Delhi Darbar

Indian Tandoori Restaurant

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Experience Wow!!

स्वागतम् at Delhi Darbar.

We welcome you to Delhi Darbar, the best Indian restaurants in Tenerife! We present before you the best and the most delectable dishes from the vibrant country of India. Dig into some of the mouth-watering curries, Naan bread, biryani, and more.

Diversity is the middle name of Indian dishes, and only a true Indian-cuisine lover aims to present it just the way it is originally.

INFORMATION ABOUT ALLERGIES AND FOOD INTOLERANCES



GLUTEN · SHELLFISH · EGG · FISH · PEANUTS · SOYA · DAIRY PRODUCTS · NUTS · CELERY · MUSTARD · SESAME SEEDS · SULFUR DIOXIDE · LUPINS · MOLLUSKS

In order to inform our customers about possible allergies and intolerances of our dishes, we indicate that all of our dishes may contain traces of GLUTEN, EGG, MILK, NUTS, SESAME AND S0Y, and also dishes that indicate FISH and SHRIMPS and PRAWNS as the main element of the composition of the dish so it is possible allergic manifestation.

These would be compulsorily notifiable allergens in the Regulation 1169/2011. If you have some other type of food allergy not listed, please consult with our staff.

APPETIZERS

1. PAPADUM WITH DIPS 3.00

Thin indian crispy Flatbread. with onions, mint & mango chutney. *(2 wafers)*

2. PLAIN PAPADUM 0.75

Thin Indian crispy flatbread.

3. SPICY PAPADUM 0.75

Thin Indian spicy crispy flatbread.

4. TAMARIND SAUCE 0.75

Sour-Sweet sauce from the fruit of tamarind.

5. GARLIC SAUCE 0.75

Garlic mayonnaise sauce with touch of red chilli.

6. CHILLI SAUCE 0.75

Green chilli sauce with fresh mint.

STARTERS

7. ONION BHAJI 3.75

Onion balls bound together with lightly spiced and fragrant chickpea flour batter.

8. VEGETABLE SAMOSA 3.95

Triangular pastry filled with potatoes & peas. Golden fried.

9. MEAT SAMOSA 4.25

Triangular pastry filled with peas & meat. Golden fried.

10. PANEER SHASHLIK 4.50

Chunks of paneer cooked with onions, bell peppers and spices.

11. PANEER PAKORA 4.25

Paneer marinated with spices, wrapped in chickpea flour batter and deep fried.

12. VEGETABLE PAKORA 3.75

Sliced vegetables wrapped in batter and deep fried.

13. CHICKEN PAKORA 3.95

Marinated chicken pieces in a batter. Golden fried.

14. CHICKEN TIKKA 4.50

Boneless chicken pieces marinated in spicy yogurt, cooked in tandoor

15. LAMB TIKKA 4.95

Boneless lamb pieces marinated in spicy yogurt and cooked in tandoor.

16. ACHAARI TIKKA 4.50

Boneless chicken pieces marinated with spicy yogurt and pickles and cooked in tandoor.

17. PUDINA TIKKA 4.50

Boneless chicken pieces marinated with mint, ginger and cooked in tandoor.

18. TIKKA MEDLEY 5.50

Chicken tikka, lamb tikka, pudina tikka and achaari tikka.

19. TANDOORI TANGDI 4.20

Chicken legs marinated in Spicy yogurt and cooked in tandoor.

20. SHEEKH KEBAB 4.50

Minced chicken & lamb marinated with spices, ginger, coriander and cooked on skewers in tandoor.

21. LEMON KING PRAWN 5.25

Grilled king prawns cooked with garlic and lemon.

22. MIX VEG PLATTER 7.00

Onion bhaji, veg pakora, veg samosa and paneer pakora.

23. CHICKEN CHAAT 3.75

Chicken tikka pieces cooked with onions, tomatoes, cucumber and coriander with touch of mango chutney and fresh lime juice.

24. KING PRAWN PURI 5.50

King prawns cooked with ginger and garlic and served on deep fried round bread.

25. CHICKEN PURI 4.95

Chicken tikka pieces cooked with ginger, garlic and spices, served on deep friend round bread.

26. DELHI DARBAR SPECIAL 11.95

Includes onion bhaji, veg pakora, veg samosa, chicken tikka, pudina tikka, chicken pakora and sheekh kebab.



CURRIES

A series of dishes originating in the cuisine of the Indian subcontinent. The common feature is the use of combinations of spices, vegetables, herbs like ginger, garlic, green chilies, turmeric, mustard seeds, cumin seeds, coriander etc. The use of ingredients is variant according to dishes.

All curries can be made with following

CHICKEN	8.95
CHICKEN TIKKA	9.95
LAMB	10.95
LAMB TIKKA	11.95
KING PRAWNS	12.95
MIXED VEGETABLES	7.95
FILLETS OF FISH	9.95
SOY MEAT	9.95
PANEER	9.95
JUMBO	13.95

(chicken, lamb and king prawns)

Choose your Spice Scale

Mild/ Soft
Medium / Medium Spicy
Madras / Spicy
Vindaloo / Very Spicy
Phall / The Hottest!!!



27. MASALA

Masala Curry is one of the most popular dishes with its mild flavor but dense with cream and almonds.

28. BADAMI PASANDA

Pasanda is a mild curry sauce made with cream, tomatoes and almonds.

29. BALTI

Balti sauce is based on Green peppers and onions, with turmeric and garam masala among other spices.

30. DOPIAZA

Dopiaza curry sauce is based on onion family (Brown onion, chives and spring onions)

31. BHUNA

Made with chopped onions, roasted red and green peppers, coriander seeds, ginger, garlic, coriander and fenugreek leaves.

32. CURRY

Classic curry is a smooth sauce decorated with coriander, based on tomatoes and red onions.

33. DHANSAK

Combines elements of Persian and Gujarati cuisine. Dhansak is made with lentils, ginger, garlic, coconut and fresh coriander.

34. JALFREZI

Involves bell peppers, ginger, garlic, cumin, coriander and spices to produce a highly flavored thick sauce.

35. JAIPURI

Semi dense curry prepared with fresh mushrooms, coconut, ginger and coriander.

36. KARAHI

Prepared in special cast iron skillet, this curry is turned brown with tomato, onion, coriander, ginger and garlic.

37. KORMA

Mild curry consisting of cream, Grated coconut.

38. PATHIA

Pathia is an ancient Parsi cuisine from Persia. It's sour-sweet flavored with use of mango and coconut.

39. ROGAN JOSH

A Kashmiri aromatic dish cooked with tomatoes, ginger, garlic, coriander and a touch of cream.

40. SAAG

Saag curry is a traditional Punjabi thick spinach curry cooked with spices.

41. SALONI

Smooth curry consisting of coconut cream and a touch of lime.

42. MUGHLAI

This dense curry is strongly influenced by the Turko-Persian cuisine, prepared with albumen of egg and coconut.



Try it!

HOUSE SPECIALS

43. TAWA MASALA 10.95

Marinated chicken cooked with minced meat, herbs and special spices in exotic sauce.

44. BUTTER CHICKEN 10.95

Famous in Punjab region, Rich and smooth gravy based on delicious spices, tomatoes and butter.

45. MANGO CHICKEN 10.95

Boneless chicken cooked with mango pulp in traditional curry sauce.

46. CHILLI CHICKEN 10.95

Chilli chicken is a sweet, spicy & slightly sour crispy dish made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

47. LAMB METHI 11.95

Tender pieces of lamb cooked with fenugreek leaves, herbs and spices.

48. LEMON CHICKEN 10.95

Boneless chicken prepared with lime juice, herbs and spices.

49. GARLIC CHICKEN 10.95

Cooked with onions, cabbage, tomatoes, cumin seeds and extra garlic.

50. SHAHI PANEER 10.95

Indian cheese cooked with tomatoes, cream and spices.



SIDE DISHES

51. BOMBAY ALOO 6.50

Potatoes cooked with tomatoes, garlic, onions and various spices such as turmeric and garam masala.

52. AUBERGINE BHAJI 6.50

Aubergines cooked in tandoor then peeled and cooked in a semi spicy curry base.

53. ALOO GOBI 6.50

Potatoes and cauliflower curry served in a semi dry sauce.

54. SAAG ALOO 6.50

Spinach curry with potatoes and spices.

55. TADKA DAAL 7.00

Yellow split peas cooked with chopped onions, cumin, ginger, garlic and coriander.

56. DAAL MAKHNI 7.50

Daal makhni is a classic North Indian dish where the lentils are cooked in a very aromatic buttery, creamy tomato sauce.

57. BHINDI BHAJI 7.50

Okra cooked with chopped onions and spices. Served in a dry sauce.

58. CHANA MASALA 6.50

Chickpeas cooked with chopped onions, tomatoes and flavoured with various spices such as chaat masala and garam masala.

59. MUSHROOM MASALA 7.00

Sliced mushrooms cooked with onions and spices.

60. PALAK PANEER 7.50

Homemade cheese cooked with spinach and seasoned with garlic, garam masala, and other spices.



SIZZLERS

61. CHICKEN TIKKA SIZZLER 9.50

Chicken marinated in Spicy yogurt and cooked in tandoor. Served with lemon and spicy onions.

62. LAMB TIKKA SIZZLER 11.95

Lamb pieces marinated in Spicy yogurt and cooked in tandoor. Served with lemon and spicy onions.

63. TANDOORI TANGDI SIZZLER 9.50

Chicken legs with bone marinated in spicy yogurt, cooked in tandoor. Served with lemon and spicy onions.

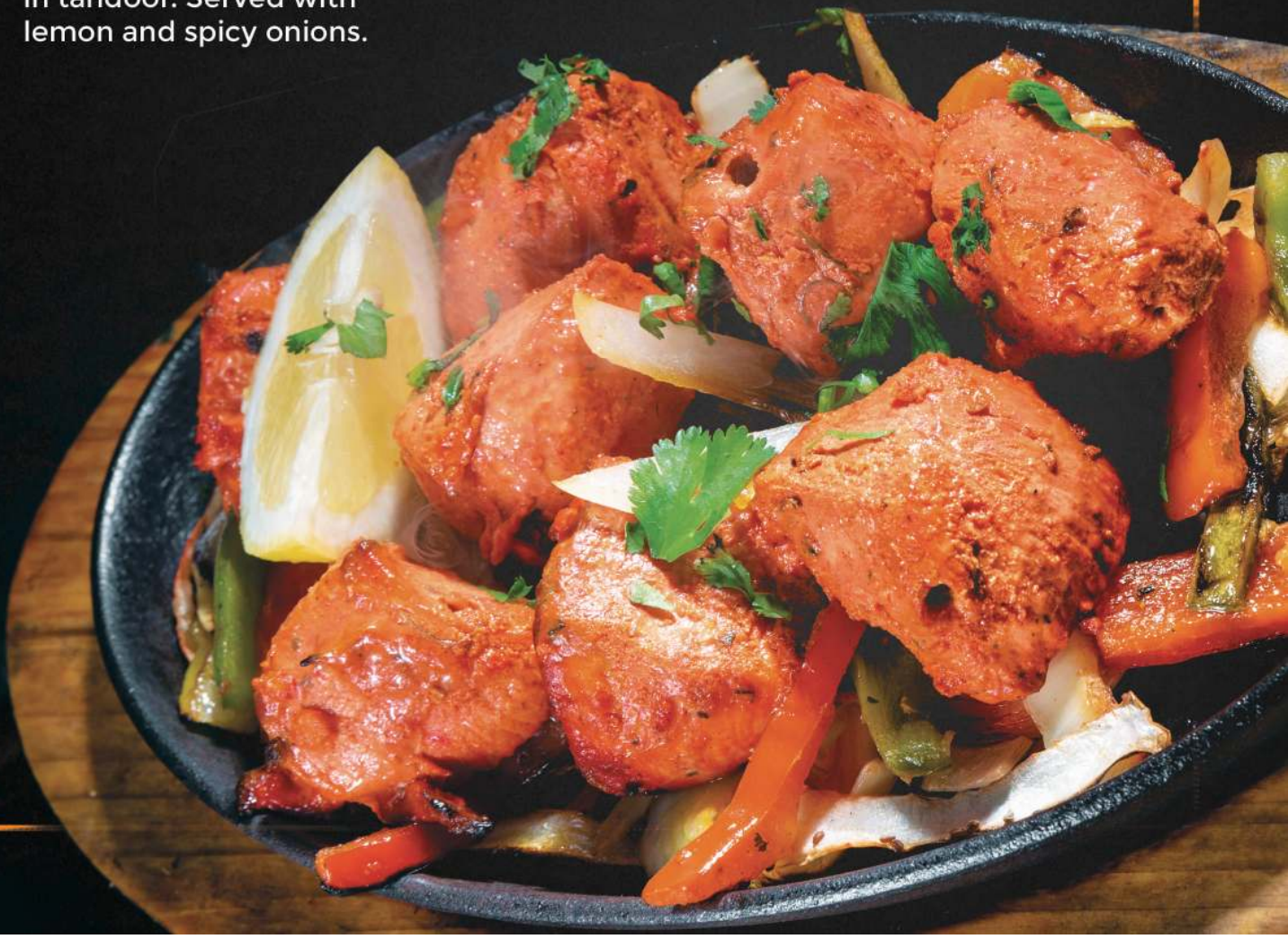
64. KING PRAWN SIZZLER 12.95

King Prawns marinated in spices, cooked in tandoor. Served with lemon and spicy onions.

65. TANDOORI MIX GRILL 13.50

Mix of chicken tikka, lamb tikka, sheekh kebab, chicken leg & king prawns.

" Enjoy your Sizzler by adding curry sauce, just for 3.50 € "



BIRYANI

Biryani rice cooked separately with an intensely flavored sauce.
Accompanied with curry sauce or mix raita.

All biryanis can be made with following

CHICKEN	10.50
CHICKEN TIKKA	10.95
LAMB	11.50
LAMB TIKKA	11.95
KING PRAWNS	13.75
MIXED VEGETABLES	9.95
FILLETS OF FISH	11.50
SOY MEAT	10.95
PANEER	11.95
JUMBO	13.95

(chicken, lamb and king prawns)

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RICE

66. PLAIN BOILED RICE 2.95

Traditional white basmati rice.

67. PILAU RICE 3.50

Basmati rice cooked with cinnamon, turmeric, cumin, cloves and herbs.

68. LEMON RICE 3.75

Basmati rice cooked with lemon juice.

69. KEEMA RICE 4.50

Basmati rice cooked with ground meat and spices.

70. COCONUT RICE 3.95

Basmati rice cooked with grated coconut, sugar and served in its special colour.

71. MIX VEGETABLE RICE 3.95

Stir fried mix vegetables in basmati rice.

72. MUSHROOM PILAU RICE 3.95

Stir fried mushrooms in basmati pilau rice.

75. EGG RICE 3.90

Egg fried rice.

74. ZEERA RICE 3.50

Basmati rice cooked with cumin and garnished with coriander.

75. GARLIC RICE 3.95

Basmati rice cooked with garlic and touch of lime juice

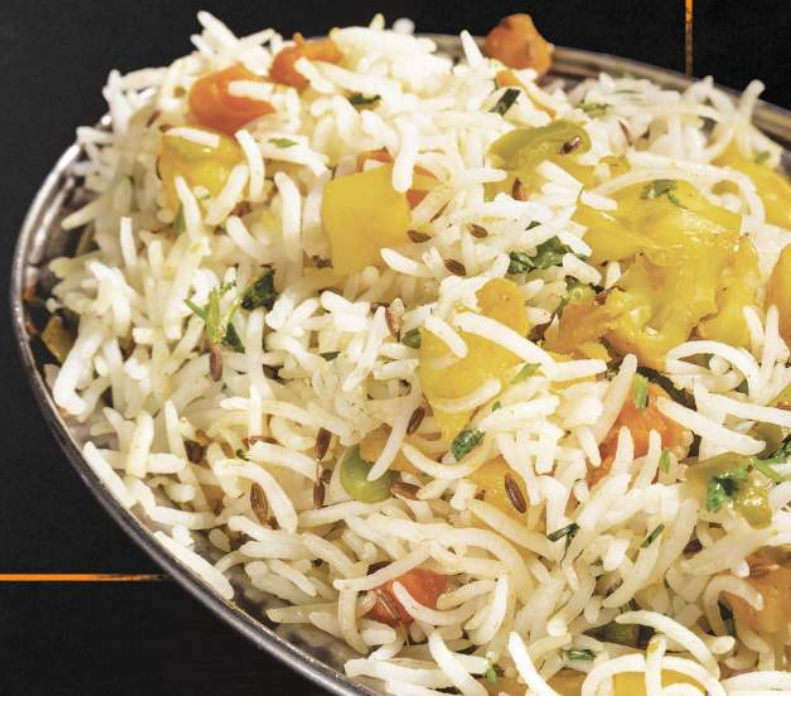
76. ONION RICE 3.50

Basmati rice cooked with onions and touch of lime juice.

77. DELHI DARBAR SPECIAL RICE 5.95

Basmati rice cooked with king prawns, peas and cabbage.

" We use basmati which is a variety of long, slender-grained aromatic rice and is traditionally from the Indian subcontinent"



NAANS & ROTI

78. PLAIN NAAN 2.50

Naan bread with slightly buttered on top.

79. GARLIC NAAN 2.80

Naan bread topped with garlic and coriander.

80. KEEMA NAAN 3.50

Filled with spicy minced meat.

81. PESHWARI NAAN 3.50

Filled with coconut, sultanas, almonds and sugar.

82. CHEESE NAAN 3.25

Filled with cheese.

83. KULCHA NAAN 3.25

Topped with onions, peppers and touch of green chilli.

84. GARLIC CHILLI NAAN 3.50

Topped with garlic and chilli.

85. GARLIC CHEESE NAAN 3.50

Filled with cheese and topped with garlic.

86. BUTTER NAAN 2.95

Naan bread layers filled with butter.

87. CHEESE CHILLI NAAN 3.95

Filled with cheese and topped with green chilli.

88. TANDOORI ROTI 2.00

Thin Indian bread cooked in tandoor.

89. CHAPATI 2.00

Thin Indian bread.

90. ALOO PRANTHA 3.50

Filled with spicy mashed potatoes, and severed with butter on top.



KIDS MENU

91. CHICKEN NUGGETS & CHIPS 3.95

92. FISH FINGERS & CHIPS 4.45

93. CHICKEN TIKKA MASALA 5.45
(with rice or chips)

94. CHICKEN KORMA 2.95
(with rice or chips)

95. CHICKEN MANGO 3.95
(with rice or chips)

96. FRENCH FRIES 2.90







DRINKS

Soft Drinks Bottle 2.50

Coca Cola / Cola Light / Cola Zero / Fanta Orange / Fanta Lemon / Sprite / Ice Tea / Tonic / Appletiser

SOFT DRINKS PINT 2.75

Coca Cola / Cola Light / Cola Zero / Fanta Orange / Lemon / Sprite

WATER

Still / Sparkling (33cl) 1.70
Still / Sparkling (75cl) 2.50

JUICE

Orange / Pineapple / Mango / Apple 2.20

Lassi *(Yogurt Cocktail)* 3.50

Mango Lassi / Sweet Lassi
Salty Lassi

SPIRITS

Baileys 3.50
Tia Maria 3.50
Licor 43 3.75
Disaronno 3.50
Campari 3.50
Martini Bianco 3.50
Cointreau 3.95
Jagermeister 3.95



DRINKS

DRAFT BEER

Small	1.60
Large	2.80

BOTTLE BEER

Cobra / Kingfisher	2.95
Heinken / Dorada	2.50
Strongbow	2.95
Kopparberg	3.50
Alcohol Free	2.00

GIN

Gordon	3.50
Gordon Pink	3.95
Bombay Shappire	4.50

VODKA

Smirnoff Red	3.25
Absolut	3.50
Grey Goose	4.95

Brandy

Soberano	3.25
Magno	3.95
Carlos I	4.50

RUM

Bacardi	3.25
Captain Morgan	3.25
Havana Club 7	3.50
Malibu	3.50

WHISKEY

J&B	3.50
Johnny Walker Red	3.50
Johnny Walker Black	4.25
Jack Daniels	4.50
Cardhu	4.50
Jameson	4.95

SANGRIA

Half Litre	5.90
1 Litre	10.95

CAVA

Small Cava 20cl	4.95
Brut / Semi	11.95
Moët Chandon	49.00



WINES

Red Wines

	Glass	37.5cl	75cl
HOUSE RED Merlot or Cabernet Sauvignon	3.00		9.95
ARNEGUI D.O. Rioja. 95% Tempranillo & 5% Garnacha			10.95
RAIZA D.O. Rioja. 100% Tempranillo			12.95
CELESTE D.O. Ribera del duero. 100% Tempranillo			13.95
EL COTO D.O. Rioja. Crianza. 100% Tempranillo		7.75	14.95
MARQUES DE CÁCERES D.O. RIOJA. CRIANZA. 85% TEMPRANILLO, 10% GARNACHA & 5% GRACIANO		7.75	14.95
VIÑA NORTE D.O. Canarian, Tacorente. 95% Listán negro & 5% Negra moll			15.95
CASTILLO MONJARDIN D.O. Navarra. Crianza. 40% Cabernet Sauvignon, 40% Tempranillo & 20% Merlot			15.95
NEXUS D.O. Ribera del duero. Oak. 100% Tempranillo			23.95
BAIGORRI D.O. RIOJA. RESERVA OAK. 100% TEMPRANILLO			35.95



WINES

White Wines

	Glass	37.5cl	75cl
HOUSE WHITE Sauvignon Blanc or Chardonnay	3.00		9.95
ALEYDA *(fruity)* D.O. Canarian. 100 % Listán Blanco	3.95		12.95
ARNEGUI D.O. Rioja. 100% Viura			10.95
VIÑA SOL D.O. Catalonia. 50% Garnacha & 50% Parellada		6.95	12.95
SAN VALENTIN D.O. Catalonia. 100% Parellada		6.95	12.95
MARQUES DE CÁCERES D.O. Rioja. 100% Viura			14.95
CASTILLO MONJARDIN D.O. Rueda. 100% Chardonnay			15.95

Rose Wines

HOUSE ROSE D.O. Tierra de Castilla. 100% Tempranillo	3.00		9.95
ARNEGUI D.O. Rioja. 100% Garnacha			10.95
MATEUS D.O. Duero. 100% Tempranillo		6.50	11.25
DE CASTA D.O. Catalonia. Tempranillo, Syrah, Garnacha & Cariñena			12.50
CASTILLO MONJARDIN D.O. Rueda. 60% Cabernet Sauvignon & 40% Garnacha			15.95



Dèlhi Dàrbàr

Indian Tandoori Restaurant

OUR BRANCHES

COSTA ADEJE
AV ERNESTO SARTI 14
922 894 412

PUERTO DE LA CRUZ
CALLE RETAMA 3
922 376 027

PUERTO SANTIAGO
AV. MARÍTIMA PUERTO DE SANTIAGO 15A
922 868 690

Delhi Darbar

Experience Wow!!

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