

Derbar

*The place to meet and enjoy
great Indian Cuisine*

*Take Away Menu
10% Discount*

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

STARTERS

1	Derbar Mixed Platter (2 persons)	12.95
2	Vegetable Pakora V	4.95
3	Chicken Pakora	5.95
4	Fish Pakora	5.95
5	Mixed Pakora	5.95
6	Sheek Kebab	5.95
7	Shami Kebab	5.95
8	Lamb Tikka	6.95
9	Lamb Chops	7.95
10	Chicken Tikka	5.95
11	Tandoori Chicken	5.95
12	Garlic Mushrooms V	5.95
13	King Prawn Puri	7.95
14	Derbar Kofta Wrap	7.95
15	Prawn Puree	5.95
16	Prawn Cocktail	5.95
17	Onion Bhaji V	5.95
18	Samosa veg V/mince	5.95
19	Channa Chat V	5.95
20	Chicken Chat	6.95
21	Mulligatawny Soup V	5.95
22	Chicken Soup	5.95

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 yoghurt and spice, served on a skewer with salad, pilau rice and mint or curry sauce. (Also nan and roti are commonly known to be made in a Tandoor).

23	Tandoori King Prawn	29.95
24	Lamb Tikka	19.95
25	Tandoori Chicken (on the bone)	18.95
26	Tandoori Mixed Grill	24.95
27	Chicken Tikka	18.95
28	Mixed Tikka	19.95
29	Shashlik (chicken) Kebab	18.95
30	Shashlik (lamb) Kebab	19.95
31	Derbar Salmon Tawa Grill	21.95

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

Derbar dishes can be prepared with prawn £2.00 extra; king prawn £5.95 extra, lamb £2.00 extra.

Rice not included with any dishes.

We serve only chicken breast

DERBAR SPECIAL DISHES

32	Malibu Chicken (Mild)	12.95	Chicken cooked with tropical coconut powder & coconut cream with light Jamaican rum (Malibu) with special Indian herbs, has a very light mild exotic taste.
33	Calypso Chicken	12.95	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.
34	Cognac Chicken	12.95	Tender chunks of chicken marinated with fresh herbs, cooked in a very special sauce with cognac.
35	Nesheilie Chicken	12.95	Tender pieces of marinated meat cooked with, tomatoes, Derbar's own special herbs and whisky.
36	Mango Malie Chicken	12.95	Consisting of a unique blend of spices & mango fruit.
37	Achari Chicken Tikka	12.95	Chicken, cooked with hot pickle (achari), coriander and spring onion.
38	Chicken Tikka Masala	12.95	Barbecued chicken cooked with tandoori red sauce, fresh cream, flaked almonds and cashew nuts (can be made to desired strength).
39	Salsa Chicken	12.95	Blend between Indian & Mexican salsa is a truly unique & wonderful experience not to be missed. Slightly hot.
40	Handi Masala Chicken	14.95	Chicken cooked in the proper Indian style. This dish is a favourite with our customers and staff.
41	Special Lamb Nehari	19.95	Freshly ground spices. Purely Pakistani style desi dish with a lot of flavours.
42	Naga Chicken	12.95	Freshly ground spices. Cooked with the hottest green chillies in Asia making a tantalising hot flavour.

- 43 Chicken Chandani Sing Sing 11.95
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 11.95
Pieces of tikka chicken in a mild sauce, fresh cream, yoghurt, coconut cream and flaked almonds.
- 45 Murgh Bahar 11.95
Chicken cooked with roasted coconut blended into a rich sauce, with creamed coconut and ground cashew nuts, creating an excellent dish with universal appeal.
- 46 Murgh Lahore 12.95
Marinated pieces of chicken cooked with prawns in a beautifully rich, flavoured, medium-hot curry sauce.
- 47 Chicken Tikka Bhoona 11.95
Barbecued chicken cooked with tomato and onions using chef's own blend of medium spices and sprinkled with fresh coriander.
- 48 Murgh Kabana 11.95
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 Jaipuri 11.95
Chunks of barbecued chicken blended with subtle touches of punjabi masala, cooked with mushrooms, onions and capsicums.
- 50 Jhinga Turka 12.95
Prawns cooked with onions, garlic, ginger, yoghurt and green chillies, flavoured with delicate herbs and spices, garnished with a sprinkling of fresh, green coriander. Also available in chicken.
- 51 Chicken Lazatder 11.95
Tikka style pieces of meat cooked in a rich sauce with ginger, garlic, potatoes, lentils and garnished with fresh coriander.
- 52 Chicken Nentara 11.95
Bite size pieces of breast of chicken cooked with freshly ground spices of medium strength which gives a tangy sauce. A generous use of fresh coriander and fenugreek greatly enhance the flavour of this dish.
- 53 Murgh Samundri 11.95
Chicken cooked with onions, fresh herbs, fresh cream and tomato puree and delicately spiced. Garnished with a sprinkle of fresh coriander.

CHEF'S SPECIAL DISHES

- 54 Murgh Humdum 11.95
Cooked with fresh ginger, garlic, onions, mushrooms, sweetcorn with a touch of cream and fenugreek.
- 55 Murgh Pardesi 11.95
A rich curry with additional fried onions and mushrooms cooked with spinach, a hint of garlic and ginger.
- 56 Murgh K2 11.95
Tender pieces of chicken tikka cooked in worcestershire sauce, green chillies and a dash of lemon juice.
- 57 Chicken Black Pepper 11.95
Tender pieces of chicken cooked with a touch of tabasco sauce and our own special freshly created ingredients by Derbar chef.
- 58 Murgh Manchurian 12.95
Cooked with soya sauce, vinegar, tomato sauce, sugar, spices and fresh herbs to create a sweet and sour taste.
- 59 Chicken Masalandar 11.95
Chicken cooked tikka style in a slightly tangy sauce to desired strength using freshly ground punjabi spices, capsicums and green chillies.
- 60 Kashmiri Chicken Masala 12.95
Barbecued pieces of chicken cooked with fresh fruit and light spices including cardamom and cumin giving a distinctively creamy taste.
- 61 Derbar Special Chicken 14.95
Cooked with fresh tomato, peppers, garlic and Eastern spices. Medium dry dish garnished with fresh coriander.
- 62 Kerla Ayre Fish 14.95
Traditional Asian fish simmered in a shallot (red onions) tomato, garlic and ginger sauce to create an exotic taste.
- 63 Parsee Chicken Masala 11.95
Cooked in a slightly tangy sauce with a little daal, medium spices and green chillies.
- 64 Chicken Dumdum pukht 11.95
Prepared similar to the Bhoona dish with slices of mushroom, mint and a hint of garlic, garnished with fresh coriander.
- 65 Spicy Aroma Chicken 11.95
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).

- 66 Chicken Tikka Makhani Masala 11.95
Barbecued chicken cooked in a mild sauce, prepared with fresh cream, tomatoes, ground cashew nuts and pistachios.
- 67 Chicken Jalfrezi 11.95
Marinated pieces of chicken breast cooked with fresh onions, capsicums, fresh tomatoes and medium hot strength curry sauce.
- 68 Chicken Dalrazia Karahi 12.95
Chicken breast with pineapple and prawns cooked using chef's own blend of special herbs and spices.
- 69 Chicken Karachi 11.95
A freshly cooked chicken with green chillies, fresh coriander using the chef's own speciality herbs.
- 70 Butter Chicken Masala 11.95
A mild dish with pieces of capsicums, fresh butter and tomato.
- 71 Everest Chicken 12.95
A very hot dish of barbecued chicken prepared with garlic, fresh herbs and green and red chillies.
Hottest dish on the menu.
- 72 Chicken Nambali 12.95
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 11.95
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 Quandari 11.95
Quandari dishes are cooked with breast of spring chicken or selected pieces of tender lamb or king prawns, carefully marinated in tandoori chef's recipe using freshly ground green chillies, cumin, mint seeds, fenugreek and fresh ginger, creating quite a thick sauce.
Slightly spicier dish than our usual medium-hot.
- 75 Special Garlic Chilli Chicken 11.95
Breast of chicken cooked with fresh garlic and chilli sauce with a touch of crispy red chilli.
- 76 Chicken Chasni 11.95
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 11.95
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 13.95
Exotic dish featuring the rind of the Punjabi Shatkhora 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 11.95
Prepared with sweet and sour tangy sauce. Medium flavoured.
- 80 Chicken Simala 11.95
Chicken cooked with green capsicums, red onions, aromatic fresh herbs, soya sauce, tomatoes and coriander.

BIRYANI DISHES

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

- 81 Derbar Special (Lamb, Prawn and Chicken). 16.95
- 82 Chicken 13.95
- 83 Meat 14.95
- 84 Prawn 14.95
- 85 Chicken Tikka 14.95
- 86 Lamb Tikka 14.95
- 87 King Prawn Tikka 18.95
- 88 Mixed Vegetable 12.95

BALTI DISHES

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

- 89 Chicken 11.95
- 90 Meat 12.95
- 91 Prawn 12.95
- 92 King Prawn 17.95
- 93 Vegetable 11.95
- 94 Kofta 12.95

SPECIAL KORMA DISHES CHICKEN

95 Derbar Special Korma	12.95
Prepared with fresh cream, creamed coconut, fruit, nuts, and raisins. Sweet and creamy with a real nutty flavour.	
96 Mughlai Korma	10.95
A rich creamy dish prepared using fresh cream and mild spices.	
97 Mirchi Korma	10.95
Cooked in fresh cream with green chillies, spiced green peppers, nuts & herbs.	
98 Ceylonese Normal Korma	10.95
Creamed coconut is used in this preparation with ground cumin and cloves.	
99 Punjabi Korma	10.95
Prepared with ground almonds, fresh cream, white wine, and a touch of coriander (mild & tasty).	
100 Kashmiri Korma	11.95
Made with yogurt and single cream with pineapples, lychees & bananas.	

TRADITIONAL INDIAN DISHES

101 Chicken curry	9.95
102 Chicken Madras	10.95
103 Chicken Vindaloo	10.95
104 Chicken Patia	10.95
Cooked in a sweet and sour tangy sauce. An exquisite parsee dish.	
105 Chicken Dansak	10.95
Cooked with lentils, pineapple, garlic, ginger and parsee spices.	
106 Chicken Dopiaza	10.95
107 Chicken Bhoona	10.95
108 Chicken Ceylon	10.95
109 Chicken Kashmir	11.95
110 Chicken Rogon Josh	10.95
111 Chicken & Mushroom curry	11.95
112 Chicken Saag (Spinach)	11.95

EUROPEAN DISHES

All served with french fries and green salad.

113 Fried Scampi & tartare sauce	12.95
114 Chicken Maryland	12.95
115 Plain Omelette	11.95
116 Spanish Omelette	12.95
Consists of chicken, prawns, tomatoes, peas and mushrooms.	
117 Fillet Steak	24.95
With fried onions and mushrooms.	
118 Roast Chicken	12.95
119 Prawn Omelette	12.95

120 Chicken Omelette	14.95
121 Derbar Fried Chicken	14.95
122 Fish (haddock) and Chips	14.95

SALADS

123 Chicken Salad	14.95
124 Prawn Salad	14.95
125 Shobzi Aroma	9.95
Mixed vegetables cooked with coriander and garlic to our chef's special recipe, garnished with tomato and cucumber (medium strength).	
126 Palak Paneer	9.95
127 Aloo Mator Chilli	9.95
128 Aloo Gobi Masala	9.95
129 Aubergines Masala	9.95
130 Daal Samba	9.95
131 Aloo Saag	9.95
132 Bindi Bhoona	9.95
133 Bombay Potato	9.95
134 Mushroom Bhoona	9.95
135 Bhoona Channa	9.95
136 Mixed Vegetable	9.95
137 Tarka Daal	9.95
138 Cauliflower Bhoona	9.95

TANDOORI SUNDRIES (Nan)

139 Garlic Chilli Sauce Nan	4.50
140 Mince Nan	4.95
141 Garlic Nan	4.50
142 Paneer Nan	4.50
143 Onion Kulcha Nan	4.95
144 Vegetable Nan	4.95
145 Plain Nan	4.25
146 Kabli Nan	
Stuffed with nuts, sultanas & coconut.	
	4.95

CHAPATIS / PARATHAS

147 Chapati	1.25
148 Tandoori Chapati	1.95
149 Plain Paratha	4.95
150 Mince Paratha	5.95
151 Stuffed Vegetable Paratha	4.95
152 Puri	2.95
153 Garlic Egg Paratha	4.95
154 Hot Chilli Paratha	4.95

RICE

155 Plain Rice (boiled)	2.25
156 Mushroom Fried Rice	3.95
157 Vegetable Fried Rice	3.95
158 Pilau Rice (fried Colourful)	2.50
159 Peas Fried Rice	3.95
160 White Fried Rice	3.95
161 Egg Fried Rice	3.95
162 Special Fried Rice	4.95
163 Chicken Fried Rice	4.95
164 Lemon Fried Rice	4.95

VEGETARIAN HEALTH FOOD

Also available as side dishes for only 5.95

SUNDRIES

165	Masala Poppadum	1.25
166	Plain Poppadum	1.00
167	Special Onion Salad	3.95
168	Spiced Onions (red)	1.00
169	Mango Chutney (Sweet)	1.00
170	Mixed Pickle	1.00
171	Lime pickle	1.00
172	Chilli Pickle	1.00
173	Yogurt	2.25
174	Cucumber Raita	2.50
175	Onion Raita	2.50
176	Mixed Raita	2.50

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

177	Chips	3.95
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SPECIAL OCCASION MEAL

(48 hour notice required
for these dishes (178 & 179))

178 Murgh Massalum for two 54.95

Whole chicken cooked in special masala sauce with extra Punjabi spices. Served with special rice, chapaties, nan, salad and a vegetable dish of your choice.

179 Shahi Lamb Massalum 74.95

Whole leg of lamb marinated and cooked in a rich Punjabi style masala.

Enough for two people, served with salad, pilau rice, nan, chapaties & a vegetable dish of your choice

SET MEAL for TWO 29.95

(Take Away Only)

Appetiser

2 Poppadum & 2 Chutneys

Starters

2 Vegetable Pakora

Main Course

Any 2 traditional Korma, Bhoona or Madras

Accompaniments

Pilau rice and nan

DRINKS

Wine

White

Definition Gavi DOCG 2020, Italy	29.95
Definition Viognier 2019/20, Languedoc	29.95
Definition Albariño 2020/21, Rías Baixas	29.95
Macon Village Chardonnay	29.95
Prosecco (Italian)	26.95
Casillero Del Diablo Sauvignon Blanc	24.95
Pinot Grigio Yellow Label	24.95
Planalto Reserve (Portuguese)	24.95
Mateus Rosé	24.95

Red

Casillero Del Diablo Cabernet Sauvignon	24.95
Campo Dorado Rioja Reserve	24.95
Pinot Noire	26.95
Melbec	26.95

Moet Chandon Champagne	79.95
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Wine by the glass (125ml 4.95 & 250ml 6.95)

Draught

Kingfisher	Pint 5.95	1/2 Pint 2.95
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Bottled Beer or Cans

John Smith	4.95
Becks	4.95
Corona	4.95
Cobra	6.95
Magners Irish Cider	4.95
Kopparberg Cider	4.95

Soft drinks

All Cans (330ml)	3.95
Juice (Various)	3.95

DESSERTS

Mango Kulfi	5.95
An authentic Indian mango Kulfi	

Pistachio Kulfi	5.95
An authentic Indian pistachio Kulfi	

Coppa Cioccolato	5.95
Vanilla gelato rippled with chocolate cream swirls and vanilla topping	

Ice Cream

Vanilla, Chocolate or Strawberry	
1 Scoop	2.95
2 Scoops	3.25
3 Scoops	3.50

A varied selection of teas and coffees

The management reserves the right
to refuse service or admission.

NOTE: Food allergies and intolerances.

Some of our dishes may contain nuts.

If you have any allergies please ask our staff.