

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

& O

2. PAPDI CHAAT 3.75

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

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

STARTERS

3. ONION BHAJI

with lightly spiced and

fragrant chickpea flour

4.25

Onion balls bound together

7. VEGETABLE 4.50 **PAKORA**

Sliced vegetables wrapped in batter and deep fried.

8. PANEER SHASHLIK

4. VEGETABLE SAMOSA

batter.

4.50

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

5.25

potatoes & peas. Golden fried.

5. MEAT SAMOSA

Triangular pastry filled with

Triangular pastry filled with

peas & meat. Golden fried.

4.95

9. GARLIC CHICKEN 5.50

Cooked with Ginger, Garlic & Coriander.



4.50

6. SAMOSA CHAAT 4.95

Marinated chicken pieces in

10. CHICKEN PAKORA

a batter. Golden fried. Samosa covered with **6 6** chickpeas and sprinkled



11. LAMB TIKKA

6.75

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

0

15. KING PRAWN PAKORA

6,75

Marinated King prawns in a batter. Golden fried

(

12. TANDOORI TANGDI 5,25

Chicken legs marinated in Spicy yogurt and cooked in tandoor.



16. LEMON KING PRAWN

6,75

Grilled king prawns cooked with garlic and lemon.

17. KING PRAWN PURI

Cooked with ginger, garlic

served on deep fried bread.



13. SHEEKH KEBAB 5,25

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



00

6.95

14. CHICKEN TIKKA 5.25

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



18. DELHI DARBAR SPECIAL

13,95



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



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 variates 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 (1)	11.95

Choose your Spice Scale

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

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

Dopiaza 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. KARAHI

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.



HOUSE SPECIALS

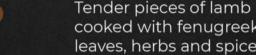
34. TAWA MASALA

12.95

4

38. LAMB METHI 13.95

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

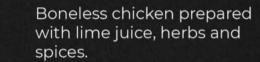


cooked with fenugreek leaves, herbs and spices.

35. BUTTER CHICKEN 12.95

39. LEMON CHICKEN 12.95

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



36. MANGO CHICKEN 12.95

40. MALABAR MEEN 14.95

Boneless chicken cooked with mango pulp in traditional curry sauce.

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

37. CHILLI CHICKEN 12.95

41. PRAWNS CHILLI 14.95

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

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





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

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

Crumbled Indian cheese shaped into balls, lightly fried and then gently simmered in a fragrantly spiced cashewtomato-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.

(1) (1)

8.95

11.95



SIZZLERS

54. CHICKEN TIKKA SIZZLER

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

55. LAMB TIKKA SIZZLER

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

56. TANDOORI TANGDI SIZZLER

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

57. KING PRAWN SIZZLER

12.95

12.95

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

14,95 58. TANDOORI MIX GRILL

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 (1)	13.95

Choose your Spice Scale

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



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 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 4.75 RICE

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	75. BU
Naan bread with slightly buttered on top.	00	Naan br butter.
68. GARLIC NAAN	3.75	76. CH
Naan bread topped with	() ()	NAAN
garlic and coriander.		Filled w topped
69. KEEMA NAAN	4.50	
Filled with spicy minced meat.	00	77. TA
meat.		Thin Ind
70. PESHWARI NAAN	4,25	
Filled with sweetened coconut, sultanas, almonds.	000	78. CH
cocondt, sultanas, annonds.		Thin Inc
71. CHEESE NAAN	4,25	79. AL
Filled with cheese.		Filled w
72. KULCHA NAAN	3.95	potatoe butter c
Topped with onions,	00	Butter
and peppers.		
73. GARLIC CHILLI	4.25	
NAAN	•	A
Topped with garlic and chilli.		
74. GARLIC CHEESE	4.50	1
NAAN		6.7
Filled with cheese and	6	
topped with garlic.		V

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.	6
77. TANDOORI ROTI	2.95
Thin Indian bread cooked in tandoor.	6
78. CHAPATI	2.95
Thin Indian bread.	00
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



DOWNLOAD OUR RESTAURANT APP ON





www.delhidarbar.es