



namaste
BY DELHI DARBAR
— EST.1990 —

Delhi Darbar says 'Namaste'

We honour you and welcome you to our new venture. Offering traditional favourites cooked to perfection using the finest and freshest locally sourced ingredients, we hope you will enjoy the same warm welcome, amazing level of service and great taste that has made us a firm family favourite in Bishopbriggs for the last three decades.

— NIBBLES —

A range of home-style spicy treats to whet your appetite.

Mini Poppadoms with Spiced Onions (GF) £5.00

Spiced Fur Fur..... £5.00

This is what we munch on at home. Learn to snack 'desi' style with these colourful, crispy, crunchy spiced puffs with dips.

Bombay Mix (N)£2.50

...but not as you know it. Made to our own recipe, studded with dried pawpaws, this mix is given an exotically sweet taste.

Chilli Lemon Corn.....£2.50

The finest Indian corn kernels dry roasted to crispy perfection and seasoned with our chilli and lemon spice mix.

— Pakora, Pakora, We All Love Pakora! —

It took time, but we managed to whittle down our range of pakora to our five firm favourites.

Vegetable (GF, VE)..... £5.50

Haggis £5.50

Chicken (GF) £5.50

Paneer (GF, V, D)..... £5.50

Fish (GF, F)..... £5.50

All are served with our classic chilli chutney, but you can add:

Mint Yoghurt Chutney (GF,D) £0.50

Tamarind Chutney (GF,D)..... £0.50

Pimp My Pakora! Make it a Chaat (D)..... £7.00

Your wish is our command. Sweet, sour, tangy, spicy and crunchy. Hot pakora contrasts with a refreshingly cool mix of chana masala, aloo bhujia, tomatoes, onions, chickpeas, coriander and pomegranate.

— THE CLASSICS —

Lamb Bhoona (GF) £9.00

Tender chunks of lamb slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Created with pride to our secret family recipe.

Lamb Karahi (GF) £9.00

This rich and spicy tomato-based masala with onions and green peppers gives this lamb dish its unmistakably vibrant flavour.

Lamb Biryani (GF) £13.00

The finest Scottish lamb smothered in spices then mixed with aromatic rice and peas, garnished with caramelised onions and served with a rich, home-style masala sauce.

Chicken Bhoona (GF) £8.00

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Created with pride to our secret family recipe.

Chicken Korma (GF, D) £8.00

Decidedly rich, decadently creamy and deliciously coconutty. A succulent chicken dish oozing with exotic flavour.

Chicken Chasni (GF, D) £9.00

Chicken in a rich, creamy sauce with plump heritage tomatoes and onions and given its essential sweet and sour taste by a generous measure of mango chutney and a twist of fresh lemon.



— FROM THE TANDOOR —

Cooked over charcoal in our grill, these dishes are served with a rich home-style masala sauce.

Chicken Tikka (GF, D)..... £10.00

A family recipe with chicken marinated in yoghurt, ginger juice, turmeric, garlic and green chilli.

Paneer Tikka (GF, V, D)..... £12.00

A family recipe with paneer cheese marinated in yoghurt, ginger juice, turmeric, garlic and green chilli.

King Prawn Tandoori (GF, C) £14.00

Jumbo king prawns marinated in a blend of North Indian spices and yogurt.

Masala Lamb Chops (GF) £13.00

Tender lamb chops generously seasoned and cooked to perfection on our grill.

Chicken Butter Masala (GF, D) £9.00

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes, spinach puree and spices to create this medium strength Indian classic - a family recipe perfected over time.

South Indian Garlic Chilli Chicken (GF, D) £9.00

Garlic, garlic and more garlic. A unique blend of spices, herbs, chillies and, of course, garlic creates the perfect marinade for this popular South Indian chicken dish.

Shahi Paneer (GF, V, D) £10.00

Originating in the imperial courts of the Mughal emperors, slices of paneer cheese cooked in a mild, creamy tomato gravy - the ideal partner for a freshly baked naan.

Chana Masaledar (GF, VE) £8.00

Chickpeas given an exotically stylish step up with vibrant green peppers in a rich tomato masala sauce.

Arbi Dansac (GF, VE)..... £9.00

Aromatic flavours combine to take the taro root, with mixed lentils, to sensational new heights.

Mushroom Madras (GF, VE) £9.00

Packed with chilli and exotic spices, why not balance the heat with a refreshing yogurt raita?

King Prawn Rogan Josh (GF, C)..... £13.00

A wonderfully rich, temptingly tasty Kashmiri curry. Slow-cooked king prawns infused with an irresistible blend of garlic, onions, chilli and spices.

— SIDES —

Basmati Pilau Rice (GF, VE)..... £2.50

Masala Fries (GF, VE) £3.00

Raita (GF, V) £2.00

Lower the temperature with this cooling, smooth yogurt with subtle spices and fresh cucumber.

Spiced Onions (GF, VE) £2.50

— BAKERY —

Plain Naan (V, S) £3.00

Garlic Naan (V) £3.00

Sweet Naan (V) £3.00

— LASSI —

A traditional yogurt - based drink blended with fruit and spices. Superbly refreshing and totally tasty.

— KULFI —

Dating back to the 16th century, our version of ice-cream is created by an artisan Halwai using fresh milk and cream - a true taste of India.

Malai Kulfi (GF, D) £6.00

The kulfi classic - full fat milk, clotted cream and cardamom. Simply delicious.

Mango Kulfi (GF, D) £6.00

The sweetest Alphonso mangoes with aniseed flavour fennel seeds - a dreamy frozen dessert.

Rose Kulfi (GF, D)..... £5.00

Think Turkish delight in ice-cream form.

Three scoops of your choice

- £4.50 -

— TEA LIBRARY —

Think of tea and you think of India.

Introduced by the British, tea has become India's lifeblood over hundreds of years. Our Tea Library holds a collection of exceptional artisan teas.

Masala Chai £3.50

A glass of warm, sweet milk infused with aniseed, spicy and sweet cinnamon, fiery ginger, black pepper, cloves and woody chicory root.

The Staunton Earl Grey £3.50

A unique tea based on the authentic Earl Grey recipe, blended with natural neroli and bergamot oils.

The Prince Sultan's Green Tea with Mint £3.50

Fine green tea laced with refreshing natural mint.

First Romance £3.50

Strawberry, orange and rose make the heart skip a beat.

Lemongrass & Ginger..... £3.50

A soothing infusion with warming ginger and zesty lemongrass.

Mango & Ginger.....£4.50

Strawberry & Rose£4.50

Cardamom & Saffron (N).....£4.50

— PUDDINGS —

Chocolate Pudding

w/Malai Kulfi (D, V)..... £6.00

Its gooey centre is perfectly balanced with a cardamom flavoured malai kulfi.

Vanilla Cheesecake

w/Malai Kulfi (D, V) £6.00

East meets west with this rich and creamy dessert. New York - style vanilla cheesecake with a cardamom flavoured malai kulfi.

Gulab Jamun

w/Mango Kulfi (D, N, V) £5.00

Our favourite pudding. A warm, sweet dumpling dipped in a glossy rose syrup and served with mango kulfi.

— COFFEES —

Think of coffee and you might not think of India!

Coffee in India dates back to 1670 when Sufi, Baba Budan, is said to have travelled there from Yemen, planting seven coffee beans at the foot of the Chikkamagalur Hills.

Espresso £2.50

Cappuccino £3.00

Cafe Latte..... £3.50

Americano £3.00

Why not try some of our Fennel Seed Tablet with your tea or coffee - £1.50

Allergen Information

(GF) = Gluten free (VE) = Vegan

(V) = Vegetarian (D) = Contains dairy

(S) = Sesame seeds (N) = Contains nuts

(C) = Crustacean (F) = Fish

Before ordering please speak to our staff about your requirements. While we make every effort to prevent cross - contamination in our kitchen, we cannot guarantee that any food item we make is 100% FREE of any specific allergen.

