



Delhi Darbar
Indian Restaurant and Take-away



4 Woodhill Road, Bishopbriggs, G64 1JL

We are delighted to
welcome you to the



and trust that you have an
enjoyable meal from us.

Delhi Darbar is Bishopbriggs' foremost restaurant and we
are sure you will enjoy the very best of service, atmosphere and of course cuisine.

Having brought you the finest selection of cuisine from the Indian sub-continent over
the past few years and now introducing new dishes for your culinary pleasure.

Our dishes range from a very popular selection of Curries and superb Burryanies to our
exotic Tandooris, using only the finest ingredients, and now introducing a new selection for the
connoisseurs and of course our Chef's Specialities, the very latest in Indian Cuisine.

We will be delighted to discuss with you all aspects of our excellent cuisine combined with
the experience and expertise of our professional staff who are at your disposal.

Have a pleasant evening.

Thank You

The Management reserve the right to refuse entry and request payment on meals. Prices include VAT

Please advise our staff if you have a nut allergy or any special dietary needs.

Starters

1. Vegetable Pakora ●●	£3.00	9. Seekh Kebab ●	£3.50
2. Chicken Pakora ●	£4.50	<i>Spiced minced lamb, flavoured with cumin and fenugreek, cooked in the tandoor.</i>	
3. Fish Pakora ●	£5.00	10. Spiced Mushrooms ●●	£2.50
4. Mixed Pakora ●	£4.50	<i>Mushrooms cooked in a spicy tomato sauce.</i>	
5. Mushroom Pakora ●●	£3.00	11. Garlic Mushrooms ●●●	£2.50
6. Onion Bhaji ●●	£3.00	<i>Mushrooms cooked in a garlic and cream sauce.</i>	
7. Vegetable Samosa ●●	£3.00	12. Puri ●	£3.00
<i>Portion of two, stuffed pastry with spiced potato, onions and peas.</i>		<i>Indian style pancake, served with your choice filling of, chicken, prawn or mushroom.</i>	
8. Chicken Chat ●●	£3.50	13. Prawn Cocktail ●	£3.00
<i>Chicken drumsticks marinated in masala spices, cooked in the tandoor.</i>		14. Soup of the Day	£2.00
		15. Spicy Okara	£3.00
		16. Chicken Tikka	£5.00

Tandoor Sizzlers

These dishes are served with a separate medium strength rich tomato-based Sauce, Salad & Rice

17. Chicken Tikka ●●	£10.00	20. Tandoor Mix ●●	£13.00
<i>Pieces of chicken breast, marinated in yoghurt, roast masala spices, and crushed garlic.</i>		<i>Consists of two pieces of chicken tikka, two pieces of lamb tikka, Chicken Tandoori and Seekh Kebab</i>	
18. Lamb Tikka ●●	£11.00	21. King Prawn Tandoori ●●	£12.00
<i>Pieces of lamb meat, marinated in yoghurt, roast masala spices, and crushed garlic</i>		<i>King prawns marinated in yoghurt, roast masala spices, and crushed garlic</i>	
19. Chicken Tandoori ●●	£11.00	22. Mixed Chicken and Lamb Tikka ●●	£11.00
<i>Two pieces of chicken breast on the bone, marinated in yoghurt Punjabi spices, saffron and crushed garlic</i>		<i>Consist of three pieces of chicken and three pieces of Lamb tikka</i>	

Our Specialities

The following dishes can be prepared with:

Chicken Tikka	£7.00	Vegetable ●	£7.00	King Prawn	£9.00	Paneer ●●	£7.00
Lamb	£8.00	<i>Potato, cauliflower and peas</i>		Prawn	£8.00	<i>Indian cheese</i>	
23. Jalandri ●●●		<i>A medium to mild strength sauce cooked with mush- rooms, ground cashew nut, yogurt, pureed spinach and subtle spices.</i>		28. Balti ●		<i>A medium strength sauce cooked with green peppers, and onions and garam masala</i>	
24. Butter Masala ●●●		<i>A medium to mild strength sauce, cooked with pureed spinach, ground cashew nut, mushrooms and a dash of cream.</i>		29. Nentara ●		<i>A medium strength sauce cooked with extra coriander, methi, green peppers and onions.</i>	
25. Jaipuri ●●		<i>A medium to mild strength sauce, cooked with green peppers, mushrooms and peppers</i>		30. Masaedar ●		<i>A medium rich tomato-based sauce, cooked with green peppers.</i>	
26. Tandoori Masala ●●		<i>A medium to mild strength sauce cooked with green pep- pers, diced onions and yogurt.</i>		31. Garam Masala ●		<i>A medium strength sauce cooked with diced onions and garam masala</i>	
27. Tikka Karahi ●		<i>A medium rich sauce cooked with green peppers and onions and Punjabi spices.</i>		32. Masala ●●●		<i>A mild creamy sauce cooked with ground cashew nut, this dish is similar to our Korma.</i>	

33. **Kashmir Masala** ●●●
A mild creamy sauce cooked with ground cashew nut, and mixed fruit.

34. **Chasni** ●●●
A mild rich creamy tomato-based sauce cooked ground cashew nuts, and diced onions.

35. **Pasanda** ●●●
A mild rich creamy tomato-based sauce cooked ground cashew nuts, and a touch of masala.

36. **South Indian Garlic** ●●●
A spicy sauce cooked with a variety of chillies and diced onions.

37. **Achari** ●
A spicy sauce cooked with mixed pickled, green peppers and diced onions.

38. **Marchi Masala**
A spicy sauce cooked with chillies.

39. **Delhi Darbar Special Curry** ●
A medium smooth sauces cooked a subtle spices, gram masala, consists of chicken, lamb, prawns mushrooms and green peppers.

40. **Rogan Josh** ●
A medium smooth sauces cooked a subtle spices and gram masala.

Traditional Dishes

The following dishes can be prepared with:

Chicken	£6.50	Vegetable ●	£6.00	King Prawn	£9.00	Paneer ●●	£7.00
Lamb	£8.00	Potato, cauliflower and peas		Prawn	£7.00	Indian cheese	

41. **Patia** ●
A medium strength tangy tomato based sauce.

42. **Curry** ●
A medium sauce cooked with subtle masala spices.

43. **Bhoona** ●
A medium rich sauce.

44. **Punjabi Masala** ●
A medium rich sauce cooked with green peppers and onions.

45. **Dansac** ●
A medium rich sauce, cooked with lentils.

46. **Dopiaza** ●
A medium rich sauce, cooked with onions.

47. **Karahi** ●
A medium rich sauce cooked with green peppers and onions and Punjabi spices.

48. **Saag** ●
A medium spinach curry.

Korma Dishes

Korma dishes are a traditional preparation which varies from one region of India to another. We offer authentically prepared, various types of korma, each with its own distinctive flavour.

The following dishes can be prepared with:

Chicken (breast)	£6.50	Lamb	£8.00	Prawn	£8.00
King Prawn	£9.00	Vegetable	£6.00		

49. **Korma** ● Mild dish prepared with coconut.

50. **Maghli Korma** ● Prepared with eggs.

51. **Kashmir Style** ●
Prepared in yogurt, delicately spiced and fruity.

52. **Ceylonese Style** ●
This type of korma is prepared with coconut, generally mild.

53. **Basanti Korma** ●
Mild, sweet and sour.

Burryani Dishes

Royal dish of Moghul origin. Consists of chicken or lamb etc., cooked with saffron rice (real basmati king of rice), raisins and almonds. These dishes can be served with curry gravy or yogurt mint sauce both made to desired strength.

54. Delhi Darbar Special Burryani	£9.00	58. Lamb Burryani	£9.00
55. King Prawn Burryani	£9.00	59. Chicken Burryani	£8.00
56. Prawn Burryani	£8.00	60. Chef's Special Burryani	£9.00
57. Vegetable Burryani	£7.00	Cooked with tender pieces of chicken tikka and fresh mushrooms - highly recommended.	

Vegetable Dishes

61. Mixed Indian Vegetable	£6.00	66. Mushroom Curry	£6.00
62. Cauliflower and Mushroom	£6.00	67. TurkaDaal	£5.50
63. Bombay Aloo	£6.00	68. Mutter Paneer (peas) ●●	£7.00
64. Potato and Cauliflower Curry	£6.00	69. Desi Dal or Desi Sabzi	£6.00
65. Potato and Spinach ●	£6.00		

Rice

70. Fried Rice ●●	£2.50	72. Special Fried Rice ●●	£3.00
71. Boiled Rice ●●	£2.50	Egg, Mushroom, Peas & Onions	£6.00

Breads

73. Plain Nan ●●	£2.50	78. Plain Paratha ●●	£2.50
74. Garlic Nan ●●●	£3.50	79. Vegetable Paratha ●●	£3.00
75. Peshwari Nan ●●●●	£3.50	80. Mince Paratha ●	£3.00
76. Cheese Nan ●●●	£3.50	81. Sweet Paratha ●	£3.00
77. Chapatie ●●	£0.90	82. Cheese & Garlic Nan ●●	£4.00

Sides

83. Mango Chutney ●●	£1.50	88. Masala Chips ●●	£3.00
84. Spiced Onions ●●	£0.80	89. Raita ●●●	£1.50
85. Mixed Pickle ●●	£1.50	Yogurt with mint, diced cucumber, potatoes, and subtle spices.	
86. Poppadum ●●	£0.80	90. Mixed leave tomatoes & cucumber salad	£1.50
87. Chips ●●	£2.50		

Children's Menu

* Served with chips and salad. Add baked beans £1.00

91. Chicken Nuggets*	£4.50	94. Chicken Tikka & Fried Rice ●	£7.50
92. Fish Fingers*	£4.50	95. Specialities dishes	£6.00
93. Sausages*	£4.50	96. Traditional Dishes	£4.00

European Dishes

These dishes are served with salad and chips | Add baked beans £1.00

* Garnished with fried onions and mushrooms, can be served with peppercorn sauce or gravy

97. Chicken Maryland	£8.00	100. Fried Scampi	£8.00
98. Various Omelettes	£7.00	101. Sirloin Steak*	£15.00
99. Breadcrumb Fish	£8.00	102. Fillet Steak*	£16.00

Desserts

103. Plain Ice Cream	£3.00	106. Banana Split	£3.00
104. Gulab Jamin Ice Cream (hot or cold)	£4.00	107. Mixed Fruit and Ice Cream	£2.50
105. Banana Fritter	£3.00	108. Mixed Fruit	£2.50



Special Set Dinners

Set Dinner for Two

A Only £22.00

Pakora
Chicken Tikka
Served with fried rice
Lamb Korma | Nan Bread

B Only £22.00

Pakora
Chicken Korma | Lamb Bhoona
Fried Rice and Nan Bread
Spiced Onions and Two Poppadoms

Set Dinner for Three

A Only £31.00

Pakora | Chicken Pakora
Jaipuri Chicken Served with fried rice
Vegetable Curry | Lamb Bhoona
Fried Rice and Nan

B Only £31.00

Pakora | Mushroom Pakora
Chicken Nerntara | Lamb Curry
Chicken Darsac
Two Fried Rice | Nan Bread

Set Dinner for Four

A Only £42.00

Fish Pakora
Mushroom Pakora
Chicken Tikka
Served with fried rice
Chicken Jaipuri Served with fried rice
Lamb Bhoona | Lamb Korma
Two Nan Bread

B Only £42.00

Chicken Pakora | Pakora
Chicken Tikka Masala
Served with fried rice
Chicken Korma
Chicken Maryland
Served with chips
Bhoona Lamb
Fried Rice and Nan Bread

Changes to Special Set Dinners 50p extra per change
Burryanies, Prawns & Chicken Tandoori not available.

Drinks

White Wine

Bottle of House Wine <i>Medium or dry</i>	£12.00
Chardonnay, Jacobs Creek, Australia <i>This medium bodied Chardonnay boasts attractive melon, fresh peach and subtle oak flavours.</i>	£14.50
Pinot Grigio, Friuli Grave, Italy <i>Appetising and fresh, this is a delicately spicy wine with zesty undertones and lingering flavour.</i>	£15.00
Chablis, Henri La Fontaine, France <i>Pale yellow wine with green tints. It has typical steely, mineral aromas and a hint of butter.</i>	£19.00
Oyster Bay, Marlborough, New Zealand <i>Oyster Bay captures the special character of New Zealand's cool climate viticulture, elegant, assertive wines with glorious fruit flavours.</i>	£16.00
Glass House Wine (175ml)	£3.50
Large Glass House Wine (250ml)	£6.00

Red Wine

Jacob's Creek, Australia <i>A medium bodied wine with ripe cherry, fresh plum and blueberry fruit flavours enhanced by subtle oak.</i>	£14.00
Merlot, Gallo Family, California <i>This wine has robust flavours of blackberry, plum and red cherry, softened by hints of vanilla.</i>	£14.00
Shiraz, Wolf Blass, Australia <i>Rich fruit characters of this traditional variety from its attractive cherry and spice aromas to rich berry flavours and soft velvety tannins.</i>	£14.00
Cabernet Sauvignon, Lindemans, Australia <i>Rich blackcurrant and mint flavours with a well integrated smooth finish.</i>	£15.00
Glass House Wine (175ml)	£3.50
Large Glass House Wine (250ml)	£6.00

Rose Wine

White Zinfandel, Blossom Hill, California <i>This sumptuous medium rose is utterly delicious, bursting with ripe strawberry aromas and the flavour of juicy watermelon.</i>	£14.00
Vinho De Mesa Rose, Mateus, Portugal <i>A young, fresh, fruity and versatile wine.</i>	£14.00
Glass House Wine (175ml)	£3.50
Large Glass House Wine (250ml)	£6.00

Beer & Cider

	Half Pint	Pint
Draught Tennents	£2.50	£4.50
Draught Cobra	£3.00	£5.00
Tennents Special Can	—	£3.00
Strongbow Cider Can	—	£3.00
Magners Cider Bottle	—	£3.50
Kopparberg with Strawberry & Lime Bottle	—	£3.50

Champagne

Prosecco Quarter Bottle	£4.50
Bottle	£16.00
<i>Extra Dry. Made in the North East of Italy, this delicious Prosecco is a classic sparkling wine for any celebration, special occasion or simply as a treat. It has delicate white stone fruit and lemon flavours and fine bubbles.</i>	
Asti, Martini & Rossi, Italy <i>A delicious sparkling wine with a distinctive fruity taste.</i>	£18.00
Moet & Chandon, Champagne, France <i>A complete and elegant blend of more than 200 cms of pinot noir, chardonnay and pinot meunier, brut impenal combines generosity and delicacy with maturity.</i>	£48.00
Lanson Black Label	£35.00

Bottled Beer /Alco Pops

<i>Pls. Budweiser, Corona Beer, Smirnoff Ice, Becks, Cobra, WKD</i>	
Bottled	£3.00

Spirits & Liqueurs

<i>Whisky, Gin, Vodka, Bacardi, Canadian Club, Jack Daniels, QC Sherry, Pernod, Malibu Tia Maria, Glayva, Midori, Sambucca, Drambuie, Cointreau, Amaretto, Bailey's, Southern Comfort, Dry Martini, Cinzano, Rosso Martini</i>	
Single (25ml)	£3.00
Single + Dash (25ml)	£3.50
Double (50ml)	£6.00
Double + Dash (50ml)	£6.00

Deluxe Whisky

<i>Johnnie Walker (Black Label), Chivas Regal, Martell Brandy</i>	
With Dash	£4.50
Single	£4.00

Nonalcoholic Drinks

<i>Ginger Beer, Pineapple Juice, Milk, Perrier Water, Fresh Orange, Tonic Water, Soda Water, Volvic Still Water, Appletise, Iri-Bru (Diet), Fruit Shoot, Fanta (Orange), Coke (Diet), Lemonade</i>	
Half Pint (300ml)	£2.40
Pint (600ml)	£4.00
Various Cans	£2.40

Tea/Coffee

Tea	£2.50
Coffee	£2.50
Special Liqueur Coffee	£4.00
Cappuccino	£2.50
White Coffee	£2.50

The Management and staff of



would like to thank you for coming to the restaurant
and hope that you enjoyed your meal.

If, however, you have any comments or suggestions to make,
please feel welcome to submit them to the management.

The management reserve the right to refuse entry.

Please note there will be a £5.00 charge for every individual
occupying a seat at a table without ordering a main course.

Strict hygiene procedures are followed in our kitchen, but due to the
presence of nuts, there is a possibility that nut traces may be found.

Prices include VAT.

Allergy Alert

Before ordering, please inform our staff if you have any food allergies!

