

VEGETARIAN SPECIALTIES $\nsim$
92. Dal Makhani
$\$ 15.99$
A true labour of love, black lentils are cooked on slow heat then tossed with fresh butter and cream
93. Yellow Dal
$\$ 14.99$
Yellow lentils tempered in-home style.

Garden fresh vegetables in an excellent blend of spices and condiments.

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& \text { 95. Paneer Makhani } \\
& \text { Cottage cheese cooked in less spiced tomatoes sauce with a flavoured }
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\begin{aligned}
& \text { Cottage cheese cooked in less spiced tomatoes sauce with a flavoured } \\
& \text { butter and cream. }
\end{aligned}
$$ butter and cream.

 Diced potatoes cooked with Bom

97. Bhenta Aloo (Nepalese) $\$ 15.99$ der, tomatoes, herbs \& light spices.
98. Aloo Tama (Nepalese)

Traditional Nepalese vegetarian mixes curry of potato and bamboo shoots with touch of spice.
99. Pharsi Ko Tarkari (Nepalese)

Pumpkin masala, flavoured with mustard seeds, ginger, salt and pepper.
DELICACIES OF RICE
100. Plain Steam Rice
101. Cummin Rice

Tender rice cooked with cumin seeds and butter.
 $\$ 5.99$
102. Mutter Pullao
Rice cooked with green peas in mild spices.
103. Egg Fried Rice

Tender rice cooked with eggs
104. Chicken Fried Rice

Tender rice fried with fresh boneless chicken.

# 105. Vegetable or Mushroom Biryani $\$ 13.99$ 

Rice flavored and cooked with your choice of either mushrooms. or mixed vegetables, and spices.
106. Chicken Biryani Rice flavored and cooked with tender chicken, exquisite spices. $\$ 14.99$


TANDOORI NAAN BREADS
108. Plain Naan

Leavened bread baked in tandoori

Buttered bread with layers baked on the wall of tandoori.

Unleavened bread stuffed with garlic and then baked in tandoori.
111. Cheese Naan

Naan stuffed with fresh cottage cheese and baked on the wall of tandoori.
112. Keema Naan Bith $\$ 750$

Multilayered unleavened bread stuffed with minced lamb and spices.
13. Tandoori Roti erts $\$ 3.50$
Thin unleavened wheat bread cooked in the tandoor. 5
114. Aloo Paratha

Paratha stuffed with spicy mashed potatoes.
16. Darbar King Size Butter Naan
117. Darbar King Size Plain Naan
118.Tandoori Paratha

Thin layered buttered bread.
119. Peshwari Naan
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

Juicy deep fried dumplings served with rose syrup.
121. Mango Kulfi
122. Pistachio Kulfi

Nepalese style homemade ice cream with cashewnuts and saffron
123. Rice Pudding (Khir)
. $\$ 4.00$
124. Ice cream (Vanilla/Strawberry/chocolate)
126. Juice (Apple/0range/Mango)

## Namaste and Welcome to

## The Darbar Indian Nepalese Restaurant Fremantle

## Vegan, Non-Dairy, $\varepsilon$ Vegetarian needs are also catered for.



## 34 Douro Road, South Fremantle (08) 62485559 <br> Licenced - B.Y.O. (Wine only)

## TAKE AWAY MENU

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 yourf family The word "Dartar" means "Palace and ourgoal is to treat each customer as if they are dining in a palace, by having our expert chefs using the very best and freshest of ingredients and creating the finest quality Indian and N epalese food. our Knowledgable staff will be providing you with the ery best service possible

## FREE DELIVERY

within 5 kms for orders valued at over $\$ 35$, $\$ 5$ delivery fee for more than 5 kms (local area only)

Please visit our website:
www.thedarbarrestaurant.com.au
e:bom@thedarbarrestaurant.com.au

## Find us on Facebook

## NOTE:

If there are any special dishes that you would like to have and that are not listed in our menu please ask our staff. Our chefs will be very happy to make them for you

Prices are GST inclusive. Menu prices may change without the prior notice
All Foods prepared MILD unless requested otherwise.
TRADING HOURS
Open for Dinner only: Tues to Sun: 5.00 pm to 10.00 pm

Monday: CLOSED



## STARTERS

1. Vegetable Samosa 2 pcs
$\$ 6.00$
Vegetable triangle turnovers stuffed with shredded potatoes \& green peas served with mint sauce.
2. Meat Samosa 2pcs
Deep fried triangle turnovers stuffed with minced cooked lamb and green peas served with mint sauce.
3. Onion Bhaji

5 Pcs.
$\$ 7.00$
Onion rings marinated in spice battered dipped and deep-fried served onion rings mar
4. Subzi pakora $\$ 7.00$
Fresh Vegetables, deep-fried with besan flour \& tender spices served with mintsauce.
5. Darbar Style Chaat

Mashed samosa in a freshly ground appetizing spices \& chickpeas.
6. Chicken Chaat

Diced chicken in a freshly ground appetizing spices with diced onion and tomato.
7. Chicken Drums of Heaven (Nepalese)

Tender piece of chicken wings battered dipped and deep-fried served with mint sauce
8. Chicken MoMo 10 Pcs. (Nepalese) $\$ 15.00$ Nepalese style stuffed minced chicken dumpling served with a special sauce made from fresh grilled tomato and roasted sesame seeds.
9. Vegetarian MoMo 10Pcs. (Nepalese) $\$ 15.00$ Nepalese style stuffed mixed vegetable dumpling served with a special sauce made from fresh grilled tomato and roasted sesame seeds.
10. Darbar Vegetable Platter

An assortment of vegetable appetizers; onion bhaji, subzi pakora, vegetable samosa and spring roll
11. Lamb Choila (Nepalese)

Grilled tender pieces of lamb marinated in mustard oil with fresh ginger, lime, garlic and chilli served fresh coriander.
12. Bhatmas Sadeko (Nepalese)
12. Bhatmas soybean mixed with chopped onions, tomatoes, ginger and garlic, fresh coriander.
13. Green Salad
Onion, cucumber, Carrots, sliced tomatoes, lemon and house salad
dressing. dressing.

| SIDE DISHES |  |  |
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| 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 |  | $\$ 60$ |



KIDS MEALS
19. Chips
20. Chicken Nuggets with chips
21. Butter Chicken With Rice

Mild Butter Chicken with plain Basmati Rice

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22. Darbar's Tandoori Khazana Chef selected assortments of tandoori items.

23. Lamb Chops (Nepalese)

Tender chops spiced, marinated and barbecued.
24. Tandoori Chicken


Chicken marinated in tandoori masala and roasted in tandoori.
25. Chicken Tikka

Chicken chunk-exclusively marinated with tandoori masala and roasted in tandoori.
26. Paneer Tikka $\$ 17.99$

Diced fresh cottage cheese marinated in Indian spices and roasted in tandoori.
27. Tandoori Eggplant (Nepalese)
$\$ 16.99$
Roasted eggplant in tandoor served with mint sauce
28. Tandoori Prawns

Spring prawns marinated in tandoori masala and roasted in tandoori.
29. Fish Tikka

Fish marinated in traditional tandoori masala and toasted in tandoori.

## 30. Garlic Tikka

Boneless chicken marinated with garlic and cashew nut paste grilled in tandoori.
31. Kathmandu Chicken (Nepalese) $\$ 18.99$
Boneless chicken marinated in special herbs and skewered in tandoori.

$\$ 17.99$
Minced lamb marinated in spices baked in tandoori.

CHILLI ITEMS
(Cooked with fresh diced onion, tomato and capsicum.)
33. Chilli Chicken (Dry)
34. Chilli Prawn (Dry

## $\$ 18.99$ $\$ 21.99$

35. Chilli Paneer (Dry)
 $\$ 18.99$


## CURRY ITEMS

(Cooked with traditional Kashmiri masala with fresh onions and tomato sauce.)
36. Chicken Curry
37. Lamb Curry
38. Beef Curry
39. Fish Curry
(Cooked in a combination of fresh garlic, ginger, tomatoes and onions.)

| 40. Chicken Balti | $\$ 17.99$ |
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| 41. Lamb Balti | $\$ 18.99$ |
| 42. Beef Balti | $\$ 1899$ |
| 43. Prawn Balti | $\$ 20.99$ |

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

| 44. Chicken Korma |  | $\$ 17.99$ |
| :--- | :--- | :--- |
| 45. Lamb Korma |  | $\$ 18.99$ |
| 46 Beef Korma |  | $\$ 18.99$ |
| 47. Fish Korma |  | $\$ 19.99$ |
| 48. Prawn Korma |  | $\$ 20.99$ |
| 49. Vegetable Korma |  | $\$ 16.99$ |

MADRAS ITEMS
(A curry cooked with blend of spices with onion sauce coconut milk and curry leaves.)

| 50. Chicken Madras |
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| 51. Lamb Madras |
| 52. Beef Madras |
| 53. Prawn Madras |

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

(Cooked with capsicum, tomatoes and real spices from Northern India.) 58. Fish Kadai
58. Fish Kadai $\$ 17.99$ 59. Chicken Kadai
60. Lamb Kadai
61. Beef Kadai
62. Paneer Kada
63. Prawn Kadai


All food is prepared fresh using the finest ingredients.
 64. Fish Do Pyaza 65. Chicken Do Pyaza 66. Lamb Do Pyaza 67. Beef Do Pyaza 68. Prawn Do Pyaza capsicum.)

| 69. Prawns Jalfrezi |
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| 70. Chicken Jalfrezi |
| 71. Lamb Jalfrezi |
| 72. Beef Jalfrezi |
| 73. Fish Jalfrezi |
| CHEF'S SPECIAL ITEMS |
| (Cooked in Nepalese and Indian style with chef's special condiments.) |

74. Chef's Special Chicken
75. Chef's'special Lamb
76. Chef's Special Beef
77. Chef's Special Fish and Prawn


SAAG ITEMS
(Cooked with fresh English spinach blended with onions, tomatoes and 78. Fish Saag 79.
79. Chicken Saag
80. Lamb Saag
81. Beef Saag
82. Paneer Saag
83. Prawn Saag


MASALA ITEMS $\boldsymbol{\sim}$
(Cooked in tomato and onion sauce with special spices of Indian home syle after roasted in the Tandoor oven.)

## 84.Prawns Masala

85. Chicken Tikka Masala
86. Fish Tikka Masala
87. Channa Masala
88. PaneerTikk Mas
89. Paneer Tikka Masala
90. Mush Masala


CHICKEN SPECIALTIES
91. Butter Chicken
90. Aloo Gobhi Masala

Boneless chicken cooked with butter and tomato sauce.

All Foods prepared MILD unless requested otherwise. When you order, please kindly state your preference for

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.


JALFREZI ITEMS
(A popular North Indian dish cooked with onions, tomatoes sauce and
$\$ 17.99$
$\$ 18.99$ $\$ 18.99$ $\$ 20.99$
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