

CHEF'S SPECIALTIES

(Cooked in Nepalese and Indian style with chef's special condiments.)

71. Chef's Special Chicken	\$20.00
72. Chef's Special Lamb	\$22.00
73. Chef's Special Beef	\$20.00
74. Chef's Special Fish and Prawn	\$24.00

SAAG SPECIALTIES

(Cooked with fresh English spinach blended with onions, tomatoes and herbs and spices.)

75. Chicken Saag	\$19.50
76. Lamb Saag	\$20.50
77. Beef Saag	\$19.50
78. Paneer Saag	\$18.00
79. Prawn Saag	\$22.00

MASALA SPECIALTIES

(Cooked in tomato and onion sauce with spices of Indian style after roasted in the Tandoor oven.)

80. Chicken Tikka Masala	\$20.00
81. Fish Tikka Masala	\$22.00
82. Aloo Channa Masala	\$18.00
83. Paneer Tikka Masala	\$18.00
84. Mushroom Masala	\$16.00
85. Aloo Gobhi Masala	\$17.00

CHICKEN SPECIALTIES

86. Butter Chicken	\$19.00
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Boneless chicken breast cooked with butter and tomato sauce.

VEGETARIAN SPECIALTIES

87. Dal Makhani	\$16.00
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A true labour of love, black lentils are cooked on slow heat then tossed with fresh butter and cream.

88. Yellow Dal	\$16.00
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Yellow lentils tempered in-home style.

89. Darbar's Mixed Vegetables	\$16.00
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Garden fresh vegetables in an excellent blend of spices and condiments.

90. Paneer Makhani	\$17.00
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Cottage cheese cooked in less spiced tomatoes sauce with a flavored butter and cream.

91. Baglunge Aloo (Nepalese)	\$15.00
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Diced potatoes cooked with Nepalese style and medium spice with mustard seeds and curry leaves.

92. Bhenta Aloo (Nepalese)	\$16.00
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Eggplant & potatoes simmered over a slow fire in a puree of fresh coriander, tomatoes, herbs & light spices.

93. Aloo Tama (Nepalese)	\$16.00
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Traditional Nepalese vegetarian mixes curry of potato and bamboo shoots with touch of spice.

94. Pharsi Ko Tarkari (Nepalese)	\$16.00
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Pumpkin masala, flavored with mustard seeds, ginger, salt and pepper.

DELICACIES OF RICE

95. Plain Steam Rice	\$5.00
96. Jeera Pullao	\$7.00

Tender rice cooked with cumin seeds and butter.

97. Mutter Pullao	\$11.00
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Rice cooked with green peas in mild spices.

98. Egg Fried Rice	\$10.00
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Tender rice cooked with eggs.

99. Chicken Fried Rice	\$11.00
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Tender rice fried with fresh boneless chicken.

100. Vegetable Biryani	\$13.00
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Rice flavored and cooked with mixed vegetables and spices.

101. Chicken Biryani	\$14.00
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Rice flavored and cooked with tender chicken, exquisite spices.

102. Lamb Biryani	\$15.00
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Rice flavored and cooked with tender lamb, exquisite spices.

TANDOORI NAAN BREADS

103. Plain Naan	\$4.00
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Leavened bread baked in tandoori.

104. Butter Naan	\$5.00
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Buttered bread with layers baked on the wall of tandoori.

105. Garlic Naan	\$5.50
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Unleavened bread stuffed with garlic and then baked in tandoori.

106. Cheese Naan	\$6.00
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Nan stuffed with fresh cottage cheese and baked on the wall of tandoori.

107. Keema Naan	\$6.50
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Multilayered unleavened bread stuffed with minced lamb and spices.

108. Tandoori Roti	\$4.00
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Thin unleavened wheat bread cooked in the tandoor.

109. Aloo Paratha	\$5.50
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Paratha stuffed with spicy mashed potatoes.

110. Darbar King Size Garlic Naan	\$8.00
111. Darbar King Size Butter Naan	\$8.00
112. Darbar King Size Plain Naan	\$7.00
113. Tandoori Paratha	\$5.00

Thin layered buttered bread.

114. Peshwari Naan	\$7.50
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Bread with cheese and dried fruit.

DESSERTS

115. Gulab Jamun	\$5.00
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Juicy deep fried dumplings served with rose syrup.

116. Mango Kulfi	\$5.00
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Homemade Nepalese mango flavored ice cream.

117. Pistachio Kulfi	\$5.00
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Nepalese style homemade ice cream with cashew nuts and saffron.

118. Rice Pudding (Khir)	\$5.00
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Tendered rice cooked in milk with cashew nuts.

119. Ice cream (Vanilla/Strawberry/chocolate)	\$5.00
120. Gajar Ko Halwa (Nepalese)	\$5.00

Carrot pudding, Mixed set of carrot, milk, sugar and butter.

THE DARBAR INDIAN NEPALESE RESTAURANT



THE DARBAR INDIAN NEPALESE RESTAURANT

Takeaway Menu

Ph: (08) 9304 2049

Get Free Home Delivery within
5 kms above \$50

OPEN 7 DAYS

LUNCH: 11:30AM TO 2.30PM (FRI/SAT ONLY)

DINNER: 5.00PM TO 10.00PM

BYO (WINE AND BEER ONLY)

Unit 4,4 Hobsons Gate, Currambine 6028

currambine@thedarbarrestaurant.com.au

www.thedarbarrestaurant.com.au

STARTERS

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| 1. Vegetable Singada 2 Pcs. | \$6.00 |
| <i>Vegetable samosa, Deep fried triangle turnovers stuffed with shredded potatoes & green peas served with mint sauce.</i> | |
| 2. Meat Singada 2 Pcs. | \$8.00 |
| <i>Meat samosa, Deep fried triangle turnovers stuffed with minced cooked lamb and green peas served with mint sauce.</i> | |
| 3. Onion Bhaji 5 Pcs. | \$7.00 |
| <i>Onion rings marinated in spice, battered dipped and deepfried served with mint sauce.</i> | |
| 4. Subzi pakora | \$8.00 |
| <i>Fresh Vegetables, deep-fried with besan flour & tender spices served with mint sauce.</i> | |
| 5. Darbar Style Singada Chaat | \$10.00 |
| <i>Mashed vegetable samosa in a freshly ground appetizing spices & chick-peas.</i> | |
| 6. Chicken Chaat | \$12.00 |
| <i>Diced chicken breast in a freshly ground appetizing spices with diced onion and tomato.</i> | |
| 7. Chicken Drums of Heaven (Nepalese) | \$11.00 |
| <i>Tender piece of chicken wings battered dipped and deep-fried served with mint sauce.</i> | |
| 8. Chicken MoMo 8 Pcs. (Nepalese) | \$12.00 |
| <i>Nepalese style stuffed minced chicken dumpling served with a special sauce made from fresh grilled tomato and roasted sesame seeds.</i> | |
| 9. Chicken Pakora 5 Pcs. | \$12.00 |
| <i>Chicken breast pieces deep-fried in a spicy chickpea batter, served with mint sauce.</i> | |
| 10. Darbar Vegetable Platter | \$16.00 |
| <i>An assortment of vegetable appetizers; onion bhaji, subzi pakora, vegetable samosa and aloo chaat served with mint sauce.</i> | |
| 11. Lamb Choila (Nepalese) | \$15.00 |
| <i>Grilled tender pieces of lamb marinated in mustard oil with fresh ginger, lime, garlic and chilli.</i> | |
| 12. Bhatmas Sadeko (Nepalese) | \$12.00 |
| <i>Roasted soybean mixed with chopped onions, tomatoes, ginger and garlic.</i> | |
| 13. Green Salad | \$8.00 |
| <i>Lettuce, cucumber, Carrots, sliced tomatoes, lemon and salad dressing.</i> | |

SIDE DISHES

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| 14. Papadams 4 Pcs. | \$3.00 |
| 15. Mint and Coriander Chutney | \$2.50 |
| 16. Mango Chutney | \$2.50 |
| 17. Mixed Pickle | \$2.50 |
| 18. Raita | \$5.00 |

KIDS MEALS

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| 19. Chips | \$6.00 |
| 20. Chicken Nuggets with chips | \$8.50 |
| 21. Butter Chicken With Rice | \$15.00 |
| <i>Mild Butter Chicken with plain steam Rice</i> | |

TANDOORI SPECIALTIES

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| 22. Darbar's Tandoori Khazana | \$27.00 |
| <i>A combination of chicken tikka, tandoori chicken, seekh kebab and tandoori fish, served on a sizzling platter with mint sauce.</i> | |
| 23. Lamb Chops (Nepalese) | \$20.00 |
| <i>Tender chops spiced, marinated and barbecued, served on a sizzling platter with mint sauce.</i> | |
| 24. Tandoori Chicken | \$16.00 |
| <i>Chicken marinated in tandoori masala and roasted in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 25. Chicken Tikka | \$16.00 |
| <i>Chicken breast chunk-exclusively marinated with tandoori masala and roasted in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 26. Paneer Tikka | \$16.00 |
| <i>Diced fresh cottage cheese marinated in Indian spices and roasted in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 27. Tandoori Eggplant (Nepalese) | \$15.00 |
| <i>Roasted eggplant in tandoor served with mint sauce, served on a sizzling platter with mint sauce.</i> | |
| 28. Tandoori Prawns | \$20.00 |
| <i>Spring prawns marinated in tandoori masala and roasted in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 29. Fish Tikka | \$19.00 |
| <i>Fish marinated in traditional tandoori masala and toasted in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 30. Lasune Tikka (Nepalese) | \$17.00 |
| <i>Boneless chicken breast marinated with garlic and cashew nut paste grilled in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 31. Kathmandu Chicken (Nepalese) | \$16.50 |
| <i>Boneless chicken breast marinated in mint flavor and skewered in tandoori, served on a sizzling platter with mint sauce.</i> | |
| 32. Seekh Kabab | \$18.00 |
| <i>Minced lamb marinated in spices, baked in tandoori, served on a sizzling platter with mint sauce.</i> | |

CHILLI SPECIALTIES

(Fried in batter and cooked with capsicum and onion, finished with garlic, chilli and soy sauce.)

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| 33. Chilli Chicken (Dry) | \$20.00 |
| 34. Chilli Prawn (Dry) | \$22.00 |
| 35. Chilli Paneer (Dry) | \$20.00 |

CURRY SPECIALTIES

(Curry Cooked with traditional Nepalese masala with fresh onions and tomato sauce.)

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| 36. Chicken Curry | \$19.00 |
| 37. Lamb Curry | \$20.00 |
| 38. Beef Curry | \$18.00 |
| 39. Fish Curry | \$20.00 |

BALTI SPECIALTIES

(Cooked in a combination of fresh garlic, ginger, tomatoes and onions.)

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| 40. Chicken Balti | \$20.00 |
| 41. Lamb Balti | \$22.00 |
| 42. Beef Balti | \$20.00 |
| 43. Prawn Balti | \$24.00 |

KORMA SPECIALTIES

(A Mughlai Dish cooked with onion sauce, cashew nut and mild spices.)

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| 44. Chicken Korma | \$19.00 |
| 45. Lamb Korma | \$20.00 |
| 46. Beef Korma | \$19.00 |
| 47. Fish Korma | \$21.00 |
| 48. Prawn Korma | \$22.00 |
| 49. Vegetable Korma | \$17.00 |

MADRAS SPECIALTIES

(A curry cooked with blend of spices with onion sauce, mustard seeds, coconut milk and curry leaves.)

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| 50. Chicken Madras | \$18.50 |
| 51. Lamb Madras | \$20.00 |
| 52. Beef Madras | \$18.00 |
| 53. Prawn Madras | \$21.00 |

VINDALOO SPECIALTIES

(Highly spiced cooked in a sharp, tangy sauce with potatoes favorite from Southern India.)

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| 54. Chicken Vindaloo (HOT) | \$18.00 |
| 55. Lamb Vindaloo (HOT) | \$20.00 |
| 56. Beef Vindaloo (HOT) | \$19.00 |
| 57. Prawn Vindaloo (HOT) | \$22.00 |

KADAI SPECIALTIES

(Cooked with capsicum, tomatoes and real spices from Northern India.)

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| 58. Chicken Kadai | \$19.00 |
| 59. Lamb Kadai | \$21.00 |
| 60. Beef Kadai | \$19.00 |
| 61. Paneer Kadai | \$18.00 |
| 62. Prawn Kadai | \$22.00 |

DO PYAZA SPECIALTIES

(Prepared in the classic style with onions and tomato sauce.)

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| 63. Chicken Do Pyaza | \$18.50 |
| 64. Lamb Do Pyaza | \$20.00 |
| 65. Beef Do Pyaza | \$18.50 |
| 66. Prawn Do Pyaza | \$22.00 |

JALFREZI SPECIALTIES

(A popular North Indian dish cooked with onions, tomatoes sauce and capsicum.)

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| 67. Chicken Jalfrezi | \$18.50 |
| 68. Lamb Jalfrezi | \$20.00 |
| 69. Beef Jalfrezi | \$18.50 |
| 70. Fish Jalfrezi | \$21.00 |

CHEF HIGHLY RECOMMENDED DISH

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| GOAT CURRY | \$22.00 |
| <i>Baby goat cooked in Nepalese spices</i> | |