

SOUPS

Mulligatawny - A traditional Anglo-Indian spicy soup of chicken broth, lentils, vegetables and fresh lemon ~ 3.5

Daal Soup - A vegetarian soup with lentils and lemon juice ~ 3

Our Chef's Special Soup - This soup is specially prepared by our chef from a family recipe. Homemade cheese, leaf-spinach, chicken broth and exotic spices are only a part of this taste sensation ~ 4

APPETIZERS

Papadum - Thin, fried-crispy wafer made from ground lentils ~ 1

Onion Bhaji -Thinly sliced onions seasoned with mild spices, battered in lentils and deep-fried (8 pc) ~ 5

Vegetable Pakura - An assortment of vegetables chopped and spiced, battered in lentils and deep-fried (8 pc) ~ 5

Seekh Kebab - Lean ground beef marinated with ground spices, cooked in the Tandoor. Served on greens (2 pc) ~ 5.5

Vegetable Samosa - Moderately spiced selected vegetables stuffed into a thin triangular pastry and deep-fried (2 pc) ~ 5.5

Shami Kebab - Spiced lean ground beef and split peas, cooked then deep-fried and served on greens (2 pc) ~ 5.5

Appetizer Platter - Assortment of Samosa(1), Pakura (2), Onion Bhaji (2) and Sheekh Kebab (1), Shami Kebab (1) served on greens ~ 10.5

CURRIES

Curry - Our curries feature meat with tomato, onion, garlic, ginger, yogurt and spices: Shrimp or Fish ~ 13.5 | Chicken ~ 10.5 | Beef ~ 12 | Lamb or Bone-In Goat 12.5 | Soya ~ 10

Roghan Josh- A medium spicy curry with a thick sauce.

Topped with tomatoes that are cooked in butter
Lamb or Bone-In Goat ~ 13.5 | Beef ~ 13.5 | Chicken ~ 12.5

Vindaloo - An extremely hot curry from Goa. Cooked with red chilies, lemon juice and potato - Chicken ~ 13 | Lamb or Bone-In Goat ~ 14 | Beef ~ 13 | Shrimp ~ 13.75

Sabji Gosht - A delicious medium-spiced curry cooked with an assortment of vegetables and fenugreek leaves- Shrimp ~13.50
Chicken ~12.75 | Lamb or Bone-In Goat ~13.75 | Beef ~13.75

Biryani Dishes - A northern dish, with basmati rice fried with vegetables, meat or shrimp and cooked with coconut, mace, nutmeg and spices with fresh cucumber and tomato - Shrimp ~ 16 | Beef ~ 15 | Chicken ~ 15 | Lamb or Bone-In Goat ~ 16.5
Vegetable or Mushroom ~ 13.5

Madras - A popular southern Indian dish cooked with red chili and lemon juice, fairly hot Fish ~ 14 | Chicken, Beef, Lamb or Bone-In Goat ~ 13.5

Saag- A popular East Indian curry with fresh spinach and spices- Shrimp ~ 13.5 | Chicken or Beef ~ 12.5
Lamb or Bone-In Goat ~ 13.5 | Soya ~ 10.5

Bhoona - A delicious medium spicy curry with extra onion, bell pepper and tomato. It's thick sauce gives it a distinctive taste, flavoured with fenugreek leaves - Shrimp or Fish ~ 13.5
Chicken ~ 12 | Lamb or Bone-In Goat ~ 13.5
Beef ~ 12.5 | Soya ~ 10

Korma - A spiced, creamy, mild curry cooked with yogurt, cream, coconut and sugar. Garnished with sliced almonds and fried onions Shrimp ~ 13.5 | Chicken ~ 12.5
Lamb or Bone-In Goat ~ 13.5 Beef ~ 13.5 | Soya ~ 11

Dansak- A hot sweet & sour curry with lentils, cream, fenugreek leaves, and fresh lemon - Shrimp ~ 14 Soya ~ 11.5
Chicken, Beef, Lamb or Bone-In Goat ~ 13.5

SPECIAL CURRIES

Shrimp Phatia - A fairly hot, sour and sweet Persian - style curry, cooked with extra onion, bell peppers, fenugreek leaves, coconut, lemon juice and spices ~ 14

Beef or Lamb with Mushroom - A medium curry is cooked with fresh mushrooms and many spices ~ 14.5

Methi Gosht A spicy beef curry with onion, fenugreek leaves and spices ~ 14.5

Butter Chicken - A mild flavoured dish of smoked chicken roasted in the tandoor, cooked with clarified butter, yogurt, cream, coconut and sugar. Garnished with sliced almonds and fried onions ~ 13.5

Chicken Tikka Masala - Marinated chicken roasted in the tandoor, cooked in our tandoori sauce with homemade yogurt and spices ~ 14

Chicken Moghlai - An ancient classic. Moderately spiced smoked chicken, cooked with extra tomato, bell pepper, saffron and spices ~ 14

Chicken Jalfrezi - An exceptional, spicy delicacy with a flavor of hot pepper and coconut chicken, with tomato, coconut and fresh coriander ~ 13.5

Lamb Du Pyaza - Cooked with fenugreek leaves, medium-spiced and garnished with diced onions sautéed in clarified butter ~ 14

Karhai Lamb or Beef - An exceptional delicacy, served in a sizzling mini-wok. Spiced meat in a thick sauce with cubed potato ~ 14

Kashmiri Chicken - Chicken curry cooked with pineapple, banana, apricots, pitted dates and cream. Garnished with sliced almonds and fried onions ~ 14

RICE DISHES

Darbar Rice - The best quality basmati rice cooked with saffron, cream, garlic, ginger and clarified butter ~ 4

Peas Palao - Basmati rice w/green peas, coconut and spices ~6.5

Palao Rice - Basmati rice cooked with whole cinnamon, cardamom, cloves, bay leaves and clarified butter. Garnished with fried onion ~ 3.75

Boiled Rice - Long grain cooked rice ~ 3

From Our Amazing Tandoor

All tandoori dishes are served with rice and salad.

Chicken Tandoori -Marinated bone in chicken with twelve spices and herbs in homemade natural yogurt ~ 16.5

Chicken Tikka - Cubes of boneless chicken marinated in a variety of aromatic spices ~ 16.5

Boti Kebab - Tender lamb marinated in spiced yogurt, flavoured with delicate spices and roasted on skewers ~ 18

Shahi Seekh Kebab - Cubes of beef marinated in creamy tandoori sauce flavoured with delicate spices ~ 17

PANEER DISHES – ALL ~ 11.5

Saag Paneer -Leaf spinach cooked with homemade cheese and spices

Saag Mattar Paneer - A combination of spinach, peas and homemade cheese

Mattar Paneer - Homemade cheese cooked with green peas and spices

Paneer Malai Curry - Homemade cheese cooked with baked potato, spices & cream

Paneer Tikka Massala - Homemade cheese in a rich dish with yogurt, tomato, fenugreek leaves, cream and exotic spices

Paneer Jalfrezi - An exceptional, spicy delicacy of home-made cheese simmered in hot pepper, tomato, coconut & coriander

Shahi Paneer - A fairly hot, creamy, decadent paneer dish with tomatoes, garlic, fennel and our special black cumin

Suggested Combinations

One Person

-- A --

Onion Bhaji | Chicken Bhoona | Mixed Vegetable Curry | Palao Rice or Naan Papadum & Dessert | 30.50

-- B --

Onion Bhaji | Lamb Bhoona Mixed Vegetable Curry Palao Rice or Naan Papadum | Dessert | 32.00

-- C --

Pakura | Aloo Gobi Tarka Daal Palao Rice or Naan Papadum | Dessert 27.00

-- Darbar Special --

Mulligatawny Soup Onion Bhaji Shrimp Bhoona or Chicken Korma Mixed Vegetable Curry Darbar Rice | Naan Bread Papadum | Pickles, Chutney Dessert | 41.50

Two Persons

-- AA --

Shami Kebab & Onion Bhaji Chicken Tandoori Shrimp Curry Mixed Vegetable Curry Palao Rice | Naan Bread Papadum | Dessert | 59.00

-- BB --

Seekh Kebab & Onion Bhaji Butter Chicken Lamb Bhoona Mixed Vegetable Curry Palao Rice | Naan Bread Papadum | Dessert | 55.50

-- CC --

Pakura & Samosa Saag Paneer | Vegetable Biryani Mixed Vegetable Curry Tarka Daal | Chapati Papadum | Dessert | 53.50

-- Maharajah Special --

Mulligatawny Soup Appetizer Platter Large Shrimp Bhoona Chicken Korma Lamb Du Pyaza Vegetable Biryani Naan Bread & Papadum Pickles, Chutney | Dessert 78.00

Delicious Desserts

Gulab Jamun -An Indian delicacy, fried milk balls in cardamom flavoured syrup - 4.50

Borfi- A dry pastry made from homemade cream cheese, coconut and butter. Flavoured with cardamom and pistachios - 5.00

Kulfi A homemade ice cream, flavoured with mangoes and pistachios - 5.00

Mixed Dessert An assortment of desserts including, Gulab Jamun, Borfi, Kulfi, Rosh Malai - 9.50

Rosh Malai - Unsalted homemade cheese balls cooked in milk and pistachio flavoured syrup - 5.50

VEGETABLE SPECIALTIES

Mixed Vegetables A mild curry dish with potato, carrots, cabbage, celery, lima beans and peas cooked with onion, garlic, ginger, yogurt and spices ~ 8.5

Tarka Daal - Puree of red lentils cooked in sautéed garlic and spices ~ 7.5

Chana Masala - A moderately spiced curry of organic chick peas, with selected spices and herbs with fenugreek leaves ~ 10

Vegetable Saambar- Mixed vegetable curry cooked with extra red chilies, lentils, coconut, fenugreek leaves and lemon juice. Fairly hot and sour! ~ 9.5

Aloo Mattar - Traditional vegetable curry cooked with green peas and potato ~ 9.5

Mushroom Bhaji - Fresh mushrooms cooked with onions, garlic, ginger, tomatoes and spices ~ 9.5

Saag Aloo - Fresh leaf spinach and potato cooked with onions, garlic, ginger and spices ~ 9

Aloo Gobi - Cauliflower and potato cooked with fenugreek leaves and spices ~ 10.5

Aloo Begun - Baked eggplant, potato spices ~ 9.5

Palok Aloo Begun- Baked eggplant and potato cooked with garlic, chopped spinach and spices ~ 10

Aloo Choley- Traditional Indian curry cooked with organic chick peas and potato with spices ~ 10

Chana Bhoona- Organic chick peas cooked with extra onions, green peppers, tomatoes and spices ~ 10

Bombay Potato - Baked potato cooked with fenugreek leaves and spices ~ 9.5

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# Darbar

Exotic Indian Cuisine

479 Princess St.

613-548-7053

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[DarbarKingston.com](http://DarbarKingston.com)

Open:

Monday to Thursday

11:30am – 2pm

5pm – 9:30pm

Friday & Saturday

11:30am – 2pm

5pm – 10pm

Sunday

5pm – 9pm



DELIVERY IS INCLUDED OVER \$50 (EXCLUDING TAXES)

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INDIAN BREADS

Naan - Soft oval bread, baked fresh to order in our Tandoor.

A must to your meal ~ 3

Garlic Naan- Fresh garlic chopped and scattered on bread, & baked on the walls of the tandoor ~ 3.75

Chapati - A bread made from unleavened dough of whole wheat organic flour. Thin and baked ~ 2.5

Paratha - Organic whole wheat bread layered into a thick disk, fried in clarified butter, crispy & flaky ~ 5

CONDIMENTS

Dahi - Homemade natural yogurt ~ 2.25

Cucumber Raita -Grated cucumber w/ spices & homemade yogurt ~ 3

Onion Salad - Traditional accompaniment to hot curries: - diced tomato, cucumber, onions, coriander, and lemon juice ~ 3.15

Achar - Hot and sour flavour. Lime or Mango ~ 2

Mango Chutney - Sweet and sour mango chutney from India ~ 2

Hot Sauce -Habanero pepper, lemon, ginger, salt, vinegar & oil ~ 1.75