Chicken Madras (med)	\$18.90
<small>Boneless chicken cooked in coconut cream with South Indian spices</small>	
Chicken Saag (med)	\$18.90
<small>Boneless chicken cooked in spinach & tempered with garlic</small>	
Chicken Dhansak (med)	\$18.90
<small>Boneless chicken cooked with lentils in a medium hot sauce</small>	
Chicken Vindaloo (hot)	\$18.90
<small>Boneless chicken cooked with Indian spices</small>	
Chilli Chicken (med/hot)	\$18.90
<small>Boneless chicken cooked with corn flour, spices, capsicum, onions and tomatoes</small>	

LAMB/BEEF

Lamb / Beef Rogan Josh (med)	\$19.90
<small>Boneless lamb/beef cooked with onion & tomato gravy with flavour of whole Indian spices</small>	
Lamb / Beef Korma (mild)	\$19.90
<small>Boneless lamb/beef in cashewnut based creamy sauce with saffron flavour green cardamum and mace powder</small>	
Lamb / Beef Jhalfrezi (med)	\$19.90
<small>Boneless lamb/beef curry with black peppers, capsicum, onion slice & Indian spices</small>	
Lamb / Beef Madras (med)	\$19.90
<small>Boneless lamb/beef cooked in coconut cream with South Indian spices</small>	
Lamb / Beef Dhansak (med)	\$19.90
<small>Boneless lamb/beef cooked with lentils in a medium hot sauce</small>	
Lamb / Beef Kadhai (med)	\$19.90
<small>Boneless lamb/beef capsicum, onion cooked with Indian spices</small>	
Lamb / Beef Vindaloo (hot)	\$19.90
<small>Boneless lamb/beef cooked with Indian spices</small>	

GOAT

Goat Curry (med/hot)	\$20.90
<small>Baby goat meat on the bone cooked with home traditional spices, herbs & gravy</small>	
Goat Madras (med)	\$20.90
<small>goat cooked in coconut cream with South Indian spices</small>	
Goat Vindaloo (hot)	\$20.90
<small>Goat cooked with hot Indian spices</small>	

SEAFOOD

Fish \$20.90	Prawn \$23.90
Fish / Prawn Korma (mild)	
<small>Fish/prawn cooked in cashewnut based creamy sauce with saffron flavour green cardamum and mace powder</small>	
Fish / Prawn Mango (mild)	
<small>Creamy sauce with a blend of mango</small>	
Fish Curry (med)	
<small>Fish cooked in tomato & onion sauce with Indian spices</small>	
Fish / Prawn Kadhai (med)	
<small>Fish/prawn capsicum & onion cooked with Indian spice</small>	
Fish / Prawn Madras (med)	
<small>Fish/Prawn cooked in coconut ceam with South Indian spices</small>	
Fish / Prawn Vindaloo (hot)	
<small>Fish /Prawn cooked in hot Indian spices</small>	

Veg Platter
2 pcs each
Veg Samosa, Onion Bhaji,
Veg Pakora, Haryali tikki

\$20.00

Non Veg Platter
2pcs each
Meat Samosa, Chicken Tikka,
Lamb Seekh Kabab,
Fish Amritsari

\$22.00

VEGETARIAN

Dal Pachranga (mild)	\$16.90
<small>Combination of five lentils cooked with ground spices, sauteed with garlic, ginger, butter, cumin</small>	
Dal Makhani (mild)	\$17.90
<small>Whole black lentils cooked in a base of tomato gravy with creamy butter</small>	
Dal Palak (mild)	\$16.90
<small>Spinach and lentils cooked with a mild medium sauce</small>	
Chana Masala/Aloo (med)	\$16.90
<small>Chick pea/Aloo cooked in medium sauce and spices</small>	
Aloo Madras (med)	\$16.90
<small>Potato cooked with curry leaves, mustard seeds, coconut milk</small>	
Zeera Aloo (med)	\$16.90
<small>Aloo cooked in cumin seed</small>	
Aloo Gobi/Baigan (med)	\$16.90
<small>Potato & cauliflower / eggplant cooked in an onion and tomato sauce</small>	
Bhindi Do Pyaza (med)	\$16.90
<small>Stir fried baby okra spiced with raw mango, onion and tomato</small>	
Mix Vegetable Curry (med)	\$16.90
<small>Seasonal vegetables cooked semi dry with thick tomato sauce & spices</small>	
Vegetable Korma (mild)	\$16.90
<small>Fresh vegetables cooked in gravy & cream sauce</small>	
Palak Paneer (med)	\$18.90
<small>Cottage cheese cooked with spinach and variety of spices</small>	
Saag Aloo (mild)	\$16.90
<small>Potatoes cooked with spinach in a variety of spices</small>	
Kadhai Paneer (med)	\$18.90
<small>Cottage cheese cooked with sliced capsicum, onions, tomatoes, and coriander seeds in medium hot sauce</small>	
Paneer Makhani (mild)	\$18.90
<small>Paneer cooked in a base of tomato gravy with creamy butter</small>	
Paneer Butter Masala (med)	\$18.90
<small>Cottage cheese cooked in a thick masala sauce</small>	
Chilli Paneer (med)	\$18.90
<small>Cottage cheese cooked with cornflour, spices, capsicum, onions and tomatoes</small>	
Matter Methi Malai (med)	\$18.90
<small>Peas cooked in fenugreek, chilli, coriander, cream</small>	
Malai Kofta (mild)	\$18.90
<small>Kofta made of cottage cheese, pototo, cashew and raisin & cooked in a delicate creamy sauce</small>	

RICE

Steamed Rice	\$5.00
<small>(Basmati Rice)</small>	
Saffron Rice	\$5.00
<small>(Saffron fragrant basmati rice)</small>	
Zeera Rice	\$6.00
<small>(Basmati rice cooked with a touch of cumin and butter)</small>	
Pea Pulau	\$6.00
<small>(Basmati Rice cooked with peas and mild spices)</small>	
Coconut Rice	\$6.00
<small>(fragrant basmati rice cooked with coconut)</small>	
Kashmiri Pulau	\$7.00
<small>(Rice cooked with dry fruits)</small>	
Mushroom & Onion Rice	\$7.00
<small>(Rice cooked with mushroom & onion)</small>	



BIRYANI

Vegetable Biryani	\$16.90
Chicken Biryani	\$18.90
Lamb Biryani	\$19.90
Beef Biryani	\$19.90
Goat Biryani	\$20.90
Prawn Biryani	\$23.90

NAAN/BREADS

Plain Naan	\$4.00
Butter Naan	\$4.50
<small>(Naan glazed with butter)</small>	
Garlic Naan	\$4.50
<small>(Naan topped with fine chopped garlic)</small>	
Aloo Masala Naan	\$5.00
<small>(Naan stuffed with spiced potatoes)</small>	
Cheese Naan	\$6.00
<small>(Naan stuffed with cottage cheese and spices)</small>	
Cheese & Garlic Naan	\$6.50
<small>Naan stuffed with garlic/cottage cheese & spices)</small>	
Kashmiri Naan	\$7.00
<small>(Naan stuffed with coconut & dry fuit, nuts)</small>	
Keema Naan	\$6.50
<small>(Naan stuffed with spiced lamb mince)</small>	
Paratha	\$4.00
<small>(Flaky wholemeal bread)</small>	
Aloo Paratha	\$5.00
<small>(Wholemeal bread stuffed with spiced potatoes)</small>	
Roti	\$4.00
<small>(Wholemeal Bread)</small>	



SIDE DISHES

Pappadums (3pcs)	\$3.00
Chutneys- mint/tamarind/mango	\$2.00
Pickles- lime/chilli/mango	\$2.50
Raita- cucumber/tomato/onion/mix	\$3.50
Kachumber Salad	\$5.00
<small>(Chopped tomatoes, cucumbers, capsicum, carrots, onion & chilli pepper)</small>	
Tomato & Onion Salad	\$5.00

DRINKS

Soft Drinks	\$4.00
Mineral Water	\$4.00
Sparkling Water	\$4.00
Ginger Beer	\$5.00
Mango Lassi	\$5.00
Sweet/Salty Lassi	\$5.00

DESSERTS

Gulab Jamun (2pcs) & Vanila Ice cream	\$7.00
Mango Kulfi	\$5.00
Pistachio Kulfi	\$5.00
Strawberry Kulfi	\$5.00

DELHI DARBAR

DINE-IN SPECIAL
FOR 2 PERSON

Entrée: Chicken Tikka (2pcs), Onion Bhaji (2pcs)
Curry: Any two curry (excluded prawns)
Rice: Plain rice
Naan: Plain Naan
Side: Raita & Chutney & Pappadum

\$50

DELHI DARBAR

DINE-IN SPECIAL
FOR 2 PERSON

Entrée: Chicken Tikka (4pcs), Onion Bhaji (4pcs)
Curry: Any two curry (excluded prawns)
Rice: Plain & Saffron Rice
Naan: Plain & Garlic Naan
Side: Raita & Chutney & Pappadums
Dessert: Gulab jamun & Kulfi

\$60



DINE IN MENU