

**STARTERS**

	£
<b>PLAIN PAPADOM / SPICY PAPADOM (G)</b>	<b>0.85</b>
Thin flat wafer made from Urid lentils	
<b>CHUKANDER SAMOSA (D) (G)</b>	<b>4.95</b>
Beetroot and soft cheese pastry, served with tangy sauce.	
<b>ONION BHAJEE (E)</b>	<b>3.95</b>
Sliced onion mixed with gram flour & deep fried. Served with mint sauce.	
<b>SAMOSA (G)</b>	<b>3.95</b>
Vegetables or lamb mince pastry, served with tangy sauce	
<b>CRAB CAKE (C) (E)</b>	<b>5.95</b>
Goan style spicy crab cakes	
<b>TANDOORI LAMB CHOPS (D) (M)</b>	<b>6.95</b>
Served with Kachumber salad & mint sauce	

**TANDOORI DISHES**

<b>TANDOORI CHICKEN (D) (M)</b>	<b>9.25</b>
(Half Chicken) On the bone chicken marinated with mustard & herbs.	
<b>CHICKEN TIKKA (D) (M)</b>	<b>9.25</b>
Chunks of boneless chicken served with Salad	
<b>SHEEK KABAB (G) (E) (D) (S)</b>	<b>9.25</b>
Minced lamb broiled on skewers. Served with Salad & Naan.	
<b>SALMON TIKKA (F)</b>	<b>13.95</b>
Salmon Fish lightly spice, served with Salad	
<b>TANDOORI KING PRAWNS (D) (M) (C)</b>	<b>18.95</b>
King prawns lightly spiced, served with Salad & Makahani sauce	
<b>MIXED GRILL (G) (D) (M) (S)</b>	<b>18.95</b>
A platter of Tandoori Chicken, Sheek kabab, Chicken Tikka & Lamb Chops, Served with Naan, Salad & Makahani sauce	
<b>TANDOORI LAMB CHOPS (D) (M)</b>	<b>13.95</b>
Served with salad & Makhani sauce.	

**SOUTH INDIAN SPECIALTIES**

<b>KING PRAWN MALABER (N) (C)</b>	<b>15.95</b>
With mango, coconut milk, curry leaves, & fenugreek.	
<b>MADRAS</b>	<b>9.95</b>
Choice of chicken or lamb cooked in hot spice curry sauce. <b>Hot &amp; Sour</b>	
<b>LAMB CHETTINED (N)</b>	<b>9.95</b>
A distinctive flavours & aromatic Spice sauce. <b>Hot</b>	
<b>KHOLAPURI CHICKEN (M) (D) (MU)</b>	<b>11.95</b>
Tandoori chicken on the bone, in a spicy sauce. <b>Very Hot</b>	

**VEGETARIAN SIDE DISHES**

<b>BRINJAL BHAJEE</b>	<b>5.95</b>
Chopped Aubergine stir fried with onions.	
<b>BHINDI BHAJEE</b>	<b>5.95</b>
Chopped ladyfinger stir fried with onion	
<b>CAULIFLOWER BHAJEE (M)</b>	<b>5.95</b>
Roasted cauliflower(M)	
<b>ALOO GOBI (M)</b>	<b>5.95</b>
Roasted potatoes with cauliflower.	
<b>DUM ALOO (M)</b>	<b>5.95</b>
Medium spiced roasted potatoes with onion.	
<b>SAAG BHAJEE (M) (D)</b>	<b>5.95</b>
Spinach cooked with onion and garlic.	
<b>DALL MISRON</b>	<b>5.95</b>
Five kinds of lentils cooked together with ground spice. <b>Spicy</b>	
<b>TARKA DALL</b>	<b>5.95</b>
Red lentils with garlic.	
<b>SAAG ALOO (M) (D)</b> Spinach with Potato	<b>5.95</b>
<b>SAAG PANEER (D)(M)</b> Spinach with Indian cottage cheese.	<b>5.95</b>
<b>CHANA MASALA</b> Chick peas in tangy sauce	<b>5.95</b>
<b>MUSHROOM BHAJEE</b> Chopped mushroom stir fried with onion	<b>5.95</b>
<b>RICE</b>	
<b>PILAU RICE(D)</b>	<b>2.95</b>
Basmati rice cooked with spice, herbs in ghee with saffron for colours and fragrance.	
<b>STEAM RICE</b>	<b>2.85</b>
Plain basmati rice	
<b>SPECIAL FRIED RICE (D) (E)</b>	<b>4.95</b>
basmati rice cooked with scrambled egg, peas & onion	
<b>LEMON RICE (M)</b>	<b>4.95</b>
Basmati rice cooked with Mustard seeds, curry leaves & lemon zest.	

**BREADS**

<b>NAAN (G) (E) (D) (S)</b>	<b>2.95</b>
<b>SHAHI CHEESE NAAN</b> with cheese <b>(G) (E) (D)(S)</b>	<b>4.45</b>
<b>GARLIC NAAN</b> filled with coriander & garlic <b>(G) (E) (D) (S)</b>	<b>3.25</b>
<b>PESHAWARY NAAN (G) (N) (E) (D) (S)</b>	<b>3.25</b>
Sweet Naan stuffed with coconut, Almond & raisins	
<b>PARATHA (G) (D)</b>	<b>3.25</b>
Whole wheat unleavened bread fried in butter, an unleavened bread with rich, flaky layers	
<b>TANDOORI ROTI (G)</b>	<b>2.95</b>
whole wheat unleavened bread baked in tandoori	

**DESSERTS**

<b>RASSOMALAI (D) (E)</b>	<b>3.45</b>
Traditional Indian Home made sweet in cardamom flavoured milk with pistachios & saffron.	
<b>GULABJAMUN (D)</b>	<b>3.45</b>
Traditional Indian Home made sweet. Soft cheese dumpling in light golden syrup.	
<b>FRUITS SALAD</b> Fresh seasonal fruits	<b>3.95</b>

**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)	

**HOUSE SPECIALTIES**

	£
<b>LORIENT SPECIAL CHICKEN</b> <i>Speciality of durbar</i> <b>(D) (N) (M)</b>	<b>10.95</b>
Cooked with onions, yoghurt, tomato, capsicum, almond, coconut in hint of spice cream sauce.	
<b>MOGHULAI BADAMI CHICKEN (D) (N)</b>	<b>10.95</b>
Steamed cooked chicken immersed in delicate blend of mild spice. Consist of pistachio & cashew nut sauce.	
<b>NIHARI</b>	<b>11.95</b>
Lamb shank marinated with garlic & ginger. Slow cooked with wild lemon.	
<b>LIME CHICKEN (N)</b>	<b>9.95</b>
Cooked with onion, coconut milk, lime juice, lemon grass, chilli & ground spice.	
<b>CHICKEN TIKKA MASALA (D) (N) (M)</b>	<b>10.95</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>BEEF MEJBANI</b>	<b>11.95</b>
Home style Beef cooked with clove, ginger, golden onion. <b>Hot</b>	
<b>LAMB HIDUSTANI (N)</b>	<b>10.95</b>
Roasted spice, ginger, garlic & ground almond.	
<b>SPECIAL CHILLI CHICKEN (SB)</b>	<b>9.95</b>
With onion, green chilli, capsicum & soya sauce. Served sizzling. <b>Hot</b>	
<b>KASHMIRI LAMB SHANK</b>	<b>11.95</b>
Slow cooked with kashmiri chillies, tomato, saffron to give colour & aroma.	

**PUNJAB SPECIALTIES**

<b>JEERA CHICKEN</b>	<b>9.95</b>
Breast chicken with ginger & roasted ground cumin. Light spice	
<b>CHICKEN MAKHANI (BUTTER CHICKEN) (N) (D) (M)</b>	<b>10.95</b>
Tandoori cooked breast of chicken served with medium spice tomato, ground almond & butter base makhani sauce.	
<b>SPECIALTIES OF GOA</b>	
<b>XACUTI (N) (D)</b>	<b>9.95</b>
Choice of chicken / lamb in blend of several rare spices with dry chilli & coconut. <b>Very Hot</b>	
<b>VINDALOO</b>	<b>9.95</b>
Choice of chicken / lamb in spicy curry sauce with potatoes & palm vinegar, <b>Very Hot</b>	
<b>PRAWN BALCHOW (C) (N)</b>	<b>9.95</b>
Fresh Prawns cooked with tomato, vinegar & dried Shrimp pickle base sauce. <b>Hot</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>	<b>10.95</b>
Cooked with strong ground spice, peppers & green chilli, <b>Hot</b>	
<b>NAGA CHICKEN</b>	<b>9.95</b>
Simmered in spicy sauce with Naga pepper. <b>Hot</b>	
<b>KING PRAWN SHORISHER (M) (N) (C)</b>	<b>15.95</b>
Bangladeshi king prawns with coconut milk and mustard sauce.	
<b>LAMB REZALA (D)</b>	<b>9.95</b>
Medium spice sauce with onions, yoghurt bullet chilli, & capsicum	

**MUGHLAI SPECIALTIES**

<b>KORMA (N) (D)</b>	<b>9.95</b>
Choice of chicken or lamb cooked with almond, coconut & fresh cream. Mild	
<b>ROGAN JOSH</b>	<b>9.95</b>
Choice of chicken or lamb in medium spiced with Kashmiri masala with tomatoes & garlic.	

**PARSI DISHES**

<b>DHANSAK (Served with Pilau Rice) (D)</b>	<b>12.95</b>
Choice of chicken or lamb. A sweet & sour dish. Dhansak sauce is a combination of vegetables, Lentils with garlic, fenugreek leaves & ground spice.	

**HYDRABADI BIRYANY**

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

**SUNDRY DISHES**

<b>MIXED SALAD</b>	<b>3.45</b>
<b>KACHUMBER</b>	<b>3.45</b>
Tomato & cucumber Salad	
<b>CUCUMBER RAITA / PLAIN YOGHURT (D)</b>	<b>2.45</b>
<b>CHUTNEY EACH PORTION</b>	<b>0.85</b>
Sweet Mango chutney, Spicy Mixed Pickle (M), Mint Yoghurt sauce (D) or Onion Salad.	

**VEGETARIAN MAIN DISHES**

<b>MALAI KOFTA (E) (D) (M) (N)</b>	<b>7.95</b>
Spongy vegetables balls stuffed with Indian cottage cheese in a creamy sauce.	
<b>BRINJAL JALFREZI</b>	<b>7.95</b>
Whole baby aubergines with strong ground spice. Green peppers & green chilli. <b>Hot</b>	
<b>DALL MAKHANI (D) (N)</b>	<b>7.95</b>
Lentils cooked with medium spiced tomato almond & butter base makahani sauce.	
<b>PANEER MAKHANI (D) (N)</b>	<b>7.95</b>
Cottage cheese with medium spiced tomato almond & butter base makahani sauce.	

**British Curry Award Best in London Central and City 2018****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 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.”*

THE INDEPENDENT

Saturday 26 February 2000

**OPENING HOURS:****7 Days a week: Lunch: 12noon - 2.30pm**  
**Evening: 5.30pm - 11.30pm (Including Bank holidays)**  
*Special Menu and prices are available for large Party Bookings**All price Inclusive of V.A.T**Celebrating 63<sup>rd</sup> Anniversary**Durbar*

Established since 1956

[www.durbartandoori.co.uk](http://www.durbartandoori.co.uk)*One of the oldest Family - Run Indian Restaurant in London since 1956**Award Winning Chef Shamim Syed***24 Hereford Road**  
**Off Westbourne Grove**  
**London W2 4AA**  
**Tel: 020 7727 1947**  
**020 7727 5995**