

DELHI DARBAR

दिल्ली दरबार

Appetisers

- 1. Samosa Veg/Meat** €7.45
Triangular pastry parcels stuffed with spiced potatoes and veg or spiced lamb.
'Contains - G (Wheat)'
- 2. Aloo Special Chat** € 7.95
Spiced potato cakes fried, served with chickpeas yogurt and garnished with red onions.
'Contains - MD - MK'
- 3. Paneer Chilli Fry** € 8.10
Fried cheese dumplings coated in a cornflower and pan-fried with bell pepper and onion.
'Contains - MK - G (Wheat)'
- 4. Garlic Chilli Chicken Tikka** € 8.45
Tender Chicken pieces marinated with garlic, chili, yogurt, and mustard cooked in tandoor with aromatic spices
'Contains - MK - MD'.
- 5. Chicken Chilli Fry** € 8.45
Chicken strips coated in a batter of egg, garlic, ginger, and spices then deep fried.
'Contains MK - G (Wheat)' - E'
- 6. Jhinga Punjabi** € 8.95
Prawns dipped in a special batter and deep-fried.
'Contains - G (Wheat)'- C'
- 7. Jhinga Kalamiri** € 9.25
Prawns stir-fried with shallots, crushed black pepper, pineapple, bell peppers, and scallion.
'Contains - C - MK'
- 8. Veggie Platter (For Two)** €12.95
An assortment of mixed vegetarian appetizers.
'Contains - MD - G (Wheat)' - E'
- 9. Kebab Mix (For Two)** €14.95
Our chef's own mix of tandoori meats.
'Contains - MD - MK'

Main Courses

Vegetable €14.95 | Chicken €16.45 | Lamb €16.95 | Prawn €17.95

Mild Dishes

10. Korma

A very mild sauce cooked with fresh cream and in house nut paste

'Contains - MK - N(Cashew)'

11. Tikka Masala

Marinated Chicken or Lamb cooked in cream, spices and in house nut paste

Contains - MK - N (Cashew),(Almond)'

Medium Dishes

12. Kozhi Varta

Traditional Kerala style curry flavoured with coconut, spices and curry leaves.

13. Nariyal Masala

A curry from the south Indian coastal area, made from onion, tomato and spices, flavoured with grated coconut, mustard and curry leaves

'Contains - MD'

14. Kadhai

A dish cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes

Contains - MK - N (Cashew).'

15. Rogan Josh

A dish cooked in a tomato based curry made with spices, onions, green peppers and tomato.

16. Bhuna

A dish cooked in a thick sauce with garlic, tomato and spring onion

'Contains - MK'

17. Palak

A dish cooked with spinach mixed with spices, tomatoes and a garlic and ginger paste

'Contains - MK'

18. Jalfrezi

A dish cooked in a tomato based medium to hot sauce with chunky peppers and onions.

19 Balti

This dish is prepared in a pot with spices, garlic, ginger, tomato and finished with a touch of yogurt

'Contains - MK'

20. Butter

A dish cooked using tandoori meat, fresh cream and cashew nuts in a butter sauce and onions

'Contains - MK - N (Cashew).'

21. Royal

A dish cooked with meat in a tomato based creamy sauce, with peppers, cashew nuts and spices

'Contains - MK - N (Cashew).'

22. Shashlik

Meat marinated in spices and yogurt then cooked in a tandoor with onions, tomato, mushrooms and bell peppers.

'Contains - MK - N (Cashew).'

Hot Dishes

23. Chettinadu

A South Indian style dish prepared with our chef's special chettinadu hot spices in a sauce base of coconut milk.

24. Punjabi Garlic Chilli Masala

Sauce of green chillies, onions, tomatoes, peppers and lemon juice with garlic. A speciality from the region of Punjab.

25. Madras

A hot Sauce, well spiced, cooked with mustard seeds, fresh curry leaves, tomatoes and coconut milk

'Contains - MD'

26. Vindaloo

A very hot spiced sauce, cooked with tomato, potato, green chilli and flavoured with lemon.

Vegetarian Main Course

€15.95

27. Daal Makhani

Black lentils cooked with onions, tomato, cumin, butter and cream

'Contains - MK - N (Cashew).'

28. Shahi Paneer

In house Paneer (cottage cheese), cooked in a creamy sauce with a spicy tomato blend

'Contains - MK - N (Cashew).'

29. Cheese Chilli

Paneer sautéed with peppers, onion, tomato, garam masala and fresh chilli

'Contains - MK'

30. Bengan Bharta

Roasted aubergines cooked with peas, tomatoes, garlic and ginger paste. Garnished with garam masala and fresh coriander

'Contains - MK'

31. Paneer Labab Daar

Lababdaar is north Indian recipe along with nuts, cream, chopped bell pepper and onion

'Contains - MK - N (Cashew).'

32. Kadhai Paneer

A dish cooked with Paneer in a sauce with shallots and bell peppers, pounded garlic and tomatoes

'Contains - MK - N (Cashew).'

33. Palak Paneer

Indian cottage cheese cooked with pureed spinach and finished with touch of cream

'Contains - MK'

34. Malai Kofta

North Indian dish featuring deep-fried paneer dumplings served in a rich and creamy cashew-based sauce.

'Contains - MK - N (Cashew).'

Biryani Dishes

Basmati Pilau rice cooked with sultanas, fresh peppers, tomatoes and onions, served with a biryani sauce and raita.

'Contains - MK - N (Cashew).'

39. Vegetable Biryani	€18.45
40. Chicken Biryani	€19.25
41. Lamb Biryani	€19.75
42. King Prawn Biryani	€21.95

Vegan Dishes

Side €8.95 - Main €15.45

43. Palak Aloo

Potatoes cooked in flavored full of spinach.

44. Bombay Aloo

Potatoes cooked in onion and tomato sauce with light touch mixed spices.

45. Gobhi Aloo

Potato and cauliflower cooked in full of flavored spices and onion.

46. Tarka Daal

Yellow lentil flavoured with spices, garlic and cumin seeds.

47. Chana Masala

White chick peas cooked with gravy of onion, tomato and spices.

48. Chana Palak

Chick Peas cooked in flavored full of spinach.

Rice

All rice is long grain basmati rice

35. Boiled Rice	€3.25
36. Pilau Rice	€3.95
37. Egg Fried Rice	€4.45
'Contains - E'	
38. Veg Pilau Rice	€4.45

Breads

Customers are welcome to customise their own naan bread(s)

49. Plain Naan 'Contains - MK - G(Wheat)'	€3.00
50. Garlic Nann 'Contains - MK - G(Wheat)'	€3.95
51. Coriander Naan 'Contains - MK - G(Wheat)'	€3.95
52. Garlic Coriander Naan 'Contains - MK - G(Wheat)'	€4.45
53. Peshwari Naan 'Contains - MK - G(Wheat)'(Wheat)- N(Almond)'	€4.95
54. Butter Naan 'Contains - MK - G(Wheat)'	€4.95
55. Chapati	€3.25

Sundries

56. Extra Poppadom	€3.00
57. Chips	€3.50
58. Raita 'Contains - MK'	€3.95
59. Kachumber Salad Kuchumber salad is a zesty Indian mix of finely chopped cucumbers, tomatoes, onions, and carrot, dressed with lime juice and spices.	€4.95

Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soyabeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY, Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.
All prices are inclusive of VAT.