



DESİ DARBAR
A TOUCH OF NORTH INDIA

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BREAKFAST SPECIAL (Punjabi Breakfast)

ALOO PARANTHA THALI

\$11.00

2 Pcs. Of Parantha With yoghurt & pickle and Butter
Whole meal Bread cooked in tandoor stuffed with potatoes,
Onion ,coriander and spices . (With Tea or lassi)

PANEER PARANTHA THALI

\$11.49

2 Pcs. Of Parantha With yoghurt & pickle and Butter
Whole meal Bread cooked in tandoor stuffed with Cheese ,
Onion ,coriander and spices .

ONION PARANTHA THALI

\$11.00

2 Pcs. Of Parantha With yoghurt & pickle and Butter
Whole meal Bread cooked in tandoor stuffed with Onion,
coriander and spices .

GOBHI PARANTHA THALI

\$11.00

2 Pcs. Of Parantha With yoghurt & pickle and Butter
Whole meal Bread cooked in tandoor stuffed with cauliflower,
coriander and spices .

AMRITSARI KULCHA THALI (Special)

\$11.49

2 Pcs. Of Kulcha With Dry potatoes curry & pickle and butter
Wholemeal Bread cooked in tandoor stuffed with
spicy potatoes and spices

CHICKEN KATHI ROLES

\$10.49

Chicken Tikka cut in pieces, salad mix with mint chutney
& wrap in Naan Bread

LAMB KATHI ROLLS

\$10.49

Seek kabab cut in pieces, salad mix with mint chutney
& wrap in Naan Bread

VEG KATHI ROLLS

\$9.49

Paneer cut in pieces, salad mix with mint chutney
& wrap in Naan Bread

ALOO POORI

\$9.50

Dry potatoe curry with wholemeal deep fried bread

CHANNA BHATURA

\$11.00

Spicy cheakpeas in onion gravy with deep fried bread made of plain flour

DESI DARBAR'S CHAT BHANDAR

PAPDI CHAT	\$7.49	DAHI BHALLA	\$7.49
MIX CHAT	\$7.49	CHANNA SAMOSA	\$8.49
SAMOSA CHAT	\$8.00	BOMBAY BHEL PURI	\$7.49
ALOO TIKKI CHAT	\$8.00	PANI POORI	\$7.49
ALOO TIKKI CHHOLE	\$8.49	DHAI PURI	\$8.49
ALOO KI SABZI STUFFED PURI	\$10.49	SEV POORI	\$8.49

SOUTH INDIAN SPECIAL

MASALA DOSA	\$9.49	SAMBAR VADA	\$8.49
ONION DOSA	\$9.49	IDLI SAMBAR	\$8.49
PLAIN DOSA	\$8.49	UTTAPAM VEG	\$12.00

ENTREE (on tray snacks)

1. LENTIL SOUP	\$4.99	4. SWEETS & SOUR SOUP	\$4.99
2. TOMATO SOUP	\$4.99	5. VEG. SOUP	\$4.99
3. CREAM MUSHROOM SOUP	\$4.99	6. CHICKEN SOUP	\$5.99
7. SAMOSA			\$6.49
Spicy potatoes and green peas in homemade pastry, served with chutney			
8. MIX VEG PAKORA (2 PCS.)			\$6.49
Mix vegetables coated with chick peas batter & fried			
9. PANEER PAKORA (4 PCS.)			\$12.49
Cottage cheese coated with chick peas batter & fried			
10. TANDOORI MUSHROOM			\$13.00
Mushrooms marinated in yoghurt and authentic spices & cooked in the tandoor			
11. ONION BHAJI			\$8.49
Onions coated in chick peas flour, spices and deep fried			
12. CHICKEN TIKKA (4 PCS.)			\$13.00
Boneless thigh fillets marinated in yoghurt and exotic spices & cooked in tandoor			
13. SEEKH KABAB			\$13.00
Minced lamb with ginger, garlic and spices skewered & cooked in the tandoor			
14. BARRA KABAB			\$11.49
Succulent lean lamb cutlets marinated in selected spices & cooked in the tandoor			
15. FISH AMRITSARI			\$15.49
Fresh fish fillets marinated in selected spices & fried			
16. TANDOORI FISH			\$15.49
Fresh fish fillets marinated in selected spices & cooked in tandoor			
17. TANDOORI PRAWNS (6 PCS)			\$18.49
King prawns marinated in lightly spices yoghurt & honey			

18. TANDOORI CHICKEN

H \$11.49 F \$18.49

Tender pieces of chicken, marinated in authentic spices & yoghurt

19. DESI DARBAR'S TANDOORI PLATTER (8 PCS)

Combination of tandoori dishes served on a sizzler

20. ATISH BAHAR SIZZLER

\$19.49

2 Pcs SAMOSA 2 Pcs ALOO TIKKI 2 Pcs VEG PAKORA 2 Pcs ONION BHAJI

21. CHICKEN 65

\$15.49

Chicken fried with garlic, onion & capsicum cooked in South Indian Masala

SPECIAL INDO CHINESE

- 22. VEGETABLE FRIED RICE** **\$11.99**
Basamati rice cooked with fine chopped capsicum, onion, ginger, garlic,
Vegetables and soya sauce.
- 27. CHICKEN FRIED RICE** **\$13.99**
Basmati rice cooked with fine chopped capsicum, onion, ginger, garlic,
Chicken pieces and soya sauce
- 23. SINGAPORE PUNJABI NOODLES** **\$14.99**
Noodles cooked with diced onion , capsicum, soya sauce & sweet and sour sauce
- 24. CHICKEN TIKKA MASALA NOODLES** **\$14.99**
Noodles cooked with diced chicken pieces, soya sauce & sweet and sour sauce
- 25. CHILLI MUSHROOM** **\$15.99**
Mushroom cooked with soya sauce, diced onion and capsicum Chinese style
- 26. CHILLI CHICKEN** **\$16.99**
Tender pieces of chicken cooked with soya sauce, diced onion and
Capsicum Chinese style (corn flour)
- 28. CHILLI PANEER** **\$16.99**
Deep fried cottage cheese cooked with soya sauce, diced onion and capsicum,
chinese style (corn flour)
- 29. VEGETABLE MUNCHURIAN** **\$16.99**
Deep fried vegetables cooked with fine chopped onion, capsicum and soya sauce
- 30. GOBHI CHILLI** **\$16.99**
Deep fried cauliflower florets cooked with fine chopped onion, capsicum and soya sauce
- 31. GARLIC CHILLI PRAWNS (DESI DARBAR'S SPECIALITY)** **\$18.99**
Prawn cooked with diced onion, capsicum, garlic and soya sauce, Chinese style (corn flour)

MAIN COURSE CHICKEN LOVER

- 32. BUTTER CHICKEN CURRY** **\$15.99**
Tender pieces of chicken cooked in tandoor and simmered in a rich tomato
And creamy sauce
- 33. TAVA CHICKEN (DESI DARBAR'S SPECIALITY)** **\$15.99**
Tender piece of chicken cooked with herb and spices garnished with fresh ginger
And coriander
- 34. CHICKEN TIKKA MASALA (DESI DARBAR'S SPECIALITY)** **\$15.99**
Succulent pieces of chicken marinated in yoghurt and spices then half cooked in
Tandoor then tossed in special sauce with capsicum and onion
- 35. CHICKEN MUMTAZ** **\$15.99**
Tender Pieces of chicken cooked with nuts, cream selected spices added with
Mango pulp

- 36. CHICKEN DO PIAZZA** **\$15.99**
Tender pieces of chicken cooked with diced onion and herbs and spices garnished
With ginger and coriander
- 37. KADAI CHICKEN (DESI DARBAR'S SPECIALITY)** **\$15.99**
Tender pieces of chicken cooked with selected spices added with Capsicum and onion
- 38. CHICKEN KORMA** **\$15.99**
Chicken pieces cooked in cashew nuts, cream mild spices
- 39. CHICKEN SAAG** **\$15.99**
Chicken pieces cooked in fine ground spinach with garlic, ginger and selected spices
- 40. CHICKEN VINDALOO** **\$15.99**
Chicken pieces cooked with hot chillies, coconut, vinegar and tomato sauce
- 41. KHUMBI CHICKEN** **\$15.99**
Chicken piece cooked with fresh mushroom ,crushed black paper and tomato sauce
- 42. MADRAS CHICKEN** **\$15.99**
Cooked with selected spices and coconut powder

GOAT LOVER

- 43. SPECIAL GOAT CURRY** **\$16.99**
Pieces of fresh goat cooked in a special blend of spices, Finished with curry leaves,
mustard sauce & fresh coriander.
- 44. GOAT MASALA** **\$16.99**
Pieces of fresh goat sautéed with tomato, capsicum and onion with selected herb masala,
topped with ginger and fresh coriander.
- 45. GOAT VINDALOO** **\$16.99**
Goat Pieces cooked with hot chillies, spices, coconut, vinegar and tomato sauce

LAMB LOVER

- 46. KORMA LAMB** **\$15.99**
Pieces of lamb cooked in cashew nuts, cream and in mild spices
- 47. BUTTER LAMB** **\$15.99**
Tender Pieces of lamb cooked in a rich tomato and creamy sauce
- 48. LAMB DO PIAZZA** **\$15.99**
Tender piece of lamb cooked with diced onion & herbs and spices
Garnished with fresh ginger and coriander
- 49. SAAG LAMB** **\$16.50**
Pieces of lamb cooked in fine ground spinach with garlic, ginger & selected spices
- 50. LAMB VINDALOO** **\$16.99**
Pieces of lamb cooked with hot chillies, spices, coconut and vindaloo
- 51. LAMB KHUMBI** **\$16.99**
Pieces of lamb cooked with fresh mushroom and blend of spices

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| 52. LAMB MADRAS
Pieces of lamb cooked with selected spices and coconut and mustard sauce | \$16.99 |
| 53. LAMB ROGAN JOSH
Kashmiri Region authentic curry infused with fresh herbs and spices | \$15.99 |
| 54. LAMB POTATO
Lean Pieces of lamb cooked with potatoes and selected spices and Finished with ginger and fresh coriander. | \$15.99 |

SEAFOOD LOVER

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| 55. PRAWN MALAI (V. MILD)
King prawns cooked with coconut cream and tomato sauce | \$17.99 |
| 56. PRAWN MAKHANI
Kings prawn simmered in a rich tomato and creamy sauce | \$19.99 |
| 57. PRAWN MASALA
Kings prawns cooked in special onions souce with ginger, garlic, capsicum, onions & herbs | \$19.99 |
| 58. PRAWN MADRAS
King prawns cooked with special spices , coconut powder and mustard seeds. | \$17.99 |
| 59. PRAWN VINDALOO
Prawns cooked with hot chillies, spices, coconut, tomato sauce and vinegar | \$17.99 |
| 60. FISH MADRAS
Fish fillets cooked with mustard seeds, coconut powder and curry leaves | \$17.99 |
| 61. FISH MAKHANI
Fish simmered in rich tomato and creamy sauce. | \$17.99 |
| 62. FISH MALAI
Fish cooked with coconut cream and tomato sauce | \$17.99 |
| 63. FISH MASALA
Fish fillets cooked with onion, capsicum, tomato, ginger, garlic, herbs and spices | \$17.99 |
| 64. FISH VINDALOO
Fish fillets cooked with hot chillies, spices, coconut, tomato sauce and vinegar | \$17.99 |

PURE VEGETARIAN LOVER

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| 65. BOMBAY POTATO CURRY
Potatoes cooked with garlic, ginger, herbs, spices and fresh mushrooms | \$13.99 |
| 66. VEGETABLES KORMA (MILD)
Mixed vegetables cooked in cashew nuts, cream and mild spices | \$14.50 |
| 67. ALOO MUTTER
Sliced potato and green peas cooked with onion and blend of spices | \$14.99 |
| 68. MIX VEGETABLES
Seasonal vegetables cooked with fresh herbs and spices | \$13.99 |
| 69. VEGETABLE JALFREZI
Sliced capsicum & vegetables cooked with spicy herbs in indian style | \$14.99 |

- 70. ALOO GOBHI** **\$13.99**
Potatoes and cauliflower cooked with authentic spices
- 71. CHANA MASALA** **\$13.99**
Chikpeas cooked with onion tomato and spices
- 72. DAL MAKHANI** **\$13.99**
Black lentils and kidney beans simmered slowly with light spices and cumin seeds
- 73. DAL TARKKA** **\$13.99**
Yellow lentils cooked with blend of spices and sautéed with onions and cumin seeds
- 74. EGG PLANT MASALA(DESI DARBAR'S SPECIALITY)** **\$14.99**
Egg plant cooked with blend of spices, peas and potatoes
- 75. MALAI KOFTA (DESI DARBAR'S SPECIALITY)** **\$13.99**
Cheese and potato balls mixed with dried fruits and nuts simmered in a light almond flavoured sauce & cream.
- 76. SHAHI PANEER (DESI DARBAR'S SPECIALITY)** **\$14.99**
Cottage cheese cooked with cream, nuts, tomato sauce, herbs and spices
- 77. PANEER MAKHANI** **\$13.50**
Cottage cheese cooked with fresh tomato and creamy sauce
- 78. MUTTER PANEER** **\$13.50**
Cottage cheese cooked with peas and spices
- 79. MUTTER MUSHROOM PANEER** **\$13.50**
Cottage cheese, peas & paneer cooked with spices
- 80. PANEER TIKKA MASALA** **\$13.50**
Homemade cottage cheese roasted in tandoor cooked with diced capsicum, onion & coriander seeds
- 81. PALAK PANEER (DESI DARBAR'S SPECIALITY)** **\$13.50**
Cottage cheese cooked with freshly grinded spinach and authentic spices
- 82. KADAI PANEER (DESI DARBAR'S SPECIALITY)** **\$13.50**
Homemade cottage cheese with capsicum and onions cooked in authentic Indian style
- 83. ALLO PALAK** **\$12.99**
Patoto cooked in freshly blended spinach and spices.
- 84. TAVA PANEER** **\$12.99**
Cottage cheese cooked with herb and spices garnished with fresh ginger and coriander
- 85. PANEER BHURJI** **\$13.99**
Grated cottage cheese cooked in cumin seed, diced capsicum and peas.
- 86. SAAG** **\$11.99**
Freshly cooked blended spinach with spices and herbs.

RICE

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| 87. | SAFFRON RICE | \$5.00 |
| 88. | COCONUT RICE | \$6.00 |
| 89. | MUSHROOM AND PEAS PULAO
Basmati rice cooked with mushrooms and green peas | \$6.00 |
| 90. | VEGETABLE PULAO
Basmati rice cooked with seasonal vegetable, onion and cumin | \$6.00 |
| 91. | PEAS PULAO
Basmati rice cooked with peas | \$6.00 |
| 92. | KASHMIRI PULAO
Basmati rice cooked with dry fruits and nuts | \$6.00 |
| 93. | CHICKEN HYDERABADI BIRYANI
Rice dish cooked with pieces of chicken, mint, spices, coriander and green chilli | \$14.99 |
| 94. | LAMB HYDERABADI BIRYANI
Rice dish cooked with pieces of lamb, mint, spices, coriander and green chilli | \$14.99 |
| 95. | VEG. HYDERABADI BIRYANI
Rice dish cooked with fresh vegies, mint, spices, coriander and green chilli | \$13.00 |

BREAD TANDOOR SE

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| 96. | TANDOORI ROTI
Plain whole meal bread cooked in tandoor | \$2.80 |
| 97. | GARLIC ROTI | \$2.40 |
| 98. | PLAIN NAAN
Plain flour bread cooked in tandoor | \$2.60 |
| 99. | GARLIC NAAN
Plain flour bread cooked in tandoor with cooked garlic & dry parsley | \$3.20 |
| 100. | BUTTER NAAN
Plain flour bread cooked in tandoor and brushed with butter garlic | \$4.20 |
| 101. | CHEESE NAAN
Plain flour bread cooked in tandoor and stuffed with tasty cheese . | \$4.20 |
| 102. | LACHHA PARANTHA
Plain flour bread cooked in tandoor | \$4.20 |
| 103. | KASHMIRI NAAN
Plain flour bread cooked in tandoor and stuffed with dry fruits & nuts | \$4.20 |
| 104. | KEEMA NAAN
Plain flour bread cooked in tandoor and stuffed with minced lamb, onion & coriander | \$4.2 |
| 105. | ALOO/ONION/PANEER PARANTHA
Wholemeal bread stuffed with potato, onion, cheese, coriander and spices | \$4.20 |
| 106. | PANEER KULCHA
Plain flour bread cooked in tandoor stuffed with cottage cheese, onion, coriander & spices | \$4.20 |

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| 107. CHOCOLATE NAAN | | \$4.20 |
| Plain flour bread cooked in tandoor and stuffed with chocolate | | |
| 108. VEG PIZZA NAAN | | \$4.20 |
| Naan stuffed with fresh diced veggie & tasty cheese | | |
| 109. CHICKEN PIZZA NAAN | | \$4.20 |
| Naan stuffed with fresh diced veggie & chicken with tasty cheese | | |
| 110. TAVA ROTI | | \$2.20 |

ACCOMPANIMENTS

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| 111. PAPPADUMS | | \$2.80 |
| 112. RAITA | | \$4.50 |
| Homemade yoghurt mixed with grated cucumber, carrot and mild spices | | |
| 113. BOONDI RAITA | | \$5.00 |
| 114. KACHUMBER SALAD | | \$5.49 |
| Chopped cucumber, carrot, onion, tomato mixed with mild spices | | |
| 115. GREEN SALAD | | \$7.49 |
| Lettuce, cucumber, onion, green leaves and tomatoes mixed salad | | |
| 116. CHICKEN TIKKA SALAD | | \$10.49 |
| Mix salad comes with cooked tender chicken pieces in tandoor | | |

DESSERTS

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| 117. GULAB JAMUN (2PCS.) | | \$4.99 |
| Indian sponge balls served in a rich syrup | | |
| 118. DESI DARBAR SPECIAL | | \$5.99 |
| Mango or pista kulfi served with hot gulab jamun | | |
| 119. RASMALAI (2PCS) | | \$5.99 |
| 120. ICE CREAM | | \$3.99 |

ASK ANY OF YOUR CHOICE OF DESSERT

COLD & HOT

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| 121. TEA \$4.49 | 125. MANGO LASSI (YOGHURT DRINK) | \$6.00 |
| 122. MASALA TEA \$4.49 | 126. PLAIN LASSI / SALTED LASSI | \$5.49 |
| 123. KIDS DRINK \$4.00 | 127. ROSE LASSI | \$6.00 |
| 124. SOFT DRINKS CANS \$4.49 | | |

BANQUET (SET BANQUET FOR 2 PEOPLE)

ENTRÉE:

Samosa 2pcs, Onion Bhaji 2pcs, Chicken Tikka 2pcs.

MAIN COURSE

Butter Chicken, Malayi Kofta, DaalMakhani

Rice + Naan + Raita + Papad

Any Sweet of your choice

Tea/coffee

\$30
per person

*Conditions Apply

BANQUET (SET BANQUET FOR 2 PEOPLE)

ENTRÉE:

Tandoori Chicken 2pcs, Lamb Cutlets 2pcs, Veg Pakora 2pcs.

MAIN COURSE

Butter Chicken, Lamb Madras, Veg Korma, Aloo Mutter

Rice + Naan + Raita + Papad

Any Sweet of your choice

Tea/coffee

\$40
per person

*Conditions Apply