

DARSHANRESTAURANTANDBAR

APPETIZER
Vegetable Samosa
Samosa Chaat
Chicken Choila
Chicken Hot Pepper
Bhatamas Chiura \$6.89 Roasted soybean marinated with garlic ginger, onion, lemon, chili, and cilantro. Served with Beaten rice.
Pani Puri
Pyazi
Vegetable Pakora
Chicken Spring Rolls
Chicken Wing\$12.99 Cooked with chili paste, ketchup, or plain
Fish Fry
Fresh Fries\$3.99 Freshly cut patoto deep fried in a oil
Freshly cut patoto deep fried in a oil Soup \$9.90 Chicken Soup \$9.90 Chicken Soup \$9.90

SOUPS	
Goat Soup	\$11.89
Chicken Soup	\$9.89
Vegetable Soup	\$6.99

Mixed Vegetable cooked with Darshan special spices



CURRY ITEAMS I

Lamb Curry......\$15.89
Boneless lamb chunks cooked in tomato onion sauce. Served with basmati rice.

Pork meat cooked with tomato onion base sauce and house spices. Served with basmati rice.

Goat Curry \$15.89
Goat meat Cooked with tomato onion base sauce and house spices.
sauce.Served with basmati rice.

Shrimp Curry......\$12.99
Shrimp cooked with tomato onion base sauce with chef special

spices, Served with basmati rice.

Mixed vegetable curry \$10.99
Fresh Mix vegetables cooked with tomato-onion based

Aloo Gobi \$10.89
Fresh cauliflower and potato cooked with tomato onion base sauce

cilantro for garnish









KORMA ITEMS

Chicken Korma\$14.89
Boneless chicken thigh cooked in onion and tomato base sauce with cream





BIRYANI ITEMS

and cilantro for garnish

Bone in goat meat cooked with basmati rice and special homemade masala. Fried onions and cilantro for garnish

Pork Biryani \$13.89

Bone in pork meat cooked with basmati rice and special homemade masala Fried onions and cilantro for garnish

homemade masala. Fried onions and cilantro for garnish.

Fish Biryani......\$12.89
Fish with basmati rice and special homemade masala Fried onions

VINDALOO ITEMS

lamb and potatoes marinated in vinegar, hot pepper and spices cooked in hot and spicy gravy. Served with basmati rice.

Vegetable Vindaloo\$ 11.89

fresh vegetables and potatoes marinated in vinegar, hot peppers and spices cooked in hot and spicy gravy. Served with basmati rice.

in hot and spicy gravy. Served with basmati rice.





CREAMY ITEMS

Chicken Tikka Masala\$13.89

Boneless chicken cooked with creamy sauce mixed with Himalayan spices. Served with basmati rice.

Butter Chicken.....\$13.89

Boneless chicken cooked with creamy sauce mixed with Darshan spice. Served with basmati rice.

Palak Paneer\$13.89
Cooked with spinach and creamy sauce.

Pepper shrimp\$13.89

Shrimp cooked with tomato onion base creamy sauce with bell pepper and house spices.

Malai Kofta.....\$13.89

Seasoned vegetables minced and shaped into kabab balls, fried and served in onion and tomato sauce with toasted nuts and raisins.





FRIED RICE

Vegetable Fried Rice	
Chicken Fried Rice	
Egg Fried rice \$11.89 Rice fried with mixed veggies, onions, Scallion, Cilantro soy sauce, and chili paste. Served with home-made style tomato sauce (Achar)	
Pork Fried Rice	
Goat Fried Rice	
Lamb Fried Rice	
Shrimp Fried Rice	

Fish Fried Rice \$11.89

Rice fried with mixed veggies, onions, Scallion, Cilantro soy sauce,

and chili paste. Served with home-made style tomato sauce (Achar)





THUKPA

cilantro for garnish

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Vegetable Thukpa Noodles soup cooked with fresh vegetables chopped onion cilantro for garnish	
Chicken Thukpa Noodles soup cooked with fried boneless chicken chopped cilantro for garnish	
Goat Thukpa Noodles soup cooked with fried goat meat chopped onion cilantro for garnish	
Pork Thukpa	\$10.89

Noodles soup cooked with fried boneless pork chopped onion and



CHOWMEIN

garlic paste soy sauce, cabbage, bell pepper, chopped onion, and cilantro for garnish





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Vegetable MoMo \$10.89 Fresh veggies finely chopped and mixed up with fresh chopped onion and cilantro wrapped and steamed. Served with special Sesame Seed sauce.

Chicken Momo\$11.89

Boneless skinless chicken marinade with ginger garlic pastes, fine fresh chopped onion cilantro wrapped and steamed. Served with special Sesame Seed sauce.

Pork MoMo\$12.89

Boneless pork marinade with ginger pastes, fine fresh chopped onions, cilantro wrapped and steamed. Served with special Sesame Seed sauce.

Vegetable Jhol MoMo\$10.89 Vegetable momo served with Sesame Seed jhol achar.

Chicken Jhol MoMo\$11.89

Chicken momo served with Sesame Seed jhol achar

Pork Jhol MoMo \$12.89

Pork momo served with Sesame Seed jhol achar.

Darshan Basket Momo.....\$12.89

Chili Momo, Fried momo, and Steamed Momo.





GRILLED ITEMS

Chicken Sekwa\$12.89 Boneless Chicken meat marinade with ginger garlic paste chopped

cilantro for garnish.

Pork Sekwa \$12.89

Boneless pork meat marinade with ginger garlic paste chopped cilantro for garnish

Lamb Sekwa\$14.89

Boneless lamb marinade with ginger garlic paste and with homemade spices chopped cilantro for garnish.

Mutton Sekwa\$15.89

Boneless goat meat marinade with homemade spices chopped cilantro for garnish

Grilled for 25 min and garnish with homemade spices chopped onions and cilantro

Darshan mixed grilled\$16.89

Combination of chicken, lamb, seekh kebab, and shrimp grilled in tandoor.

Chicken Tandoor\$13.99

Chicken leg quarter marinated with plain yogurt and house tandoori masala-slow cooked in tradional tandoori ove.





THALI

Vegetables Thali\$16.89 Traditional Nepali combination platter served with rice, mixed veg curry, aloo tama Daal, achar (pickle), Papad, dessert, and yogurt.

Chicken Thali\$17.89

Traditional Nepali combination platter served with rice, chicken curry, aloo tama Daal, achar (pickle), Papad, dessert, and vogurt.

Pork Thali\$17.89

Traditional Nepali combination platter served with rice, pork curry, aloo tama Daal, achar (pickle), Papad, dessert, and yogurt.

Goat Thali\$18.89

Traditional Nepali combination platter served with rice, goat curry, aloo tama Daal, achar (pickle), Papad, , dessert, and yogurt.

Lamb Thali\$18.89

Traditional Nepali combination platter served with rice, lamb curry, aloo tama Daal, achar (pickle), Papad, , dessert, and yogurt.

Darshan Special Thali......\$21.89

Traditional Nepali combination platter served with rice YOUR choice curry (meat/veg) aloo tama Daal, achar (pickle), matar aloo sabji, salad, green chili, Papadamdessert, and yogurt.



NEPALI DISHES 1

Sukuti\$15.89 Deep fried and cooked with tomato, onion, garlic, ginger, and cilintro Khasi ko bhutan\$13.89

Cooked with tomato, onion, garlic, ginger, and cilintro

Darshan khaja set \$15.89 Beaten rice with (pork, goat, chicken, Lamb or Paneer) roasted

soybean, salad, Achar(pickles).

Fry (mutton or pork) cooked with ginger, garlic, onion leaf and cilantro served with Beaten rice.

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Chicken Chili\$	10.89
Tender boneless chicken bites marinated and lightly battered	fried
and sauteed with bell peppers tomato base sauce	

Chicken 65	\$9.89
Tender boneless chicken bites marinated a	
and sauteed	

Potato Chili	\$7.89
Potato deep fried and crispy with chili spicy.	

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Lgg Cilli	••••••	
Doon fried	age and cooked with hall nannove tom	ata baca cauca

Deep fried egg and cooked with bell peppers tomato base sauce.

Vegetable Chili Momo	\$10.89
Vegetable MoMo fried and co	oked with ginger garlic pastes, fine

Vegetable MoMo fried and cooked with ginger garlic pastes, fine fresh bell pepper chopped onion and cilantro.

Chicken Chili MoMo\$11.89

Chicken momo fried and cooked with ginger garlic pastes, fine fresh bell pepper, chopped onion and cilantro.

Pork Chili Momo\$12.89

Pork momo fried and cooked with ginger garlic pastes, fine fresh bell pepper chopped onion and cilantro.

Shrimp Chili	\$10.89
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Fried shrimp and cooked with bell peppers tomato base sauce

Paneer chili		\$11.89
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Deep fried Paneer with green bell pepper and onion.

Aloo chili	\$11	.89
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Deep fried potato with green bell pepper and onion.

SIDE ITEM

Basmati Rice	\$1.89
Daal Soup	\$6.89
Darshan special pickle	
Momo Chutney	





NAAN BREAD

Garlic Naan\$3.89
Indian style bread seasoning with fresh garlic baked in a traditional
tandoori oven. Garnish with butter

Plain Naan	\$2.89
Indian style bread baked in a traditional tandoori oven	

Onion Kulcha\$3.89	9
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Indian style bread baked in a traditional tandoori oven. garnish With butter

Aloo Paratha\$5.89

Whole wheat bread dough stuffed with potato cilantro and green peas cooked in traditional tandoori oven(with butter or no butter)

Flatbread plain or with butter made with whole wheat(with butter or no butter)

Puri	\$5.99

Whole wheat dough is lightly fried until puffy and golden brown.

DESSERTS

Plain Kheer	\$2.89
Gulab Jamun	
Mango kulfi	
Coconut kulfi	

BEVERAGES

Mango lassi (most pouplur)	\$3.89
Sweet lassi	\$3.89
Salt lassi	\$3.89
Plain lassi	\$3.89
Darshan Masala Tea	\$2.99
Darshan Red Tea	\$1.99
Darshan lemon Tea	\$1.99