





Home Delivery Service Available 75 High Street, Banchory AB31 5TJ Tel: 01330 825525 / 825564

STARTERS

1	DERBAR MIXED PLATTER (2 PERSONS)	9.95
2	VEGETABLE PAKORA V	3.95
3	CHICKEN PAKORA	4.95
4	FISH PAKORA	4.95
5	MIXED PAKORA	4.95
6	SHEEK KEBAB	4.95
7	shami kebab	4.95
8	LAMB TIKKA	4.95
9	LAMB CHOPS	4.95
10	CHICKEN TIKKA	4.95
11	TANDOORI CHICKEN	4.95
12	GARLIC MUSHROOMS V	4.95
13	KING PRAVVN PURI	5.95
14	DERBAR KOFTA VVRAP	5.95
15	PRAVVN PUREE	4.95
16	PRAVVN COCKTAIL	4.95
17	onion bhaji V	4.95
18	SAMOSA VEG/MINCE	4.95
19	CHANNA CHAT V	3.95
20	CHICKEN CHAT	4.95
21	MULLIGATAWNY SOUP \vee	3.95
22	CHICKEN SOUP	3.95

MAIN COURSES

TANDOORI CUISINE/DERBAR MASSALUMS

These dishes are cooked on a charcoal fire in a specially designed clay oven "Tandoor". Chicken or lamb, having been marinated previously in our own special recipe of yogurt and spice, served on a skewer with salad, pulao rice and mint or curry sauce. (Also Nan and Roti are commonly known to be made in a Tandoor)

23	TANDOORI KING PRAWN	24.95
24	LAMB TIKKA	14.95
25	TANDOORI CHICKEN (ON THE BONE)	13.95
26	TANDOORI MIXED GRILL	19.95
27	CHICKEN TIKKA	13.95
28	MIXED TIKKA	14.95
29	SHASHLIK (CHICKEN) KEBAB	14.95
30	SHASHLIK (LAMB) KEBAB	14.95
31	DERBAR SALMON TAWA GRILL	16.95

The kicky flavours of ginger, garlic and garam masala play of the richness of the grilled salmon. It is served with pilau rice and a cooling cucumber-yogurt

32 MURGH MASSALUM FOR TWO 44.95

Whole chicken cooked in special Masala sauce with extra Punjabi spices. Served with special rice, chapaties, nan, salad & vegetable dish of your choice. - 24 Hour Notice Required for this and the below dish (32 & 33).

33 SHAHI LAMB MASSALUM

Whole Leg of lamb marinated and cooked in a rich Punjabi style Masala. Enough for two people served with salad, pulao rice, nan, chapaties & a vegetable dish of your choice.

64.95

DERBAR SPECIAL DISHES

Derbar dishes can be prepared with PRAWN £1 extra; KING PRAWN £4.95 extra. Rice not included with any dishes. WE SERVE ONLY CHICKEN BREAST

34 MALIBU CHICKEN OR LAMB (MILD) 9.95

Chicken cooked with tropical coconut powder & coconut cream with light Jamaican rum (Malibu) with special indian herbs, has a very light mild exotic taste. Can be available in lamb or king prawn.

35 CALYPSO CHICKEN OR LAMB 9.95 The exotic combination of Indian herbs and tia maria, world famous for the smoothness of its flavour cooked in Derbar's special spices with tender chunks of chicken.

36 COGNAC CHICKEN OR LAMB 9.95 Tender chunks of chicken marinated with fresh herbs, cooked in a very special sauce with cognac.

37 9.95 NESHEILIE CHICKEN OR LAMB Tender pieces of marinated meat cooked with, tomatoes, Derbars own special herbs and whisky.

38 CHICKEN OR LAMB TIKKA MASALA 9 95 Barbecued chicken cooked with tandoori red sauce, fresh cream, flaked almonds and cashew nuts (can be made to desired strength).

39 SALSA CHICKEN/LAMB 8.95 Blend between Indian & Mexican salsa is a truly unique wonderful experience not to be missed. Slightly Hot

40 HANDI MASALA CHICKEN 9.95 Chicken cooked in the proper indian style. This dish is a favourite with our customers and staff..

SPECIAL LAMB NEHARI 41 14.95 Freshly ground spices..Purley Pakistani style desi dish with a lot of flavours

42 NAGA LAMB/CHICKEN 8.95 Freshly grounded spices. Cooked with the hotest green chillis in Asia. Making a tantalising hot flavour.

43 CHICKEN OR LAMB CHANDANI SING SING Succulent pieces of chicken tikka in a luxurious sauce, prepared with fresh cream, honey and coconut forming a mild but beautifully fragrant dish.

44 PASANDA CHICKEN OR LAMB

Pieces of tikka chicken in a mild sauce, fresh cream, yogurt and coconut cream and flaked almonds.

45 MURGH BAHAR

Chicken cooked with roasted coconut blended into a rich sauce, with creamed coconut and ground cashew nuts, giving an excellent dish with universal appeal.

46 MURGH LAHORE

Marinated pieces of chicken cooked with prawns in a beautifully flavoured medium hot curry sauce.

47 CHICKEN OR LAMB TIKKA BHOONA 8.95

Barbecued chicken cooked with tomato and onions using chefs own blend of medium spices and sprinkled with fresh coriander.

48 MURGH KABANA

Pieces of chicken cooked in a tandoor with special masala then treating in a chasni sauce with mushrooms, green chillies, honey, ground cashew topped with almonds and fresh coriander.

49 CHICKEN OR LAMB JAIPURI

Chunks of barbecued chicken blended with subtle touches of punjabi masala, cooked with mushrooms, onions, and capsicums.

8.95

8.95

9.95

rich

8.95

8.95

8 95

50 JHINGA TURKA

Prawns cooked with onions, garlic, ginger, yogurt and green chillies, flavoured with delicate herbs and spices, garnished with a sprinkling of fresh green coriander. Also available in chicken.

51 CHICKEN OR LAMB LAZATDER

Tikka style pieces of meat cooked in a rich sauce with ginger, garlic, potatoes, lentils and garnished with fresh coriander.

52 CHICKEN OR LAMB NENTARA 8.95

Bite size pieces of breast of chicken cooked with freshly ground spices of medium strength which gives a tangy sauce. A liberal use of fresh coriander and fenugreek greatly enhance the flavour of this dish.

53 MURGH SAMUNDRI

Chicken cooked with onions, fresh herbs, fresh cream and tomato puree and delicately spiced. Garnished with a sprinkle of fresh coriander.

54 MURGH HUMDUM

Cooked with fresh ginger, garlic, onions, mushrooms, sweetcorn with a touch of cream and fenugreek

55 MURGH PARDESI

A rich curry with additional fried onions and mushrooms cooked with spinach, a hint of garlic and ginger.

56 MURGH K2

Tender pieces of chicken tikka cooked in worcestershire sauce, green chillies, and a dash of lemon juice.

57 CHICKEN OR LAMB BLACK PEPPER 8.95 Tender pieces of chicken cooked with a touch of tabasco sauce and our own special fresh created ingredients by Derbar chef.

58 MURGH MANCHURIAN

Cooked with soya sauce, vinegar, tomato sauce, sugar, spices and fresh herbs to create a sweet and sour taste.

CHICKEN OR LAMB MASALANDAR 59 8 95 Chicken cooked tikka style in a slightly tangy sauce to desired strength using freshly ground punjabi spices, capiscums and green chillies.

60 KASHMIRI CHICKEN OR LAMB MASALA

Barbecued pieces of chicken cooked with fresh fruit and light spices including cardamom and cumin giving a distinctively creamy taste.

CHEFS SPECIAL DISHES

- DERBAR SPECIAL Chicken, Lamb and Prawn 61 11.95 Cooked with fresh tomato, peppers, garlic and Eastern spices. Medium dry dish garnished with fresh coriander.
- 62 KERLA AYRE FISH 10.95 Traditional Asian fish simmered in a chalot (red onions) tomato, garlic and ginger sauce to create an exotic taste.
- 8.95 PARSEE CHICKEN OR LAMB MASALA 63 Cooked in a slightly tangy sauce with a little daal, medium spices and green chilllies.
- 64 CHICKEN OR LAMB DUMDUM PUKHT 8 95 Prepared similar to the Bhoona dish with slices of mushroom, mint and a hint of garlic, garnished with fresh coriander.

65 SPICY AROMA CHICKEN OR LAMB 8 95 Cooked with ground spices, herbs, green peppers, onions and a touch of garlic with a special mouth watering spiced topping, garnished with coriander. (Medium strength).

9.95

8 95

8.95

8.95

8.95

- 8.95
- 8.95

9 95

66 CHICKEN OR LAMB TIKKA MAKHANI MASALA

blend of special herbs and spices.

Barbecued chicken cooked in a mild sauce, prepared with fresh cream, tomatoes, ground cashew nuts and pistachios.

67 CHICKEN OR LAMB JALFREZI 8.95

Marinated pieces of chicken breast cooked with fresh onions, cap sicums, fresh tomatoes and medium hot strength curry sauce.

68 CHICKEN OR LAMB DALRAZIA KARAHI 9.95 Chicken breast with pineapple and prawns cooked using chef's own

69 CHICKEN OR LAMB KARACHI 8.95

A freshly cooked chicken with green chillies, fresh coriander using the chefs own speciality herbs.

70 BUTTER CHICKEN MASALA OR LAMB 8.95 A mild dish with pieces of capsicums, fresh butter and tomato.

71 EVEREST CHICKEN OR LAMB 8.95 A very hot dish of barbecued chicken prepared with garlic, fresh herbs, green and red chilli. Hottest dish on the menu.

72 CHICKEN NAMBALI

Breast of chicken pieces marinated, grilled and finally garnished with melting cheese. Served with fried onions, peppers, tomatoes and potatoes.

73 CHICKEN HAWABI GARAM MASALA 8.95

Chicken prepared tikka style and cooked with garlic butter and a blend of warm spices resulting in an excellent dish of medium to hot strength.

74 CHICKEN OR LAMB QUANDARI

Quandari dishes are cooked with breast of spring chicken or selected pieces of tender lamb or king prawns, carefully marinated in tandoori chefs recipe using freshly ground green chillies, cumin, mint seeds, fenugreek, fresh ginger, creating quite a thick sauce. Slightly spicier dish than our usual medium hot.

75 SPECIAL GARLIC CHILLI CHICKEN OR LAMB

Breast of chicken cooked with fresh garlic and chilli sauce with a touch of crispy red chilli.

76 CHICKEN OR LAMB CHASNI 8.95

A great deal of experience and expertise goes into preparing this dish. It is a patia style treat for a mild palate using fresh cream generously along with sultanas,cashew nuts and almond flakes.

77 CHICKEN MIRCHI GARAM MASALA 8.95

Tender pieces of chicken barbecued beautifully in a special bhoona sauce with choicest ingredients including freshly ground green chillies, cumin seeds, cloves and cinnamon giving you a real hot taste.

78 SHATKHORA GHOST

Exotic dish featuring the rind of the Punjabi (shatkora) Lemon, favourite of kaffir lime then cooked with hot chillies. It sounds spicier than it is, "and trust us", this fantastic lamb dish is medium spiced and perfect for it.

79 CHICKEN RESHAMI TIKKA 8.95

Prepared with Sweet and Sour Tangy sauce. Meduim flavoured.

80 CHICKEN OR LAMB SIMALA

Chicken cooked with green capsicums, red onions, aromatic fresh herbs, soya sauce, tomatoes and coriander

8.95

8.95

0 05

9.95

8.95

9.95

8 95

BIRYANI DISHES

Biryani dishes date back to the moghul regime when they were acclaimed to be the emperor Akbars favourite dish. Meat, chicken, vegetables and basmati rice prepared together with a special blend of aromatic herbs and spices tocreate a traditional Indian meal served with a vegetable sauce.

81	DERBAR SPECIAL (Lamb, Prawn and Chicken).	14.95
82	CHICKEN	11.95
83	MEAT	12.95
84	PRAWN	12.95
85	CHICKEN TIKKA	12.95
86	LAMB TIKKA	12.95
87	KING PRAWN TIKKA	14.95
88	MIXED VEGETABLE	11.95

BALTI DISHES

Slightly spicier than medium hot and have a very rich sauce based on fresh tomatoes, onions, garlic and ginger.

	· · · · · · · · · · · · · · · · · · ·	
89	CHICKEN	8.95
90	MEAT	9.95
91	PRAWN	9.95
92	KING PRAVVN	14.95
93	VEGETABLE	8.95
94	KOFTA	8.95

SPECIAL KORMA DISHES CHICKEN OR LAMB

95	DERBAR SPECIAL KORMA	8.95
	Prepared with fresh cream, creamed coconut, fruit, nuts, and ra Sweet and creamy with a real nutty flavour.	isins.
96	MUGHLAI KORMA	7.95
97	A rich creamy dish prepared using fresh cream and mild spice MIRCHI KORMA	es. 7.95
	Cooked in fresh cream with green chillies, spiced green peppers	5,
98	nuts & herbs. CEYLONESE NORMAL KORMA	7.95
	Creamed coconut is used in this preparation with ground cumir and cloves.	IS
99	PUNJABI KORMA	7.95
	Prepared with ground almonds, fresh cream, white wine, and a	touch
1.07	of coriander (mild & tasty)	~ ~ ~
100)KASHMIRI KORMA	8.50
	Made with yogurt and single cream with pineapples, ly & bananas.	/chees
TR	ADITIONAL INDIAN DISHES	
101	CHICKEN OR LAMB CURRY	7.50
	CHICKEN OR LAMB MADRAS	7.95
	CHICKEN OR LAMB VINDALOO	7.95
104	CHICKEN OR LAMB PATIA Cooked in a sweet and sour tangy sauce. An exquisite parsee di	7.95
105	CHICKEN OR LAMB DANSAK	7.95
104	Cooked with lentils, pineapple, garlic,ginger and parsee spices.	7 05
	CHICKEN OR LAMB BHOONA	7.95 7.95
	CHICKEN OR LAMB CEYLON	7.95
109	CHICKEN OR LAMB KASHMIR	7.95
	CHICKEN OR LAMB ROGON JOSH	7.95
	CHICKEN OR LAMB & M'ROOM CURRY	
112	CHICKEN OR LAMB SAAG (SPINACH)	7.95

EUROPEAN DISHES All served with french fries and green salad.

113 FRIED SCAMPI & TARTARE SAUCE	9.95
114 CHICKEN MARYLAND	9.95
115 PLAIN OMELETTE	7.95
116 SPANISH OMELETTE	9.95
Consists of chicken, prawns, tomatoes, peas and mushrooms.	
117 FILLET STEAK	18.95
With fried onions and mushrooms.	
118 ROAST CHICKEN	9.95
119 PRAVVN OMELETTE	9.95
120 CHICKEN OMELETTE	9.95
121 DERBAR FRIED CHICKEN	9.95
122 FISH (HADDOCK) AND CHIPS	9.95

SALADS

123 CHICKEN SALAD	9.95
124 PRAWN SALAD	9.95

VEGETARIAN HEALTH FOOD

Also available as side dishes for only £4.95

125 SHOBZI AROMA	7.95
Mixed vegetables cooked with coriander and garlic to our cheft recipe, garnished with tomato and cucumber (medium strength)	
126 PALAK PANEER	7.95
127 ALOO MATOR CHILLI	7.95
128 ALOO GOBI MASALA	7.95
129 AUBERGINES MASALA	7.95
130 DAAL SAMBA	7.95
131 ALOO SAAG	7.95
132 BINDI BHOONA	7.95
133 BOMBAY POTATO	7.95
134 MUSHROOM BHOONA	7.95
135 BHOONA CHANNA	7.95
136 MIXED VEGETABLE	7.95
137 TARKA DAAL	7.95
138 CAULIFLOWER BHOONA	7.95

TANDOORI SUNDRIES (NAN)

139 GARLIC CHILLI SAUCE NAN	3.95
140 MINCE NAN	3.95
141 GARLIC NAN	3.95
142 PANEER NAN	3.95
143 ONION KULCHA	3.95
144 VEGETABLE NAN	3.95
145 PLAIN NAN	3.50
146 KABLI NAN Stuffed with nuts, sultana & coconut.	3.95



SUNDRIES

CHAPATIS / PARATHAS

147	CHAPATIS	0.95
148	TANDOORI CHAPATIS	1.50
149	PLAIN PARATHAS	2.95
150	MINCE PARATHAS	3.95
151	STUFFED VEGETABLE PARATHA	3.95
152	PURI	1.95
153	GARLIC EGG PARATHA	3.95
154	HOT CHILLI PARATHA	3.95

RICE

155	PLAIN RICE (BOILED)	1.95
156	MUSHROOM FRIED RICE	2.95
157	VEGETABLE FRIED RICE	2.95
158	PULAO RICE (FRIED COLOURFUL)	2.25
159	PEAS FRIED RICE	2.95
160	WHITE FRIED RICE	2.95
161	EGG FRIED RICE	2.95
162	SPECIAL FRIED RICE	3.95
163	CHICKEN FRIED RICE	4.95
164	LEMON FRIED RICE	3.95

SUNDRIES

165	MASALA POPPADUM	0.75
166	PLAIN POPPADUM	0.60
167	SPECIAL ONION SALAD	2.95
168	SPICED ONIONS (RED)	0.95
169	MANGO CHUTNEY (SWEET)	0.95
170	MIXED PICKLE	0.95
171	LIME PICKLE	0.95
172	CHILLI PICKLE	0.95
173	YOGURT	1.75
174	CUCUMBER RAITA	2.25
175	ONION RAITA	2.25
176	MIXED RAITA	2.25
	A cool refreshing dish consisting of diced cucumber,	tomatoes

A cool refreshing dish consisting of diced cucumber, tomatoes & onions blended with spices and yogurt.

177 CHIPS

2.95

SET MEAL FOR 2 - 24.95 APPETISER 2 POPPADUM 2 CHUTNEYS

STARTERS

2 VEGETABLE PAKORA

MAIN COURSE

ANY 2 TRADITIONAL KORMA, BHOONA OR MADRAS ACCOMPANIEMENTS

RICE AND NAN

Some of our dishes may contain nuts. The management reserves the right to refuse service or admission.