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Rådhusvegen 30, 4050 Sola



46 33 06 00



OUR MENU

STARTERS

1. Dahi Puri (G, M) ----- 99 kr

Famous Street food in Delhi. Round balls filled with Sweet Yogurt and Tamarind sauce.

2. Aloo Tikki ----- 99 kr

Vegetarian snack, made of boiled potatoes, peas, and various Indian spices.

3. Samosa Vegetarian 2 stk. (G) ----- 109 kr

Deep-fried pastry stuffed with potatoes and green peas.

4. Samosa Chicken 2 stk. (G) ----- 119 kr

Deep-fried pastry stuffed with minced chicken and green peas.

5. Samosa Chaat (chicken/veg.) 1 stk. (G, M) -129 kr

Samosa with flavourful sauce of chickpeas, yoghurt and tamarind.

6. Gobi Manchurian ----- 99 kr

Popular Indo-Chinese dish made with cauliflower that is battered and deep-fried, then tossed in a sweet, tangy, and slightly spicy sauce.

7. Chicken Manchurian ----- 109 kr

Boneless chicken marinated in soy sauce and cornflour, fry until golden, and then mixed with a sauce made from ketchup, soy sauce, garlic, and ginger.

8. Chicken Pakora ----- 119 kr

Deep-fried bits of chicken in batter from gram flour and spices. Gluten free.

9. Vegetarian Pakora ----- 99 kr

Deep-fried bits of vegetables in batter from gram flour and spices. Gluten free.



ALLERGEN:

E - eggs, **F** - fish, **G** - gluten (wheat), **M** - milk products, **N** - nuts (almonds, cashew, coconut), **SE** - sesam, **SH** - shellfish, **MU** - mustard, **SY** - soya.

A

Delhi Darbar Chefs Menu

(for 2 persons), price 1199 kr

- Drink:** Red or White Wine - free choice.
- Starter:** Mix Pakora (vegetarian & chicken) 8 pc. or
Tandoori Mix Grill 6 pc.
- Main Course:** Butter Chicken, Lamb Rogan Josh, Prawn
Masala, Garlic & Cheese Naan.
- Dessert:** Ice Cream or Gulab Jamun

Allergen: wheat gluten, eggs, milk products, nuts (cashew & almonds), shellfish, sulfite. If you are allergic to any of the products – ask the waiter for a safe alternative.

B

Delhi Darbar Chefs Menu

(for 1 person), price 499 kr

- Drink:** Lassi or Coca Cola
- Starter:** Pakora (vegetarian or chicken)
- Main Course:** One free choice dish (except Tandoori
Grill) & Hvitløk Naan
- Dessert:** Ice Cream or Gulab Jamun

Allergen: wheat gluten, eggs, milk products, nuts (cashew & almonds), shellfish, sulfite. If you are allergic to any of the products – ask the waiter for a safe alternative.

MAIN COURSE

Tandoori Grill

Tandoori and tikka dishes are marinated with special flavorful spices and yogurt, baked in the oven, and served with fried onions and red, green, and yellow peppers.

11. Chicken Garlic Tikka (M) _____ 289 kr

Tender chicken pieces are marinated with flavorful spices and yogurt, baked in the oven and served with fried onions and red, green, and yellow peppers..

12. Chicken Tikka Shashlik (M) _____ 279 kr

A delightful blend of succulent, marinated chicken pieces and grilled vegetables, cooked to perfection, this dish combines the smoky aroma of tikka spices with the tangy goodness of bell peppers, onions and tomatoes.

13. Chicken Malai Tikka (M) _____ 279 kr

Tender pieces of chicken are marinated in a unique blend of yogurt, cream, cheese and spices, baked in the oven and served with fried onions and red, green, yellow peppers.

14. Chicken Mango Tikka (M) _____ 279 kr

Tender pieces of chicken are marinated in a unique blend of yogurt, cream, cheese, mango and spices, baked in the oven and served with fried onions and red, green, yellow peppers.

15. Lamb Tikka Shashlik (M) _____ 289 kr

A delicious blend of succulent, marinated pieces of lamb and grilled vegetables, cooked to perfection, this dish combines the smoky aroma of tikka spices with the tangy goodness of bell peppers, onions and tomatoes.



Chicken Curries

21. Butter Chicken (M, N) _____ 279 kr

Pieces of chicken cooked in a creamy buttery sauce made with butter, fresh tomatoes, cashew nuts, cream and Indian spices as per your taste.

22. Chicken Tikka Masala (M) _____ 279 kr

Grilled pieces of chicken cooked in a creamy masala sauce and capsicum.

23. Chicken Shahi Korma (M, N) _____ 279 kr

Shahi Korma dishes are cooked in a creamy sauce made with cashew nuts, onions, tomatoes, and mild spices.

24. Mango Chicken (M) _____ 279 kr

Grilled chicken cooked with mango pulp (king of fruit in India), onions, tomatoes and spices in a savoury sweet and tangy flavour sauce.



16. Prawn Tikka Shashlik (M, SH) ————— 279 kr

A delightful blend of succulent, marinated prawns and grilled vegetables, cooked to perfection, this dish combines the smoky aroma of tikka spices with the tangy goodness of bell peppers, onions and tomatoes.

17. Seekh Kebab (E) ————— 289 kr

Ground lamb with flavorful spices, roasted in a tandoori oven and served with fried onions and red, green, yellow peppers.

18. Lamb Chops (M) ————— 329 kr

Lamb ribs are marinated in a spicy yogurt mixture and grilled or roasted over high heat, resulting in juicy, flavorful meat with a smoky flavor. Served with fried onions and red, green, yellow peppers.

19. Tandoori Duck (M) ————— 299 kr

This dish combines the richness of duck meat with a vibrant blend of traditional Indian spices. The dish is marinated in a creamy yogurt mixture infused with aromatic herbs and spices, then grilled to perfection, resulting in crispy skin and tender meat.

20. Miks Grill (M, SH) ————— 299 kr

Assorted selection of tandoori chicken, lamb, seekh kebab and shrimp, served with fried onions and red, green, yellow peppers.



All MAIN COURSES are served with rice and can be made MILD, MEDIUM and STRONG spicy.

25. Chicken Kadai (M) ————— 279 kr

A famous North Indian delicious, spicy and flavourful dish made with grilled pieces of chicken, onions, tomatoes, ginger, garlic and fresh ground spices.

26. Chicken Madras ————— 279 kr

A famous South Indian dish made with chicken, tomatoes, onions, coconut cream and Indian spices.

27. Chicken Jalfrezi (M) ————— 279 kr

Pieces of chicken cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.

28. Chicken Saag Wala (M) ————— 279 kr

A dish containing spinach cooked with special Indian spices.

29. Chicken Vindaloo (M) ————— 279 kr

A famous Goa dish, containing pieces of chicken and potatoes, cooked in extra spicy vindaloo sauce.

30. Chicken Chettinad ————— 279 kr

This aromatic chicken curry from the Chettinad region of Tamil Nadu in India contains a unique blend of spices and coconut.



MAIN COURSE

Lamb Curries



31. Butter Lamb (M, N) ----- 289 kr

Pieces of lamb fillet cooked in a creamy buttery sauce made with butter, fresh tomatoes, cashew nuts, cream and Indian spices as per your taste.



32. Lamb Tikka Masala (M) ----- 289 kr

Grilled pieces of lamb cooked in a creamy masala sauce and capsicum.



33. Lamb Rogan Josh (M) ----- 289 kr

An aromatic curried meat dish originating from Kashmir, made with tender pieces of lamb, cooked in a sauce flavoured with ginger, garlic and aromatic spices.



34. Lamb Shahi Korma (M, N) ----- 299 kr

Shahi Korma dishes are cooked in a creamy sauce made with cashew nuts, onions, tomatoes, and mild spices.



35. Lamb Kadai (M) ----- 289 kr

A famous North Indian delicious, spicy and flavourful dish made with grilled pieces of lamb, onions, tomatoes, ginger, garlic and fresh ground spices.



36. Lamb Saag Wala (M) ----- 289 kr

A dish containing spinach cooked with special Indian spices



37. Lamb Jalfrezi (M) ----- 289 kr

Pieces of lamb cooked in onions, tomatoes, ginger and garlic sauce with aromatic spices.



38. Lamb Madras (M) ----- 289 kr

A famous South Indian dish made with lamb, tomatoes, onions, coconut cream and Indian spices.



39. Lamb Vindaloo (M) ----- 299 kr

A famous Goa dish, containing pieces of lamb and potatoes, cooked in extra spicy vindaloo sauce.



40. Lamb Mango (M) ----- 289 kr

Grilled lamb cooked with mango pulp (king of fruit in India), onions, tomatoes and spices in a savoury sweet and tangy flavour sauce.



Fish & Sea Food

51. Fish Tikka Masala (M, F) ————— 289 kr

Grilled pieces of fish cooked in a creamy masala sauce and capsicum.

52. Goa Fish Curry (M, F) ————— 289 kr

Grilled fish cooked in fresh coconut milk with fresh curry leaves.

53. Prawn Masala (M, SH) ————— 289 kr

Grilled prawns cooked in a creamy masala sauce and capsicum.

54. Prawn Saag Wala (M, SH) ————— 279 kr

A dish containing spinach cooked with special Indian spices.

55. Prawn Kadai (M, SH) ————— 289 kr

A famous North Indian delicious, spicy and flavourful dish made with grilled prawn, onions, tomatoes, ginger, garlic and fresh ground spices.

56. Prawn Malabar (M, SH) ————— 279 kr

Prawn Malabar is a Kerala-style (specifically Malabar region) curry cooked in coconut oil. It has a distinct taste from curry leaves, spices, coconut paste, and coconut oil. The sauce is luscious and creamy, and the coconut flavour shines through.



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email booking@delhidarbar.no**

Vegetarian Curries

61. Paneer Makhni (M, N) ----- 259 kr

Homemade grilled paneer (cottage cheese) cooked in a creamy buttery sauce made as per your taste.

62. Paneer Tikka Masala (M) ----- 259 kr

Homemade grilled cottage cheese fried in the North Indian style in a creamy masala sauce and paprika.

63. Kadai Paneer (M) ----- 259 kr

Homemade paneer cooked with famous Indian masala sauce made of onions, tomatoes, ginger, garlic, fresh ground spices and capsicum.

64. Mixed Vegetables (M) ----- 249 kr

Combination of vegetables cooked with spicy masala sauce

65. Mattar Paneer (M) ----- 259 kr

Homemade cottage cheese and green peas cooked with famous Indian masala sauce made of onions, tomatoes, ginger, garlic, fresh ground spices, and capsicum.

66. Aloo Gobi Mattar Masala (M) ----- 249 kr

Made with potatoes, cauliflower, green peas, and Indian spices, turmeric, black cumin, and masala sauce.

67. Mattar Mushrooms Masala (M) ----- 249 kr

Delicious vegetable dish made with green peas, mushrooms, onions, tomato sauce, herbs, and spices.

68. Bhindi Do Pyaza (M) ----- 249 kr

Fresh okra cooked in tomato and onion masala sauce

69. Daal Tadka (M) ----- 249 kr

North Indian Dhaba-style yellow lentils, cooked with onions, tomatoes, ginger, garlic and aromatic spices.

70. Daal Makhni (M) ----- 249 kr

A famous North Indian dish made with whole black lentils and kidney beans slow cooked with spices and butter.

71. Chana Masala (M) ----- 249 kr

Popular North Indian dish made with chickpeas, onions, tomatoes, spices and herbs

72. Chana Khurchan ----- 249 kr

Chickpeas (chana), cooked with spices and have a dry, scraped texture.

73. Chana Palak ----- 249 kr

Chickpea Spinach Curry, is a popular Indian dish made with chickpeas (chana) and spinach (palak) cooked in a spiced tomato-onion gravy.

74. Chana Paneer (M) ----- 249 kr

Chickpeas and paneer cooked in a flavourful sauce of onions, tomatoes, and spices.



MAIN COURSE

Vegan Menu

75. Aloo Gobi Mattar Masala (M) ————— 249 kr

Made with potatoes, cauliflower, and Indian spices, turmeric, black cumin, and masala sauce.

76. Vegan Chana Masala (M) ————— 249 kr

Popular North Indian dish made with chickpeas, onions, tomatoes, spices and herbs.

77. Vegan Tofu Tikka Masala (SY) ————— 249 kr

Grilled tofu cooked with masala sauce and coconut milk.

78. Vegan Tofu Saag Wala (SY) ————— 249 kr

Tofu cooked with spinach, coconut milk tomato and onion sauce.

79. Vegan Bhindi Do Pyaza ————— 249 kr

Fresh okra cooked in tomato and onion masala sauce.

80. Vegan Daal Tadka ————— 239 kr

North Indian Dhaba-style yellow lentils, cooked with onions, tomatoes, ginger, garlic and aromatic spices.



Biryanis & Rice

81. Chicken Biryani (M) ————— 289 kr

A delicious rice dish made with rice, chicken and scrumptious spices like saffron, cumin and fresh herbs.

82. Lamb Biryani (M) ————— 299 kr

A delicious rice dish made with rice, lamb meat and scrumptious spices like saffron, cumin and fresh herbs.

83. Prawn Biryani (M, SH) ————— 269 kr

A delicious rice dish made with rice, prawns and scrumptious spices like saffron, cumin and fresh herbs.

84. Vegetarian Biryani (M) ————— 269 kr

A delicious rice dish made with rice, vegetables and scrumptious spices like saffron, cumin and fresh herbs.

85. Extra Rice ————— 49 kr



Naan Bread

Gluten from Wheat

91. Plain Naan (G) ————— 45 kr
92. Garlic Naan (G) ————— 49 kr
93. Cheese Naan (G, M) ————— 59 kr
94. Peshawari Naan (G, N) ————— 69 kr
Filled with ground cashew, almonds, dry coconut, and fennel and cardamom powder.
95. Hariyali (Coriander) Naan (G) ——— 59 kr
Filled with chopped herbs
96. Kulcha (G) ————— 59 kr
Leavened flatbread popular in Punjabi cuisine, made primarily from refined wheat flour.
97. Cheese-Garlic Naan (G, M) ————— 79 kr
Filled with cheese and topped with garlic.
98. Keema Naan (G) ————— 79 kr
Filled with minced lamb meat
99. Roti (G) ————— 45 kr



Condiments

101. Pappadums ————— 19 kr
102. Mango Chutney ————— 29 kr
103. Mint Sauce (M) ————— 29 kr
104. Pickle ————— 29 kr



105. Cucumber Raita (M) — 49 kr
106. Green vegetables salad - 59 kr
107. Onion salad ————— 49 kr



Children's Menu

111. Chicken Nuggets (G, M, N) ————— 129 kr
6 pieces of Chicken Nuggets served with Fries, Butter sauce and Rice.
112. Chicken Curry ————— 129 kr
Any chicken curry served with rice.

Desserts

115. Gulab Jamun (M, G) ----- 89 kr

Deep-fried milk balls, made with milk powder, flour, semolina and sugar, served with ice cream.

116. Ras Gulla (M, G) ----- 89 kr

Soft and spongy dessert made from traditional cheese (Paneer) indulged in a sweet syrup.

117. Apple Pai (M, G) ----- 99 kr

Served with Vanilla Ice Cream.

118. Chocolate Fondant (M, G) ----- 109 kr

Served with caramel sauce and vanilla ice cream.

119. Mango Kulfi with Pistachio (M, N) ----- 99 kr

Creamy and delicious Indian ice cream bursting with mango flavours.

120. Ice Cream 1 scoop ----- 49 kr, 2 scoops ----- 89 kr

Vanilla (M), Strawberry (M), Chocolate (M), Mango sorbet (vegan).



Drinks

151. Mango Lassi (M) ----- 79 kr

152. Vegan Mango Lassi ----- 79 kr

153. Mango Juice ----- 59 kr

154. Apple Juice ----- 49 kr

155. Soft Drinks ----- 49 kr

Coca-Cola, Coca-Cola Zero, Sprite, Solo, Pepsi Max

156. Farris ----- 49 kr

157. Red Bull ----- 49 kr



Tea & Coffe

161. Indian Masala Chai (M) ----- 49 kr

162. Black Coffe ----- 49 kr

163. Irish Coffe ----- 139 kr

Contains alcohol!

