

ENTREE

Onion Bhaji (4pcs) <small>Onion cooked in gram butter with Indian spices & deep fry</small>	\$8.00
Vegetable Pakora (4 pcs) <small>Fresh vegetables marinated in chick pea batter and deep fried</small>	\$8.00
Vegetable Samosa (4 pcs) <small>Homemade savory pastry filld with potato & green peas</small>	\$10.00
Hariyali Tikki (4 pcs) <small>Spiced patties stuffed with mashed potatoes, peas, coriander, mint, cheese and spinach</small>	\$9.00
Gobi 65 (6 pcs) <small>Cauliflower pieces marinated with ginger, mustard, vinegar, dry chilli and fried crispy</small>	\$9.00
Paneer Tikka (4 pcs) <small>Soft, juicy chunks of marinated cottage cheese cooked in tandoor</small>	\$12.00
Meat Samosa (4 pcs) <small>Homemade golden brown pastry stuffed with spiced lamb mince and fried crispy</small>	\$11.00
Chicken 65 (6 pcs) <small>Diced chicken cooked with a fusion of south indian & oriental herbs & spices</small>	\$12.00
Chicken Tikka (6 pcs) <small>Boneless chicken marinated with yogurt, indian spices and cooked in tandoor</small>	\$12.00
Lamb Seekh Kabab (6 pcs) <small>Lamb mince with Indian spices cooked in tandoor</small>	\$13.00
Lamb chop (4pcs) <small>Lamb marinated overnight with yogurt, Indian spices cooked in tandoor</small>	\$13.00
Fish Amritsari (6 pcs) <small>Cispy deep fry red emperor fish marinated with Indian spices, chickpea flour, butter fried</small>	\$12.00
Fish Tikka (6 pcs) <small>Fish marinated with yogurt & indian spices cooked in tandoor</small>	\$12.00
Prawn Pakora (6 pcs) <small>Prawns marinated in chick pea batter and fried</small>	\$17.00

MAINS

Butter Chicken <small>Butter Chicken (mild) Boneless chicken roasted in tandoor & cooked with butter sauce</small>	\$16.90
Chicken Korma (mild) <small>Boneless chicken cooked in cashewnut based creamy sauce with green cardamum and saffron flavour</small>	\$16.90
Chicken Mango (mild) <small>Creamy sauce with a blend of mango</small>	\$16.90
Chicken Tikka Masala (med) <small>Boneless chicken cooked in tandoor with tomato, onion gravy and capsicum</small>	\$16.90
Chicken Jhalfrezi (med) <small>Boneless chicken curry with black peppers, capsicum, onion slice & Indian spices</small>	\$16.90
Chicken Curry (med) <small>Boneless chicken cooked with Indian spices</small>	\$16.90
Chicken Madras (med) <small>Boneless chicken cooked in coconut cream with South Indian spices</small>	\$16.90
Chicken Saag (med) <small>Boneless chicken cooked in spinach & tempered with garlic</small>	\$16.90
Chicken Dhansak (med) <small>Boneless chicken cooked with lentils in a medium hot sauce</small>	\$16.90
Chicken Vindaloo (hot) <small>Boneless chicken cooked with Indian spices</small>	\$16.90
Chilli Chicken (med/hot) <small>Boneless chicken cooked with corn flour, spices, capsicum, onions and tomatoes</small>	\$16.90



LAMB/BEEF

Lamb / Beef Rogan Josh (med) <small>Boneless lamb/beef cooked with onion & tomato gravy with flavour of whole Indian spices</small>	\$17.90
Lamb / Beef Korma (mild) <small>Boneless lamb/beef in cashewnut based creamy sauce with saffron flavour green cardamum and mace powder</small>	\$17.90
Lamb / Beef Jhalfrezi (med) <small>Boneless lamb/beef curry with black peppers, capsicum, onion slice & Indian spices</small>	\$17.90
Lamb / Beef Madras (med) <small>Boneless lamb/beef cooked in coconut cream with South Indian spices</small>	\$17.90
Lamb / Beef Dhansak (med) <small>Boneless lamb/beef cooked with lentils in a medium hot sauce</small>	\$17.90
Lamb / Beef Kadhai (med) <small>Boneless lamb/beef capsicum, onion cooked with Indian spices</small>	\$17.90
Lamb / Beef Vindaloo (hot) <small>Boneless lamb/beef cooked with Indian spices</small>	\$17.90

GOAT

Goat Curry (med/hot) <small>Baby goat meat on the bone cooked with home traditional spices, herbs & gravy</small>	\$18.90
Goat Madras (med) <small>goat cooked in coconut cream with South Indian spices</small>	\$18.90
Goat Vindaloo (hot) <small>Goat cooked with hot Indian spices</small>	\$18.90

SEAFOOD

Fish \$18.90	Prawn \$21.90
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) <small>Combination of five lentils cooked with ground spices, sauteed with garlic, ginger, butter, cumin</small>	\$14.90
Dal Makhani (mild) <small>Whole black lentils cooked in a base of tomato gravy with creamy butter</small>	\$14.90
Dal Palak (mild) <small>Spinach and lentils cooked with a mild medium sauce</small>	\$14.90
Chana Masala/Aloo (med) <small>Chick pea/Aloo cooked in medium sauce and spices</small>	\$14.90
Aloo Madras (med) <small>Potato cooked with curry leaves, mustard seeds, coconut milk</small>	\$14.90
Zeera Aloo (med) <small>Aloo cooked in cumin seed</small>	\$14.90
Aloo Gobi/Baigan (med) <small>Potato & cauliflower / eggplant cooked in an onion and tomato sauce</small>	\$14.90
Bhindi Do Pyaza (med) <small>Stir fried baby okra spiced with raw mango, onion and tomato</small>	\$14.90
Mix Vegetable Curry (med) <small>Seasonal vegetables cooked semi dry with thick tomato sauce & spices</small>	\$14.90
Vegetable Korma (mild) <small>Fresh vegetables cooked in gravy & cream sauce</small>	\$14.90
Palak Paneer (med) <small>Cottage cheese cooked with spinach and variety of spices</small>	\$15.90
Saag Aloo (mild) <small>Potatoes cooked with spinach in a variety of spices</small>	\$14.90
Kadhai Paneer (med) <small>Cottage cheese cooked with sliced capsicum, onions, tomatoes, and coriander seeds in medium hot sauce</small>	\$15.90
Paneer Makhani (mild) <small>Paneer cooked in a base of tomato gravy with creamy butter</small>	\$15.90
Paneer Butter Masala (med) <small>Cottage cheese cooked in a thick masala sauce</small>	\$15.90
Chilli Paneer (med) <small>Cottage cheese cooked with cornflour, spices, capsicum, onions and tomatoes</small>	\$15.90
Matter Methi Malai (med) <small>Peas cooked in fenugreek, chilli, coriander, cream</small>	\$15.90
Malai Kofta (mild) <small>Kofta made of cottage cheese, pototo, cashew and raisin & cooked in a delicate creamy sauce</small>	\$15.90

RICE

Steamed Rice <small>(Basmati Rice)</small>	\$4.00
Saffron Rice <small>(Saffron fragrant basmati rice)</small>	\$4.00
Zeera Rice <small>(Basmati rice cooked with a touch of cumin and butter)</small>	\$5.00
Pea Pulau <small>(Basmati Rice cooked with peas and mild spices)</small>	\$5.00
Coconut Rice <small>(fragrant basmati rice cooked with coconut)</small>	\$5.00
Kashmiri Pulau <small>(Rice cooked with dry fruits)</small>	\$6.00
Mushroom & Onion Rice <small>(Rice cooked with mushroom & onion)</small>	\$6.00



BIRYANI

Vegetable Biryani	\$13.90
Chicken Biryani	\$14.90
Lamb Biryani	\$15.90
Beef Biryani	\$15.90
Goat Biryani	\$15.90
Prawn Biryani	\$16.90

NAAN/BREADS

Plain Naan	\$3.50
Butter Naan <small>(Naan glazed with butter)</small>	\$4.00
Garlic Naan <small>(Naan topped with fine chopped garlic)</small>	\$4.00
Aloo Masala Naan <small>(Naan stuffed with spiced potatoes)</small>	\$4.50
Cheese Naan <small>(Naan stuffed with cottage cheese and spices)</small>	\$4.50
Cheese & Garlic Naan <small>Naan stuffed with garlic/cottage cheese & spices</small>	\$6.00
Kashmiri Naan <small>(Naan stuffed with coconut & dry fruit, nuts)</small>	\$6.00
Keema Naan <small>(Naan stuffed with spiced lamb mince)</small>	\$6.00
Paratha <small>(Flaky wholemeal bread)</small>	\$4.00
Aloo Paratha <small>(Wholemeal bread stuffed with spiced potatoes)</small>	\$4.50
Roti <small>(Wholemeal Bread)</small>	\$3.50



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	\$3.50
<small>(Chopped tomatoes, cucumbers, capsicum, carrots, onion & chilli pepper)</small>	
Tomato & Onion Salad	\$3.50

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

\$45

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

DELHI DARBAR

DINE-IN SPECIAL
FOR 2 PERSON

\$55

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



Delhi Darbar
TRADITIONAL INDIAN RESTAURANT