

INDIA DARBAR

Authentic North and South Indian Cuisine



**6119 Odana Road
Madison, WI 53719
Phone: 608-274-1788**

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 Pakora.....\$6.95
 - *9. **PANEER TIKKA:** Homemade cheese with green bell pepper, spices and sauce.....\$7.95
 - *10. **CHILLI CHICKEN:** Boneless chicken cooked with onion, ginger and garlic sauces and deep fried.....\$8.95
- (*Chef's Special)

Chaat

1. **SAMOSA CHAAT:** Samosa, garbanzo beans topped with onion, sweet mint sauce and yogurt.....\$2.95
2. **ALLO TIKKI CHAAT:** Potato patties, garbanzo beans topped with onion, tamarind and 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 (clay oven).....\$1.95
4. **ROTI:** Whole Wheat Bread baked in Tandoor (clay oven).....\$1.95
5. **ALLO PARATHA:** Bread stuffed with potatoes, made with butter.....\$2.95
6. **GOBI PARATHA:** Bread stuffed with cauliflower, made with butter.....\$2.95
7. **CHAPATI:** Thin Whole Wheat Bread.....\$1.95
8. **STUFFED NAN:** Bread stuffed with potatoes and spices, baked in Tandoor.....\$2.95

- 9. ONION KULCHA:** Unleavened White Bread Stuffed with Onion and Baked in Tandoor (clay oven).....\$2.95
- 10. PANEER KULCHA:** Unleavened White Bread Stuffed with Cheese and Baked in Tandoor (clay oven).....\$2.95
- 11. GINGER NAN:** White Bread Stuffed with Ginger and Spices and Baked in Tandoor (clay oven).....\$2.95
- 12. KASHMIRI KULCHA:** White Bread Stuffed with Dry Nuts Raisin and Baked in Tandoor (clay oven).....\$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 (clay oven).....\$2.95

Darbar Combination Dinners

- 1. NON-VEGETARIAN DINNER FOR TWO:** Fish Pakora, Chicken Tikka Masala, Lamb Jalfrazie, Dal Makhni, Basmati Rice, Nan & Choice of Dessert..... \$32.95
- 2. TANDOORI DINNER FOR TWO:** Chicken Pakora, Tandoori Chicken, Reshmei Kabab, Chicken Curry Rice, Nan and Choice of Dessert..... \$35.95
- 3. VEGETARIAN DINNER FOR TWO:** Paneer Pakora, Palak Paneer, Vegetable Korma, Karhi Pakora, Rice, Nan and Choice of Dessert..... \$29.95

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 and Tikka Sauce.....\$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, Reshmei Kabab Lahsoomi and Tandoori Shrimp served with sautéed onions and green peppers.....\$14.95

Poultry Specialties

- 1. CHICKEN CURRY:** Chicken cooked in Onions, Garlic, Ginger, Yogurt & Spices.....\$11.95
- 2. CHICKEN TIKKA MASALA:** Roasted Chicken cooked in Spices & 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 & Deep Fried.....\$11.95
- 5. GINGER CHICKEN:** Chicken cooked in Ginger & Spicy Sauce & Deep Fried.....\$11.95

6. **CHICKEN PINEAPPLE:** Chicken cooked in Onions, Garlic, Ginger & Pineapples....\$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:** Chicken Curry Cooked with Mushroom.....\$11.95
11. **CHICKEN JALFRAZIE:** Chicken Cooked with Vegetables & Onions.....\$11.95
12. **CHICKEN VINDALOO:** Chicken Curry Cooked with Potatoes & Hot Spices.....\$11.95
13. **CHICKEN MANGO:** Chicken Cooked in Onions, Garlic, Ginger & Mango Sauce...\$11.95
14. **CHICKEN TIKKA SAAG:** Chicken cooked in Spiced Spinach, Ginger & Garlic....\$11.95

Lamb Specialties

1. **LAMB CURRY:** Exotic Lamb Curry cooked with Onions and Yogurt.....\$12.95
2. **LAMB MASALA:** Roasted Lamb cooked in Spices and Thick Curry Sauce.....\$12.95
3. **LAMB KORMA:** Lamb cooked with Creamy Sauce, Herbs, Cashews & Nuts.....\$12.95
4. **LAMB MUSHROOM:** Lamb cooked with Onions, Tomatoes & Mushrooms.....\$12.95
5. **LAMB JALFRAZIE:** Lamb Curry cooked with Vegetables and Onions.....\$12.95
6. **LAMB SAAG:** Lamb 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 VINDALOO:** Lamb Curry cooked with Potatoes and Hot Spices.....\$12.95

Beef Specialties

1. **BEEF MASALA:** Beef cooked in Spices and Thick Curry Sauce.....\$12.95
2. **BEEF SAAG:** Beef cooked with Spinach.....\$12.95
3. **BEEF VINDALOO:** Beef cooked with Potatoes and Hot Spices.....\$12.95
4. **BEEF MANGO:** Beef cooked in Onions, Garlic, Ginger and Mango Sauce.....\$12.95

Seafood Specialties

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

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:** Cottage Cheese cooked with Vegetables & Spices.....**\$10.95**
3. **PALAK PANEER:** Spinach Cooked with Cheese, Ginger, Garlic & Spices.....**\$10.95**
4. **PLAIN SAAG:** Fresh Spinach and Mustard, Ginger, Garlic, Herbs & Spices.....**\$10.95**
5. **MUTTER PANEER:** Cottage Cheese cooked with Green Peas.....**\$10.95**
6. **PALAK MUSHROOM:** Mushroom & Spinach cooked in Ginger, Garlic & Spices.....**\$9.95**
7. **PALAK ALOO:** Spinach cooked with potatoes, Herbs & 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, Herbs & Spices.....**\$9.95**
11. **VEGETABLE MANGO:** Mixed Vegetables cooked in Mango Sauce.....**\$9.95**
12. **VEGETABLE KORMA:** Mixed Vegetables cooked with Creamy Sauce, Cashews, Nuts and Raisins.....**\$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 and Spices.....**\$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 & 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 & Onions cooked in Gravy Sauce.....**\$9.95**
19. **CHANA MASALA:** Chick Peas cooked with Ginger, Garlic & Masala Sauce.....**\$9.95**
20. **BHINDI MASALA:** Tender Okra Sautéed with Onions, Tomatoes & Spices**\$10.95**
21. **MALAI KOFTA:** Fried Vegetables Balls cooked in Gravy Sauce with Nuts.....**\$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, Tomatoes, Herbs and Spices.....**\$9.95**

Basmati Rice Specialties

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

Condiments

1. PAPADUM: Spicy Crispy Wafers.....	\$1.95
2. PICKLES	\$1.95
3. MANGO CHUTNEY	\$1.95
4. RAITA: Cucumber and Mint Yogurt.....	\$1.95
5. PLAIN YOGURT	\$1.95
6. FRESH SALAD	\$2.95
7. SAMBAR	\$2.95

Deserts

1. KHEER: Rice cooked in Sweetened Milk.....	\$2.95
2. GULAB JAMUN: Non-Fat Dry Milk and Cottage Cheese Fried Ball covered in Sweet 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 OR MANGO ICE CREAM..	\$2.95

Beverages

1. MANGO JUICE/ ALL JUICES	\$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 TEA: Black Tea.....	\$1.50
8. MASALA TEA: Darjeeling Tea Brewed with Spices, Milk and Sugar.....	\$1.50

*India Darbar Presents....
South Indian Cuisine*

- 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

*India Darbar's
Special Dishes*

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