

## STARTERS

	£
<b>PLAIN PAPADOM / SPICY PAPADOM (G) (VEGAN)</b> Thin flat wafer made from Urid lentils	<b>0.95</b>
<b>CHUKANDER SAMOSA (D) (G)</b> Beetroot and soft cheese pastry, served with tangy sauce.	<b>4.95</b>
<b>ONION BHAJEE (E)</b> Sliced onion mixed with gram flour & deep fried. Served with mint sauce.	<b>4.25</b>
<b>SAMOSA (G)</b> Lamb mince pastry / Vegetables pastry.	<b>4.25</b>
<b>CRAB CAKE (C) (E)</b> Goan style spicy crab cakes	<b>5.95</b>
<b>CHILLI PANEER (SB) Hot ♣</b> Indian cottage cheese tossed in a spicy sauce. with green chillies, capsicum and soy sauce	<b>6.95</b>

<b>TANDOORI LAMB CHOPS (D) (M)</b> Served with Kachumber salad & mint sauce	<b>7.50</b>
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### TANDOORI DISHES (CHAR-GRILLED)

<b>TANDOORI CHICKEN (D) (M)</b> (Half Chicken) On the bone chicken marinated with mustard & herbs.	<b>9.95</b>
<b>CHICKEN TIKKA (D) (M)</b> Chunks of boneless chicken served with Salad	<b>9.95</b>
<b>SHEEK KABAB (G) (E) (D) (S)</b> Minced lamb broiled on skewers. Served with Salad & Naan.	<b>9.95</b>
<b>SALMON TIKKA (F)</b> Salmon Fish lightly spice, served with Salad	<b>14.95</b>

<b>TANDOORI KING PRAWNS (C) (D) (G) (M) (N) (S)</b> King prawns lightly spiced, served with Salad & Makahani sauce	<b>19.95</b>
<b>MIXED GRILL (G) (D) (M) (N) (S)</b> A platter of Tandoori Chicken, Sheek kabab, Chicken Tikka & Lamb Chops, Served with Salad, Makahani sauce and Naan	<b>19.95</b>

<b>TANDOORI LAMB CHOPS (D) (M) (N)</b> Served with salad & Makhani sauce.	<b>14.95</b>
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### SOUTH INDIAN SPECIALTIES

<b>KING PRAWN MALABER (N) (C)</b> With mango, coconut milk, curry leaves, & fenugreek.	<b>16.45</b>
<b>MADRAS</b> Choice of chicken or lamb cooked in a hot spice curry sauce. <b>Hot &amp; Sour</b>	<b>10.95</b>
<b>CHICKEN OR LAMB CHETTINED (N)</b> A distinctive flavour & aromatic spicy sauce. <b>Hot ♣</b>	<b>10.95</b>
<b>KHOLAPURI CHICKEN (M) (D) (MU)</b> Tandoori chicken on the bone, in a spicy sauce. <b>Very Hot ♣♣</b>	<b>11.95</b>

## HOUSE SPECIALTIES

	£
<b>LORIENT SPECIAL CHICKEN <i>Speciality of Durbar</i> (D)(N)(M)</b> Cooked with onions, yoghurt, tomato, capsicum, almond, coconut with a hint of spice cream sauce.	<b>11.95</b>
<b>MOGHULAI BADAMI CHICKEN (D) (N)</b> Steamed cooked chicken immersed in delicate blend of mild spice. Consists of pistachio & cashew nut sauce.	<b>11.95</b>
<b>NIHARI</b> Lamb shank marinated with garlic & ginger. Slow cooked with wild lemon.	<b>12.95</b>
<b>LIME CHICKEN (N)</b> Cooked with onion, coconut milk, lime juice, lemon grass, chilli & ground spice.	<b>10.95</b>
<b>CHICKEN TIKKA MASALA (D) (N) (M)</b> A delicious dish, full of flavour, tandoori cooked chunks of chicken immersed in creamy lightly spiced, tomato, yoghurt, almond & coconut in exotic masala sauce.	<b>11.95</b>
<b>LAMB KALIYAN (N)</b> Slow cooked with roasted spices, onion & ground almond in a medium spiced sauce.	<b>11.95</b>
<b>SPECIAL CHILLI CHICKEN (SB)</b> With onion, green chilli, capsicum & soya sauce. Served sizzling. <b>Hot ♣</b>	<b>10.95</b>
<b>KASHMIRI LAMB SHANK</b> Slow cooked with kashmiri chillies, tomato, saffron to give colour & aroma.	<b>12.95</b>

### PUNJAB SPECIALTIES

<b>JEERA CHICKEN</b> Breast chicken with ginger & roasted ground cumin. Light spice	<b>10.95</b>
<b>CHICKEN MAKHANI (BUTTER CHICKEN) (N)(D)(M)</b> Tandoori cooked breast of chicken served with medium spice tomato, ground almond & butter base makhani sauce.	<b>11.95</b>

### SPECIALTIES OF GOA

<b>XACUTI (N) (D)</b> Choice of chicken / lamb in blend of several rare spices with dry chilli & coconut. <b>Very Hot ♣♣</b>	<b>10.95</b>
<b>VINDALOO</b> Choice of chicken / lamb in spicy curry sauce with potatoes & palm vinegar. <b>Very Hot ♣♣</b>	<b>10.95</b>
<b>PRAWN BALCHOW (C) (N)</b> Fresh Prawns cooked with tomato, vinegar & dried Shrimp pickle base sauce. <b>Hot ♣</b>	<b>10.95</b>

\*Chilli symbol denotes strength of chilli spice in the dish.

**Hot ♣ Very Hot ♣♣**

**\*Allergy Awareness:** If you suffer from allergies, then please inquire when ordering.

May contain: (G) - Gluten, (N) - Nuts, (D) - Dairy, (Sb) - Soybeans, (M) - Mustard, (S) - Sesame, (E) - Egg, (C) - Crustaceans, (Sq) - Squid, (F) - Fish / Fish bone, (Sd) - Sulphur Dioxide, Molluscs (Mu), Celery and Lupin.

\* Above Allergens mentioned may present in any of our dishes. Customers with any allergy, eat at their own risk.

## BENGAL SPECIALTIES

	£
<b>CHICKEN TIKKA JALFRIZI (D) (M)</b> Cooked with strong ground spice, peppers & green chilli, <b>Hot ♣</b>	<b>11.95</b>
<b>NAGA CHICKEN</b> Simmered in spicy sauce with Naga pepper. <b>Hot ♣</b>	<b>10.95</b>
<b>KING PRAWN SHORISHER (M) (N) (C)</b> Bangladeshi king prawns with coconut milk and mustard sauce.	<b>16.95</b>

### MUGHLAI SPECIALTIES

<b>KORMA (N) (D)</b> Choice of chicken or lamb cooked with almond, coconut & fresh cream. Mild	<b>10.95</b>
<b>ROGAN JOSH</b> Choice of chicken or lamb in medium spiced with Kashmiri masala with tomatoes & garlic.	<b>11.95</b>

### PARSI DISHES

<b>DHANSAK (Served with Pilau Rice) (D)</b> Choice of chicken or lamb. A sweet & sour dish. Dhansak sauce is a combination of vegetables, Lentils with garlic, fenugreek leaves & ground spice.	<b>13.95</b>
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### HYDRABADI BIRYANY

<b>BIRYANY (Served with Cucumber Raita) (D)</b> Choice of chicken or lamb cooked in a sealed pot with basmati rice & aromatic spice.	<b>13.95</b>
<b>VEGETABLE BIRYANY (Served with Cucumber Raita) (D)</b> Mixed vegetables cooked in a sealed pot with basmati rice.	<b>12.95</b>

### SUNDRY DISHES

<b>MIXED SALAD (VEGAN)</b>	<b>3.95</b>
<b>KACHUMBER (VEGAN)</b> Tomato & cucumber Salad	<b>3.95</b>
<b>CUCUMBER RAITA / PLAIN YOGHURT (D)</b>	<b>2.75</b>
<b>CHUTNEY EACH PORTION</b> Sweet Mango chutney, Spicy Mixed Pickle (M), Mint Yoghurt sauce (D) or Onion Salad.	<b>0.95</b>

### VEGETARIAN MAIN DISHES

<b>MALAI KOFTA (E) (D) (M) (N)</b> Spongy vegetables balls stuffed with Indian cottage cheese in a creamy sauce.	<b>8.95</b>
<b>BRINJAL JALFREZI (VEGAN)</b> Whole baby aubergines with strong ground spice. Green peppers & green chilli. <b>Hot ♣</b>	<b>8.95</b>
<b>DALL MAKHANI (D) (N)</b> Lentils cooked with medium spiced tomato almond & butter base makahani sauce.	<b>8.95</b>
<b>PANEER MAKHANI (D) (N)</b> Cottage cheese with medium spiced tomato almond & butter base makahani sauce.	<b>8.95</b>
<b>TOFU KARAHAI CURRY (SB VEGAN)</b> Medium spiced sauce with capsicum	<b>8.95</b>

## VEGETARIAN SIDE DISHES

	£
<b>BRINJAL BHAJEE (VEGAN)</b> Chopped Aubergine stir fried with onions.	6.95
<b>BHINDI BHAJEE (VEGAN)</b> Chopped ladyfinger stir fried with onion	6.95
<b>CAULIFLOWER BHAJEE (M) (VEGAN)</b> Roasted cauliflower(M)	6.95
<b>ALOO GOBI (M) (VEGAN)</b> Roasted potatoes with cauliflower.	6.95
<b>DUM ALOO (M) (VEGAN)</b> Medium spiced roasted potatoes with onion.	6.95
<b>SAAG BHAJEE (M) (D)</b> Spinach cooked with onion and garlic.	6.95
<b>DALL MISRON (VEGAN)</b> Five kinds of lentils cooked together with ground spice. <i>Spicy</i>	6.95
<b>TARKA DALL (VEGAN)</b> Red lentils with garlic.	6.95
<b>SAAG ALOO (M) (D)</b> Spinach with potato	6.95
<b>SAAG PANEER (D)(M)</b> Spinach with Indian cottage cheese	6.95
<b>CHANA MASALA (VEGAN)</b> Chick peas in tangy sauce	6.95
<b>MUSHROOM BHAJEE (VEGAN)</b> Chopped mushroom stir fried with onion	6.95
<b>BUTTERNUT SQUASH BHAJEE (VEGAN)</b> Lightly spiced and roasted with onions	6.95

## RICE

<b>PILAU RICE (D)</b> Basmati rice cooked with spice, herbs in ghee with saffron for colours and fragrance.	3.25
<b>STEAM RICE (VEGAN)</b> Plain basmati rice	3.15
<b>SPECIAL FRIED RICE (D) (E)</b> basmati rice cooked with scrambled egg, peas & onion	5.25
<b>LEMON RICE (M) (VEGAN)</b> Basmati rice cooked with Mustard seeds, curry leaves & lemon zest.	5.25

## BREADS (FRESHLY BAKED)

<b>NAAN (G) (E) (D) (S)</b>	3.25
<b>SHAHI CHEESE NAAN</b> with cheese (G) (E) (D)(S)	4.95
<b>GARLIC NAAN</b> filled with coriander & garlic (G) (E) (D) (S)	3.95
<b>PESHAWARY NAAN (G) (N) (E) (D) (S)</b> Sweet Naan stuffed with coconut, Almond & raisins	3.95
<b>PARATHA (G) (D)</b> Whole wheat unleavened bread fried in butter, an unleavened bread with rich, flaky layers	3.95
<b>TANDOORI ROTI (G) (VEGAN)</b> whole wheat unleavened bread baked in tandoori	3.25

## DESSERTS

<b>RASSOMALAI (D) (E)</b> Traditional Indian Home made sweet in cardamom flavoured milk with pistachios & saffron.	4.25
<b>GULABJAMUN (D)</b> Traditional Indian Home made sweet. Soft cheese dumpling in light golden syrup.	4.25
<b>FRUITS SALAD (VEGAN)</b> Fresh seasonal fruits	4.25

## DRINKS

<b>LASSIE YOGHURT DRINKS (D)</b> Choice of sweet, salted or mango
<b>CAN SOFT DRINKS</b> Diet Coke, Coke, Lemonade
<b>COKE, DIET COKE, MINERAL WATER</b> (Large Bottle)

British Curry Award Best in London Central and City 2021  
Asian Food & Restaurant Awards 2021  
Legend Award was presented to Durbar Restaurant by  
International Indian Chef of the Year 2017  
Winner of the Asian and Oriental Chef 2013  
Winner of International Indian Chef of the Year

### What the Critics Say:

*"Mr. Syed is our True Culinary Ambassador"*

THE SUNDAY TIMES

*"Durbar Tandoori Wins the International Indian Chef of the Year Award from 5000 worldwide entries"*

EVENING STANDARD

*"Mr. Syed of Durbar Tandoori - Bayswater, wins the International Indian Chef of the Year Award by beating 5 other finalist from a worldwide entry in Edinburgh."*

THE SUN

*"Shamim Syed's dishes delighted the judges, among them Alex Salmond Leader of the Scottish National Party."*

THE INDEPENDENT

Saturday 26 February 2000

### OPENING HOURS:

We are open 7 Days a week

3.00pm - 11.30pm (Including Bank holidays)

**SPECIAL MENU AND PRICES ARE AVAILABLE FOR LARGE PARTY BOOKINGS**



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*Celebrating  
67<sup>th</sup> Anniversary*

# Durbar

Established since 1956

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24 Hereford Road  
Off Westbourne Grove  
London W2 4AA

Tel: 020 7727 1947  
020 7727 5995

Email: [durbar56@gmail.com](mailto:durbar56@gmail.com)

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