

Darbar

INDIAN CUISINE

Darbar - A magnificent hall where ceremonial gatherings were held and royal feasts were served to guests.

The Tradition Continues...

Soup of the Day

Do ask your server about our soup of the day - \$3.95

Children's Menu

Fish Fingers & Fries - \$ 6.95

Chicken Nuggets & Fries - \$ 6.50

Cheese Sticks - \$ 4.95

French Fries - \$ 3.50

Appetizers

Darbari Non-vegetarian appetizer platter - \$ 13.95
(chicken tikka, haryali chicken, boti kabob, seekh kabob, tandoori shrimp),

Darbari Vegetarian appetizer platter - \$ 11.95
(samosa, onion bhaji, vada, idli)

Lamb Chops (3 pieces) - \$ 12.95
Tender lamb chops marinated with fresh herbs, ground spices and grilled over charcoal

Lamb Sheekh Kabob - \$ 8.95
Finely minced lamb, flavored, skewered and grilled over glowing charcoal

Chicken Haryali Tikka - \$ 8.95
Succulent nuggets of chicken, marinated with fresh green herbs, cooked in a tandoor

Tandoori Shrimp - \$ 8.95
Marinated shrimp flavored with spices and cooked in a clay oven

Potato Vada - \$ 5.50
Potato dumplings

Idli Sambar - \$ 5.50
Rice lentil patties

Vegetable Samosa - \$ 4.50
Two pieces of crispy pastry with a filling of mildly spiced potatoes, green peas and fresh herbs

Onion Bhajia - \$ 4.50
Shredded onion with chick pea flour, herbs, spiced and fried

Bombay Chat - \$ 4.50
A medley of potato and flour chips, topped with tamarind chutney and yogurt dressing

Daily Lunch Buffet ~ Monday - Saturday 11:30 am - 2:30 pm
Sunday Champagne Brunch ~ 11:30 am - 2:30 pm

Vegetable Preparations

(All entrees are served with long grain basmati rice and are cooked mild, medium, spicy or extra spicy)

Darbari Paneer- \$ 12.50

Specially prepared stuffed paneer in fragrant spicy sauce

Paneer Makhn Masala- \$ 12.50

Paneer in rich tomato-based gravy flavored with butter

Paneer Jalfraizi- \$ 12.50

Julienne cuts of cottage cheese and seasonal vegetables, sautéed with fresh ground spices

Palak Paneer- \$ 12.50

Creamed spinach with cottage cheese with a hint of garlic and spices

Mutter Paneer- \$ 12.50

Combination of green peas and cottage cheese, cooked in a rich and creamy gravy

Malai Kofta- \$ 11.50

Mashed vegetable balls, cooked in a rich, creamy gravy

Malai Methi Mutter- \$ 11.50

Spiced peas cooked in creamy fenugreek sauce

Tawa Mix Vegetables - \$ 11.50

Stir-fry mix vegetables cooked with herbs and spice in skillet

Navratan Korma- \$ 11.50

An exciting blend of vegetables cooked in a rich gravy

Aloo Banarasi- \$ 11.50

Sliced potatoes, fried and blended in a brownish gravy, tempered with Indian spices

Aloo Gobi- \$ 11.50

Potatoes and cauliflower prepared with ginger, onion and spices

Bhindi Masala- \$ 11.50

Okras cooked with light onion, tomato base and fresh spices

Baingan Bharta- \$ 11.50

Oven-roasted eggplant with onion, tomato, garlic, spices and finished with julienne ginger

Chana Masala- \$ 10.50

Chick peas cooked with julienne cut ginger and other exotic spices

Dal Makhani- \$ 10.50

A vibrant combination of creamed lentils, flavored with butter and tempered with garlic

Tadka Dal- \$ 10.50

Yellow lentils flavored and tempered with Indian spices

South Indian Vegetarian Preparations

Paper Masala Dosa- \$ 8.95

Thin Crepe made from special rice and lentil paste and spices

Onion Rava Masala Dosa- \$ 8.95

Crispy thin Crepe made from cream of wheat and rice paste with onions and spices

Onion Rava Dosa- \$ 7.99

Crispy thin Crepe made from cream of wheat and rice paste with onions

Paper Plain Dosa - \$ 7.95

Thin Crepe made from special rice and lentil paste

Mysore Masala Dosa- \$ 7.95

This rice and lentil Crepe filled with potato and milagaipodi

Butter Dosa - \$ 7.50

Thin Crepe made from rice and lentil with butter

Masala Dosa - \$ 7.50

Rice and lentil Crepe made with spices

Onion & Chilli Uthappam- \$ 6.99

Thick rice and lentil pancake topped with seasoned onions and chilli

Vegetable Uthappam - \$ 6.99

Thick rice and lentil pancake topped with vegetables

Plain Uthappam- \$ 6.95

Thick rice and lentil pancakes

Chicken Preparations

(All chicken entrees are prepared skinless and boneless)

Butter Chicken- \$ 14.95

Shredded barbecue chicken cooked in a rich, thick tomato-based gravy, flavored with spices and butter

Chicken Tikka Masala- \$ 13.95

Barbecue chicken cooked in a delicious, zesty gravy

Chicken Tikka Bhuna- \$ 13.95

Barbecue chicken tikka cooked in a thick gravy with tomatoes and fresh herbs

Chicken Shakuti- \$ 13.95

Chicken cooked in a rich gravy with fresh Goan spices and a dash of roasted coconut powder

Chicken Kali Mirch- \$ 13.95

Chicken sautéed with homemade cheese, bell peppers and crushed pepper cooked in a rich gravy

Chicken Saagwala- \$ 13.95

Curry chicken cooked in a rich creamy spinach gravy

Chicken Vindaloo- \$ 13.95

Chicken cooked in fresh ground Goan spices, simmered in a tangy gravy with cocktail onions and potatoes

Delhi Chicken - \$ 13.95

Tender chicken pieces cooked with cilantro, tomato, onion in rich curry base

Chicken Shahi Korma- \$ 13.95

Tender pieces of chicken, sautéed with green bell peppers, almonds, raisins and cooked in mild, creamy gravy

Chicken Do Piazza - \$ 13.95

Chicken cooked with onions, bell pepper, tomato in thick curry base

Achar Chicken- \$ 13.95

Tender pieces of chicken cooked in tangy achar flavored curry sauce

Chicken Jalfraizi- \$ 13.95

Sauteed chicken tenders with fresh herbs, onions, tomatoes, green bell peppers cooked with freshly ground roasted spices

Chicken Kada Masala- \$ 13.95

Chicken cooked with ginger, garlic and spring onion in gravy

Chicken Madras- \$ 13.95

Fairly spiced chicken cooked and flavored with freshly ground Madras spices

Lamb Preparations

(All entrees are served with long grain basmati rice and cooked mild, medium, spicy or extra spicy)

Lamb Chops Darbari with sauce \$ 22.95

Tender lamb chops marinated with fresh herbs and ground spices, cooked in a thick gravy

Lamb Roganjosh \$ 14.50

Lamb cooked in a tomato based gravy, onion, ginger, fresh tomatoes and fresh ground spices

Lamb Shakuti- \$ 14.50

Tender pieces of lamb cooked in rich gravy, flavored with fresh ground Goan spices, and a dash of roasted coconut powder

Palak Ghosht- \$ 14.50

Succulent cubes of lamb cooked in a rich, creamy spinach gravy

Lamb Kada Masala- \$ 14.50

Fresh chunks of lamb cooked with ginger, garlic, spring onion and gravy

Achar Gosht- \$ 14.50

Tender pieces of lamb cooked in achar flavored curry sauce

Lamb Madras- \$ 14.50

Tender morsels of lamb, fairly spiced, cooked and flavored with Madras spices

Lamb Vindaloo- \$ 14.50

Succulent cubes of lamb cooked in a spicy, pungent vinaigrette gravy with potatoes, cocktail onion and fresh ground Goan spices

Bhuna Lamb- \$ 14.50

Tender morsels of lamb cooked in a thick gravy, topped with tomatoes and fresh herbs

Lamb Korma- \$ 14.50

Succulent cubes of lamb sautéed with almonds, raisins, cooked in a mild creamy gravy

Boti Kabob Masala- \$ 14.50

Tender barbecue pieces of lamb cooked in a delicious gravy

Keema Mutter- \$ 13.95

Ground lamb, combined with green peas, cooked with fresh ginger, garlic, onion, cilantro and fresh spice

Tandoori Preparations

(A Tandoor is a clay oven fired with charcoal. Pre-marinated meat, chicken and seafood is lowered into the Tandoor and cooked in the slow heat. Fresh breads are also baked in the Tandoor. This traditional Indian cooking style is passed on thru generations.)

Served on Sizzlers

Darbari Mixed Grill- \$ 22.95

An assortment of Tandoori Chicken, Lamb, Shrimp and Chicken tikka, accompanied by freshly baked garlic nan

Lamb Chops - \$ 22.95

Tender lamb chops marinated with fresh herbs, ground spices and grilled over charcoal

Fish Tikka - \$ 17.95

Boneless salmon cubes marinated in fresh ground spices and cooked to perfection in a tandoor

Tandoori Shrimp - \$ 17.50

Shrimp marinated in saffron and spiced, grilled in a tandoor

Lamb Sheekh Kabob - \$ 16.95

Finely ground lamb flavored, skewered and grilled over charcoal

Chicken Tikka- \$ 15.95

Succulent nuggets of marinated chicken and grilled in a tandoor

Chicken Haryali Tikka- \$ 15.95

Succulent nuggets of marinated chicken with fresh green herbs and cooked in a tandoor

Tandoori chicken - Half \$ 11.95 Whole \$ 14.95

A whole spring chicken, marinated overnight in yogurt, with fresh ground spices, and cooked in a clay oven

Seafood Specialties

Shrimp Masala-\$ 16.95

Shrimp cooked in a zesty gravy, flavored with curry leaves

Shrimp Bhuna - \$ 16.95

Shrimp in Spicy Garlic Sauce (sauté shrimp in tangy tomato based spicy garlic sauce)

Shrimp in Hot Garlic Sauce - \$ 16.95

Sauteed Shrimp with vegetables in spicy garlic sauce

Goan Fish Curry - \$15.95

Cubes of fish marinated in Goan ground spices and simmered in a tangy gravy

Bengali Fish Curry \$ 15.95

Fish cooked in special sauce

Fried fish in green chutney \$ 15.95

Fried fish in spicy green chutney

Kabob Rolls

(Made to order mild, medium or spicy)

Shrimp Kabob Roll- \$13.95

Tawa Shrimp tossed and grilled with onions tomatoes and rolled in nan

Chicken Kabob Roll-\$ 12.95

Succulent, boneless chicken kabobs tossed with onions and fresh herbs and rolled in nan

Paneer-Vegetable Roll- \$ 11.95

Sauteed, Julienne cut cottage cheese mixed with vegetables and fresh herbs, and rolled in nan

Rice Specialties

(All entrees are cooked with almonds and raisins and served with raita)

Shrimp Biryani-\$ 15.95

Marinated shrimp, herb and spices cooked with saffron basmati rice

Lamb Biryani- \$ 13.95

Tender chunks of lamb marinated in yogurt and garam masala, cooked with saffron basmati rice

Chicken Biryani- \$ 12.95

Chicken marinated in yogurt, spices and fresh herbs, cooked with saffron basmati rice

Vegetable Biryani- \$ 11.95

A combination of garden fresh vegetables, mild spices, cooked with saffron basmati rice

Peas Pilaf - \$ 5.95

Jeera Rice - \$ 5.95

Fresh Bread

(Traditional breads freshly baked on the hot walls of a clay oven)

Assorted Bread-Combination of any three breads- \$ 9.50

(Nan, Roti, Onion Kulcha, Paratha or Garlic Nan)

Chef's Special Nan- \$ 4.95

Peshawari Nan - \$ 4.00

Nuts, raisins, paneer stuffed in unleavened bread

Kheema Nan - \$ 4.00

Ground spiced lamb stuffed in unleavened bread

Puri (2 pcs) - \$ 4.00

Onion Kulcha - \$ 3.75

Unleavened bread stuffed with chopped onion and fresh herbs, and made mild, medium, or spicy

Garlic Nan- \$ 3.75

Unleavened bread topped with garlic

Cheese Nan- \$ 3.75

Unleavened bread stuffed with cheese, onion and fresh herbs, and made mild, medium or spicy

Aloo Paratha- \$ 2.95

Flaky, whole wheat bread stuffed with spicy potato

Paratha- \$ 2.50

Multi-layered, flaky bread made of whole wheat

Butter Nan- \$ 2.50

Unleavened bread, light and fluffy, topped with butter

Plain Nan- \$ 2.00

Unleavened bread, light and fluffy

Tandoori Roti- \$ 2.00

Whole wheat bread

Side Orders

Kachumber Salad- \$ 3.50

Indian salad mixed with cucumbers, tomatoes, onions, green chilies, cilantro and a squeeze of lime juice

Raita- \$ 2.95

Homemade yogurt mixed with cucumber and tomatoes

Papadam (4pcs) - \$ 2.95

Large grilled or fried lentil wafers with a hint of black pepper

Sweet Mango Chutney- \$ 2.95

Smooth and tangy, tropical mango relish

Mixed Pickle- \$ 2.95

Mango, lemon, carrot, green chili, mustard seeds, ginger, fenugreek, chili-powder, turmeric, asa foetida, salt, corn oil and spices

Plain Yogurt- \$ 2.50

Homemade yogurt

Onion, Chilli and lemon \$ 2.00

Desserts

Pistachio Kulfi- \$ 3.50

Traditional Indian ice cream made of pistachio, milk and cream

Rasmalai- \$ 3.50

Petite dumplings cooked in milk, topped with nuts

Gulab Jammoon- \$ 3.50

Dry milk powder stuffed cheese balls, deep fried and dipped in light sugar syrup and rose water

Mango Ice Cream- \$ 3.50

Homestyle ice cream made with fresh mango pulp

Rice Kheer- \$ 3.50

A dessert made with basmati rice, milk, sugar, nuts and raisins

Beverages

Mango Lassi- \$ 3.75

Mango pulp and yogurt served cold

Lassi- \$ 3.00

A yogurt drink served cold, sweet or salty

Mango or Orange Juice - \$ 2.50

Soda, Iced Spiced Tea, Iced Coffee (free refills)- \$ 2.25

Sparkling Water - \$ 2.25

Bottled Water - \$ 1.95

HOT DRINKS

Indian Spiced Tea - \$ 2.75

Coffee, Tea - \$ 2.50

For your convenience an 18% gratuity will be added to parties of 6 or more.

Darbar

INDIAN CUISINE

Lunch Menu

All entrees are cooked mild, medium, spicy or extra spicy. Chicken & Lamb entrees are prepared lean & boneless.

1- Served with basmati rice, ½ nan, raita, chutney, papad and dessert

2- Served with basmati rice, ½ nan, raita, chutney, papad, somosa and dessert

Veg. Preparations

	1	2
Dal Makhani Thali A vibrant combination of creamed lentils, flavored with butter and tempered with garlic	\$ 6.95	\$ 7.80
Mutter Paneer Thali Combination of green peas and cottage cheese, cooked in a rich and creamy gravy	\$ 7.25	\$ 8.25
Vegetable Shahi Korma Thali An exciting blend of vegetables cooked in a rich gravy	\$ 7.25	\$ 8.25
Punjabi Chole Thali Chick peas cooked with julienne cut ginger and other exotic spices	\$ 7.25	\$ 8.25
Aloo Banarasi Thali Sliced potatoes, fried and blended in a brownish gravy, tempered with Indian spices	\$ 7.25	\$ 8.25
Tadka Dal Thali Yellow lentils flavored and tempered with Indian spices	\$ 6.95	\$ 7.80

Chicken Preparations

Chicken Vindaloo Thali Chicken cooked in fresh ground Goan spices, simmered in a tangy gravy with cocktail onions and potatoes	\$ 8.50	\$ 9.50
Chicken Shahi Korma Thali Tender pieces of chicken, sautéed with green bell peppers, almonds, raisins and cooked in mild, creamy gravy	\$ 8.50	\$ 9.50
Chicken Bhuna Masala Thali Chicken cooked with ginger, garlic and spring onion in gravy	\$ 8.50	\$ 9.50
Chicken Shakuti Thali Chicken cooked in a rich gravy with fresh Goan spices and a dash of roasted coconut powder	\$ 8.50	\$ 9.50

	1	2
Chicken Kali Mirch Thali Chicken sautéed with homemade cheese, bell peppers and crushed pepper cooked in a rich gravy	\$ 8.50	\$ 9.50

Lamb Preparations

Lamb Kada Masala Thali Fresh chunks of lamb cooked with ginger, garlic, spring onion and gravy	\$ 8.95	\$ 9.95
Lamb Korma Thali Succulent cubes of lamb sautéed with almonds, raisins, cooked in a mild creamy gravy	\$ 8.95	\$ 9.95
Lamb Vindaloo Thali Succulent cubes of lamb cooked in a spicy, pungent vinaigrette gravy with potatoes, cocktail onion and fresh ground Goan spices	\$ 8.95	\$ 9.95
Lamb Shakuti Thali Tender pieces of lamb cooked in rich gravy, flavored with fresh ground Goan spices, and a dash of roasted coconut powder	\$ 8.95	\$ 9.95
Bhuna Lamb Thali Tender morsels of lamb cooked in a thick gravy, topped with tomatoes and fresh herbs	\$ 8.95	\$ 9.95

Seafood Preparations

Goan Fish Curry Thali Cubes of fish marinated in Goan ground spices and simmered in a tangy gravy	\$ 9.95	\$ 10.95
Bengali Fish Curry Thali Fish cooked in special sauce	\$ 9.95	\$ 10.95
Shrimp Masala Thali Shrimp cooked in a zesty gravy, flavored with curry leaves	\$ 8.95	\$ 10.95