

Dēlhi Dārbar

— Indian Tandoori Restaurant —



स्वागतम् *at Delhi Darbar.*

We welcome you to Delhi Darbar, the best Indian restaurants in Tenerife! We present before you the best and the most delectable dishes from the vibrant country of India. Dig into some of the mouth-watering curries, Naan bread, biryani, and more.

Diversity is the middle name of Indian dishes, and only a true Indian-cuisine lover aims to present it just the way it is originally.

INFORMATION ABOUT ALLERGIES AND FOOD INTOLERANCES



In order to inform our customers about possible allergies and intolerances of our dishes, we indicate that all of our dishes may contain traces of GLUTEN, EGG, MILK, NUTS, SESAME AND SOY, and also dishes that indicate FISH and SHRIMPS and PRAWNS as the main element of the composition of the dish so it is possible allergic manifestation.

These would be compulsorily notifiable allergens in the Regulation 1169/2011. If you have some other type of food allergy not listed, please consult with our staff.

APPETIZERS

1. PAPADUM WITH DIPS

3.00

Thin indian crispy Flatbread. with onions, mint & mango chutney. (2 wafers)



2. PAPDI CHAAT

3.75

Crunchy wheat cracker topped with chickpeas, veggies yogurt sauce, mint and tamarind.



STARTERS

3. ONION BHAJI

4,25

Onion balls bound together with lightly spiced and fragrant chickpea flour batter.

4. VEGETABLE SAMOSA

4.50

Triangular pastry filled with potatoes & peas. Golden fried.



5. MEAT SAMOSA

4.95

Triangular pastry filled with peas & meat. Golden fried.



6. SAMOSA CHAAT

4.95

Samosa covered with chickpeas and sprinkled with yogurt, mint, tamarind, chopped onion and coriander



7. VEGETABLE PAKORA

4,50

Sliced vegetables wrapped in batter and deep fried.

8. PANEER SHASHLIK

5,25

Chunks of paneer cooked with onions, bell peppers and spices.



9. GARLIC CHICKEN

5,50

Cooked with Ginger, Garlic & Coriander.



10. CHICKEN PAKORA

4.50

Marinated chicken pieces in a batter. Golden fried.



11. LAMB TIKKA**6.75**

Boneless lamb pieces marinated in spicy yogurt and cooked in tandoor.

**12. TANDOORI TANGDI****5,25**

Chicken legs marinated in Spicy yogurt and cooked in tandoor.

**13. SHEEKH KEBAB****5,25**

Minced chicken & lamb marinated with spices, ginger, coriander and cooked on skewers in tandoor.

14. CHICKEN TIKKA**5,25**

Boneless chicken pieces marinated in spicy yogurt, cooked in tandoor.

**15. KING PRAWN PAKORA****6,75**

Marinated King prawns in a batter. Golden fried

**16. LEMON KING PRAWN****6,75**

Grilled king prawns cooked with garlic and lemon.

**17. KING PRAWN PURI****6,95**

Cooked with ginger, garlic served on deep fried bread.

**18. DELHI DARBAR SPECIAL****13,95**

Includes onion bhaji, veg pakora, veg samosa, meat samosa, chicken tikka, Chicken pakora and sheekh kebab.



*Lemon
King Prawn*





CURRIES



A series of dishes originating in the cuisine of the Indian subcontinent. The common feature is the use of combinations of spices, vegetables, herbs like ginger, garlic, green chilies, turmeric, mustard seeds, cumin seeds, coriander etc. The use of these ingredients varies according to the dishes.

All curries can be made with following

| | | |
|---------------|--|-------|
| CHICKEN | | 10.95 |
| CHICKEN TIKKA | | 11.95 |
| LAMB | | 12.95 |
| LAMB TIKKA | | 13.95 |
| KING PRAWNS | | 13.95 |
| MIX VEGETABLE | | 9.95 |
| SOY MEAT | | 10.95 |
| PANEER | | 11.95 |

Choose your Spice Scale



19. MASALA

Masala Curry is one of the most popular dishes with its mild flavor but dense with cream and almonds.

20. BADAMI PASANDA

A rich creamy dish cooked in a spiced yoghurt, flavoured with toasted almonds.

21. BALTI

Balti sauce is based on Green peppers and onions, with turmeric and garam masala among other spices.



22. DOPIAZA

Dopiazza curry sauce is based on onion family (Brown onion, chives and spring onions)

23. BHUNA

Made with chopped onions, roasted red and green peppers, coriander seeds, ginger, garlic, coriander and fenugreek leaves.

24. CURRY

Classic curry is a smooth sauce decorated with coriander, based on tomatoes and red onions.

25. DHANSAK

Combines elements of Persian and Gujarati cuisine. Dhansak is made with lentils, ginger, garlic, coconut and fresh coriander.

26. JALFREZI

Involves bell peppers, ginger, garlic, coriander and spices to produce a highly flavored thick sauce.

27. JAIPURI

Semi dense curry prepared with fresh mushrooms, coconut, ginger and coriander.

28. KARAH

Prepared in special cast iron skillet, this curry is turned brown with tomato, onion, cumin, coriander, ginger & garlic.

29. KORMA

Mild curry consisting of cream, Grated coconut.

30. PATHIA

Pathia is an ancient Parsi cuisine from Persia. It's sour-sweet flavored with use of mango and coconut.

31. ROGAN JOSH

A Kashmiri aromatic dish cooked with tomatoes, ginger, garlic, coriander and a touch of cream.

32. SAAG

Saag curry is a traditional Punjabi thick spinach curry cooked with spices.



Try it! HOUSE SPECIALS

34. TAWA MASALA 12.95

Marinated chicken cooked with minced meat, herbs and special spices in exotic sauce.



35. BUTTER CHICKEN 12.95

Famous in Punjab region, Rich and smooth gravy based on delicious spices, tomatoes and butter.



36. MANGO CHICKEN 12.95

Boneless chicken cooked with mango pulp in traditional curry sauce.

37. CHILLI CHICKEN 12.95

Chilli chicken is a sweet, spicy & slightly sour crispy dish made with chicken, bell peppers, garlic, chilli sauce & soya sauce.



38. LAMB METHI 13.95

Tender pieces of lamb cooked with fenugreek leaves, herbs and spices.

39. LEMON CHICKEN 12.95

Boneless chicken prepared with lime juice, herbs and spices.

40. MALABAR MEEN 14.95

Fresh salmon fillet with curry spices, Cooked in tomato, onion and coconut sauce.



41. PRAWNS CHILLI 14.95

It's a sweet, spicy & slightly sour dish made with King Prawns, bell peppers, garlic, chilli sauce & soya sauce.



Tawa Masala



HOUSE SPECIALS (veg)

42. BOMBAY ALOO

7.75

Potatoes cooked with tomatoes, garlic, onions and various spices such as turmeric and garam masala.

43. AUBERGINE BHAJI

8.95

Aubergines cooked in tandoor then peeled and cooked in a semi spicy curry base.

44. ALOO GOBI

8.50

Potatoes and cauliflower curry served in a semi dry sauce.

45. TADKA DAAL

8.50

Yellow split peas cooked with chopped onions, cumin, ginger, garlic and coriander.

46. DAAL MAKHNI

8.95

Daal makhni is a classic North Indian dish where the lentils are cooked in a very aromatic buttery, creamy tomato sauce.

47. BHINDI BHAJI

9.50

Okra cooked with chopped onions and spices. Served in a dry sauce.

48. MUSHROOM BHAJI

8.95

Mushrooms cooked with chopped onion, garlic, ginger, cumin seeds tomatoes & spices.

49. SAAG ALOO

8.95

Spinach curry with potatoes & spices.

50. CHANA MASALA

8.50

Chickpeas cooked with chopped onions, tomatoes & flavoured with spices, chaat masala, garam masala.

51. MALAI KOFTA

11.95

Crumbled Indian cheese shaped into balls, lightly fried and then gently simmered in a fragrantly spiced cashew-tomato-cream sauce.



52. SHAHI PANEER

12.95

Indian cheese cooked with tomatoes, cream and spices.



53. BUTTER PANEER

12.95

Rich and creamy curry made with butter, paneer, spices, onions, tomatoes.



Aubergine Bhaji



SIZZLERS

54. CHICKEN TIKKA SIZZLER

12,95



Chicken marinated in Spicy yogurt and cooked in tandoor. Served with lemon and spicy onions.

55. LAMB TIKKA SIZZLER

14,95



Lamb pieces marinated in Spicy yogurt and cooked in tandoor. Served with lemon and spicy onions.

56. TANDOORI TANGDI SIZZLER

12,95



Chicken legs with bone marinated in spicy yogurt, cooked in tandoor. Served with lemon and spicy onions.

57. KING PRAWN SIZZLER

14,95



King Prawns marinated in spices, cooked in tandoor. Served with lemon and spicy onions.

58. TANDOORI MIX GRILL

17,95



Mix of chicken tikka, lamb tikka, sheekh kebab, chicken leg & king prawns.

“ Enjoy your Sizzler by adding curry sauce, just for 4.50 € ”





BIRYANI



Biryani rice cooked separately with an intensely flavored sauce.
Accompanied with curry sauce or mix raita.

All biryanis can be made with following

| | |
|---|-------|
| CHICKEN | 13.50 |
| CHICKEN TIKKA  | 13.95 |
| LAMB | 14.50 |
| LAMB TIKKA  | 14.95 |
| KING PRAWNS  | 15.95 |
| MIXED VEGETABLES | 12.95 |
| SOY MEAT  | 13.95 |
| PANEER  | 13.95 |

Choose your Spice Scale



Mild/ Soft
Medium / Medium Spicy
Madras / Spicy
Vindaloo / Very Spicy
Phall / The Hottest!!!

Chicken Tikka Biryani



RICE

59. PLAIN BOILED RICE 3.75

Traditional white basmati rice.

60. PILAU RICE 3.95

Basmati rice cooked with cinnamon, turmeric, cumin, cloves and herbs.

61. COCONUT RICE 4.75

Basmati rice cooked with grated coconut, sugar and served in its special colour.

62. MIX VEGETABLE RICE 4.75

Stir fried mix vegetables in basmati rice.

63. GARLIC RICE 4.75

Basmati rice cooked with garlic and touch of lime juice.

64. MUSHROOM PILAU RICE 4.75

Stir fried mushrooms in basmati pilau rice.

65. EGG RICE 4.75

Egg fried rice.



66. KEEMA RICE 4.95

Basmati rice with minced meat

“ We use basmati which is a variety of long, slender-grained aromatic rice and is traditionally from the Indian subcontinent ”



NAANS & ROTI

67. PLAIN NAAN

3.50

Naan bread with slightly buttered on top.



68. GARLIC NAAN

3.75

Naan bread topped with garlic and coriander.



69. KEEMA NAAN

4.50

Filled with spicy minced meat.



70. PESHWARI NAAN

4,25

Filled with sweetened coconut, sultanas, almonds.



71. CHEESE NAAN

4,25

Filled with cheese.



72. KULCHA NAAN

3.95

Topped with onions, and peppers.



73. GARLIC CHILLI NAAN

4.25

Topped with garlic and chilli.



74. GARLIC CHEESE NAAN

4.50

Filled with cheese and topped with garlic.



75. BUTTER NAAN

3.95

Naan bread layers filled with butter.



76. CHEESE CHILLI NAAN

4.50

Filled with cheese and topped with green chilli.



77. TANDOORI ROTI

2.95

Thin Indian bread cooked in tandoor.



78. CHAPATI

2.95

Thin Indian bread.



79. ALOO PRANTHA

4.50

Filled with spicy mashed potatoes, and severed with butter on top.





OUR BRANCHES

COSTA ADEJE
AV ERNESTO SARTI 14

PUERTO DE LA CRUZ
CALLE RETAMA 3

PUERTO DE SANTIAGO
AV. MARÍTIMA PUERTO DE SANTIAGO 15A

SANTA CRUZ DE TENERIFE
AV. FRANCISCO LA ROCHE, 31

LA LAGUNA
CALLE HERRADORES 73



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