

Darbar Vegetable Specialties

1. **PANEER KORMA:** Fresh Homemade Cheese with Thick Gravy Creamy Sauce, cooked in Nuts and Raisins, Herbs and Spices.....**\$10.95**
2. **PANEER JALFRAZIE:** Fresh Homemade Cottage Cheese, cooked with Vegetables & Spices.....**\$10.95**
3. **PALAK PANEER:** Spinach Cooked with Fresh Cheese, Ginger, Garlic, Herbs & Spices.....**\$10.95**
4. **PLAIN SAAG:** Fresh Spinach and Mustard, Ginger, Garlic, Herbs and Spices.....**\$10.95**
5. **MUTTER PANEER:** Homemade Cottage Cheese cooked with Green Peas.....**\$10.95**
6. **PALAK MUSHROOM:** Mushroom and Spinach cooked in Ginger, Garlic, Herbs and Spices.....**\$9.95**
7. **PALAK ALOO:** Spinach cooked with potatoes, Herbs and Spices.....**\$9.95**
8. **PALAK CHOLE:** Spinach cooked with Chick Peas, Ginger and Garlic.....**\$9.95**
9. **VEGETABLE PALAK:** Vegetables cooked with Spinach and Spices.....**\$9.95**
10. **MIXED VEGETABLE CURRY:** Mixed Vegetables cooked in Onion, Ginger & Garlic.....**\$9.95**
11. **VEGETABLE MANGO:** Mixed Vegetables cooked in Mango Sauce.....**\$9.95**
12. **VEGETABLE KORMA:** Mixed Vegetables cooked with Creamy Sauce, Cashews & Nuts.....**\$10.95**
13. **ALLO MUTTER:** Green Peas and Potatoes cooked in Spiced Sauce.....**\$9.95**
14. **MUTTER MUSHROOM:** Mushrooms, Green Peas, cooked with Onions, Garlic & Ginger.....**\$9.95**
15. **KARHI PAKORA:** Chick Pea Flour Mixed in Yogurt (Punjabi Style).....**\$9.95**
16. **ALLO GOBI:** Cauliflower and Potatoes cooked with Ginger, Tomatoes and Onions.....**\$9.95**
17. **GOBI MANCHURIAN:** Cauliflower Marinated in Ginger, Garlic Paste, Herbs and Spices, Cooked in Soy Sauce.....**\$11.95**
18. **ALLO CHOLE:** Chick Peas, Potatoes, cooked with Tomatoes, Onions and Gravy Sauce.....**\$9.95**
19. **CHANA MASALA:** Chick Peas cooked with Ginger, Garlic and Special Masala Sauce.....**\$9.95**
20. **BHINDI MASALA:** Tender Okra Sautéed with Onions, Tomatoes, Herbs and Spices.....**\$10.95**
21. **MALAI KOFTA:** Vegetables Balls fried and cooked in Gravy Sauce with Nuts and Raisins.....**\$10.95**

22. **BAIGAN BHARTHA:** Eggplant specially baked over open flame, Mashed and Sautéed with Onion, Ginger, Garlic, Peas and Spices.....**\$10.95**
23. **DAL MAKHNI:** Black Beans and Kidney Beans cooked with Onions, Garlic and Ginger.....**\$9.95**
24. **DAL TARKA:** Yellow Dal Cooked with Ginger, Garlic, Onions and Tomatoes.....**\$9.95**
25. **RAJMAH:** Kidney Beans cooked with Potatoes, Herbs and Spices.....**\$9.95**

Basmati Rice Specialties

1. **VEGETABLE BIRYANI:** Basmati Rice cooked with Green Vegetables, Garnished with Fruits.....**\$11.95**
2. **CHICKEN BIRYANI:** Basmati Rice cooked with Chicken, Nuts, Cashews, Herbs and Spices.....**\$12.95**
3. **LAMB BIRYANI:** Juicy Lamb cooked with Basmati Rice and Spices, Garnished with Nuts.....**\$13.95**
4. **SHRIMP BIRYANI:** King Sized Shrimp cooked with Basmati Rice and Garnished with Dry Fruits.....**\$13.95**
5. **DARBAR COMBO BIRYANI:** Basmati rice cooked with Vegetables, Chicken, Lamb, Shrimps, Herbs, Fresh Spices, Nuts, Cashews and Raisins.....**\$13.95**
6. **PLAIN BASMATI RICE**.....**\$2.95**

South Indian Cuisine Specialties

1. **IDDLY:** Steamed Rice and Lentil Patties (Served with Sambar).....**\$3.95**
2. **MEDHU VADA:** Fried Lentil Doughnuts.....**\$3.95**
3. **VEGETABLE CUTLET:** Minced Vegetables with Spices and Deep Fried.....**\$4.95**

South Indian: Uthappams

1. **UTHAPPAMS**.....**\$6.95**
2. **UTHAPPAMS VARIETIES:** Select from TOMATO AND PEAS, ONIONS AND HOT CHILI, CHICKEN**\$8.95**

South Indian: Dosai

1. **SADA DOSAI:** Thin Rice Crepes.....**\$5.95**
2. **DOSAI VARIETIES:** Select from MASALA, PALAK, EGG, CHICKEN.....**\$8.95**

Condiments

1. **PAPADUM:** Spicy Crispy Wafers.....**\$1.95**
2. **PICKLE**.....**\$1.95**
3. **MANGO CHUTNEY**.....**\$1.95**
4. **RAITA:** Cucumber and Mint Yogurt.....**\$1.95**
5. **PLAIN YOGURT**.....**\$1.95**

Deserts

1. **KHEER:** Rice cooked in Sweetened Milk.....**\$2.95**
2. **GULAB JAMUN:** Non-Fat Dry Milk and Cottage Cheese Fried Ball covered in Sugar Syrup.....**\$2.95**
3. **GAJAR HALWA:** Grated Carrots, Sweetened Milk and Butter, Garnished with Cashews and Raisins.....**\$2.95**
4. **ICE CREAM VARIETIES:** Select from PISTA KULFI AND MANGO ICE CREAM.....**\$2.95**

Beverages

1. **MANGO JUICE**.....**\$2.50**
2. **MANGO MILK SHAKE**.....**\$2.50**
3. **LASSI:** SWEET or SALTED drink.....**\$2.50**
4. **MANGO LASSI:** Sweet Yogurt and Mango Flavored Drink.....**\$2.50**
5. **SODA**.....**\$1.50**
6. **ICED TEA**.....**\$1.50**
7. **DARJEELING (Black) TEA**.....**\$1.50**
8. **MASALA TEA:** Darjeeling Tea Brewed with Spices, Milk and Sugar.....**\$1.50**



INDIA DARBAR



RESTAURANT

Authentic
North and South
Indian Cuisine



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Dine In - Carry Out - Catering

OPEN
TUESDAY THRU SUNDAY
Lunch Buffet: 11:30 AM – 3 PM
Menu Dinner: 5-10 PM

Visit us online at:
www.indiadarbar.com

Tempting Appetizers

- 1. VEGETABLE POKORAS:** Assorted vegetables deeped in chick pea's batter and deep fried.....**\$2.95**
- 2. ALLO TIKKI:** Boiled potatoes and green peas deeped in chick pea's batter and deep fried.....**\$2.95**
- 3. VEGETABLE SAMOSA:** Potatoes, green peas and spices filled in crispy pastry and deep fried.....**\$2.95**
- 4. PANEER PAKORA:** Homemade cheese deeped in chick pea batter and deep fried.....**\$3.95**
- 5. CHICKEN PAKORA:** Assorted boneless chicken deep fried in chick fried in chick pea batter.....**\$3.95**
- 6. FISH PAKORA:** Fish marinated in yogurt, lemon juice, deeped in chick pea batter and deep fried.....**\$5.95**
- 7. DARBAR VEGETABLE PLATTER:** Allo Tikki, Samosa, Vegetable and Paneer Pakoras.....**\$5.95**
- 8. DARBAR NON-VEGETARIAN PLATTER:** Chicken and Fish Pakoras.....**\$6.95**
- *9. PANEER TIKKA:** Homemade chicken with green bell pepper, spices and sauce.....**\$7.95**
- *10. CHILLI CHICKEN:** Boneless chicken cooked with onion, ginger, garlic sauces and deep fried.....**\$8.95**
(*Chef's Special)

Chaat

- 1. SAMOSA CHAAT:** Samosa with garbanzo beans topped with onion, sweet mint sauce and yogurt.....**\$2.95**
- 2. ALLO TIKKI CHAAT:** Potato patties, garbanzo beans topped with onion, tamarind & mint sauce....**\$2.95**

Soups

- 1. MULLIGARWANY:** Vegetable/Lentil Soup.....**\$2.95**
- 2. COCONUT SOUP:** Coconut cream, pistachio....**\$2.95**
- 3. RASAM:** South Indian sour & spicy soup.....**\$2.95**
- 4. TOMATO SOUP:** South Indian Style.....**\$2.95**

Indian Breads

- 1. POORI:** Light, fluffy, puffed and deep fried.....**\$1.95**
- 2. PLAIN PARATHA:** Multilayer Bread made with butter.....**\$1.95**
- 3. NAN:** Fine Flour Bread baked in Tandoor.....**\$1.95**
- 4. ROTI:** Whole Wheat Bread baked in Tandoor....**\$1.95**
- 5. ALLO PARATHA:** Multilayer Bread stuffed with potatoes, made with butter.....**\$2.95**
- 6. GOBI PARATHA:** Whole Wheat Bread stuffed with cauliflower, made with butter.....**\$2.95**
- 7. CHAPATI:** Thin Whole Wheat Bread.....**\$1.95**

- 8. STUFFED NAN:** Fine Flour Bread stuffed with potatoes and spices baked in Tandoor.....**\$2.95**
- 9. ONION KULCHA:** Unleavened White Bread Stuffed with Onion and Baked in Tandoor.....**\$2.95**
- 10. PANEER KULCHA:** Unleavened White Bread Stuffed with Cheese and Baked in Tandoor.....**\$2.95**
- 11. GINGER NAN:** White Bread Stuffed with Ginger and Spices and Baked in Tandoor.....**\$2.95**
- 12. KASHMIRI KULCHA:** White Bread Stuffed with Dry Nuts Raisin and Baked in Tandoor.....**\$2.95**
- 13. GARLIC NAN:** White Bread Stuffed with Garlic and Baked in Tandoor.....**\$2.95**
- 14. BHATURA:** Unleavened White Puffy Bread.....**\$1.95**
- 15. KEEMA NAN:** Nan Stuffed with Seasoned Minced Meat and Baked in Tandoor.....**\$2.95**
- 16. DARBAR SPECIAL NAN:** Unleavened White Bread stuffed with Onions, Potatoes, Cheese and Baked in Tandoor.....**\$2.95**

Darbar Tandoor Specialties

(Baked in Famed Indian Clay Charcoal Ovens)

- 1. TANDOORI CHICKEN:** Marinated Chicken Roasted in Tandoor.....**\$11.95**
- 2. TANDOORI TIKKA KABAB:** White Chicken roasted in Tandoor and served with lemons.....**\$12.95**
- 3. LAMB SEEKH KABAB:** Marinated Minced Lamb cooked in Tandoor.....**\$12.95**
- 4. RESHMI KABAB:** Chicken marinated in Sour Cream, Garlic and Roasted in Tandoor.....**\$12.95**
- 5. TANDOORI SHRIMP:** Shrimp Marinated in Garlic, Ginger, Sour Cream and Roasted in Tandoor.....**\$14.95**
- 6. DARBAR COMBO GRILL:** Tandoori Chicken, Tandoori Chicken Tikka, Lamb Seekh Kabab, Reshmi Kabab Lahsoomi and Tandoori Shrimp served with sautéed onions and green peppers.....**\$14.95**

Poultry Specialities

- 1. CHICKEN CURRY:** Chicken cooked in Onions, Garlic, Ginger, Yogurt and Spices.....**\$11.95**
- 2. CHICKEN TIKKA MASALA:** Roasted Chicken cooked in Spices and Curry Sauce.....**\$11.95**
- 3. BUTTER CHICKEN:** Chicken cooked in Butter and Cream Sauce.....**\$11.95**
- 4. CHICKEN 65:** Chicken cooked in Onions, Ginger, Spicy Sauce and Deep Fried.....**\$11.95**

- 5. GINGER CHICKEN:** Marinated Chicken cooked in Ginger and Spicy Sauce and Deep Fried.....**\$11.95**
- 6. CHICKEN TIKKA SAAG:** Chicken cooked in Spiced Spinach, Ginger & Garlic.....**\$11.95**
- 7. CHICKEN BHUNA:** Chicken cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Thick Gravy Sauce.....**\$11.95**
- 8. CHICKEN KASHMIRI KORMA:** Chicken cooked in creamy sauce, Cashews, Herbs and Spices.....**\$11.95**
- 9. CHICKEN SAAG:** Boneless Chicken cooked with Spinach.....**\$11.95**
- 10. CHICKEN MUSHROOM:** Boneless Chicken Curry Cooked with Mushroom.....**\$11.95**
- 11. CHICKEN JALFRAZIE:** Chicken Cooked with Green Vegetables and Onions.....**\$11.95**
- 14. CHICKEN MANGO:** Chicken Cooked in Onions, Garlic, Ginger and Mango Sauce.....**\$11.95**
- 13. CHICKEN VINDALOO:** Chicken Curry Cooked with Potatoes and Hot Spices.....**\$11.95**

Lamb /Beef Specialties

- 1. LAMB CURRY:** Exotic Lamb Curry cooked with Onions and Yogurt.....**\$12.95**
- 2. LAMB/BEEF MASALA:** Roasted Lamb or Beef cooked in Spices and Thick Curry Sauce.....**\$12.95**
- 3. LAMB KORMA:** Lamb cooked with Creamy Sauce, Herbs, Cashews, Nuts and Raisins.....**\$12.95**
- 4. LAMB MUSHROOM:** Lamb roasted with Spices, Onions, Tomatoes and Mushrooms.....**\$12.95**
- 5. LAMB JALFRAZIE:** Lamb Curry cooked with Green Vegetables and Onions.....**\$12.95**
- 6. LAMB/BEEF SAAG:** Lamb or Beef cooked with Spinach.....**\$12.95**
- 7. LAMB BHUNA:** Lamb cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Gravy Sauce.....**\$12.95**
- 8. ROGAN JOSH:** Lean Lamb cooked in Yogurt Based Sauce.....**\$12.95**
- 9. LAMB/BEEF VINDALOO:** Lamb or Beef Curry cooked with Potatoes and Hot Spices.....**\$12.95**
- 10. BEEF MANGO:** Beef cooked in Onions, Garlic, Ginger and Mango Sauce.....**\$12.95**

Seafood Specialties

- 1. FISH CURRY:** Boneless Fish cooked in Onions, Garlic, Ginger, Yogurt and Spices.....**\$12.95**
- 2. FISH MASALA:** Fish Marinated with Yogurt, Mild Spices, cooked with Curry Sauce.....**\$12.95**
- 3. FISH VINDALOO:** Boneless Fish cooked with Potatoes and Hot Spices.....**\$12.95**
- 4. SHRIMP CURRY:** Fresh Jumbo Shrimp cooked in a Spicy Curried Sauce.....**\$12.95**
- 5. SHRIMP SAAG:** Fresh Shrimp Curry cooked with Spinach.....**\$12.95**
- 6. SHRIMP VINDALOO:** Shrimp cooked in a Spicy Sauce with Potatoes and Onions.....**\$12.95**
- 7. SHRIMP JALFRAZIE:** Shrimp cooked with Green Vegetables, Onions and Tomatoes.....**\$12.95**
- 8. SHRIMP MUSHROOM:** Shrimp cooked with Mushrooms and Curry Sauce.....**\$12.95**
- 9. SHRIMP MASALA:** Fresh Jumbo Shrimp cooked in Rich Tomato Sauce.....**\$12.95**

Darbar Combination Dinner

- 1. NON VEGETABLE DINNER FOR TWO:** Includes Fish Pakora, Chicken Tikka Masala, Lamb Jalfrazie, Dal Makhni, Basmati Rice, Nan & Choice of Desert.....**\$32.95**
- 2. TANDOORI DINNER FOR TWO:** Includes Chicken Pokoras, Tandoori Chicken, Reshmi Kalbab, Chicken Curry, Basmati Rice, Nan & Choice of Desert.....**\$35.95**
- 3. VEGETABLE DINNER FOR TWO:** Includes Paneer Pakoras, Palak Paneer, Vegetable Korma, Karhi Pakora, Rice, Nan & Choice of Desert.....**\$29.95**

Special Dishes

- 1. LAMB MADRAS:** Lamb cooked in Spicy Sauce with Coconut and Herbs (Madras Style).....**\$12.95**
- 2. FISH MOLY:** Chunks of Fish cooked in Coconut Sauce and Spices.....**\$12.95**
- 3. FISH MADRAS:****\$12.95**
- 4. GOAT CURRY:** Goat Meat cooked in Spices and Coconut (Kerala) Sauce.....**\$12.95**
- 5. GOAT MALABAR:** Goat prepared in coconut milk.....**\$12.95**
- 6. CHICKEN MADRAS:** Chicken cooked in Spiced Sauce with Coconut and Herbs (Madras Style).....**\$11.95**