

VEGETARIAN ENTREES

(Served with plain Basmati Rice)

1. **PANEER KORMA** \$14.95
Homemade Cheese cooked in Creamy sauce
2. **PANEER JALFRAZIE** \$14.95
Homemade Cheese, cooked with Vegetables & Spices
3. **PALAK PANEER** \$14.95
Spinach Cooked with Fresh Cheese, Ginger, Garlic, Herbs & Spices
4. **PLAIN SAAG** \$13.95
Fresh Spinach and Mustard, Ginger, Garlic, Herbs and Spices
5. **MUTTER PANEER** \$14.95
Cottage Cheese cooked with Green Peas
6. **PANEER BHURJI** \$14.95
Home made Cheese Scrambled in Spice with Onions and Tomotos
7. **PALAK MUSHROOM** \$13.95
Mushroom and Spinach cooked in Ginger, Garlic, Herbs and Spice
8. **PALAK ALOO** \$13.95
Spinach cooked with potatoes, Herbs and Spices
9. **PALAK CHOLE** \$13.95
Spinach cooked with Chick Peas, Ginger and Garlic
10. **VEGETABLE PALAK** \$13.95
Vegetables cooked with Spinach and Spices
11. **MIXED VEGETABLE CURRY** \$13.95
Mixed Vegetables cooked in Onion, Ginger/Garlic
12. **VEGETABLE MANGO** \$13.95
Mixed Vegetables cooked in Mango Sauce
13. **VEGETABLE KORMA** \$13.95
Mixed Vegetables cooked with Creamy Sauce
14. **ALLO MUTTER** \$13.95
Green Peas and Potatoes cooked in Spiced Sauce
15. **MUTTER MUSHROOM** \$13.95
Mushrooms, Green Peas, cooked with Onions, Garlic & Ginger
16. **RAJMAH** \$13.95
Kidney Beans cooked with Potatoes, Herbs and Spices
17. **ALLO GOBI** \$13.95
Cauliflower and Potatoes cooked with Ginger, Tomatoes and Onions
18. **GOBI MANCHURIAN** \$13.95
Marinated Cauliflower cooked in Soy Sauce
19. **ALLO CHOLE** \$13.95
Chick Peas and potatoes cooked in curry sauce

20. **CHANA MASALA** \$13.95
Chick Peas cooked in gourmet curry sauce
21. **BHINDI MASALA** \$13.95
Okra Sautéed with Onions, Tomatoes, Herbs and Spices
22. **MALAI KOFTA** \$13.95
Ground Vegetables fried and cooked in rich curry sauce
23. **BAIGAN BHARTHA** \$13.95
Eggplant baked in Tandoor oven, Mashed and Sautéed with Onion, Ginger, Garlic, Peas and Spices
24. **DAL MAKHNI** \$13.95
Black and Kidney Beans cooked in curry sauce
25. **DAL TARKA** \$13.95
Yellow Lentils cooked in curry sauce

RICE ENTREES

1. **VEGETABLE BIRYANI** \$13.95
Basmati Rice cooked with mixed vegetables and Garnished with Nuts and Fruits
2. **CHICKEN BIRYANI** \$15.95
Basmati Rice cooked with Chicken, mixed vegetables and Garnished with Nuts/Fruits
3. **LAMB BIRYANI** \$16.95
Rice cooked with Lamb, mixed vegetables and Garnished with Nuts/Fruits
4. **SHRIMP BIRYANI** \$16.95
Basmati Rice cooked with Shrimp, mixed vegetables and Garnished with Nuts/Fruits
5. **DARBAR COMBO BIRYANI** \$16.95
Basmati rice cooked with Vegetables, Chicken, Lamb, Shrimp, and Garnished with Nuts/Fruits
6. **PLAIN BASMATI RICE** \$3.99

DARBAR SPECIAL : DINNER FOR TWO

1. **NON VEGETABLE DINNER FOR TWO** \$44.95
Includes Fish Pakora, Chicken Tikka Masala, Lamb Jalfrazie, Dal Makhni, Basmati Rice, Nan & Choice of Desert
2. **TANDOORI DINNER FOR TWO** \$44.95
Includes Chicken Pokoras, Tandoori Chicken, Reshmi Kalbab, Chicken Curry, Basmati Rice, Nan & Choice of Desert
3. **VEGETABLE DINNER FOR TWO** \$42.95
Includes Paneer Pakoras, Palak Paneer, Vegetable Korma, Rice, Nan, Dal & Choice of Desert

CONDIMENTS (\$2.95)

1. **PAPADUM** - Spicy Crispy Wafers
2. **PICKLE**
3. **MANGO CHUTNEY**
4. **RAITA** - Cucumber and Mint Yogurt
5. **PLAIN YOGURT**

DESSERTS (\$4.50)

1. **KHEER**
Rice cooked in Sweetened Milk
2. **GULAB JAMUN**
Non-Fat Dry Milk and Cottage Cheese Fried Ball covered in Sugar Syrup
3. **GAJAR HALWA**
Grated Carrots, Sweetened Milk and Butter, Garnished with Cashews and Raisins
4. **ICE CREAM VARIETIES**
Select From Pista Kulfi and Mango Ice Cream

BEVERAGES

1. **MANGO JUICE** \$3.95
2. **MANGO MILK SHAKE** \$3.95
3. **LASSI** \$3.95
Choice of sweet or yogurt drink
3. **MANGO LASSI** \$3.95
Popular Yogurt and Mango Flavored drink
4. **SODA** \$2.50
5. **ICED TEA** \$2.50
6. **DARJEELING (Black) TEA** \$2.50
7. **MASALA CHAI/TEA** \$2.50



INDIA DARBAR RESTAURANT

AUTHENTIC INDIAN CUISINE

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It!



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2333 West Wisconsin Ave
Appleton, WI 54914.

APPETIZERS

- VEGETABLE POKORA** \$5.95
Vegetables coated in chickpea batter and fried
- ALLO TIKKI** \$4.95
Boiled potatoes and green peas patty coated in chickpea batter and fried
- VEGETABLE SAMOSA** \$4.95
Potatoes, peas and spices filled in crispy pastry and deep fried
- PANEER PAKORA** \$6.95
Vegetables coated in chickpea batter and fried
- BULLET PAKORA** \$6.95
JALAPANOS
- CHICKEN PAKORA** \$7.95
Boneless chicken coated in chickpea batter and fried
- FISH PAKORA** \$7.95
Fish coated in chickpea batter and fried
- DARBAR VEGETABLE PLATTER** \$8.95
Allo Tikki, Samosa, Vegetable and Paneer Pakoras
- DARBAR NON-VEGETARIAN PLATTER** \$8.95
Includes Chicken and Fish Pakoras
- PANEER TIKKA** \$12.95
Homemade cheese with green bell pepper cooked in sweet and spicy sauce
- CHILLI CHICKEN** \$13.95
Chicken cooked with onion, ginger, garlic sauces

BREADS

- POORI** \$2.95
Light, puffed and deep fried
- PLAIN PARATHA** \$2.95
Multilayered Wheat bread, pan fried
- NAAN** \$2.50
White Bread baked in Tandoor
- ROTI** \$2.50
Wheat Bread baked in Tandoor
- ALLO PARATHA** \$3.95
Multilayer Bread stuffed with potatoes and spices
- GOBI PARATHA** \$3.95
Wheat Bread stuffed with cauliflower and spices
- CHAPATI** \$2.50
Thin Whole Wheat Bread
- STUFFED NAAN** \$3.95
Naan stuffed with potatoes and spices baked in Tandoor
- ONION KULCHA** \$3.95
White Bread Stuffed with Onion and Baked in Tandoor

- PANEER KULCHA** \$3.95
Unleavened White Bread Stuffed with Cheese and Baked in Tandoor
- GINGER NAN** \$3.50
White Bread Stuffed with Ginger and Spices and Baked in Tandoor
- KASHMIRI KULCHA** \$3.95
White Bread Stuffed with Dry Nuts Raisin and Baked in Tandoor
- GARLIC NAAN** \$3.50
White Bread Stuffed with Garlic and Baked in Tandoor
- BHATURA** \$2.95
Fried White Bread
- KEEMA NAAN** \$3.95
Naan Stuffed with Seasoned Minced Meat and Baked in Tandoor
- DARBAR SPECIAL NAAN** \$3.95
White Bread stuffed with Onions, Potatoes, Cheese and Baked in Tandoor

CHAAT (\$6.95)

- SAMOSA CHAAT**
Samosa with garbanzo beans topped with onion, sweet mint sauce and yogurt
- ALLO TIKKI CHAAT**
Potato patties, garbanzo beans topped with onion, tamarind & mint sauce

SOUPS (\$5.95)

- MULLIGARWANY** Vegetable/Lentil Soup
- COCONUT SOUP**
- RESAM** - South Indian tomato soup
- TOMATO SOUP**

TANDOOR SPECIAL TIES

- (Baked in Clay Charcoal Oven)
- CHICKEN** \$14.95
Marinated Chicken with herbs and spices Roasted in Tandoor
 - TIKKA KABAB** \$14.95
Chicken roasted in Tandoor and garnished with onions and lemon
 - LAMB SEEKH KABAB** \$16.95
Marinated Minced Lamb cooked in Tandoor
 - TANDOORI SHRIMP** \$16.95
Marinated Shrimp Roasted in Tandoor
 - DARBAR COMBO GRILL** \$16.95
Tandoori Chicken, Tandoori Chicken Tikka, Lamb Seekh Kabab and Tandoori Shrimp served with sautéed onions and green peppers

POULTRY SPECIALTIES (\$15.45)

- (Served with plain Basmati Rice)
- CHICKEN CURRY**
Chicken cooked in Onions, Garlic, Ginger, Yogurt and Spices
 - CHICKEN TIKKA MASALA**
Roasted Chicken cooked in Spices and Curry Sauce
 - BUTTER CHICKEN**
Chicken cooked in Butter and Cream Sauce
 - CHICKEN 65**
Chicken cooked in Onions, Ginger, Spicy Sauce and Deep Fried
 - GINGER CHICKEN**
Marinated Chicken cooked in Ginger and Spicy Sauce and Deep Fried
 - CHICKEN TIKKA SAAG**
Chicken cooked in Spiced Spinach, Ginger & Garlic
 - CHICKEN BHUNA**
Chicken cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Thick Gravy Sauce
 - CHICKEN KASHMIRI KORMA**
Chicken cooked in creamy sauce, Cashews, Herbs and Spices
 - CHICKEN SAAG**
Boneless Chicken cooked with Spinach
 - CHICKEN MUSHROOM**
Boneless Chicken Curry Cooked with Mushroom
 - CHICKEN JALFRAZIE**
Chicken Cooked with Green Vegetables and Onions
 - CHICKEN MANGO**
Chicken Cooked in Onions, Garlic, Ginger and Mango Sauce
 - CHICKEN VINDALOO**
Chicken Curry Cooked with Potatoes and Hot Spices
 - CHICKEN MADRAS**
Chicken cooked in spicy curry Sauce with Coconut

LAMB/BEEF/GOAT ENTREES (\$16.95)

- (Served with plain Basmati Rice)
- LAMB CURRY**
Exotic Lamb Curry cooked with Onions and Yogurt
 - LAMB/BEEF MASALA**
Roasted Lamb or Beef cooked in Spices and Thick Curry Sauce
 - LAMB MADRAS**
Lamb cooked in Spicy Sauce with Coconut and Herbs (Madras Style)

- LAMB MUSHROOM**
Lamb roasted with Spices, Onions, Tomatoes and Mushrooms
- LAMB JALFRAZIE**
Lamb Curry cooked with Green Vegetables and Onions
- LAMB/BEEF SAAG**
Lamb or Beef cooked with Spinach
- LAMB BHUNA**
Lamb cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Gravy Sauce
- ROGAN JOSH**
Lean Lamb cooked in Yogurt Based Sauce
- LAMB/BEEF VINDALOO**
Lamb or Beef Curry cooked with Potatoes and Hot Spices
- BEEF MANGO**
Beef cooked in Onions, Garlic, Ginger and Mango Sauce
- GOAT CURRY**
Goat Meat cooked in Spices and Coconut Sauce
- GOAT MALABAR**
Goat meat cooked in curry sauce and coconut milk

SEAFOOD SPECIALTIES (\$16.95)

(Served with plain Basmati Rice)

- FISH CURRY**
Boneless Fish cooked in Onions, Garlic, Ginger, Yogurt and Spices
- FISH MASALA**
Fish Marinated with Yogurt, Mild Spices, cooked with Curry Sauce
- FISH VINDALOO**
Boneless Fish cooked with Potatoes and Hot Spices
- FISH MADRAS**
- SHRIMP SAAG**
Fresh Shrimp Curry cooked with Spinach
- SHRIMP VINDALOO**
Shrimp cooked in a Spicy Sauce with Potatoes and Onions
- SHRIMP JALFRAZIE**
Shrimp cooked with Green Vegetables, Onions and Tomatoes
- SHRIMP MUSHROOM**
Shrimp cooked with Mushrooms and Curry Sauce
- SHRIMP MASALA**
Shrimp cooked in Rich Tomato sauce
- SHRIMP CURRY**
Shrimp cooked in a curry Sauce

WINE LIST

\$5.95/glass or \$21.95/bottle

WHITE WINE

1. MOSCATO: Twisted-Hopical & Sweet
2. RIESLING
3. PINOT GRICIO
4. CHARDONNAY
5. WHITE ZINFADEL

RED WINE

1. PINOT NOIR
2. MERLOT
3. MALBEC
4. APOTHIC RED
5. LABERNET
6. LAMBRUSCO