

STARTERS

Plain Papadom Or Spicy Papadom	0.65
Thin flat wafer made from urid dall.	
Onion Bhajee	3.25
Sliced onions mixed with gram flour & deep fried. served with mint sauce.	
Samosa Vegetables or Lamb mince Pastry, served with tangy sauce.	3.25
Chicken Tikka Chunks of chicken broiled in clay oven.	3.95
Bhuna Prawn Puree	4.95
Prawns cooked in a bhuna sauce, served on a puree.	
Salmon Tikka Chunks of salmon fish broiled in clay oven.	5.95
Crab Cake	4.75
Tandoori Platter Lamb tikka, chicken tikka and sheek kebab.....	5.95
Vegetarian Platter Kachori, onion Bhajee, Samosa.	4.75

TANDOORI DISHES

Tandoori Chicken (Half of Chicken)	7.95
Saffron flavoured on the bone chicken marinated with herbs. Served with Salad.	
Tikka Chunks of boneless chicken or lamb Served with Salad.	7.45
Sheek Kebab Minced lamb broiled on skewers Served with Salad.	6.75
Salmon Tikka Salmon fish lightly spiced. Served with Salad.....	11.95
Tandoori King Prawns	16.95
Saffron flavoured Bangladeshi king prawns lightly spiced served with salad.	
Mixed Grill	14.95
A platter of Tandoori Chicken , Chicken Tikka & Lamb Tikka, Kebab. Served with Naan & Curry Sauce.	
Shashlick Choice of Chicken or Cottage Cheese served with salad.	8.95

SOUTH INDIAN SPESCIALTIES

Chicken Malaber Mango and Coconut milk with & Jeera seed sauce. .	7.45
Madras	7.25
Choice of Chicken or Lamb. Cooked in hot spice curry sauce. Hot & Sour 🌶️	
Kholapuri Chicken	8.95
Chicken on the bone in a spicy sauce with chilli, ginger and fresh lime. Very Hot 🌶️🌶️	

HOUSE SPECIALITIES

Lorient Special Chicken <i>Speciality of Durbar</i>	8.45
Chicken cooked with onions, yoghurt, Tomato, Pepper, ground, Coconut in hint of spice cream sauce.	
Moghulai Badami Chicken	7.45
Chicken immersed in delicate blend of mild spice consist of pistachio & cashew nut sauce.	
Nihari	8.95
Lamb shank marinated with yoghurt, garlic & ginger. Slow cooked with wild lemon.	
Lime Chicken	7.85
With onion, coconut milk, lime juice, lemon grass, chilli and ground spice.	
Chicken Tikka Masala	7.95
Tikka morsels in exotic masala sauce. Mild Spice	
Beef Khara Masala Bangladeshi dish.	8.95
Whole spice used to produce a rich in flavour & texture.	
Gosth Hindustani	7.95
Lamb with Roasted spice, garlic, ginger & ground almonds.	
Special Chilli Chicken	7.75
Fillet chicken with onion, green chilli & Soya sauce. Hot 🌶️	
Kashmiri Lamb Shank	8.95
Slow cooked with Yoghurt, Kashmiri Chillis, Tomatoes, grated mace with saffron to give colour and aroma.	
Lamb Badami Passanda	8.45
Fillet Lamb in creamy almond & poppy seed sauce. Sweet	
Jeera Chicken	7.45
Fillet Breast chicken with ginger & roasted ground cumin. Light Spice	

SPECIALITIES OF GOA

Chicken Or Lamb Xacuti	7.65
A blend of several rare spices with whole dry chilli & coconut. Hot 🌶️	
Beef Kali Mirch	8.95
Marinated in enriched crushed peppercorn & garlic infusion. Very Hot 🌶️🌶️	
Prawn Balchao	7.25
Fresh Prawns served with, temoteo, vingar & dried Shrimp pickle base sauce. Hot 🌶️	
Vindaloo	7.65
Choice Chicken or Lamb in spice curry sauce with potatoes & palm vinegar. Very Hot 🌶️🌶️	

Hot - 🌶️ Very Hot - 🌶️🌶️

BENGAL SPECIALITIES

Lamb Rezala	7.95
Medium spice sauce with onions, bullet chilli, capsicums & yoghurt.	
King Prawn Shorsher	16.95
Bangladeshi prawns in a delicate sauce with coconut milk, mustard seeds.	
King Prawn Bhuna	13.95
Cooked with onion in medium spiced sauce, fairly dry with ground spices.	
Chicken Tikka Jalfrizi	7.95
Cooked with strong ground spice, green peppers & green chilli. Hot 🌶️	

MOGHLAI SPECIALITIES

Chicken or Lamb Korma	7.65
A mild dish cooked with almond, coconut & fresh cream Sweet .	
Chicken or Lamb Saag Spinach in medium spice sauce.	7.95
Lamb Rogon Josh	7.95
Medium spiced with Kashmiri masala with Tomatoes & garlic.	

PARSEE DISHES

Chicken or Lamb Dhansak Served with Pilau Rice.	9.95
Dhansak sauce is a combination of lentils with garlic, fenugreek leaves & ground spice.	
King Prawn Patia	16.95
Spicy king prawns in a delicious tangy, hot and sweet sauce. Served with Pilau Rice.	

HYDRABADI BIRYANY

Chicken or Lamb Biryany Served with Cucumber Raita.	9.25
Choice of Chicken or Lamb cooked in a sealed pot with basmati rice & aromatic spice.	

SUNDRY DISHES

Mixed salad or Kachumber	1.95
Raita Cucumber Raita, Onion Raita Or Plain Yoghurt.	1.95
Chutney Each	0.65
Sweet mango chutney, spicy mixed pickle, Mint sauce or Onion salad.	

VEGETARIAN MAIN DISHES

Malai Kofta	5.35
A Spongy vegetables balls stuffed with Indian cottage cheese in a creamy sauce.	
Brinjal Jalfrezi	5.35
Whole baby eggplant with strong ground spice, green peppers & green chilli. Hot	
Dall Makhani	5.35
Lentils cooked with medium spiced makhani sauce (tomato & butter).	

VEGETARIAN SIDE DISHES

Brinjal Bhajee Chopped eggplant stir fried with onions.	4.25
Bhindi Bhajee Chopped ladyfinger stir fried with onion.	4.25
Cauliflower Bhajee Roasted cauliflower with onion.	4.25
Dum Aloo Medium spiced roasted potatoes with onions.	4.25
Aloo Gobi Roasted potatoes and cauliflower stir fried with onion.	4.45
Saag Bhajee Spinach cooked with onions & garlic.	4.25
Dall Misron Five different lentils cooked together with ground spice. Spicy	4.95
Tarka Dall Red lentils with garlic.	4.25
Saag Paneer Spinach with Indian cottage cheese.	4.95
Butter Nut Squash Bhajee Lightly spiced.	4.95
Chana Masala Chick peas in tangy sauce.	4.25
Saag Aloo Spinach with Potato.	4.45
Mushroom Bhajee Chopped mushroom stir fried with Onion.	4.45

RICE

Pilau Rice	2.45
Basmati rice cooked with spice, herbs in ghee with saffron for colour and fragrance.	
Steamed Rice Plain basmati rice.	2.25
Special Fried Rice	3.95
Basmati rice cooked with scrambled egg, peas & onion.	
Lemon Rice.	3.95
Mushroom Rice.	3.95
Basmati rice cooked with a mushrooms, spiced with caramelised onion and turmeric.	

BREADS

Naan	2.25
Garlic Naan Filled with Fresh garlic.	2.65
Paneer Naan Stuffed with Indian cottage cheese.	2.65
Peshawari Naan Stuffed with coconut, almonds & raisins.	2.65
Paratha	2.65
Whole wheat bread fried in butter, an unleavened bread with rich, flaky layers.	
Tandoori Roti Whole wheat bread baked in tandoori.	2.15

DESSERTS

Rassomalai	2.55
Traditional Indian Home made sweet in cardamom flavoured milk with pistachios & saffron.	
Gulabjamun	1.95
Traditional Indian Home made sweet. Soft cheese dumpling in light golden syrup.	
Fruits Salad Fresh seasonal fruits	3.65

DRINKS

Lassie Yoghurt Drinks Choice of Sweet, Salted or mango.
Can Soft Drinks Diet Coke, Coke, Lemonade
Coke, Diet Coke, Mineral Water (Large Bottle)

Winner of the International Indian Chef of the Year
Held at Queen Margaret University College Edinburgh
National Curry Chef 2002/3

Birtish Curry Awards 2007, 2008, 2009 & 2010

What the Critics Say:

“Mr. Syed is our True Culinary Ambassador”

The Sunday Times - 26th Feb 2000

“Durbar Tandoori Wins the International Indian Chef of the Year Award from 5000 worldwide entry”

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.

Seafood
BIBA 2005
 Best in Britain Awards

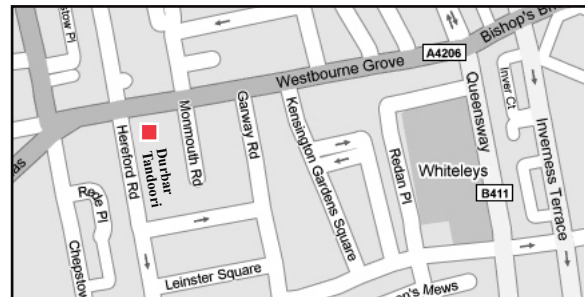
THE INDEPENDENT
 Saturday 26 February 2000

OPENING HOURS:

7 Days a Week: Lunch: 12noon - 2.30pm (Closed Friday Lunch)

Evening: 5.30pm - 11.30pm (Including Bank holidays)

Special Menu and prices are available for large Party Bookings



- ◆ *Allergy awareness: Few of our dishes may contain nuts or dairy products, if you suffer from allergies, then please inquire when ordering.*
- ◆ *All prices inclusive of V.A.T.*

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55th Anniversary

Durbar

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