



VEGETARIAN SPECIALTIES

- 92. Dal Makhani** \$14.00
A true labour of love, black lentils are cooked on slow heat then tossed with fresh butter and cream. 
- 93. Yellow Dal** \$14.00
Yellow lentils tempered in-home style. 
- 94. Darbar's Mixed Vegetables** \$15.00
Garden fresh vegetables in an excellent blend of spices and condiments. 
- 95. Paneer Makhani** \$16.00
Cottage cheese cooked in less spiced tomatoes sauce with a flavoured butter and cream. 
- 96. Bombay Aloo** \$14.00
Diced potatoes cooked with Bombay style and medium spice with mustard seeds and curry leaves 
- 97. Bhenta Aloo (Nepalese)** \$14.00
Eggplant & potatoes simmered over a slow fire in a puree of fresh coriander, tomatoes, herbs & light spices. 
- 98. Aloo Tama (Nepalese)** \$15.00
Traditional Nepalese vegetarian mixes curry of potato and bamboo shoots with touch of spice.
- 99. Pharsi Ko Tarkari (Nepalese)** \$14.00
Pumpkin masala, flavoured with mustard seeds, ginger, salt and pepper.

DELICACIES OF RICE

- 100. Plain Steam Rice** \$5.00 
- 101. Cummin Rice** \$7.00
Tender rice cooked with cumin seeds and butter. 
- 102. Mutter Pullao** \$7.00
Rice cooked with green peas in mild spices.
- 103. Egg Fried Rice** \$9.00
Tender rice cooked with eggs.
- 104. Chicken Fried Rice** \$10.00
Tender rice fried with fresh boneless chicken.
- 105. Vegetable or Mushroom Biryani** \$13.00
Rice flavored and cooked with your choice of either mushrooms, or mixed vegetables, and spices.
- 106. Chicken Biryani** \$14.00
Rice flavored and cooked with tender chicken, exquisite spices. 
- 107. Lamb Biryani** \$14.00
Rice flavored and cooked with tender lamb, exquisite spics. 



TANDOORI NAAN BREADS

- 108. Plain Naan** \$3.00
Leavened bread baked in tandoori. 
- 109. Butter Naan** \$4.00
Buttered bread with layers baked on the wall of tandoori. 
- 110. Garlic Naan** \$4.00
Unleavened bread stuffed with garlic and then baked in tandoori. 
- 111. Cheese Naan** \$6.00
Naan stuffed with fresh cottage cheese and baked on the wall of tandoori.
- 112. Keema Naan** \$7.00
Multilayered unleavened bread stuffed with minced lamb and spices. 
- 113. Tandoori Roti** \$3.00
Thin unleavened wheat bread cooked in the tandoor. 
- 114. Aloo Paratha** \$5.00
Paratha stuffed with spicy mashed potatoes. 
- 115. Darbar King Size Garlic Naan** \$8.00
- 116. Darbar King Size Butter Naan** \$7.00
- 117. Darbar King Size Plain Naan** \$7.00
- 118. Tandoori Paratha** \$4.00
Thin layered buttered bread.
- 119. Peshwari Naan** \$7.00
Bread with cheese and dried fruit. 

Note: Please advise our staff if you would like any style of naan bread not featured on our menu.

DESSERTS

- 120. Gulab Jamun** \$4.00
Juicy deep fried dumplings served with rose syrup. 
- 121. Mango Kulfi** \$4.00
Homemade Nepalese mango flavored Ice cream.
- 122. Pistachio Kulfi** \$4.00
Nepalese style homemade ice cream with cashew nuts and saffron.
- 123. Rice Pudding (Khir)** \$4.00
Tendered rice cooked in milk with cashew nuts.
- 124. Ice cream (Vanilla/Strawberry/chocolate)** \$4.00 
- 125. Gajar Ko Halwa** \$4.00
Carrot pudding, Mixed set of carrot, milk, sugar and butter.



DRINKS

- 126. Mango Lassi** \$4.00
- 127. Sweet Lassi** \$4.00
- 128. Salt Lassi** \$4.00
- 129. Masala Tea** \$3.00
- 130. Soft drinks** (Coke/Fanta/Sprite/Lift) \$3.00
375ml
- 600ml** \$4.00
- 131. Juice** (Apple/Orange/Mango) \$3.50
- 132. Mineral Water** \$3.00
- 133. Sparkling Water** \$4.00

Please visit our website:
www.thedarbarrestaurant.com.au

bom@thedarbarrestaurant.com.au



Namaste and Welcome to

The Darbar Indian Nepalese Restaurant Huntingdale



Please let us welcome you to our family restaurant

As a family-owned and operated Indian and Nepalese restaurant, The Darbar takes great pride in creating mouthwatering Indian and Nepalese dishes for you and your family.

The word "Darbar" means "Palace" and our goal is to treat each customer as they are dining in the palace by having our expert chefs preparing the very best recipes food.

The Darbar Indian Nepalese Restaurant is to provide you with delicious and wonderful Indian and Nepalese foods, all in the same place. Our restaurant specialises in the finest quality Indian and Nepalese cuisine. We also specialise in catering needs for all types of Special Occasions, it does not matter if you are hosting a party at home or elsewhere, and you will impress your guests by choosing our authentic Indian and Nepalese food.

Our family is keen to provide delicious and wonderful food to our customers. We are passionate about serving the best Indian and Nepalese foods because we want to share our secret family recipe of love and kindness in the food. Our passion for Indian and Nepalese Cuisine and our wonderful hospitality is seen and felt in 'The Darbar'.

It's our pride, pleasure and privilege to please every guest, every time and every day with the most authentic Indian and Nepalese Cuisine in Perth. Our Menu is designed to offer a full range of specialties from appetizers to desserts. We have selected every item on our menu to represent all the major culinary regions of India and Nepal. We are very confident that all our offerings will tickle your taste buds and satisfy the most demanding palate.

Our menu offers so many options, every one of your friends and family however young or old, with or without dietary restrictions, juniors or seniors, will be satisfied with our menu.

B.Y.O. (Wine only)
Corkage Charge Per Person: \$2.00

All Foods prepared MILD unless requested otherwise.

When you order, please kindly state your preference for

HOT, MEDIUM or MILD spiced food.

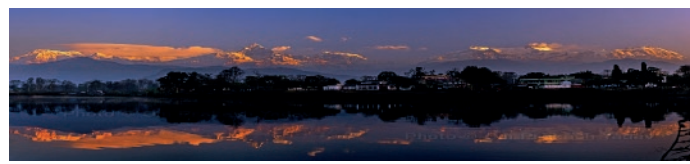


STARTERS

- 1. Vegetable Samosa 2pcs \$6.00**
Vegetable triangle turnovers stuffed with shredded potatoes & green peas served with mint sauce.
- 2. Meat Samosa 2pcs \$7.00**
Deep fried triangle turnovers stuffed with minced cooked lamb and green peas served with mint sauce.
- 3. Onion Bhaji 5 Pcs. \$6.00**
Onion rings marinated in spice, battered dipped and deep-fried served with mint sauce.
- 4. Subzi pakora \$6.00**
Fresh Vegetables, deep-fried with besan flour & tender spices served with mint sauce.
- 5. Darbar Style Chaat \$10.00**
Mashed samosa in a freshly ground appetizing spices & chickpeas.
- 6. Chicken Chaat \$12.00**
Diced chicken in a freshly ground appetizing spices with diced onion and tomato.
- 7. Chicken Drums of Heaven (Nepalese) \$10.00**
Tender piece of chicken wings battered dipped and deep-fried served with mint sauce.
- 8. Chicken MoMo 8 Pcs. (Nepalese) \$10.00**
Nepalese style stuffed minced chicken dumpling served with a special sauce made from fresh grilled tomato and roasted sesame seeds.
- 9. Vegetarian MoMo 8 Pcs. (Nepalese) \$10.00**
Nepalese style stuffed mixed vegetable dumpling served with a special sauce made from fresh grilled tomato and roasted sesame seeds.
- 10. Darbar Vegetable Platter \$15.00**
An assortment of vegetable appetizers; onion bhaji, subzi pakora, vegetable samosa and aloo chaat.
- 11. Lamb Choila (Nepalese) \$15.00**
Grilled tender pieces of lamb marinated in mustard oil with fresh ginger, lime, garlic and chilli served with Rice Crisp.
- 12. Bhatmas Sadeko (Nepalese) \$10.00**
Roasted soybean mixed with chopped onions, tomatoes, ginger and garlic.
- 13. Green Salad \$7.00**
Lettuce, cucumber, Carrots, sliced tomatoes, lemon and house salad dressing.

SIDE DISHES

- 14. Papadams 4 Pcs. \$2.50**
- 15. Mint and Coriander Chutney \$2.50**
- 16. Mango Chutney \$2.50**
- 17. Mixed Pickle \$2.50**
- 18. Raita \$5.00**



KIDS MEALS

- 19. Chips \$6.00**
- 20. Chicken Nuggets with chips \$8.00**
- 21. Butter Chicken With Rice \$10.00**
Mild Butter Chicken with plain Basmati Rice



TANDOOR ITEMS

- 22. Darbar's Tandoori Khazana \$27.00**
Chef selected assortments of tandoori items.
- 23. Lamb Chops (Nepalese) \$20.00**
Tender chops spiced, marinated and barbecued.
- 24. Tandoori Chicken \$17.00**
Chicken marinated in tandoori masala and roasted in tandoori.
- 25. Chicken Tikka \$16.00**
Chicken chunk- exclusively marinated with tandoori masala and roasted in tandoori.
- 26. Paneer Tikka \$15.00**
Diced fresh cottage cheese marinated in Indian spices and roasted in tandoori.
- 27. Tandoori Eggplant (Nepalese) \$15.00**
Roasted eggplant in tandoor served with mint sauce.
- 28. Tandoori Prawns \$20.00**
Spring prawns marinated in tandoori masala and roasted in tandoori.
- 29. Fish Tikka \$18.00**
Fish marinated in traditional tandoori masala and toasted in tandoori.
- 30. Garlic Tikka \$17.00**
Boneless chicken marinated with garlic and cashew nut paste grilled in tandoori.
- 31. Kathmandu Chicken (Nepalese) \$17.00**
Boneless chicken marinated in special herbs and skewered in tandoori.
- 32. Seekh Kabab \$17.00**
Minced lamb marinated in spices, baked in tandoori.

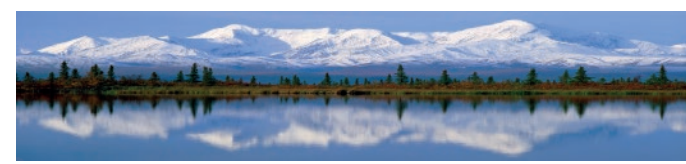
CHILLI ITEMS

(Cooked with fresh diced onion, tomato and capsicum.)

- 33. Chilli Chicken (Dry) \$19.00**
- 34. Chilli Prawn (Dry) \$20.00**
- 35. Chilli Paneer (Dry) \$16.00**



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CURRY ITEMS

(Cooked with traditional Kashmiri masala with fresh onions and tomato sauce.)

- 36. Chicken Curry \$17.00**
- 37. Lamb Curry \$17.00**
- 38. Beef Curry \$17.00**
- 39. Fish Curry \$18.00**



BALTI ITEMS

(Cooked in a combination of fresh garlic, ginger, tomatoes and onions.)

- 40. Chicken Balti \$18.00**
- 41. Lamb Balti \$18.00**
- 42. Beef Balti \$18.00**
- 43. Prawn Balti \$19.00**

KORMA ITEMS

(A Mughlai Dish cooked with onion sauce, cashewnut and mild spices.)

- 44. Chicken Korma \$17.00**
- 45. Lamb Korma \$18.00**
- 46. Beef Korma \$18.00**
- 47. Fish Korma \$18.00**
- 48. Prawn Korma \$19.00**
- 49. Vegetable Korma \$15.00**



MADRAS ITEMS

(A curry cooked with blend of spices with onion sauce, mustard seeds, coconut milk and curry leaves.)

- 50. Chicken Madras \$18.00**
- 51. Lamb Madras \$18.00**
- 52. Beef Madras \$18.00**
- 53. Prawn Madras \$19.00**



VINDALOO ITEMS

(Highly spiced cooked in a sharp, tangy sauce with potatoes, a favorite from Southern India.)

- 54. Chicken Vindaloo (HOT) \$18.00**
- 55. Lamb Vindaloo (HOT) \$18.00**
- 56. Beef Vindaloo (HOT) \$18.00**
- 57. Prawn Vindaloo (HOT) \$19.00**



KADAI ITEMS

(Cooked with capsicum, tomatoes and real spices from Northern India.)

- 58. Fish Kadai \$19.00**
- 59. Chicken Kadai \$18.00**
- 60. Lamb Kadai \$19.00**
- 61. Beef Kadai \$18.00**
- 62. Paneer Kadai \$16.00**
- 63. Prawn Kadai \$20.00**



All food is prepared fresh using the finest ingredients.
Our Chef's have worked in some of the best Nepalese/Indian restaurants around the world.



DO PYAZA ITEMS

(Prepared in the classic style with onions and tomato sauce.)

- 64. Fish Do Pyaza \$20.00**
- 65. Chicken Do Pyaza \$18.00**
- 66. Lamb Do Pyaza \$18.00**
- 67. Beef Do Pyaza \$18.00**
- 68. Prawn Do Pyaza \$20.00**



JALFREZI ITEMS

(A popular North Indian dish cooked with onions, tomatoes sauce and capsicum.)

- 69. Prawns Jalfrezi \$20.00**
- 70. Chicken Jalfrezi \$18.00**
- 71. Lamb Jalfrezi \$18.00**
- 72. Beef Jalfrezi \$18.00**
- 73. Fish Jalfrezi \$19.00**



CHEF'S SPECIAL ITEMS

(Cooked in Nepalese and Indian style with chef's special condiments.)

- 74. Chef's Special Chicken \$18.00**
- 75. Chef's Special Lamb \$18.00**
- 76. Chef's Special Beef \$18.00**
- 77. Chef's Special Fish and Prawn \$20.00**



SAAG ITEMS

(Cooked with fresh English spinach blended with onions, tomatoes and herbs and spices.)

- 78. Fish Saag \$19.00**
- 79. Chicken Saag \$18.00**
- 80. Lamb Saag \$18.00**
- 81. Beef Saag \$18.00**
- 82. Paneer Saag \$15.00**
- 83. Prawn Saag \$20.00**



MASALA ITEMS

(Cooked in tomato and onion sauce with special spices of Indian home style after roasted in the Tandoor oven.)

- 84. Prawns Masala \$20.00**
- 85. Chicken Tikka Masala \$18.00**
- 86. Fish Tikka Masala \$19.00**
- 87. Channa Masala \$15.00**
- 88. Paneer Tikka Masala \$15.00**
- 89. Mushroom Masala \$15.00**
- 90. Aloo Gobhi Masala \$14.00**



CHICKEN SPECIALTIES

- 91. Butter Chicken \$18.00**
Boneless chicken cooked with butter and tomato sauce.

