

APPETISERS

Plain Papadom Or Spicy Papadom	0.60
Mulligatawny soup A spicy lentil base soup.....	2.95
Tandoori Platter Lamb tikka, chicken tikka and sheek kebab.	5.45
Vegetarian Platter Onion bhajee, kachori	4.45
Onion Bhajee	2.95
Sliced onions mixed with gram flour & deep fried. served with mint sauce.	
Lamb Samosa	2.95
Served with tangy sauce.	
Sheekh Kebab Minced lamb broiled on skewers in the tandoori.....	3.45
Chicken Makhmali Tikka Chunks of chicken broiled in clay oven. .	4.25
Crab Tikka Shredded white crab meat stir fried with herbs.	4.75
Salmon Tikka Chunks of salmon fish broiled in clay oven.	5.95
Crab Cakes Goan style spicy crab cakes.	4.75
Scallops Haryali	4.75
Scallops served in a light curried green herb sauce.	
Paneer Haryali	3.45
Indian cottage cheese in light curried green herbs sauce.	

TANDOORI SPECIALITIES

Served with side salad & mint sauce

Chicken or Lamb Tikka	6.95
Chunks of boneless chicken or lamb.	
Sheek Kebab Minced lamb broiled on skewers.	5.95
Shashlik	7.95
Choice of Chicken, Lamb or Indian Cottage Cheese.	
Salmon Tikka Salmon fish lightly spiced.	10.95
Tandoori King Prawns	14.95
Saffron flavoured Bangladeshi prawns lightly spiced.	
Tandoori Chicken (Half)	7.25
Saffron flavoured on the bone chicken marinated with herbs. Served with Salad	
Mixed Grill	10.95
A platter of Chicken on the Bone, Chicken & Lamb Tikka, Kebab.	
Served with Naan & Salad.	

SPECIALITIES OF GOA

Chicken or Lamb Vindaloo	6.65
Curry sauce with potatoes & vinegar. 🌶️🌶️	
Chicken or Lamb Xacuti	7.25
With whole dry chilli & coconut. 🌶️🌶️	
Beef Kali Mirch 🌶️🌶️	8.95
Beef in crushed peppercorn & garlic Infusion.	
King Prawn Kali Mirch	15.95
Crushed peppercorn & garlic infusion.	
Ambot-Tic Hot and sour curry 🌶️	7.15
Sea Bass with Tamarind.	

HOUSE SPECIALITIES

Lorient Special Chicken Speciality of Durbar	8.25
Cooked with onions, Green peppers, almond, coconut in hint of spice cream sauce.	
Moghulai Badami Chicken	6.95
Delicate bland of spice consist of pistachio sauce.	
Nihari Lamb	8.25
Lamb shank Slow cooked with wild lemon.	
Beef Khara Masala	8.95
A rich in flavour & texture. 🌶️	
Lime Chicken	7.25
Cooked with coconut, lime juice, lemon grass, chilli.	
Lamb or Chicken Tikka Masala	7.25
Tikka morsels in exotic masala sauce. Mild	
Gosth Hindustani	7.25
Lamb with roasted spice, garlic, ginger & almonds.	
Jeera Chicken	7.25
Fillet chicken with ginger & cumin. Light Spice	
Special Chilli Chicken	7.25
With , green chilli, green peppers & Soya. 🌶️	
Lamb Badami Passanda	7.25
Fillet Lamb in creamy almond & Poppy sauce. Mild	
Tandoori King Prawn Special	16.95
King prawns with masala sauce, raisin & almond.	
Kashmiri Lamb	8.25
Shank Slow cooked with Kashmiri Chillies. 🌶️	

HYDRABADI BIRYANY

Hydrabadi Biryany Served with Raita.	8.45
Mixture of basmati rice with choice of chicken or lamb.	

PARSEE DISHES

Dhansak Sauce is a combination of lentils, fenugreek leaves & ground spices. A sweet & sour dish. (Served with Pilau Rice)	
Chicken or Lamb Dhansak 🌶️	8.95
King Prawn Dhansak 🌶️	12.95

Hot 🌶️ Very Hot 🌶️🌶️

Chilli symbol denotes strength of chilli spice in the dish

MOGHULAI SPECIALITIES

Chicken or Lamb Korma	6.65
A mild dish with almond, coconut. Sweet	
Chicken or Lamb Saag	6.65
Spinach in medium spice sauce.	
Chicken or Lamb Achari 🌶️	6.65
Green mango, ground spices & tangy sauce.	
Chicken or Lamb Rogon Josh	7.75
Medium spiced with Kashmiri masala.	

BAY OF BENGAL SPECIALITIES

Chicken or Lamb Tikka Jalfrizi	7.75
Ground spice, with green chilli. 🌶️	
Lamb Rezala Medum spice sauce.....	6.95
Fish Bhuna Fish with onions ground spices & herb.....	6.95
Fish Shorsher	7.95
Fish delicate sauce with coconut milk, mustard seeds.	
King Prwan Shorsher	15.95
In a delicate sauce with coconut milk, mustard seeds.	
King Prawn Bhuna	12.95
In medium spiced sauce, fairly hot with ground spices.	
King Prawn with Saag	11.45
King prawns cooked with spinach & herbs.	
Prawn with Saag	7.75
Cooked in medium spice sauce with spinach & herbs.	

SOUTH INDIAN DISHES

Chicken Malaber	7.25
Mango and Coconut milk with Mustard.	
Prawn Molly	6.95
Cooked with raw mango.	
Chicken or Lamb Madras	6.65
Cooked in hot spice curry sauce. 🌶️	
Kholapuri Chicken 🌶️🌶️.....	8.45
Chicken on the bone with chilli, ginger and fresh lime.	

SUNDRY DISHES

Mixed salad or Kachumber Salad	1.95
Raita Cucumber, Onion Or Plain Yoghurt Raita.	1.75
Chutney	0.60
Sweet Mango, Spicy Pickle, Mint sauce or Onion Salad.	

VEGETARIAN MAIN DISHES.

Malai Kofta	4.95
Vegetables balls with cheese in a creamy sauce.	
Vegetable Korma	4.95
Variety of vegetable in creamy mild sauce.	
Vegetable Jalfrezi	4.95
Variety of vegetable stir fried with green chilli.	
Vegetable curry	4.95
Variety of vegetable in medium spice sauce	
Brinjal Jalfrezi	4.95
Baby aubergines & green chilli.	

VEGETARIAN SIDE DISHES.

Aloo Gobi	3.95
Roasted potatoes and cauliflower stir fried with onion.	
Brinjal Bhajee	3.95
Chopped Aubergine stir fried with onions.	
Bhindi Bhajee	3.95
Chopped okra stir fried with onion.	
Butter Nut Squash Bhajee	4.45
Lightly spiced.	
Cauliflower Bhajee	3.95
Roasted cauliflower with onion.	
Dum Aloo	3.95
Medium spiced roasted potatoes with onions.	
Dall Misron Spicy	4.45
Five different lentils cooked together with ground.	
Mutter Paneer	4.45
Green peas cooked with cottage cheese in a mild sauce.	
Saag Bhajee	3.95
Spinach cooked with onions & garlic.	
Saag Aloo	3.95
Spinach with Potatoes.	
Saag Paneer	4.45
Spinach with Indian cottage cheese.	
Tarka Dall	3.95
Red Masoor lentils tempered with garlic spice.	

BREADS.

Naan	2.10
Stuffed Naan Stuffed with mixed vegetable.	2.45
Garlic Naan Filled with Fresh garlic.	2.45
Paneer Naan Stuffed with cottage cheese.	2.45
Keema Naan Staffed with Mince Lamb.	2.45
Peshawari Naan	2.45
Stuffed with coconut, almonds & raisins sweet.	
Paratha	2.45
An unleavened bread with rich, flaky layers.	
Tandoori Roti	1.85
Whole wheat bread baked in tandoor.	

RICE

Pilau Rice Cooked with herbs & saffron in ghee.	2.35
Steam Rice Boiled Rice.	2.10
Special Rice Rice with scrambled egg, peas.	3.95
Lemon Rice Mustard seed, curry leaves & lemon.	3.95

HOME MADE DESSERTS

Rassomalai	2.55
A traditional Indian home made sweet in cardamom flavoured milk with pistachios & saffron.	
Gulabjamun	1.95
A traditional Indian home made sweet soft cheese dumpling in light golden syrup.	
Fruits Salad Fesh seasonal fruits.	3.65

**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

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.*

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