

DEALS

SET DINNER FOR 2

€80.00

**KEBAB MIX OR VEG PLATTER
ANY TWO MAIN COURSES
PILAU RICE AND
GARLIC OR PLAIN NAAN BREAD
BOTTLE OF HOUSE RED OR WHITE WINE
OR 2 BOTTLE OF COBRA BEER
TEA OR COFFEE**

SET DINNER FOR 4

€145.00

**KEBAB MIX AND VEGI PLATTER
ANY FOUR MAIN COURSES
2 PILAU RICE
TWO GARLIC NAAN BREADS
2 BOTTLES OF HOUSE RED OR
WHITE WINE OR 4 BOTTLE OF
COBRA BEER
TEA OR COFFEE**

€ 3 Extra for king prawns

Set meals available for table maximum 6 persons.
Must get 1 set per person

RESTAURANT MENU



DELHI DARBAR CLONEE

OPENING HOURS:

MONDAY TO SATURDAY 5 PM - 11 PM

SUNDAY 5 PM - 10 PM

WE USE ONLY THE FINEST INGREDIENTS AVAILABLE,
AND THE MAJORITY OF OUR DISHES ARE GLUTEN FREE.

IF YOU HAVE ANY ALLERGY TO ANY OF THE BELOW KEY ALLERGENS PLEASE SPEAK WITH A
MEMBER OF STAFF BEFORE YOU ORDER. THE BELOW INGREDIENTS ARE USED IN OUR KITCHEN AND
TRACES OF THESE MAY BE FOUND IN ANY OF THE DISHES.

GLUTEN = G. CRUSTACEANS = C. EGGS = E, FISH = F,
MOLLUSCS = M. SOYBEANS = S, PEANUTS = P. NUTS = N,
MILK = MK, CELERY = CY. MUSTARD = MD, SESAME SEEDS =
35, SUPHITES = 3P. LUPIN = L.
CASHEW NUT =CN, LEMON JUICE = LJ.

STARTERS

Onion Bhaji €6.95

Onions finely chopped & mixed with herbs, spices gram flour & fried until golden brown

Vegetable Pakora €6.95

Vegetables dipped in a seasoned gram flour & deep fried

Samosa (Veg or Meat) (G) €8.50

Triangular pastry parcels stuffed with spiced potatoes & vegetables or spiced minced lamb

Aloo Special (MK) €9.50

Spiced potato cakes, fried & served with chickpeas, garnished with red onion

Chicken Pakora (G) €10.95

An assortment of vegetarian appetisers

Vegetable Platter €8.50

Chicken strips dipped in a spiced gram flour and fried

Chicken Tikka (MK) €8.50

Breast of chicken marinated in spices, herbs & yoghurt then cooked in the tandoor

Tandoori Chicken (MK) €8.50

Sheekh Kebab €8.50

Kebab Mix (MK) €15.95

Jhinga Kalimiri (C) (MK) €9.95

Prawn Wraps (G) (C) €9.45

Tandoori King Prawns (C) (MK) €9.45

TANDOORI MAIN COURSES

Chicken Tikka (MK) €17.00

Breast of chicken marinated in spices, herbs & yoghurt then cooked in the tandoor

Tandoori Chicken Full €21.95 (MK) Half €17.00

Succulent leg or breast pieces of chicken marinated in yoghurt & spices, then cooked in the tandoor

Chicken Shashlik (MK)

Chicken marinated in spices & yoghurt, Then cooked in the tandoor with onions, & peppers

Tandoori King Prawns (C) (MK) €20.00

Sheekh Kebab €18.00

VEGETABLE-€ 15.00 CHICKEN-€ 17.00

MAIN COURSES

All (Chicken or Lamb) Main Courses Available with King Prawns

MILD DISHES

Korma (MK) (N)

A very mild sauce cooked with fresh cream

Tikka Masala (MK) (N)

Marinated chicken or lamb cooked in cream & spices

Makhani (MK) (N)

Marinated chicken cooked in cream & tomato sauce flavoured with spices & onions

Butter Masala (MK) (N)

A dish cooked using tandoori chicken fresh cream & cashew nuts with a butter sauce

MEDIUM DISHES

NEWLY ADDED

Lababdar (MK)

Tender pieces cooked in a rich, aromatic gravy made with tomatoes, onions, chopped pepper and a blend of traditional Indian spices and touch of cream.

Chettinad (MK)

Succulent pieces marinated in fiery spices, cooked in tangy tomato-coconut gravy with curry leaves for an unforgettable South Indian culinary experience touch of mint and yoghurt

Keema Boti Masala (MK)

Juicy chunks of tender lamb marinated in a flavorful blend of spices, cooked to perfection in a rich and aromatic masala gravy served in minced lamb

Goan Curry (MK)

A vibrant dish from India's coastal paradise, featuring your choice of tender chicken, seafood, or vegetables simmered in a fragrant coconut-based curry infused with spices like cumin, coriander, turmeric, mustard seeds and curry leaves

Biryani Dishes

Biryani Chicken / Lamb (MK) €19.95

Vegetable Biryani (MK) €16.95

King Prawn Biryani (C) (MK) €21.95

LAMB-€ 18.00 PRAWN-€20.00

Roganjosh (MK)

A tomato based curry made with spices, onions, peppers and tomato

Curry (MK)

Traditional Punjab style dish to suit all palates cooked with curry leaves

Bhuna (MK)

Cooked in a thick sauce with garlic tomato & spring onion

Dopiazza (MK)

Another Punjab style dish with extra onions for more flavour, topped with crisp fried onions

Balti (MK)

This dish is prepared in a karai with spices, garlic ginger, tomato & finished with a touch of yoghurt

Adraki (MK)

A thick sauce with ginger, tomato & spices, garnished with sliced ginger & fresh coriander

Saag (MK)

Spinach cooked in spices with garlic, & tomato

Khazana (MK)

Chicken or Lamb Tikka. Cooked with onions, green peppers, almond & coconut powder in a spicy creamy masala sauce

Royal Chicken (MK)

Chicken Tikka cooked in a tomato based creamy sauce with peppers, cashew nuts and spices

Jalfrezi (MK)

A spicy sauce cooked with chunky peppers, onions and tomatoes

Karahi (MK)

A spicy thick sauce prepared with peppers & tomatoes Garnished with fresh coriander.

Punjab Garlic Chilli Masala (MK)

Prepared in a sauce of green chillies, onions, tomatoes, peppers & lemon juice with garlic. A specialty from the region of Punjab

HOT DISHES

Madras (MK)

Prepared in a hot sauce well spiced cooked with fresh curry leaves, tomato and coconut milk

Vindaloo (MK)

A very hot spiced sauce cooked with tomato, potato, lemon juice & fresh Coriander with green chilli

Laal Maas NEWLY ADDED (MK)

A regal Rajasthani delicacy showcasing tender pieces of succulent lamb simmered in a rich, spicy gravy infused with fiery red chili, aromatic spices, and fragrant garlic.

VEGETABLE-€ 15.00 CHICKEN-€ 17.00

Vegetarian Main Courses

Dal Makhani (MK) €15.00

Lentils cooked with onions, tomatoes, and butter.

Sahi Paneer (MK) €15.00

Indian homemade cottage cheese, cooked in thick creamy sauce with garlic, and cashew nut paste

Cheese Chilli (MK) (S) €15.00

Cottage Cheese sauté, with peppers, onion, tomato, garam masala and fresh green chilli

Mutter Paneer (MK) €15.00

Indian in house paneer and peas cooked in spices with tomatoes and onions

Saag Paneer (MK) €15.00

Vegetable Side Dishes

Bombay Aloo (MK) €10.95

Potatoes cooked in a tomato sauce with onions & lemon juice

Tarka Dal (MK) €10.95

Lentils flavoured with spices, garlic and Cumin seeds

Chana Masala (MK) €10.95

Chickpeas cooked with onions, tomatoes and spices

Rices

Boiled Rice €5.00

Pilau Rice (MK) €6.00

Egg Fried Rice (E) €6.10

All Rice is long grain Basmati Rice

Breads

Naan (G) €5.00

Garlic Naan (G) €5.95

Garlic & Corriander (G) €5.95

Garlic, Onion & Corriander €6.50

Corriander Naan (G) (G) €5.95

Chapati (G) €5.00

Peshwari Naan (MK) (N) (G) €6.95

Stuffed with almond powder & sultanas

Keema Naan (G) €6.95

Afghani Naan (G) €6.95

Chips €5.95

Raita (MK) €5.95

LAMB-€ 18.00 PRAWN-€20.00