

## ENTREE

<b>Onion Bhaji (4pcs)</b>	<b>\$6.00</b>
Onion cooked in gram butter with Indian spices & deep fry	
<b>Vegetable Pakora (4 pcs)</b>	<b>\$6.00</b>
Fresh vegetables marinated in chick pea batter and deep fried	
<b>Vegetable Samosa (4 pcs)</b>	<b>\$8.00</b>
Homemade savory pastry filled with potato & green peas	
<b>Hariyali Tikki (4 pcs)</b>	<b>\$7.00</b>
Spiced patties stuffed with mashed potatoes, peas, coriander, mint, cheese and spinach	
<b>Gobi 65 (6 pcs)</b>	<b>\$7.00</b>
Cauliflower pieces marinated with ginger, mustard, vinegar, dry chilli and fried crispy	
<b>Paneer Tikka (4 pcs)</b>	<b>\$10.00</b>
Soft, juicy chunks of marinated cottage cheese cooked in tandoor	
<b>Meat Samosa (4 pcs)</b>	<b>\$9.00</b>
Homemade golden brown pastry stuffed with spiced lamb mince and fried crispy	
<b>Chicken 65 (6 pcs)</b>	<b>\$10.00</b>
Diced chicken cooked with a fusion of south indian & oriental herbs & spices	
<b>Chicken Tikka (6 pcs)</b>	<b>\$10.00</b>
Boneless chicken marinated with yogurt, indian spices and cooked in tandoor	
<b>Lamb Seekh Kabab (6 pcs)</b>	<b>\$11.00</b>
Lamb mince with Indian spices cooked in tandoor	
<b>Lamb chop (4pcs)</b>	<b>\$11.00</b>
Lamb marinated overnight with yogurt, Indian spices cooked in tandoor	
<b>Fish Amritsari (6 pcs)</b>	<b>\$10.00</b>
Crispy deep fry red emperor fish marinated with Indian spices, chickpea flour, butter fried	
<b>Fish Tikka (6 pcs)</b>	<b>\$10.00</b>
Fish marinated with yogurt & indian spices cooked in tandoor	
<b>Prawn Pakora (6 pcs)</b>	<b>\$15.00</b>
Prawns marinated in chick pea batter and fried	

## PLATTER

<b>Veg Platter 2pcs each</b>	<b>\$18.00</b>
Veg Samosa, Onion Bhaji, Veg Pakora, Hariyali tikki	
<b>Non Veg Platter 2pcs each</b>	<b>\$20.00</b>
Meat Samosa, Chicken Tikka, Lamb Seekh Kabab, Fish Amritsari	

## MAINS

### CHICKEN **\$14.90**

<b>Butter Chicken (mild)</b>
Boneless chicken roasted in tandoor & cooked with butter sauce
<b>Chicken Korma (mild)</b>
Boneless chicken cooked in cashewnut based creamy sauce with green cardamum and saffron flavour

### Chicken Mango (mild)

Creamy sauce with a blend of mango

### Chicken Tikka Masala (med)

Boneless chicken cooked in tandoor with tomato, onion gravy and capsicum

### Chicken Jhalfrezi (med)

Boneless chicken curry with black peppers, capsicum, onion slice & Indian spices

### Chicken Curry (med)

Boneless chicken cooked with Indian spices

### Chicken Madras (med)

Boneless chicken cooked in coconut cream with South Indian spices

### Chicken Saag (med)

Boneless chicken cooked in spinach & tempered with garlic

### Chicken Dhansak (med)

Boneless chicken cooked with lentils in a medium hot sauce

### Chicken Vindaloo (hot)

Boneless chicken cooked with Indian spices

### Chilli Chicken (med/hot)

Boneless chicken cooked with corn flour, spices, capsicum, onions and tomatoes

### LAMB/BEEF **\$15.90**

#### Lamb / Beef Rogan Josh (med)

Boneless lamb/beef cooked with onion & tomato gravy with flavour of whole Indian spices

#### Lamb / Beef Korma (mild)

Boneless lamb/beef in cashewnut based creamy sauce with saffron flavour green cardamum and mace powder

#### Lamb / Beef Jhalfrezi (med)

Boneless lamb/beef curry with black peppers, capsicum, onion slice & Indian spices

#### Lamb / Beef Madras (med)

Boneless lamb/beef cooked in coconut cream with South Indian spices

#### Lamb / Beef Dhansak (med)

Boneless lamb/beef cooked with lentils in a medium hot sauce

#### Lamb / Beef Kadhai (med)

Boneless lamb/beef capsicum, onion cooked with Indian spices

#### Lamb / Beef Vindaloo (hot)

Boneless lamb/beef cooked with Indian spices

### GOAT **\$16.90**

#### Goat Curry (med/hot)

Baby goat meat on the bone cooked with home traditional spices, herbs & gravy

#### Goat Madras (med)

Goat cooked in coconut cream with South Indian spices

#### Goat Vindaloo (hot)

Goat cooked with hot Indian spices

### SEAFOOD **FISH \$15.90 PRAWN \$19.90**

#### Fish / Prawn Korma (mild)

Fish/prawn cooked in cashewnut based creamy sauce with saffron flavour green cardamum and mace powder

### Fish / Prawn Mango (mild)

Creamy sauce with a blend of mango

### Fish Curry (med)

Fish cooked in tomato & onion sauce with Indian spices

### Fish / Prawn Kadhai (med)

Fish/prawn capsicum & onion cooked with Indian spice

### Fish / Prawn Madras (med)

Fish/Prawn cooked in coconut cream with South Indian spices

### Fish / Prawn Vindaloo (hot)

Fish /Prawn cooked in hot Indian spices

## VEGETARIAN

### Dal Pachranga (mild) **\$13.90**

Combination of five lentils cooked with ground spices, sauteed with garlic, ginger, butter, cumin

### Dal Makhani (mild) **\$13.90**

Whole black lentils cooked in a base of tomato gravy with creamy butter

### Dal Palak (mild) **\$13.90**

Spinach and lentils cooked with a mild medium sauce

### Chana Masala/Aloo (med) **\$13.90**

Chick pea/Aloo cooked in medium sauce and spices

### Aloo Madras (med) **\$13.90**

Potato cooked with curry leaves, mustard seeds, coconut milk

### Zeera Aloo (med) **\$13.90**

Aloo cooked in cumin seed

### Aloo Gobi/Baigan (med) **\$13.90**

Potato & cauliflower / eggplant cooked in an onion and tomato sauce

### Bhindi Do Pyaza (med) **\$13.90**

Stir fried baby okra spiced with raw mango, onion and tomato

### Mix Vegetable Curry (med) **\$13.90**

Seasonal vegetables cooked semi dry with thick tomato sauce & spices

### Vegetable Korma (mild) **\$13.90**

Fresh vegetables cooked in gravy & cream sauce

### Palak Paneer (med) **\$14.90**

Cottage cheese cooked with spinach and variety of spices

### Saag Aloo (mild) **\$13.90**

Potatoes cooked with spinach in a variety of spices

### Kadhai Paneer (med) **\$14.90**

Cottage cheese cooked with sliced capsicum, onions, tomatoes, and coriander seeds in medium hot sauce

### Paneer Makhani (mild) **\$14.90**

Paneer cooked in a base of tomato gravy with creamy butter

### Paneer Butter Masala (med) **\$14.90**

Cottage cheese cooked in a thick masala sauce

### Chilli Paneer (med) **\$14.90**

Cottage cheese cooked with cornflour, spices, capsicum, onions and tomatoes

### Matter Methi Malai (med) **\$14.90**

Peas cooked in fenugreek, chilli, coriander, cream

### Malai Kofta (mild) **\$14.90**

Kofta made of cottage cheese, potato, cashew and raisin & cooked in a delicate creamy sauce

## RICE

Steamed Rice (Basmati Rice)	\$3.00
Saffron Rice (Saffron fragrant basmati rice)	\$4.00
Zeera Rice (Basmati rice cooked with a touch of cumin and butter)	\$4.00
Pea Pulau (Basmati Rice cooked with peas and mild spices)	\$5.00
Coconut Rice (fragrant basmati rice cooked with coconut)	\$5.00
Kashmiri Pulau (Rice cooked with dry fruits)	\$5.00
Mushroom & Onion Rice (Rice cooked with mushroom & onion)	\$5.00

## 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	\$3.00
Butter Naan (Naan glazed with butter)	\$3.50
Garlic Naan (Naan topped with fine chopped garlic)	\$3.50
Aloo Masala Naan (Naan stuffed with spiced potatoes)	\$4.50
Cheese Naan (Naan stuffed with cottage cheese and spices)	\$4.50
Cheese & Garlic Naan (Naan stuffed with garlic/cottage cheese & spices)	\$5.00
Kashmiri Naan (Naan stuffed with coconut & dry fruit, nuts)	\$5.00
Keema Naan (Naan stuffed with spiced lamb mince)	\$5.00
Paratha (Flaky wholemeal bread)	\$3.50
Aloo Paratha (Wholemeal bread stuffed with spiced potatoes)	\$4.00
Roti (Wholemeal Bread)	\$3.00

## SIDE DISHES

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

## DRINKS

Soft Drinks	\$3.00
Mineral Water	\$3.00
Sparkling Water	\$3.50
Ginger Beer	\$4.00
Mango Lassi	\$4.00
Sweet/Salty Lassi	\$4.00

## DESSERTS

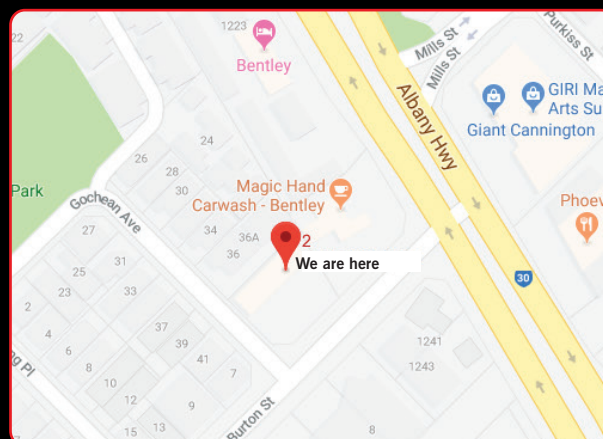
Gulab Jamun (2pcs)	\$5.00
Mango Kulfi	\$4.00
Pistachio Kulfi	\$4.00
Strawberry Kulfi	\$4.00

### Delhi Darbar Hot Deal - 1 \$40.00

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

### Delhi Darbar Hot Deal - 2 \$50.00

- 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



## TAKE AWAY MENU

TRADING HOURS

BYO

SUNDAY TO SATURDAY

4.30PM - 9.30PM

P: 08 6111 8593

E: delhidarbar05@gmail.com

A: 2/5 Burton street, Bentley WA (6102)

Free Home Delivery Minimum Spend \$30 within 3 kms

Free Home delivery Minimum Spend \$50 within 5 kms

3 kms to 5 kms: \$5 charge

5 kms to 8 kms : \$7 charge  
(condition apply)

HALAL  
CERTIFIED

**Attention:** Food may contain Traces of Nuts, Dairy and Gluten. Please inform staff of any possible allergies before placing you order.

\*Price, offers and time subject to change without notice\*