

## VEGAN & VEGGIES

### SIDE DISHES

<b>TADKA DAL</b> Yellow lentils tempered with cumin, ginger, and garlic.	<b>5.00</b>	
<b>DAL MAKHANI</b> Signature dish from North India of black lentil in a creamy sauce.	<b>6.00</b>	[D]
<b>CHANA MASALA</b> Softened chickpeas in gentle spices topped with fresh coriander.	<b>5.50</b>	
<b>JEERA ALOO</b> Irresistible spiced potatoes cooked, with cumin seeds.	<b>5.50</b>	
<b>GOAN BUTTERNUT SQUASH CURRY</b> Chunks of butternut squash cooked in coconut with hint of whole mustard.	<b>7.50</b>	
<b>FRESH MANGO &amp; FRENCH BEANS CURRY</b> Chunks of fresh mango cooked with French beans in a mango based gravy.	<b>6.50</b>	
<b>ALOO GOBHI</b> An all-time favourite dish of cauliflower and potatoes.	<b>5.50</b>	
<b>ACHARI ALOO BAINGAN</b> Aubergine & potatoes cooked in pickle spices.	<b>5.50</b>	
<b>TAZA BHINDI MASALA</b> Fresh Okra & onions sautéed with whole spices.	<b>5.50</b>	
<b>ALOO PALAK OR PANEER PALAK</b> Spinach based curry with choice of either potato or Paneer.	<b>5.50</b>	[D]
<b>NAVRATAN KORMA</b> A mild, Paneer and mixed vegetable dish cooked in saffron flavoured cream sauce with cashew nuts, raisins, tomatoes, coconut and pineapple.	<b>7.50</b>	[DN]
<b>PANEER TIKKA MAKHANI</b> Paneer cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.	<b>7.00</b>	[D]
<b>KADAI PANEER</b> Pieces of Paneer stir fried with chunks of bell peppers, onion, tomato & green chillies.	<b>7.50</b>	[D]

## RICE & BIRYANI

<b>PLAIN RICE</b>	<b>3.00</b>
<b>PULAO RICE</b>	<b>3.50</b>
<b>MUSHROOM RICE</b>	<b>4.50</b>
<b>SPINACH RICE</b>	<b>4.50</b>

### BIRYANIS

Our signature biryanis are slow cooked the traditional way (served as Main Portion).

The naturally fragrant basmati rice is enhanced with saffron, cinnamon, cardamom and star anise & layered with delicately spiced meat or fish or vegetables and then slow cooked in a clay pot.

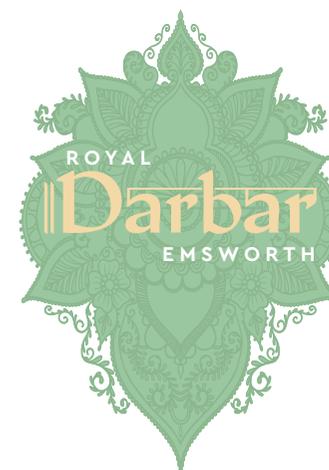
<b>CHICKEN</b>	<b>10.50</b>	<b>LAMB</b>	<b>12.00</b>
<b>SEAFOOD</b>	<b>15.00</b>	<b>VEGETABLE</b>	<b>9.50</b>

### BREADS

<b>ROTI</b> Unleavened wholemeal flat bread.	<b>2.00</b>	[G]
<b>PLAIN / BUTTER NAAN / GARLIC NAAN</b> Leavened clay oven baked flour bread.	<b>3.00</b>	[G]
<b>LACHHA PARATHA</b> A popular multi layered Indian flat bread.	<b>3.00</b>	[G]
<b>PESHAWARI NAAN</b> Naan bread stuffed with coconut, raisins and cashew nuts.	<b>4.00</b>	[G]
<b>CHILLI CHEESE NAAN</b> Naan bread stuffed with cheese & chilli flakes.	<b>4.00</b>	[G]
<b>KEEMA NAAN</b> Naan stuffed with spiced mince lamb.	<b>4.50</b>	[G]
<b>MAKAI ROTI</b> Pan cooked ground corn bread - A speciality of North India.	<b>3.00</b>	

### ACCOMPANIMENTS

<b>CUCUMBER RAITA</b>	<b>3.50</b>	[D]
<b>PLAIN OR SPICY PAPAD</b>	<b>1.00</b>	
<b>HOMEMADE CHUTNEYS TRAY</b>	<b>1.50</b>	
<b>PICKLE</b>	<b>0.50</b>	



## ETHNIC INDIAN CUISINE

North Indian Tandoori Mughlai, Goan and other regional specialities

"Taste the real - Taste the difference"

Mughlai cuisine was introduced to North India by the Royal chefs of Mughal Emperors who ruled India from 16th century. Cooking was elevated to an art form using combination of local produce, aromatic spices, Saffron, fresh fruits and nuts. Notable Mughlai dishes are Kebabs, Naans & Biryanis and use of Clay oven called Tandoor.

Goan cuisine from South India is unique, influenced by use of coconut, exotic spices, chillies, tamarind, vinegar etc. imparting distinct flavour & taste to Seafood, meat and vegetarian dishes. So take a leap and try something new.

**THIS MENU IS VALID  
FROM OCTOBER 2020**

**ALLERGIES: G - GLUTEN D - DAIRY N - NUTS**

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## STARTERS

**PUNJABI SAMOSA** V 4.00 [G]  
Home made pastry, deep filled with cumin and spiced potato. Served with mint & tamarind chutneys.

**PAKORA – e – DARBAR** V 4.00  
Our signature crispy onion & spinach bhajis. Served with chutneys.

**MASALA DOSA** V 5.00  
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.

**BHINDI KURKURE** V 4.50  
Crispy fried baby okra. Served with sour cream dip.

**CHILLI MURG OR PANEER** 🌶️ V 5.50 [DG]  
Crispy fried chicken OR Paneer tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.

**MURG TIKKA** 5.00 [D]  
Chicken pieces marinated in yoghurt and spices then slow cooked in tandoor. Served with fresh mint chutney.

**"OLD DELHI" SEEKH KABAB** 🌶️ 6.00  
Lamb mince marinated with chopped onion, garlic, ginger, green chillies & fresh mint with garam masala spices, cooked in tandoor on a skewer.

**GOAN SPECIAL CALAMARI** 🌶️ 7.50  
Squid rings stir fried in a sweet & sour sauce containing ginger, garlic, green chillies, tamarind and honey.

**TANDOORI SALMON** 7.50 [D]  
Fillet of salmon marinated in a cracked mustard-based mix, slow cooked in tandoor.

**MAKKHAN GARLIC PRAWNS** 7.50 [D]  
Prawns tossed in butter, fresh garlic, chilli flakes & fresh coriander.

## MAINS

### CHICKEN DISHES

**MURG TIKKA BUTTER MASALA** 9.50 [D]  
Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.

**SHAHI MURG KORMA** 9.50 [DN]  
Chicken korma cooked in rich gravy of almonds, cashew nuts and cream. Mughal's favourite.

**MURG DO-PYAZA** 9.50  
Chicken cooked in a thick onion and tomato base gravy with added chunks of onions & shallots.

**CHATPATA METHI MURG** 🌶️🌶️ 9.50  
Chicken cooked with fenugreek leaves, tomato, and chillies. A special Punjabi dish.

**MURG TAWA SHIMLA MIRCH** 🌶️ 9.50  
Pieces of chicken breast stir fried with chunks of bell peppers, onion, tomato & green chillies.

**DARBAR TEAM CHICKEN CURRY** 🌶️ 9.50  
Typical home style cooked chicken curry. "The way we like it".

**MURG PALAK** 9.50  
Pieces of chicken breast cooked in a spinach based sauce.

**TANDOORI CHICKEN MASALA (On Bone)** 🌶️🌶️ 10.00  
Skinned chicken thighs first marinated and cooked in tandoor. Re-cooked in spicy onion, ginger, garlic and green chilli sauce.

**GOAN CHICKEN XACUTI** 10.00 [DN]  
A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.

### MEAT DISHES

**GOAT MEAT ROGAN JOSH** 11.00  
Goat meat slow cooked in a thick sauce of shallots and tomato. A Kashmiri delicacy.

**LUCKNOWI GOSHT KORMA** 10.50 [DN]  
Lamb cooked in a korma style gravy of almond, cardamom, and yoghurt, accentuated with saffron. A special from the kitchens of Nawabs of Lucknow.

**PALAK GOSHT** 10.50  
Lamb cooked in a spinach based sauce.

**GOAN BEEF CURRY** 11.00  
Traditional home style beef & potato curry of Goa.

**PARSI DHANSAK** 🌶️ 10.00  
Lamb and lentil cooked with onion, green chillies and tamarind. A popular dish of Parsi community of Mumbai.

**PUNJABI LAMB KADAI** 🌶️ 10.50  
Lamb cooked with pepper, onion, tomato and green chillies (optional).

**NALLI NIHARI** 🌶️ 15.50  
Slow cooked spiced lamb shank, a delicacy savoured by Mughal emperors.

## SEAFOOD DISHES

**GOAN FISH CURRY** 🌶️ 12.00  
Fish fillets cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy.

**GOAN PRAWN BALCHAO** 🌶️🌶️ 13.00  
Prawns cooked with tangy tamarind, chillies and onion

**JHEENGA AAM (MANGO) CURRY** 13.00  
King prawns cooked in fresh mango gravy with mango chunks.

**JHEENGA MASALA** 🌶️ 13.00  
Prawns cooked in an onion ginger garlic & chilli-based sauce.

**PANFRIED SEA BASS MASALA** 🌶️ 14.50  
Panfried seabass fillet served on a tomato based spicy sauce.

**KERALA SEAFOOD MOILEE** 15.00  
Prawns, calamari & fish in a coconut curry sauce.

## TANDOOR SELECTION

### "GRILLED MAIN COURSES"

Tandoor is the Indian clay oven.

**LAMB BOTI TIKKA** 12.00 [D]  
Boneless lamb chunks, marinated with yoghurt, spices & fresh mint.

**TANDOORI CHICKEN** 12.00 [D]  
Chicken legs marinated with yogurt, garlic & ginger paste with chef's special spices. A favourite North Indian speciality.

**CHICKEN MALAI TIKKA** 11.00 [D]  
Chicken breast pieces marinated in cream and mild spices.

**TANDOORI KING PRAWNS** 14.50 [D]  
King prawns marinated with yogurt, garlic & ginger paste with aromatic spices.

**DARBAR SPECIAL SHASHLIK** 13.50 [D]  
Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.

**PANEER TIKKA** V 10.00 [D]  
Succulent pieces of Paneer marinated in hung yoghurt, ginger garlic paste and subtle spices.

**PANEER TIKKA SHASHLIK** V 11.50 [D]  
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.

**TANDOORI SUBZI** V 9.50  
Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.

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