Starters

Vegetable Pakora £2.95
A mix of onions, potatoes & coriander, fried for a perfect crunch in gram flour batter

Aloo Tikki £3.25
Cumin flavoured potato cakes fried to perfection for a crunchy texture

Bharwan Dhingri £3.25
Button mushrooms stuffed with cottage cheese & golden fried in a delicately spiced gram flour batter

Seekh Kebab £3.95
Lamb mince mixed with traditional Indian herbs & spices, cooked to a juicy texture in the Clay Oven

Tandoori Lamb Chops £4.50
Tender lamb chops marinated with ginger, garlic, yoghurt & spices, cooked to perfection in the Tandoor

Combo Platter for Two £7.95
A mixed selection of Pakora, Chicken Pakora, Aloo Tikki, Bharwan Dingri & Machi Pakora

Chicken Pakora £3.50
Juicy chicken pieces fried in a delicately spiced gram flour batter

Malai Chicken £3.75
Juicy chunks of chicken marinated with creamy yoghurt, spices, cardamom & coriander, cooked in Tandoor

Reshmi Kebab £3.75
Chicken mince mixed with ginger-garlic, green chillies & spices, cooked in the Clay Oven

Machi Pakora £3.95
Chunks of Haddock marinated with lemon juice & mild spices, delicately fried in gram flour batter

Chilly Garlic Prawns £4.50
King prawns stir fried with diced onions, peppers & garlic in a tangy spicy sauce

Tandoori Platter for two £9.95
A mixed selection of Malai Chicken, Reshmi kebab, Boti Badami, Seekh Kebab & Tandoori Jhinga

Tandoori Main Meals

Served with your choice of sauce from popular choices section & rice

Shirazi Subzi £7.95
Assorted seasonal vegetables in chef's special yoghurt marination

Boti Badami £9.95
Lamb chunks marinated with exotic Indian spices & hints of almond

Tandoori Jhinga £11.95
Elegantly marinated tiger prawns, barbequed to perfection in the Clay oven

Chicken Tikka £8.95
Chunks of chicken marinated with yoghurt & Tandoori spices

Machi Tikka £10.95
Chunks of Monk fish marinated in a blend of carom seeds, garlic, lemon juice & spices

Tandoori Mix Grill £12.95
A mouth watering medley of Tandoori chicken breast, Boti Badami, Lamb Chops & Tandoori Jhinga

Durbar
CONTEMPORARY INDIAN CUISINE

Popular Choices

Popular Choices are available with the following

Vegetables £5.95, Chicken £6.95, Lamb £7.95, king Prawns £9.95, Monk Fish £9.95

Korma
An all time favourite creamy coconut sauce for mild food lovers

Maskawala
Tomato based sauce enriched with cashew nuts & butter

Bhoona
A rich & flavoursome thick sauce with ginger, garlic, onions & tomatoes

Saagwala
Spinach based sauce, simmered with onions & tomatoes, finished with a touch of cream

Chasni
A light smooth sauce with a touch of sweet & sour for those with a delicate palate

Masala
A popular dish made with Punjabi spices, peppers, onions & tomato masala in a creamy yoghurt sauce

Karahi
A host of spices sautéed in a rich tarka with an abundance of capsicum & onions

Desi Curry
Very popular medium hot curry

House Specials

Chooza Lababdar £7.95
Tandoori chicken breast simmered in tomato based sauce with hints of butter & cream

Murgh Kalimirch £7.95
Chicken on the bone in a traditional sauce, spiced up with ground black pepper

Dum Biryani £8.95
Rice cooked with Indian spices in a sealed pot on a slow flame with your choice of Vegetables, Chicken or Lamb

Machi Begum Bahar £10.95
Monk fish cooked in a sumptuous mix of onions, tomatoes, assorted peppers & fresh coriander

Jhinga Maharaja £11.95
Tiger Prawns cooked in the clay oven & finished in a tomato based sauce with cashewnuts, cream & fenugreek

Chicken Manglorian £7.95
Real taste of South Indian cuisine infused with coconut & curry leaf

Daal Palak Gosht £8.95
Lamb simmered in a yellow lentil sauce, finished with juliennes of fresh spinach

Lamb Rogan Josh £8.95
A Kashmiri delicacy made with lamb on the bone cooked in its own juices with abundance of chilles, herbs & spices

Machi Masaledar £10.95
Fillet of Monk fish simmered with a sumptuous tomato & onion sauce with a host of North Indian spices

Raan Sikandari £11.95
Lamb shanks marinated with herbs & spices, cooked in a sealed pot in a rich thick sauce finished with dark rum, served on a sizzler

Vegetarian Selection

Main Meal £5.95 Side Dish £3.95

Aloo Gobhi Matar Masaledar
Cauliflower, potatoes & peas simmered with onions, tomatoes, ginger & spices

Mushroom Matar
Mushrooms & peas simmered in a flavoursome medium strength curry sauce

Choley Paneer
A tangy combo of chick peas & cottage cheese in a spicy tomato & onion masala

Daal Makhani
Black lentils & red kidney beans simmered overnight on a slow flame with cream & butter for a velvety texture

Aloo Baigan Shimla
Potatoes, aubergine & peppers tossed in a dry masala sauce with coriander

Dhingri Dolmas
Cottage cheese & mushrooms cooked in a cashew enriched sauce

Palak Paneer
A Punjabi dish with cottage cheese in a spinach sauce with hints of butter & cream

Tarka Daal
Yellow lentils flavoured with a tempering of cumin, onions & spices

Rice, Breads & Sundries

Basmati Steamed Rice £1.95
Jeera Rice £2.25
Makai Matar Rice £2.50
Plain Naan £1.95
Garlic Naan £2.25
Peshwari Naan £2.50

Tandoori Roti £1.50
Laccha Paratha £2.25
Aloo Kulcha £2.25
Paneer Kulcha £2.50
Chips £1.50
Salad £1.50

Poppadom £0.75
Spiced Onions £0.75
Mango Chutney £0.75
Mix Pickle £0.75
Raita £1.50
Pickle Tray £2.50

European Dishes & Kids Meals

Chicken Shashlik £8.95
Chunks of chicken cooked with mushrooms, onions, peppers & tomatoes, served with rice & buttered vegetables

Lamb in Plum Sauce £8.95
Seasoned pieces of lamb cooked in a plum flavoured sauce

Penne Carbonara or Arabiata
Chicken £7.95 or King Prawns £9.95

Chicken Nuggets & Chips £3.95

Chicken Stroganoff £8.95
Chicken breast sautéed with mushrooms & cooked in a creamy white wine sauce

Lamb in Pepper Sauce £8.95
Lamb chunks & mushrooms cooked in a black pepper & red wine sauce

Fish & Chips £8.95
Age old traditional Scottish favourite

Fish Fingers & Chips £3.95

Durbar
CONTEMPORARY INDIAN CUISINE

Wines

White

	Small 175ml	Large 250ml	Bottle
Cullinan View Chenin Blanc, Robertson *(South Africa)*	£3.25	£4.05	£11.95
Outback Chase Colombard-Chardonnay *(South Eastern Australia)*	£3.50	£4.35	£12.95
Errazuriz 1870 Penuelas Block Sauvignon Blanc, Casablanca Valley *(Chile)*			£15.95
Estancia Pinot Grigio *(California)*			£17.95
Chablis, Paul Deloux *(France)*			£21.95

Rose

Whispering Hills White Zinfandel *(California)*	£3.50	£4.35	£12.95

Red

Monte Verde Merlot, Central valley *(Chile)*	£3.25	£4.05	£11.95
Hardys The Riddle Shiraz-Cabernet *(South-Eastern Australia)*	£3.50	£4.35	£12.95
Chianti, Ruffino *(Italy)*			£15.95
Don Jacobo Crianza Rioja Tinto, Bodegas Corral, 2005 *(Spain)*			£17.95
Chateau Lamothe-Cissac, Cru Bourgeois Haut-Medoc, 2003 *(France)*			£21.95

Sparkling

Berry Estates Cuvee Brut *(South-Eastern Australia)*			£17.95

Champagne

Moet & Chandon Brut Imperial *(France)*			£39.95

Durbar
CONTEMPORARY INDIAN CUISINE

Drinks

Beer

Draught Beer	Half Pint	Pint
Tennents	£1.50	£2.50
Cobra	£1.75	£2.95

Bottled Beers & Alcoholic Drinks (330ml)

Kingfisher	£2.50
Tiger	£2.50
Corona	£2.50
Budweiser	£2.50
Magners	£2.50
Smirnoff Ice	£2.50
Bacardi Breezer (Orange)	£2.50

Spirits (25ml)

Smirnoff Vodka	£2.50
Bacardi Rum	£2.50
Morgan's Spiced Rum	£2.50
Malibu Coconut Rum	£2.50
Gordon's Gin	£2.50
Bombay Sapphire Gin	£2.50
Famous Grouse Whisky	£2.50
Jack Daniels Whiskey	£2.50
Bushmills Irish Whiskey	£2.50
Glenfiddich 12 Years Old	£2.50
Glenmorangie 10 Years Old	£2.50
Martell VSOP	£2.50
Jose Cuervo Silver Tequila	£2.50

Liqueurs (25ml)

Amaretto Disaronno	£2.50
Archers Peach Schnapps	£2.50
Bailey's Irish Cream	£2.50
Cointreau	£2.50
Drambuie	£2.50
Frangelico	£2.50
Glayva	£2.50
Martini Bianco	£2.50
Sambuca	£2.50
Southern Comfort	£2.50
Tia Maria	£2.50

Soft Drinks & Juices

Mango Lassi	£1.75
Sweet Lassi	£1.75
Coke	£1.25
Diet Coke	£1.25
Irn Bru	£1.25
Diet Irn Bru	£1.25
Lemonade	£1.25
Ginger Beer	£1.25
Orange Juice	£1.25
Pineapple Juice	£1.25
Still Water (330ml)	£1.50
Sparkling Water (330ml)	£1.50
J2O Apple & Mango	£1.75
Red Bull	£1.75
Appletiser	£1.75

Hot Beverages

Tea	£1.25
Black Coffee	£1.25
Espresso	£1.25
White Coffee	£1.50
Cappuccino	£1.75
Cafe Latte	£1.75
Hot Chocolate	£1.75
Liqueur Coffee	£2.75

Desserts

Gulab Jamun with Ice Cream £2.50
(Dumplings made with dried milk & yoghurt, fried & dipped in sugar syrup, served hot)

Mali Kulfi £2.50
(An Indian style Ice Cream made with cardamom flavoured reduced milk)

Mango Cheese Cake £2.50
(Our In-house dessert)

Chocolate Fudge Cake £2.50
(Served hot with Ice Cream)

Vanilla Ice Cream £2.50
(With Chocolate or Strawberry sauce)

Durbar
CONTEMPORARY INDIAN CUISINE