

SPECIAL KORMA DISHES CHICKEN or LAMB

95 Derbar Special Korma 10.95
Prepared with fresh cream, creamed coconut, fruit, nuts, and raisins. Sweet and creamy with a real nutty flavour.

96 Mughlai Korma 9.95
A rich creamy dish prepared using fresh cream and mild spices.

97 Mirchi Korma 9.95
Cooked in fresh cream with green chillies, spiced green peppers, nuts & herbs.

98 Ceylonese Normal Korma 9.95
Creamed coconut is used in this preparation with ground cumins and cloves.

99 Punjabi Korma 9.95
Prepared with ground almonds, fresh cream, white wine, and a touch of coriander (mild & tasty)

100 Kashmiri Korma 10.95
Made with yogurt and single cream with pineapples, lychees & bananas.

TRADITIONAL INDIAN DISHES

101 Chicken or lamb curry 8.95
102 Chicken or lamb Madras 9.95
103 Chicken or lamb Vindaloo 9.95
104 Chicken or lamb Patia 9.95

Cooked in a sweet and sour tangy sauce.
An exquisite parsee dish.
105 Chicken or lamb Dansak 9.95
Cooked with lentils, pineapple, garlic, ginger and parsee spices.

106 Chicken or lamb Dopiazza 9.95
107 Chicken or lamb Bhoona 9.95
108 Chicken or lamb Ceylon 9.95
109 Chicken or lamb Kashmir 9.95
110 Chicken or lamb Rogon Josh 9.95
111 Chicken or lamb & M'room Curry 9.95
112 Chicken or lamb Saag (Spinach) 9.95

EUROPEAN DISHES

All served with french fries and green salad.

113 Fried Scampi & tartare sauce 11.95
114 Chicken Maryland 11.95
115 Plain Omelette 9.95
116 Spanish Omelette 11.95
Consists of chicken, prawns, tomatoes, peas and mushrooms.
117 Fillet Steak 22.95
With fried onions and mushrooms.

118 Roast Chicken 11.95
119 Prawn Omelette 12.95
120 Chicken Omelette 12.95
121 Derbar Fried Chicken 12.95
122 Fish (haddock) and Chips 12.95

SALADS

123 Chicken Salad 12.95
124 Prawn Salad 13.95

VEGITARIANHEALTH FOOD

Also available as side dishes for only 5.95

125 Shobzi Aroma 8.95
Mixed vegetables cooked with coriander and garlic to our chefs special recipe, garnished with tomato and cucumber (medium strength).

126 Palak Paneer 8.95
127 Aloo Mator Chilli 8.95
128 Aloo Gobi Masala 8.95
129 Aubergines Masala 8.95
130 Daal Samba 8.95
131 Aloo Saag 8.95
132 Bindi Bhoona 8.95
133 Bombay Potato 8.95
134 Mushroom Bhoona 8.95
135 Bhoona Channa 8.95
136 Mixed Vegetable 8.95
137 Tarka Daal 8.95
138 Cauliflower Bhoona 8.95

TANDOORI SUNDRIES (Nan)

139 Garlic Chilli Sauce Nan 4.25
140 Mince Nan 4.25
141 Garlic Nan 4.25
142 Paneer Nan 4.25
143 Onion Kulcha Nan 4.25
144 Vegetable Nan 4.95
145 Plain Nan 3.95
146 Kabli Nan 4.95
Stuffed with nuts, sultana & coconut.

CHAPATIS / PARATHAS

147 Chapatis 1.25
148 Tandoori Chapatis 1.95
149 Plain Parathas 3.95
150 Mince Parathas 4.95
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 Pulao 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

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

SPECIAL OCCASION MEAL

(48Hour 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 & 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, pulao rice, nan, chapaties & a vegetable dish of your choice

SET MEAL for TWO 27.95

Appetiser
2 Poppadum & 2 Chutneys
Starters
2 Vegetable Pakora
Main Course
Any 2 traditional Korma, Bhoona or Madras
Accompaniments
Rice and Nan

Some of our dishes may contain nuts.

If you have any nut allergies please ask our staff.

DRINKS

Wine
White
Definition Gavi DOCG 2020, Italy 24.95
Definition Viognier 2019/20, Languedoc 24.95
Definition Albariño 2020/21, Rías Baixas 24.95
Casal Alvarinho Ventozela (Portuguese) 24.95
Prosecco (Italian) 24.95
Casillero Del Diablo Sauvignon Blanc 19.95
Pinot Grigio Yellow Label 19.95
Planalto Reserve (Portuguese) 19.95

Red
Casillero Del Diablo Cabernet Sauvignon 19.95
Campo Dorodo Rioja Reserve 24.95
Pinot Noire 24.95
Melbec 24.95

Moet Chandon Champagne 59.95

Wine by the glass (125ml 4.95 & 250ml 6.95)

Draught
Kingfisher Pint 5.25 1/2 Pint 2.75

Bottled Beer or Cans
John Smith 3.95
Becks 3.95
Corona 3.95
Cobra 5.95
Magners Irish Cider 3.95
Copperbirgh Cider 3.95

Soft
All Cans (330ml) 2.95
Juice (Various) 2.95

DESSERTS

Mango Kulfi 4.95
An authentic Indian mango Kulfi

Pistachio Kulfi 4.95
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

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	6.95
10	Chicken Tikka	5.95
11	Tandoori Chicken	5.95
12	Garlic Mushrooms V	5.95
13	King Prawn Puri	6.95
14	Derbar Kofta Wrap	6.95
15	Prawn Puree	5.95
16	Prawn Cocktail	5.95
17	Onion Bhajji V	5.95
18	Samosa Veg/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

DERBAR SPECIAL DISHES

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

32	Malibu Chicken or Lamb (Mild)	11.95
	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.	
33	Calypso Chicken or Lamb	11.95
	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 or Lamb	11.95
	Tender chunks of chicken marinated with fresh herbs, cooked in a very special sauce with cognac.	
35	Nesheilie chicken or Lamb	11.95
	Tender pieces of marinated meat cooked with, tomatoes, Derbars own special herbs and whisky.	
36	Mango Malie	11.95
	Consisting of a unique blend of spices & mango fruit.	
37	Achari Chicken Tikka	11.95
	Chicken, cooked with hot pickle (achari), coriander and spring onion.	
38	Chicken or lamb Tikka Masala	11.95
	Barbecued chicken cooked with tandoori red sauce, fresh cream, flaked almonds and cashew nuts (can be made to desired strength).	
39	Salsa Lamb/Chicken	11.95
	Blend between Indian & Mexican salsa is a truly unique wonderful experience not to be missed. Slightly Hot	
40	Handi Masala Chicken	12.95
	Chicken cooked in the proper indian style. This dish is a favourite with our customers and staff.	
41	Special Lamb Nehari	17.95
	Freshly ground spices.Purley Pakistani style desi dish with a lot of flavours	
42	Naga Lamb/Chicken	11.95
	Freshly grounded spices.Cooked with the hottest green chillis in Asia. Making a tantalising hot flavour.	

43	Chicken or Lamb Chandani Sing Sing	10.95
	Succulent pieces of chicken tikka in a luxurious sauce, prepared with fresh cream, honey and coco nut forming a mild but beautifully fragrant dish.	
44	Pasanda Chicken or Lamb	10.95
	Pieces of tikka chicken in a mild sauce, fresh cream, yogurt and coconut cream and flaked almonds.	
45	Murgh Bahar	10.95
	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	11.95
	Marinated pieces of chicken cooked with prawns in a beautifully rich flavoured medium hot curry sauce.	
47	Chicken or Lamb Tikka Bhoona	10.95
	Barbecued chicken cooked with tomato and onions using chefs own blend of medium spices and sprinkled with fresh coriander.	
48	Murgh Kabana	10.95
	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 or Lamb Jaipuri	10.95
	Chunks of barbecued chicken blended with subtle touches of punjabi masala, cooked with mushrooms, onions, and capsicums.	
50	Jhinga Turka	11.95
	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	10.95
	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	10.95
	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	10.95
	Chicken cooked with onions, fresh herbs, fresh cream and tomato puree and delicately spiced. Garnished with a sprinkle of fresh coriander.	

CHEFS SPECIAL DISHES

54	Murgh Humdum	10.95
	Cooked with fresh ginger, garlic, onions, mushrooms, sweetcorn with a touch of cream and fenugreek	
55	Murgh Pardesi	10.95
	A rich curry with additional fried onions and mushrooms cooked with spinach, a hint of garlic and ginger.	
56	Murgh K2	10.95
	Tender pieces of chicken tikka cooked in worcestershire sauce, green chillies, and a dash of lemon juice.	
57	Chicken or Lamb Black Pepper	10.95
	Tender pieces of chicken cooked with a touch of tabasco sauce and our own special fresh created ingredients by Derbar chef.	
58	Murgh Manchurian	10.95
	Cooked with soya sauce, vinegar, tomato sauce, sugar, spices and fresh herbs to create a sweet and sour taste.	
59	Chicken or Lamb Masalandar	10.95
	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	11.95
	Barbecued pieces of chicken cooked with fresh fruit and light spices including cardamom and cumin giving a distinctively creamy taste.	
61	Derbar Special Chicken, Lamb and Prawn	13.95
	Cooked with fresh tomato, peppers, garlic and Eastern spices. Medium dry dish garnished with fresh coriander.	
62	Kerla Ayre Fish	13.95
	Traditional Asian fish simmered in a chalot (red onions) tomato, garlic and ginger sauce to create an exotic taste.	
63	Parsee Chicken or Lamb Masala	10.95
	Cooked in a slightly tangy sauce with a little daal, medium spices and green chillies.	
64	Chicken or lamb Dumdum pukht	10.95
	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	10.95
	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 or Lamb Tikka Makhani Masala	10.95
	Barbecued chicken cooked in a mild sauce, prepared with fresh cream, tomatoes, ground cashew nuts and pistachios.	
67	Chicken or Lamb Jalfrezi	10.95
	Marinated pieces of chicken breast cooked with fresh onions, capsicums, fresh tomatoes and medium hot strength curry sauce.	
68	Chicken or Lamb Dalrazia Karahi	11.95
	Chicken breast with pineapple and prawns cooked using chef's own blend of special herbs and spices.	
69	Chicken or Lamb Karachi	10.95
	A freshly cooked chicken with green chillies, fresh coriander using the chefs own speciality herbs.	
70	Butter Chicken Masala or Lamb	10.95
	A mild dish with pieces of capsicums, fresh butter and tomato.	
71	Everest Chicken or Lamb	10.95
	A very hot dish of barbecued chicken prepared with garlic, fresh herbs, green and red chilli. Hottest dish on the menu.	
72	Chicken Nambali	11.95
	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	10.95
	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	10.95
	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	10.95
	Breast of chicken cooked with fresh garlic and chilli sauce with a touch of crispy red chilli.	
76	Chicken or lamb Chasni	10.95
	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	10.95
	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	Shatkora Ghost	12.95
	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	10.95
	Prepared with Sweet and Sour Tangy sauce. Medium flavoured.	
80	Chicken or Lamb Simala	10.95
	Chicken cooked with green capsicums, red onions, aromatic fresh herbs, soya sauce, tomatoes and coriander.	
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	16.95
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	10.95
90	Meat	11.95
91	Prawn	11.95
92	King Prawn	16.95
93	Vegetable	10.95
94	Kofta	11.95

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	29.95
24	Lamb Tikka	18.95
25	Tandoori Chicken (on the bone)	17.95
26	Tandoori Mixed Grill	22.95
27	Chicken Tikka	17.95
28	Mixed Tikka	18.95
29	Shashlik (chicken) Kebab	17.95
30	Shashlik (Lamb) Kebab	18.95
31	Derbar Salmon Tawa Grill	19.95
	The kicky 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-yogurt.	