

**Menu prices may vary per location*

MENU

BEVERAGES

♥ MANGO LASSI	\$5.95
<i>Rich home-made Indian yogurt drink blended with mango.</i>	
COKE, DIET COKE SPRITE, GINGERALE	\$3.75
ICED TEA (UNSWEETENED) <i>ICED TEA (unsweetened)</i>	\$3.75
JUICE <i>Cranberry, Orange, Pineapple.</i>	\$4.75
TONIC WATER, CLUB SODA	\$3.75
PELLEGRINO (1 L) <i>Sparkling natural mineral water.</i>	\$7.50
ACQUA PANNA (1 L) <i>Natural Spring water (non-carbonated)</i>	\$7.50



Miami: (305) 444-7272 | Fort Lauderdale: (954) 990-7222
2901 Florida Ave, Miami | 1521 E Las Olas Blvd, Fort Lauderdale



BEER

INDIAN BEER

KINGFISHER 12OZ \$7.95

KINGFISHER (Bangalore, India. 4.8%)

TAJ MAHAL \$7.95 / \$12.95

Taj Mahal (Agra, India. 4.5%)

12 Oz / 22 Oz

DOMESTIC BEER

COORS LITE \$6.95

COORS LITE (Golden CO. 4.2%)

MILLER LITE \$6.95

MILLER LITE (Milwaukee, WI. 4.2%)

PREMIUM BEER

CORONA \$7.95

(Mexico City, Mexico. 4.5%)

AMSTEL LIGHT \$7.95

(Amsterdam, Netherlands. 4%)

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BEER

PREMIUM BEER

LAGUNITAS IPA \$7.95
(Petaluma, CA. 6.2%)

LUCKY BUDDHA \$7.95
(Qingdao Lake, China. 4.8%)

HEINEKEN \$7.95
(Zoeterwoude, Netherlands. 5%)

ANCHOR STEAM \$7.95
(San Francisco. 4.8%)

SAMUEL ADAMS BOSTON
LAGER \$7.95
(Boston, MA. 5%)

NON-ALCOHOLIC BEER HEINEKEN

\$8.95

*Must be 21 and over to order alcoholic beverages. ID required.
For your safety do not drink and drive.*

*Please drink responsibly. Ask us to call for transportation if
you do not have a designated driver.*

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WINE

Glass/ Bottle

CHAMPAGNE & SPARKLING WINE

<i>Cava, Freixenet, Cordon, Spain (187 ML)</i>	\$10
<i>Prosecco Rosé, Lunetta, Italy (187 ML)</i>	\$10
<i>Prosecco, Cavit Lunetta, Italy</i>	\$40
<i>Champagne, Veuve Clicquot Yellow Label, France</i>	\$100

HOUSE WINE

<i>Chardonnay, Woodbridge, California</i>	\$8
<i>Merlot, Woodbridge, California</i>	\$8

WHITE WINE

<i>Pinot Grigio, Ruffino, Italy</i>	\$12/ \$40
<i>Pinot Grigio, Santa Margherita, Alto Adige, Italy</i>	\$14/ \$50
<i>Sauvignon Blanc, Oyster Bay, New Zealand</i>	\$12/ \$40
<i>Sauvignon Blanc, Joel Gott, California</i>	\$14/ \$50
<i>Chardonnay, Meiomi, California</i>	\$15/ \$60
<i>Riesling, Chateau Ste Michelle, Washington</i>	\$10/ \$38

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Glass/ Bottle

ROSÉ

Rosé, Fleurs de prairie, France

~~\$14/~~ ~~\$50~~

RED WINE

Pinot Noir Meiomi, California

~~\$15/~~ ~~\$60~~

Merlot, Josh Cellars, California

~~\$12/~~ ~~\$40~~

Cabernet, Altered Dimensions, Washington

~~\$12/~~ ~~\$40~~

Cabernet Sauvignon, Noble vines 337 California

~~\$12/~~ ~~\$40~~

Malbec, Clos de los Siete, Mendoza

~~\$12/~~ ~~\$40~~

Red Blend, The Federalist, California

~~\$12/~~ ~~\$40~~

Zinfandel, OZV, California

~~\$12/~~ ~~\$40~~

Cotes du Rhone, Jean Luc Colombo, France

~~\$12/~~ ~~\$40~~

RESERVE LIST

Chardonnay, Far Niente, Napa Valley

~~\$89~~

Pinot Noir, Patz & Hall, Sonoma Coast

~~\$99~~

Cabernet, Silverado, Napa Valley

~~\$125~~

Cabernet, Sauvignon, Stags Leap, Artemis, Napa

~~\$145~~

Cabernet, Caymus, Napa Valley

~~\$199~~

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APPETIZERS

🌿 VEGAN ❤️ FAN FAVORITE 🥜 NUTS

- 🌿 **VEGETABLE SAMOSA** \$7.95
❤️ *Crispy patties stuffed with seasoned potatoes and green peas.*
- 🌿 **VEGETABLE PAKORA** \$8.95
Fresh seasonal vegetables seasoned, lightly battered in gram flour and fried.
- PANEER PAKORA** \$9.95
Home-made Indian cheese battered in special seasoned gram flour and lightly fried.
- SAMOSA CHAAT** \$9.95
Deconstructed samosas served with chana masala chickpeas, fresh yogurt, mint and tamarind chutney.
- ❤️ **TANDOORI CHICKEN WINGS** \$9.95
Our take on Chicken wings - marinated in yogurt, herbs and spices and cooked to perfection in our tandoor clay oven.
- ❤️ **CHILLI CHICKEN** \$12.95
Crispy bite size chicken and fresh bell peppers in a sweet & tangy chili sauce, minced garlic, and soya sauce.
- ❤️ **CHILLI GOBI** \$11.95
Bite size cauliflower and fresh bell peppers in a sweet & tangy chili sauce, minced garlic, and soya sauce.

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SOUPS AND SIDES

🌿 VEGAN ❤️ FAN FAVORITE 🥜 NUTS



🌿 DAL SOUP \$5.95
Soup made with Lentil beans, fresh herbs and infused with tomatoes and garlic. Light and refreshing.

RAITA \$3.95
Traditional Indian yogurt sauce made with cucumber, tomato and cilantro.

🌿 MANGO CHUTNEY \$2.95
Delicious sweet and spiced mango chutney.

🌿 ACHAR \$2.95
Hot and sour mixed pickles.

ADDITIONAL CHARGE
Charge for additional orders.

BASMATI RICE \$4.95
Traditional Indian aromatic basmati rice.

🌿 ONION & CHILI \$4.95

PAPADUM & CHUTNEY \$4.95

\$18% gratuity added to parties of 6 (six) or more guests.

Split bills are limited to a Maximum of 4 credit cards

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VEGETABLE ENTREEÉ

✓ VEGAN ♥ FAN FAVORITE 🥜 NUTS

Served with basmati rice.

Spice levels Mild • Medium • Hot

- ♥ SAAG PANEER \$19.95
Traditional Indian cheese, simmered in a mixture of fresh spinach, onions, tomatoes, ginger, garlic and Indian spices.
- ✓ CHANA MASALA \$18.95
♥ *Garbanzo beans cooked in gravy with onions, tomato, ginger, garlic and chef's spices.*
- ✓ DAL TADKA \$17.95
♥ *Yellow lentils tempered with garlic, curry leaves, mustard and cumin seeds.*
- 🥜 MALAI KOFTA \$19.95
Vegetable and cheese dumplings cooked in cashew sauce with nuts and raisins.
- ✓ ALOO GOBI \$18.95
Cauliflower and chunky potatoes sautéed with fresh herbs.
- 🥜 PANEER MAKHANI \$19.95
Home-made Indian cheese cooked in creamy tomato and cashew sauce.

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VEGETABLE ENTREE

🌿 VEGAN ❤️ FAN FAVORITE 🥜 NUTS

Served with basmati rice.

Spice levels Mild • Medium • Hot

🥜 MUSHROOM MAKHANI \$17.95

Freshly sliced champignon mushrooms sautéed with butter and cooked in creamy tomato sauce, cashews, and white wine.

DAL MAKHANI \$17.95

Whole black beans cooked in creamy onion sauce with tomatoes, ginger and garlic.

🥜 SHAHI VEG KORMA \$18.95

Mixed vegetables cooked in creamy sauce with nuts and raisins.

🥜 MUTTER PANEER \$19.95

Home-made Indian cheese with green peas cooked in tomato sauce, onions, and spices.

BHINDI MASALA \$18.95

Crisply fried okra cooked in exotic blend of north Indian spices.

Some of our dishes may contains nuts.

Please notify your server with allergies that you may have.

Did you know that Bombay Darbar deliciousness can be enjoyed at home too?

If you live close by, you can use our BOMBAY DARBAR APP. (download from App Store or Android Google Store) Available in Uber Eats, Door Dash, or Postmates.

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CHICKEN ENTREEÉ

🌿 VEGAN ❤️ FAN FAVORITE 🥜 NUTS

Served with basmati rice.

Spice levels Mild • Medium • Hot

- ❤️ CHICKEN TIKKA MASALA \$19.95
🥜 *Boneless chicken breast cooked in creamy tomato sauce, crushed cashew nuts, onions, and bell peppers.*

- ❤️ BUTTER CHICKEN \$19.95
Boneless chicken breast marinated and cooked in creamy tomato and cashew nut sauce

- ❤️ MANGO CHICKEN CURRY \$19.95
🥜 *Boneless chicken cooked in delicious cashew sauce, mango puree and spices.*

- 🥜 CHICKEN KORMA \$19.95
Boneless chicken cooked in creamy sauce with mixed nuts and raisins.

- CHICKEN VINDALOO \$19.95
Boneless chicken and potatoes, cooked with vinegar in spicy sauce, ordered medium spicy or hot.

- SAAG CHICKEN \$19.95
Chicken pieces cooked with a rich sauce made with fresh spinach, garlic, onions, tomatoes and a blend of Indian spices.

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LAMB ENTREEÉ

✓ VEGAN ♥ FAN FAVORITE 🥜 NUTS

Served with basmati rice.

Spice levels Mild • Medium • Hot

LAMB ROGANJOSH

\$22.95

Boneless lamb cooked in tomato sauce with Yogurt, onion, ginger, garlic, and spices

♥ LAMB VINDALOO

\$22.95

Boneless lamb pieces and potatoes cooked with vinegar in spicy sauce, ordered medium spicy or hot.

🥜 LAMB PASANDA

\$22.95

Boneless lamb prepared in creamy cashew sauce

♥ LAMB CHOP MASALA

\$32.95

We take our famous Tandoori Lamb Chops, and additionally cook it in a masala sauce with onions, tomatoes, ginger, garlic, cumin, coriander and spices.

SAAG GOSHT

\$22.95

Lamb cooked with spinach, garlic, onion, tomato and spices

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LAMB ENTREEÉ

🌿 VEGAN ♥ FAN FAVORITE 🥜 NUTS

Served with basmati rice.

Spice levels Mild • Medium • Hot

LAMB KADHAI

\$22.95

Boneless lamb pieces cooked with a rich sauce made with fresh spinach, garlic, onions, tomatoes and a blend of Indian spices.

Some food may contain nuts.

All our dishes are cooked with trans-fat

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase

your risk of foodborne illness, especially if you have certain medical conditions

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NAAN/ROTI

🌿 VEGAN ❤️ FAN FAVORITE 🥜 NUTS

Indian flat bread baked in Tandoor Clay oven.

All our naan breads are prepared fresh daily and baked in our tandoor oven to order.

All naans except ROTI and PARATHA contain eggs

NAAN \$3.95

Traditional Indian flat bread made with white flour fluffy and crispy.

❤️ GARLIC NAAN \$4.95

Traditional Indian flat bread topped with garlic and cilantro.

PANEER NAAN \$7.95

Traditional Indian flat bread stuffed with home-made cheese and seasoning.

ONION KULCHA \$5.95

Traditional Indian flat bread stuffed with spiced onion.

🌿 TANDOORI ROTI \$3.95

Traditional Indian flat bread made with whole-wheat

TANDOORI PARATHA \$6.95

Hand-made, multi-layered flat bread made with whole-wheat flour

**Menu prices may vary per location*



DESSERTS

♥ FAN FAVORITE

INDIAN INSPIRED SWEETS

- ♥ **KHEER** \$6.95
Traditional Indian rice pudding. Made in-house, lightly sweet, garnished with sundried grapes, pistachio and cashew nuts.
- ♥ **RAS MALAI** \$7.95
Cheese patties soaked in aromatic creamy milk sauce with saffron, rose water and crushed pistachio.
- ♥ **GULAB JAMUN** \$7.95
Traditional Indian dessert with spongy and moist milky balls soaked in rose scented sweet syrup and sliced almonds.
- ♥ **PISTACHIO KULFI** \$7.95
Rich and creamy pistachio ice cream, made with crushed pistachios. Made inhouse and oh so satisfying.
- MANGO KULFI** \$7.95
Home made and super creamy mango ice cream. If you love mango, you will love this dessert.

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OTHER

CAKE CUTTING FEE

\$25

We will be happy to store your cake, and bring it out for a super Happy Birthday or any other occasion.

CORKAGE FEE

\$30

We have a great selection of wine, but sometimes you want to bring that one special bottle. We understand.

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FISHERMAN'S NET

🌿 VEGAN ❤️ FAN FAVORITE 🥜 NUTS

Served with basmati rice.

Spice levels Mild • Medium • Hot

FISH VINDALOO (SUB. SHRIMP \$21.95
ADD 2.00)

Fish and Potatoes cooked in spicy sauce with malt vinegar. Ordered medium spicy or hot. (NOT a mild dish)

FISH GOAN CURRY (SUB. SHRIMP \$21.95
ADD 2.00)

Shrimp or Fish cooked with onion, coconut milk and herbs Goa style.

🥜 FISH MALAI CURRY (SUB. \$21.95
SHRIMP ADD 2.00)

Fish cooked with onions and creamy cashew nut based sauce.

18% gratuity added to parties of 6 (six) or more guests.

Split bills are limited to a Maximum of 4 credit cards



TANDOOR / FROM THE CLAY OVEN

♥ FAN FAVORITE

These dishes are served on a hot sizzler platter, on a bed of fresh onions, bell pepper and basmati rice.

Half Chicken/
Whole Chicken

TANDOORI CHICKEN

\$17.95/23.95

Whole Chicken marinated in yogurt, ginger, garlic and Freshly ground spices then cooked in clay oven.

♥ TANDOORI CHICKEN TIKKA

\$22.95

Succulent pieces of marinated chicken breast grilled in clay oven.

TANDOORI LAMB CHOPS

\$31.95

Lamb chops marinated in chef special recipe and cooked in clay oven.

TANDOORI SHRIMP

\$29.95

Shrimp marinated in yogurt, garlic and spices and then cooked in clay oven.

♥ TANDOORI MUSHROOMS TIKKA

\$19.95

Shrimp marinated in yogurt, garlic and spices and then cooked in clay oven.

18% gratuity added to parties of 6 (six) or more guests.

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BASMATI RICE DELIGHTS

♥ FAN FAVORITE

*Biryani is a flavorful basmati rice cooked with Indian herbs,
nuts raisins and spices.*

Spice Levels Medium - Hot

- | | | |
|---|-------------------|---------|
| 🍴 | VEGETABLE BIRYANI | \$19.95 |
| 🍴 | CHICKEN BIRYANI | \$22.95 |
| 🍴 | LAMB BIRYANI | \$24.95 |
| 🍴 | SHRIMP BIRYANI | \$24.95 |

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