

## VEGETARIAN MAINS £10.95

All dishes in green are suitable for vegetarians and can be made vegan up on request unless marked with \*.

### DHAL MAKHANI\* D

Creamy & buttery dish is one of India's most special and popular recipe. Black lentils are cooked in aromatic spices, tomatoes, onions, butter & fresh cream.

### DHAL TARKA

A traditional road side café classic dish made with yellow lentils. Tarka is the name given to the infused hot oil which is poured over the dhal giving this classic dish it's incredible aroma.

### AMBAL

Sweet & sour recipe with pumpkin and tamarind as main ingredients. Ambal is one of the most loved dish from Jammu.

### DUM ALOO N D

Another classic wedding recipe from Jammu this dish is made with fried baby potatoes steam cooked in a rich and tomato & onion sauce.

### RAJMA

No special occasion is complete without this dish in the north of India. Red kidney beans cooked in a rich tomato & onion sauce.

### BAINGAN BHARTA & PEAS

A traditional dish from the state of Gujarat this dish is prepared with grilled aubergines and peas in a rich and tomato & onion sauce.

### BHINDI

Okra cooked with lightly spiced onions & tomatoes.

### SAAG PANEER\* D

A classic heart-warming spinach & paneer dish slow cooked with cumin, coriander, dry Fenugreek in a aromatic tomato & onion sauce.

### CHOLE

A true classic chickpea curry cooked in a thick gravy made with tomatoes & onions.

### PANEER BUTTER MASALA\* N D

One of the most loved dishes from north of India made with lashings of butter cooked in a lightly spiced creamy tomato and cashew sauce.

### MALAI KOFTA\* N D

Paneer & mash potatoes balls cooked with dry fruits in a aromatic tomato & onion creamy sauce.

### PANEER KADAI\* D

Typical indian dhaba style semi dry dish cooked in an iconic cast iron kadai.

### PANEER CHILLI GARLIC CURRY\* D

True to it's name this dish is spicy, garlicky and extremely tasty.

## CHEF'S CHOICE

### PAV BHAJI\* D

This hearty dish is a delicious blend of spiced mixed vegetable served with a butter bun topped with crunchy onions and a lemon wedge is an absolute flavour powerhouse.

## BREADS G

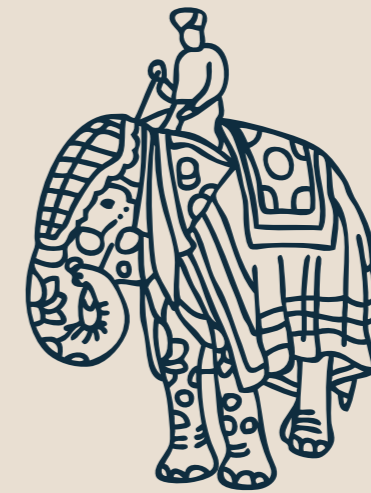
Naan	£3.50
Garlic Naan	£3.95
Chilli & Cheese Naan	£4.50
Peshwari Naan <span>N</span>	£4.50
Keema Naan	£4.95
Tandoori Roti	£2.95
Laccha Paratha	£3.95
Aloo Kulcha	£3.95
Onion Kulcha	£3.95
Bhatura (2pcs)	£3.50
Pav (2pcs)	£2.00

## RICE

Basmati Rice	£3.50
Zeera Rice	£3.95
Egg Rice	£4.95
Pilau Rice	£3.95
Mushroom Rice	£4.95
Keema Rice	£5.95

## EXTRAS

Chips	£2.95
Poppadom	£1.00
Masala Poppadom	£1.00
Pickle Tray	£2.50
Raita <span>D</span>	£1.95
Green Salad	£2.95
Onion Salad	£2.95
Kachumber Salad	£3.95



**DURBAR**  
Indian Kitchen & Bar

A La Carte Menu



## SMALL PLATES

### PAKORA

Timeless classic snack, crunchy and packed full of flavours.

Paneer*	£5.95	Chicken	£5.95
Onion Bhaji	£4.95	Fish Pakora	£6.95
Vegetable	£4.95		

### BREAD PAKORA £4.95

Spiced mashed potato sandwiched in bread, then dipped in batter and deep fried. A typical street food from the streets of Delhi.

### CHANA CHAAT D £6.95

Spiced chickpeas, mint & coriander chutney, tamarind sauce, yoghurt. Topped with Pomegranate & Sev.

**Samosa**  
**Aloo Tikki** (Spiced Potatoes Patties)

### CHILLI SPECIAL

Sweet & chilli dish is cooked with onions, peppers and chef's special tomato, green chilli & garlic sauce.

Paneer	£5.95	Chicken	£6.95
King Prawns	£8.95		

### PANI PURI G £5.95

Crispy ball filled with spiced potatoes, onions, sev, tamarind chutney, pomegranate & flavoured water.

### DAHI PURI\* D G £5.95

Crispy balls filled with sweet yoghurt, tamarind, mint & coriander topped with onions, sev and pomegranates.

### BHEL N £4.95

Crispy puffed rice tossed with potatoes, sweet tamarind, spicy green chutney, onions, tomatoes, roasted peanut & sev topped with coriander. Sweet & Spicy.

Our dishes contain traces of nuts & other allergens through shared equipment. Please inform your server before placing your order!

All dishes in green are suitable for vegetarians and can be made vegan upon request with a few exceptions marked with \*

Contains Nuts N Contains Gluten G

Contains Dairy D

## DURBAR SPECIAL GRILLS

We use our chef's special tandoori marinade prepared with yoghurt, chillies, garlic, ginger, lemon juice, cumin and Kashmiri chillies to flavour all our grilled dishes. All main course grills are served on hot sizzlers layered with caramelised onions. D

	Starter	Main Course
<b>TIKKA</b>		
<b>Paneer*</b>	£5.95	
<b>Chicken</b>	£6.95	
<b>SHAMI KEBAB</b>	£7.95	
Pan fried tender minced lamb patties		
<b>TANGDI KEBAB</b>	£6.95	£14.95
Tender chicken drumsticks.		
<b>LAMB SEEKH KEBAB</b>	£7.95	£15.95
<b>TIKKA SHASHLIK</b>		
Tikka served with grilled peppers, onions and mushrooms.		
<b>Paneer*</b>		£12.95
<b>Chicken</b>		£14.95
<b>LAMB CHOPS</b>	£7.95	£19.95
<b>TANDOORI KING PRAWNS</b>	£8.95	£19.95
<b>TANDOORI SALMON TIKKA</b>		£19.95
<b>MIXED GRILL</b>		£21.95
Grilled chicken tikka, lamb chop, seekh kebab & king prawn.		

## DURBAR SPECIAL BIRYANIS

This classic dish takes time and practice to make but is worth every bit of the effort. Basmati rice flavoured with traditional spices and saffron is layered with protein cooked in a thick gravy.

<b>VEGETABLE</b>	£12.95
<b>CHICKEN</b>	£14.95
<b>LAMB</b>	£15.95
<b>KING PRAWN</b>	£17.95

## MAIN COURSE

### CHEF'S SPECIALS

#### BUTTER CHICKEN £14.95 D N

How to win a Punjabi's heart? Feed them butter chicken! One of the most loved dishes from north of India made with lashings of butter cooked in a lightly spiced creamy tomato and cashew sauce.

#### MACHER JHOL £15.95

A popular Bengali dish where macher stands for fish and jhol means curry. This is our chef's take on this much loved classic.

#### LAMB LAAL MAAS £15.95 N

Hot and garlicky. This classic dish from Rajasthan is prepared in a sauce of yoghurt and hot mathania chillies cooked in a thick gravy of tangy tomatoes, onions & traditional spices.

#### JUNGLE LAMB £15.95 D

A lip-smacking slow cooked curry prepared with a green and red chilli masala paste. The slow cooking process at the lowest heat produces intense flavours.

#### PUNJABI NALLI GOHST £19.95

Melt in your mouth, soft punjabi style lamb shank curry. Simply Delicious!

These main course dishes can be prepared with the base of your choice:

**CHICKEN £14.95    LAMB £15.95    KING PRAWN £17.95**

#### ROGHAN JOSH

A true Kashmiri recipe which gets its deep red colour from dry red chillies cooked in a thick gravy of tangy tomatoes, onions & traditional spices.

#### RAGDA GOSHT

Popular dish from the streets of Delhi made with tender pieces of meat cooked on a flat thick Tawa with traditional spices giving this dish its unique flavour.

#### KADAI

Typical indian dhaba style semi dry dish cooked in an iconic cast iron kadai.

#### MALABAR MASALA

A spicy and creamy sauce made with toasted coconuts cooked in thick gravy of tomatoes, onions and traditional spices gives this North Kerala dish a well-rounded & robust flavours.

#### SAAG D

A classic heart-warming spinach dish slow-cooked with cumin, coriander, fenugreek & house special gravy.

Classic British curries such as Tikka Masala, Korma, Dhansak, Dopyaza, Pasanda, Pathia, Jalfrezi, Madras & Vindaloo are also available upon request.