

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning _____ 20____ ;
ending _____ 20____ ;

TO THE GOVERNING BODY of the: Town of }
 Village of } MADISON
 City of }

County of DANE Aldermanic Dist. No. _____ (if required by ordinance)

- 1 The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

- 2 Name (individual/partners give last name, first middle; corporations/limited liability companies give registered name): SUKHWINDER SINGH

Applicant's Wisconsin Seller's Permit Number:	
Federal Employer Identification Number (FEIN):	
LICENSE REQUESTED ▶	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input checked="" type="checkbox"/> Class B beer	\$
<input type="checkbox"/> Wholesale beer	\$
<input type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input checked="" type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
TOTAL FEE	\$ <u>20-</u>

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person.

	Title	Name	Home Address	Post Office & Zip Code
President/Member		<u>KULDIP SINGH MAVI</u>	<u>8418 OAKMOUNT DR</u>	<u>53717</u>
Vice President/Member		<u>SUKHWINDER SINGH</u>	<u>6111 WINDMILL WAY MCFARLAND</u>	<u>53558</u>
Secretary/Member				
Treasurer/Member				
Agent ▶		<u>SUKHWINDER SINGH</u>		

3 Trade Name ▶ INDIAN SPICE N. CURRY RESTAURANT Business Phone Number _____
4 Address of Premises ▶ 6119 ODANA ROAD MADISON 53719 Post Office & Zip Code ▶ MADISON 53719

- 5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? Yes No
- 6 Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant? Yes No
- 7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? Yes No
- 8 (a) Corporate/limited liability company applicants only: Insert state WI and date 10-30-09 of registration
- (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? Yes No
- (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? Yes No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above)

9 Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described) 2500 S. FEAT RESTAURANT BL.

10 Legal description (omit if street address is given above): 6119 Odana Road.

11 (a) Was this premises licensed for the sale of liquor or beer during the past license year? Yes No
(b) If yes, under what name was license issued? APARSONS INC

- 12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864] Yes No
- 13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776] Yes No
- 14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? Yes No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another (Individual applicants and each member of a partnership applicant must sign; corporate officer(s) members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME

this 11 day of November 2009

[Signature]
(Clerk/Notary Public)

Kuldip Singh
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)
Sukhwinder Singh
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

My commission expires 11-29-09

(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>11-16-09</u>	Date reported to council/board <u>12-16-09</u>	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued <u>88439</u>	License number issued	

City of Madison Supplemental Class B License Application

<input checked="" type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification Number <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form	<input checked="" type="checkbox"/> Description of Licensed Premise <input checked="" type="checkbox"/> *Notarized Appointment of Agent <input checked="" type="checkbox"/> Background Investigation Form(s) <input checked="" type="checkbox"/> *Notarized Transfer of Ownership <input checked="" type="checkbox"/> *Articles of Incorporation	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan * Corporation/LLC only
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1. Name of Applicant/Partner/Corporation/LLC S & K ODANA LLC
 2. Address of Licensed Premise _____
 3. Telephone Number: 608-217-6512 4. Anticipated opening date: Jan 5, 2010
 5. Mailing address if not opening immediately _____

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? Yes No

7. Are there any special conditions desired by the neighborhood? Yes No
 Explain. _____

8. Business Description, including hours of operation: 9 AM - 12 MIDNIGHT
FULL SERVICE RESTAURANT

9. Do you plan to have live entertainment? No Yes—What kind? _____

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**

Total occupied area 3500 S.F. BAR SIZE will be 100 S.F. Dining area is 2000 S.F. Rest bathroom and Kitchen.

11. Are any living quarters directly or indirectly accessible and under control of the applicant? Yes No
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored 70 Parking
BY SECURITY CAMERA

13. Describe your management experience, staffing levels, duties and employee training.
7 year

14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

SUKHWINDERSINGH 6111 WINDMILL way McFarland WI 53558
 Name Address

15. Utilizing your market research, who would you project your target market to be?

Commercial and Neighborhood

16. What age range would you hope to attract to your establishment? 25 Year above

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

News Paper, Radio, on Line

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: 6119 Odama Road MADISON WI 53719

Address of Owner: Alex Property 1741 Commercial Ave Phone Number 608.255.3753

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? Yes No

21. List the Directors of your Corporation/LLC

KULDIP S. MAVI 8418 OAKMONT DR MADISON WI, 53717
Name Address

SUKHWINDER SINGH 6111 Windmill Way McFarland, WI 53558
Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

KULDIP S. MAVI 8418 OAKMONT DR, 53717 70
Name Address % of Ownership

SUKHWINDER SINGH 6111 Windmill Way McFarland WI, 53558
Name Address 30 % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain _____

24. What type of food will you be serving, if any? INDIAN Food

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open? Appetizers Salads Soups Sandwiches Entrees Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? 10 AM to 11 PM

27. What hours, if any, will food service not be available? 3 pm to 5 pm
28. Indicate any other product/service offered. X
29. Will your establishment have a kitchen manager? Yes No
30. Will you have a kitchen support staff? Yes No
31. How many wait staff do you anticipate will be employed at your establishment? 3 5 pm to 10 pm
During what hours do you anticipate they will be on duty? _____
32. Do you plan to have hosts or hostesses seating customers? Yes No
33. Do your plans call for a full-service bar? Yes No
If yes, how many bar stools do you anticipate having at your bar? _____
How many bartenders do you anticipate you would have working at one time on a busy night? _____
34. Will there be a kitchen facility separate from the bar? Yes No
35. Will there be a separate and specific area for eating only? Yes No
If yes, what will be the seating capacity for that area? _____
36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
15%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 37%
What percentage of your advertising budget do you anticipate will be drink related? _____
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No

42. What is your estimated capacity? 80

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

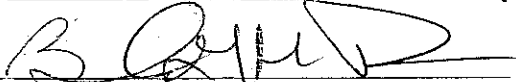
Gross Receipts from Alcoholic Beverages	20 %
Gross Receipts from Food and Non-Alcoholic Beverages	80 %
Gross Receipts from Other	%
Total Gross Receipts	100%

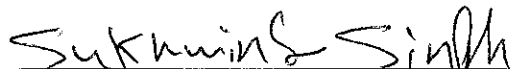
44. Do you have written records to document the percentages shown? Yes No
You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 11 day of November, 2009


(Clerk/Notary Public)


(Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires 11-29-09

Darbar Vegetable Specialties

1. **PANEER KORMA:** Fresh Homemade Cheese with Thick Gravy Creamy Sauce, cooked in Nuts and Raisins, Herbs and Spices..... **\$10.95**
2. **PANEER JALFRAZIE:** Cottage Cheese cooked with Vegetables & Spices..... **\$10.95**
3. **PALAK PANEER:** Spinach Cooked with Cheese, Ginger, Garlic & Spices..... **\$10.95**
4. **PLAIN SAAG:** Fresh Spinach and Mustard, Ginger, Garlic, Herbs & Spices..... **\$10.95**
5. **MUTTER PANEER:** Cottage Cheese cooked with Green Peas..... **\$10.95**
6. **PALAK MUSHROOM:** Mushroom & Spinach cooked in Ginger, Garlic & Spices..... **\$9.95**
7. **PALAK ALOO:** Spinach cooked with potatoes, Herbs & Spices..... **\$9.95**
8. **PALAK CHOLE:** Spinach cooked with Chick Peas, Ginger and Garlic..... **\$9.95**
9. **VEGETABLE PALAK:** Vegetables cooked with Spinach and Spices..... **\$9.95**
10. **MIXED VEGETABLE CURRY:** Mixed Vegetables cooked in Onion, Ginger, Garlic, Herbs & Spices..... **\$9.95**
11. **VEGETABLE MANGO:** Mixed Vegetables cooked in Mango Sauce..... **\$9.95**
12. **VEGETABLE KORMA:** Mixed Vegetables cooked with Creamy Sauce, Cashews, Nuts and Raisins..... **\$10.95**
13. **ALLO MUTTER:** Green Peas and Potatoes cooked in Spiced Sauce..... **\$9.95**
14. **MUTTER MUSHROOM:** Mushrooms, Green Peas, cooked with Onions, Garlic, Ginger and Spices..... **\$9.95**
15. **KARHI PAKORA:** Chick Pea Flour Mixed in Yogurt (Punjabi Style)..... **\$9.95**
16. **ALLO GOBI:** Cauliflower and Potatoes cooked with Ginger, Tomatoes & Onions..... **\$9.95**
17. **GOBI MANCHURIAN:** Cauliflower Marinated in Ginger, Garlic Paste, Herbs and Spices, Cooked in Soy Sauce..... **\$11.95**
18. **ALLO CHOLE:** Chick Peas, Potatoes & Onions cooked in Gravy Sauce..... **\$9.95**
19. **CHANA MASALA:** Chick Peas cooked with Ginger, Garlic & Masala Sauce..... **\$9.95**
20. **BHINDI MASALA:** Tender Okra Sautéed with Onions, Tomatoes & Spices..... **\$10.95**
21. **MALAI KOFTA:** Fried Vegetables Balls cooked in Gravy Sauce with Nuts..... **\$10.95**
22. **BAIGAN BHARTHA:** Eggplant specially baked over open flame, Mashed and Sautéed with Onion, Ginger, Garlic, Peas and Spices..... **\$10.95**
23. **DAL MAKHNI:** Black Beans and Kidney Beans cooked with Onions, Garlic and Ginger..... **\$9.95**
24. **DAL TARKA:** Yellow Dal Cooked with Ginger, Garlic, Onions and Tomatoes..... **\$9.95**
25. **RAJMAH:** Kidney Beans cooked with Potatoes, Tomatoes, Herbs and Spices..... **\$9.95**

Basmati Rice Specialties

1. **VEGETABLE BIRYANI:** Rice cooked with Green Vegetables & Spices..... **\$11.95**
2. **CHICKEN BIRYANI:** Rice cooked with Chicken, Nuts, Cashews & Spices..... **\$12.95**
3. **LAMB BIRYANI:** Lamb cooked with Rice and Spices, Garnished with Nuts..... **\$13.95**
4. **SHRIMP BIRYANI:** Shrimp cooked with Rice and Garnished with Dry Fruits..... **\$13.95**
5. **DARBAR COMBO BIRYANI:** Rice cooked with Vegetables, Chicken, Lamb, Shrimp, Herbs, Fresh Spices, Nuts, Cashews and Raisins..... **\$13.95**
6. **PLAIN BASMATI RICE**..... **\$2.95**

Condiments

1. PAPADUM: Spicy Crispy Wafers	\$1.95
2. PICKLES	\$1.95
3. MANGO CHUTNEY	\$1.95
4. RAITA: Cucumber and Mint Yogurt	\$1.95
5. PLAIN YOGURT	\$1.95
6. FRESH SALAD	\$2.95
7. SAMBAR	\$2.95

Deserts

1. KHEER: Rice cooked in Sweetened Milk	\$2.95
2. GULAB JAMUN: Non-Fat Dry Milk and Cottage Cheese Fried Ball covered in Sweet Syrup	\$2.95
3. GAJAR HALWA: Grated Carrots, Sweetened Milk and Butter, Garnished with Cashews and Raisins	\$2.95
4. ICE CREAM VARIETIES: Select from PISTA KULFI OR MANGO ICE CREAM	\$2.95

Beverages

1. MANGO JUICE/ ALL JUICES	\$2.50
2. MANGO MILK SHAKE	\$2.50
3. LASSI: SWEET or SALTED drink	\$2.50
4. MANGO LASSI: Sweet Yogurt and Mango Flavored Drink	\$2.50
5. SODA	\$1.50
6. ICED TEA	\$1.50
7. DARJEELING TEA: Black Tea	\$1.50
8. MASALA TEA: Darjeeling Tea Brewed with Spices, Milk and Sugar	\$1.50

- 6. **CHICKEN PINEAPPLE:** Chicken cooked in Onions, Garlic, Ginger & Pineapples ... **\$11.95**
- 7. **CHICKEN BHUNA:** Chicken cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Thick Gravy Sauce **\$11.95**
- 8. **CHICKEN KASHMIRI KORMA:** Chicken cooked in creamy sauce, Cashews, Herbs and Spices **\$11.95**
- 9. **CHICKEN SAAG:** Boneless Chicken cooked with Spinach..... **\$11.95**
- 10. **CHICKEN MUSHROOM:** Chicken Curry Cooked with Mushroom **\$11.95**
- 11. **CHICKEN JALFRAZIE:** Chicken Cooked with Vegetables & Onions **\$11.95**
- 12. **CHICKEN VINDALOO:** Chicken Curry Cooked with Potatoes & Hot Spices..... **\$11.95**
- 13. **CHICKEN MANGO:** Chicken Cooked in Onions, Garlic, Ginger & Mango Sauce... **\$11.95**
- 14. **CHICKEN TIKKA SAAG:** Chicken cooked in Spiced Spinach, Ginger & Garlic..... **\$11.95**

Lamb Specialties

- 1. **LAMB CURRY:** Exotic Lamb Curry cooked with Onions and Yogurt **\$12.95**
- 2. **LAMB MASALA:** Roasted Lamb cooked in Spices and Thick Curry Sauce **\$12.95**
- 3. **LAMB KORMA:** Lamb cooked with Creamy Sauce, Herbs, Cashews & Nuts..... **\$12.95**
- 4. **LAMB MUSHROOM:** Lamb cooked with Onions, Tomatoes & Mushrooms..... **\$12.95**
- 5. **LAMB JALFRAZIE:** Lamb Curry cooked with Vegetables and Onions **\$12.95**
- 6. **LAMB SAAG:** Lamb cooked with Spinach **\$12.95**
- 7. **LAMB BHUNA:** Lamb cooked in Onion, Tomatoes, Ginger, Garlic, Green Pepper and Gravy Sauce..... **\$12.95**
- 8. **ROGAN JOSH:** Lean Lamb cooked in Yogurt Based Sauce **\$12.95**
- 9. **LAMB VINDALOO:** Lamb Curry cooked with Potatoes and Hot Spices **\$12.95**

Beef Specialties

- 1. **BEEF MASALA:** Beef cooked in Spices and Thick Curry Sauce **\$12.95**
- 2. **BEEF SAAG:** Beef cooked with Spinach..... **\$12.95**
- 3. **BEEF VINDALOO:** Beef cooked with Potatoes and Hot Spices **\$12.95**
- 4. **BEEF MANGO:** Beef cooked in Onions, Garlic, Ginger and Mango Sauce **\$12.95**

Seafood Specialties

- 1. **FISH CURRY:** Fish cooked in Onions, Garlic, Ginger, Yogurt & Spices **\$12.95**
- 2. **FISH MASALA:** Fish Marinated with Yogurt, cooked with Curry Sauce **\$12.95**
- 3. **FISH VINDALOO:** Boneless Fish cooked with Potatoes and Hot Spices **\$12.95**
- 4. **SHRIMP CURRY:** Jumbo Shrimp cooked in a Spicy Curried Sauce **\$12.95**
- 5. **SHRIMP SAAG:** Shrimp Curry cooked with Spinach..... **\$12.95**
- 6. **SHRIMP VINDALOO:** Shrimp cooked in a **Spicy** Sauce, Potatoes & Onions..... **\$12.95**
- 7. **SHRIMP JALFRAZIE:** Shrimp cooked w/ Vegetables, Onions & Tomatoes **\$12.95**
- 8. **SHRIMP MUSHROOM:** Shrimp cooked with Mushrooms & Curry Sauce..... **\$12.95**
- 9. **SHRIMP MASALA:** Fresh Jumbo Shrimp cooked in Rich Tomato Sauce **\$12.95**

- 9. ONION KULCHA:** Unleavened White Bread Stuffed with Onion and Baked in Tandoor (clay oven) \$2.95
- 10. PANEER KULCHA:** Unleavened White Bread Stuffed with Cheese and Baked in Tandoor (clay oven) \$2.95
- 11. GINGER NAN:** White Bread Stuffed with Ginger and Spices and Baked in Tandoor (clay oven) \$2.95
- 12. KASHMIRI KULCHA:** White Bread Stuffed with Dry Nuts Raisin and Baked in Tandoor (clay oven) \$2.95
- 13. GARLIC NAN:** White Bread Stuffed with Garlic and Baked in Tandoor \$2.95
- 14. BHATURA:** Unleavened White Puffy Bread \$1.95
- 15. KEEMA NAN:** Nan Stuffed with Seasoned Minced Meat and Baked in Tandoor \$2.95
- 16. DARBAR SPECIAL NAN:** Unleavened White Bread stuffed with Onions, Potatoes, Cheese and Baked in Tandoor (clay oven) \$2.95

Darbar Combination Dinners

- 1. NON-VEGETARIAN DINNER FOR TWO:** Fish Pakora, Chicken Tikka Masala, Lamb Jalfraze, Dal Makhni, Basmati Rice, Nan & Choice of Dessert \$32.95
- 2. TANDOORI DINNER FOR TWO:** Chicken Pakora, Tandoori Chicken, Reshmei Kabab, Chicken Curry Rice, Nan and Choice of Dessert \$35.95
- 3. VEGETARIAN DINNER FOR TWO:** Paneer Pakora, Palak Paneer, Vegetable Korma, Karhi Pakora, Rice, Nan and Choice of Dessert \$29.95

Darbar Tandoor Specialties

(Baked in Famed Indian Clay Charcoal Ovens)

- 1. TANDOORI CHICKEN:** Marinated Chicken Roasted in Tandoor \$12.95
- 2. TANDOORI TIKKA KABAB:** White Chicken roasted in Tandoor and served with lemons and Tikka Sauce \$12.95
- 3. LAMB SEEKH KABAB:** Marinated Minced Lamb cooked in Tandoor \$12.95
- 4. RESHMI KABAB:** Chicken marinated in Sour Cream, Garlic and Roasted in Tandoor \$12.95
- 5. TANDOORI SHRIMP:** Shrimp Marinated in Garlic, Ginger, Sour Cream and Roasted in Tandoor \$14.95
- 6. DARBAR COMBO GRILL:** Tandoori Chicken, Tandoori Chicken Tikka, Lamb Seekh Kabab, Reshmei Kabab Lahsoomi and Tandoori Shrimp served with sautéed onions and green peppers \$14.95

Poultry Specialties

- 1. CHICKEN CURRY:** Chicken cooked in Onions, Garlic, Ginger, Yogurt & Spices \$11.95
- 2. CHICKEN TIKKA MASALA:** Roasted Chicken cooked in Spices & Curry Sauce \$11.95
- 3. BUTTER CHICKEN:** Chicken cooked in Butter and Cream Sauce \$11.95
- 4. CHICKEN 65:** Chicken cooked in Onions, Ginger, Spicy Sauce & Deep Fried \$11.95
- 5. GINGER CHICKEN:** Chicken cooked in Ginger & Spicy Sauce & Deep Fried \$11.95

Tempting Appetizers

1. **VEGETABLE POKORAS:** Assorted vegetables dipped in chick pea's batter and deep fried **\$2.95**
2. **ALLO TIKKI:** Boiled potatoes and green peas dipped in chick pea's batter and deep fried **\$2.95**
3. **VEGETABLE SAMOSA:** Potatoes, green peas and spices filled in crispy pastry and deep fried **\$2.95**
4. **PANEER PAKORA:** Homemade cheese deeped in chick pea batter and deep fried **\$3.95**
5. **CHICKEN PAKORA:** Assorted boneless chicken deep fried in chick fried in chick pea batter **\$3.95**
6. **FISH PAKORA:** Fish marinated in yogurt, lemon juice, deeped in chick pea batter and deep fried **\$5.95**
7. **DARBAR VEGETABLE PLATTER:** Allo Tikki, Samosa, Vegetable and Paneer Pakoras **\$5.95**
8. **DARBAR NON-VEGETARIAN PLATTER:** Chicken and Fish Pakora **\$6.95**
- *9. **PANEER TIKKA:** Homemade cheese with green bell pepper, spices and sauce **\$8.95**
- *10. **CHILLI CHICKEN:** Boneless chicken cooked with onion, ginger and garlic sauces and deep fried **\$8.95**

(*Chef's Special)

Chaat

1. **SAMOSA CHAAT:** Samosa, garbanzo beans topped with onion, sweet mint sauce and yogurt **\$3.95**
2. **ALLO TIKKI CHAAT:** Potato patties, garbanzo beans topped with onion, tamarind and mint sauce **\$3.95**

Soups

1. **MULLIGARWANY:** Vegetable/Lentil Soup **\$2.95**
2. **COCONUT SOUP:** Coconut cream, pistachio **\$2.95**
3. **RASAM:** South Indian sour & spicy soup **\$2.95**
4. **TOMATO SOUP:** South Indian Style **\$2.95**

Indian Breads

1. **POORI:** Light, fluffy, puffed and deep fried **\$1.95**
2. **PLAIN PARATHA:** Multilayer Bread made with butter **\$1.95**
3. **NAN:** Fine Flour Bread baked in Tandoor (clay oven) **\$1.95**
4. **ROTI:** Whole Wheat Bread baked in Tandoor (clay oven) **\$1.95**
5. **ALLO PARATHA:** Bread stuffed with potatoes, made with butter **\$2.95**
6. **GOBI PARATHA:** Bread stuffed with cauliflower, made with butter **\$2.95**
7. **CHAPATI:** Thin Whole Wheat Bread **\$1.95**
8. **STUFFED NAN:** Bread stuffed with potatoes and spices, baked in Tandoor **\$2.95**

India Darbar Presents.....
South Indian Cuisine

1. **IDDLY:** Steamed Rice and Lentil Patties..... \$3.95
2. **MEDHU VADA:** Fried Lentil Doughnuts..... \$3.95
3. **VEGETABLE CUTLET:** Minced Vegetables with Spices and Deep Fried..... \$4.95
4. **RASAM VADA:** Lentil Doughnuts dipped in Rasam..... \$4.95
5. **UPPUMA:** Semolina Powder cooked in Mixed Vegetables and Nuts..... \$6.95

South Indian: Uthappams

1. **UTHAPPAMS**..... \$6.95
2. **UTHAPPAMS VARIETIES:** Select from TOMATO AND PEAS, ONIONS AND HOT CHILI, CHICKEN TIKKA, FISH, CHEESE & VEGETABLES..... \$9.95

South Indian: Dosai

1. **SADA DOSAI:** Thin Rice Crepes..... \$6.95
2. **DOSAI VARIETIES:** Select from MASALA, PALAK, EGG, CHICKEN TIKKA, FISH MASALA..... \$9.95

India Darbar's
Special Dishes

1. **FISH MOLY:** Chunks of Fish cooked in Coconut Sauce and Spices..... \$12.95
2. **FISH MADRAS:**..... \$12.95
3. **GOAT CURRY:** Goat Meat cooked in Spices and Coconut (Kerala) Sauce..... \$12.95
4. **GOAT MALABAR:**..... \$12.95
5. **CHICKEN MADRAS:** Chicken cooked in Spiced Sauce with Coconut and Herbs (Madras Style)..... \$11.95
6. **LAMB MADRAS:** Lamb cooked in Spicy Sauce with Coconut and Herbs (Madras Style)..... \$12.95