	APPETIZERS	
1.	VEGETABLE POKORA Vegetables coated in chickpea batter and fried	\$3.95
2.	ALLO TIKKI Boiled potatoes and green peas patty coated in chickpea batter and fried	\$3.95
3.	VEGETABLE SAMOSA Potatoes, peas and spices filled in crispy pastry and deep fried	\$3.95
4.	PANEER PAKORA Vegetables coated in chickpea batter and fried	\$6.95
5.	CHICKEN PAKORA Boneless chicken coated in chickpea batter and frie	\$6.95
6.	FISH PAKORA Fish coated in chickpea batter and fried	\$6.95
7.	DARBAR VEGETABLE PLATTER Allo Tikki, Samosa, Vegetable and Paneer Pakoras	\$6.95
8.	DARBAR NON-VEGETARIAN PLATTER Includes Chicken and Fish Pakoras	\$7.95
9.	PANEER TIKKA Homemade cheese with green bell pepper cooked in sweet and spicy sauce	\$11.95
10.	CHILLI CHICKEN Chicken cooked with onion, ginger, garlic sauces	\$11.95
	BREADS	
1.	POORI Light, puffed and deep fried	\$2.50
2.	PLAIN PARATHA Multilayered Wheat bread, pan fried	\$2.50
3.	NAAN White Bread baked in Tandoor	\$2.50
4.	ROTI Wheat Bread baked in Tandoor	\$2.50
5.	ALLO PARATHA Multilayer Bread stuffed with potatoes and spices	\$3.50
6.	GOBI PARATHA Wheat Bread stuffed with cauliflower and spices	\$3.50
7.	CHAPATI Thin Whole Wheat Bread	\$2.50
8.	STUFFED NAAN Naan stuffed with potatoes and spices baked in Tar	\$3.50 idoor
9.	ONION KULCHA White Bread Stuffed with Onion and Baked in Tand	\$3.50 oor
10.	PANEER KULCHA Unleavened White Bread Stuffed with Cheese and Baked in Tandoor	\$3.50

11. GINGER NAN White Bread Stuffed with Ginger and Spices and Baked in Tandoor	\$3.50
12. KASHMIRI KULCHA White Bread Stuffed with Dry Nuts Raisin and Baked in Tandoor	\$3.50
13. GARLIC NAAN White Bread Stuffed with Garlic and Baked in Tando	\$3.50
14. BHATURA Fried White Bread	\$2.50
15. KEEMA NAAN Naan Stuffed with Seasoned Minced Meat and Baked in Tandoor	\$3.50
16. DARBAR SPECIAL NAAN White Bread stuffed with Onions, Potatoes, Cheese and Baked in Tandoor	\$3.50
CHAAT (\$5.95)	

 SAMOSA CHAAT Samosa with garbanzo beans topped with onion, sweet mint sauce and yogurt

2. ALLO TIKKI CHAAT Potato patties, garbanzo beans topped with onion, tamarind & mint sauce

SOUPS (\$4.95)

- 1. MULLIGARWANY Vegetable/Lentil Soup
- 2. COCONUT SOUP
- 3. **RESAM** South Indian tomato soup
- 4. TOMATO SOUP

TANDOOR SPECIALTIES

(Baked in Clay Charcoal Oven)

1.	CHICKEN Marinated Chicken with herbs and spices Roasted in Tandoor	\$13.95
2.	TIKKA KABAB Chicken roasted in Tandoor and garnished with onions and lemon	\$13.95
3.	LAMB SEEKH KABAB Marinated Minced Lamb cooked in Tandoor	\$14.95
4.	TANDOORI SHRIMP Marinated Shrimp Roasted in Tandoor	\$14.95
5.	DARBAR COMBO GRILL Tandoori Chicken, Tandoori Chicken Tikka, Lamb Seekh Kabab and Tandoori Shrimp served	\$14.95

with sautéed onions and green peppers

POULTRY SPECIALTIES (\$13.95) (Served with plain Basmati Rice)

- 1. CHICKEN CURRY Chicken cooked in Onions, Garlic, Ginger, Yogurt and Spices
- 2. CHICKEN TIKKA MASALA Roasted Chicken cooked in Spices and Curry Sauce
- 3. BUTTER CHICKEN Chicken cooked in Butter and Cream Sauce
- 4. CHICKEN 65 Chicken cooked in Onions, Ginger, Spicy Sauce and Deep Fried
- 5. GINGER CHICKEN Marinated Chicken cooked in Ginger and Spicy Sauce and Deep Fried
- 6. CHICKEN TIKKA SAAG Chicken cooked in Spiced Spinach, Ginger & Garlic
- 7. CHICKEN BHUNA Chicken cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Thick Gravy Sauce
- 8. CHICKEN KASHMIRI KORMA Chicken cooked in creamy sauce, Cashews, Herbs and Spices
- 9. CHICKEN SAAG Boneless Chicken cooked with Spinach
- **10. CHICKEN MUSHROOM** Boneless Chicken Curry Cooked with Mushroom
- **11. CHICKEN JALFRAZIE** Chicken Cooked with Green Vegetables and Onions
- 12. CHICKEN MANGO Chicken Cooked in Onions, Garlic, Ginger and Mango Sauce
- 13. CHICKEN VINDALOO Chicken Curry Cooked with Potatoes and Hot Spices
- 14. CHICKEN MADRAS
 \$14.90

 Chicken cooked in spicy curry Sauce with Coconut

LAMB /BEEF/GOAT ENTREES (\$14.95) (Served with plain Basmati Rice)

- 1. LAMB CURRY Exotic Lamb Curry cooked with Onions and Yogurt
- 2. LAMB/BEEF MASALA Roasted Lamb or Beef cooked in Spices and Thick Curry Sauce
- 3. LAMB MADRAS Lamb cooked in Spicy Sauce with Coconut and Herbs (Madras Style)

- 4. LAMB MUSHROOM Lamb roasted with Spices, Onions, Tomatoes and Mushrooms
- 5. LAMB JALFRAZIE Lamb Curry cooked with Green Vegetables and Onions
- 6. LAMB/BEEF SAAG Lamb or Beef cooked with Spinach
- 7. LAMB BHUNA Lamb cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Gravy Sauce
- 8. ROGAN JOSH Lean Lamb cooked in Yogurt Based Sauce
- 9. LAMB/BEEF VINDALOO Lamb or Beef Curry cooked with Potatoes and Hot Spices
- **10. BEEF MANGO** Beef cooked in Onions, Garlic, Ginger and Mango Sauce
- **11. GOAT CURRY** Goat Meat cooked in Spices and Coconut Sauce
- 12. GOAT MALABAR Goat meat cooked in curry sauce and coconut milk

SEAFOOD SPECIALTIES (\$14.95)

(Served with plain Basmati Rice)

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

	VEGETARIAN ENTREES (Served with plain Basmati Rice)	
1.	PANEER KORMA Homemade Cheese cooked in Creamy sauce	\$12.95
2.	PANEER JALFRAZIE Homemade Cheese, cooked with Vegetables & Spir	\$12.95
3.	PALAK PANEER Spinach Cooked with Fresh Cheese, Ginger, Garlic, Herbs & Spices	\$12.95
4.	PLAIN SAAG Fresh Spinach and Mustard, Ginger, Garlic, Herbs	\$12.95 and Spices
5.	MUTTER PANEER Cottage Cheese cooked with Green Peas	\$12.95
6.	PALAK MUSHROOM Mushroom and Spinach cooked in Ginger, Garlic, Herbs and Spice	\$11.95
7.	PALAK ALOO Spinach cooked with potatoes, Herbs and Spices	\$11.95
8.	PALAK CHOLE Spinach cooked with Chick Peas, Ginger and Garli	\$11.95 °
9.	VEGETABLE PALAK Vegetables cooked with Spinach and Spices	\$11.95
10.	MIXED VEGETABLE CURRY Mixed Vegetables cooked in Onion, Ginger/Garlic	\$11.95
11.	VEGETABLE MANGO Mixed Vegetables cooked in Mango Sauce	\$11.95
12.	VEGETABLE KORMA Mixed Vegetables cooked with Creamy Sauce	\$11.95
13.	ALLO MUTTER Green Peas and Potatoes cooked in Spiced Sauce	\$11.95
14.	MUTTER MUSHROOM Mushrooms, Green Peas, cooked with Onions, Garlic & Ginger	\$11.95
15.	RAJMAH Kidney Beans cooked with Potatoes, Herbs and Spic	\$11.95
16.	ALLO GOBI Cauliflower and Potatoes cooked with Ginger, Tomatoes and Onions	\$11.95
17.	GOBI MANCHURIAN Marinated Cauliflower cooked in Soy Sauce	\$12.95
18.	ALLO CHOLE Chick Peas and potatoes cooked in curry sauce	\$11.95
19.	CHANA MASALA Chick Peas cooked in gourmet curry sauce	\$11.95

20	. BHINDI MASALA Okra Sautéed with Onions, Tomatoes, Herbs and S	\$11.95 Spices
21	. MALAI KOFTA Ground Vegetables fried and cooked in rich curry s	\$12.95 auce
22	BAIGAN BHARTHA Eggplant baked in Tandoor oven, Mashed and Sautéed with Onion, Ginger, Garlic, Peas and Spic	\$11.95
23	. DAL MAKHNI Black and Kidney Beans cooked in curry sauce	\$11.95
24	. DAL TARKA Yellow Lentils cooked in curry sauce	\$11.95
	RICE ENTREES	
1.	VEGETABLE BIRYANI Basmati Rice cooked with mixed vegetables and Garnished with Nuts and Fruits	\$12.99
2.	CHICKEN BIRYANI Basmati Rice cooked with Chicken, mixed vegetables and Garnished with Nuts/Fruits	\$13.99
3.	LAMB BIRYANI Rice cooked with Lamb, mixed vegetables and Garnished with Nuts/Fruits	\$14.99
4.	SHRIMP BIRYANI Basmati Rice cooked with Shrimp, mixed vegetables and Garnished with Nuts/Fruits	\$14.99
5.	DARBAR COMBO BIRYANI Basmati rice cooked with Vegetables, Chicken, Lamb, Shrimp, and Garnished with Nuts/Fruits	\$14.99
6.	PLAIN BASMATI RICE	\$3.99
	DARBAR SPECIAL: DINNER FOR	тwo
1.	NON VEGETABLE DINNER FOR TWO Includes Fish Pakora, Chicken Tikka Masala, Lamb Jalfrazie, Dal Makhni, Basmati Rice, Nan & Choice of Desert	\$39.95
2.	TANDOORI DINNER FOR TWO Includes Chicken Pokoras, Tandoori Chicken, Reshmi Kalbab, Chicken Curry, Basmati Rice, Nan & Choice of Desert	\$39.95
3.	VEGETABLE DINNER FOR TWO Includes Paneer Pakoras, Palak Paneer, Vegetable Korma, Rice, Nan, Dal & Choice of Desert	\$37.95

CONDIMENTS (\$2.95)

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

DESERTS (\$4.50)

- 1. KHEER Rice cooked in Sweetened Milk
- 2. GULAB JAMUN Non-Fat Dry Milk and Cottage Cheese Fried Ball covered in Sugar Syrup
- 3. GAJAR HALWA Grated Carrots, Sweetened Milk and Butter, Garnished with Cashews and Raisins
- 4. ICE CREAM VARIETIES Select From Pista Kulfi And Mango Ice Cream

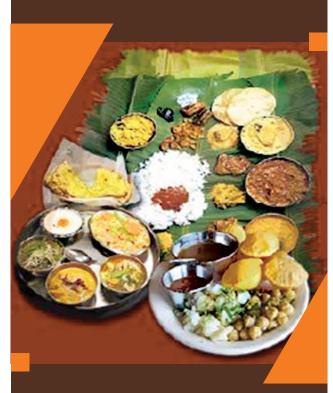
BEVERAGES

1.	MANGO JUICE	\$2.95
2.	MANGO MILK SHAKE	\$2.95
3.	LASSI Choice of sweet or yogurt drink	\$2.95
3.	MANGO LASSI Popular Yogurt and Mango Flavored drink	\$2.95
4.	SODA	\$1.95
5.	ICED TEA	\$1.95
6.	DARJEELING (Black) TEA	\$1.95
7.	MASALA CHAI/TEA	\$1.95



INDIA DARBAR RESTAURANT

AUTHENTIC INDIAN CUISINE



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