



Silver foil



DARJEELING HEIGHTS

A LA CARTE MENU



WHY DARJEELING HEIGHTS?

Darjeeling, a Himalayan town in the Indian state of West Bengal is internationally renowned as a tourist destination and also for its tea industry and the Darjeeling Himalayan Railway, a UNESCO World Heritage Site. It is the headquarters of Darjeeling district. The town is located in the Mahabharat Range or Lesser Himalaya at an average elevation of 6,710 ft (2,050m). Darjeeling used to be the Summer Capital of the British Raj (British India).

The development of the town dates back to the mid-19th century, when the British set up a sanatorium and a military depot. Subsequently, extensive tea plantation was done in the region, and tea growers developed distinctive hybrids of black tea and created new fermenting techniques. The resultant distinctive Darjeeling tea is internationally recognised and ranks among the most popular of the black teas.

DELIGHT IN A SUNDAY FAMILY BUFFET LUNCH AT DARJEELING HEIGHTS

**Every Sunday at Darjeeling Heights you can enjoy a delicious
Sunday buffet lunch - the best in Kent.**

By delighting in the family Sunday buffet lunch, you can create great memories for your children maybe even create a new family tradition i.e. spending your Sundays at Darjeeling Heights. The society of today needs to reinstate old family values of spending time together, sitting down together for a meal and reconnecting with each other. The Sunday buffet lunch at our Restaurant is in the perfect setting for such an endeavour.

A variety of starters will be served at the table and the buffet lunch spread will offer a range of delicacies for you to choose from.

Adult £12.95 & Children £8.95 (under 8 years)

The current recommended discretionary gratuity charge has been reviewed and has been reduced to 7.5% which is added to your bill.

Reservations are strongly recommended.

STARTERS

Mixed Tandoori Kebab Platter

Marinated chicken, fish and seekh kebab, barbecued in a clay oven over charcoal and served with spicy salad.

£6.50

Pudina Tikka

Cubed boneless chicken breast marinated in fresh mint, coriander and a variety of spices, then cooked on bamboo skewer.

£6.50

Afghani Murgh Malai Tikka

Afghani influenced barbecued chicken tikka with flavours of fresh ginger, green chilli, black cumin, cardamom, and cottage cheese. No food colouring is used. A dish you must try.

£6.50

Pyaji Seekh kebab

Minced lamb with variety of ground spices cooked on a skewer with spring onion and coriander - Absolutely superb!

£6.50

Fish Tilapia Koliwada

Shallow fried marinated halibut with yoghurt, green chilli and ginger. Served with a fresh mixed salad and fresh green coriander sauce.

£6.50

King Prawn Puri

Large prawns delicately cooked with fresh tomatoes, ginger, garlic, cumin and blended spices. Served on hot fluffy wheat puri bread.

£7.95

King Prawn Butterfly

Breaded king prawns deep fried in pure butter ghee and served with a fresh salad.

£7.95

Salmon Ajwaini

Scottish salmon marinated with ginger and garlic, steam cooked with tangy mint, mustard and caromseed.

£6.50

Punjabi Keema Samosa

A famous evening snack. Deep fried white flour pastry, filled with spicy minced lamb. Served with fresh mint and coriander sauce.

£5.25

Onion Bhajee (Pakora)

Onion fritters.

£4.95

Shrimp Malabari

Fresh baby prawn cooked with red shallots (chuvanna ulli) and garlic & ginger paste, green chilli and coconut oil.

£6.50

Sahi Pudina Jhiga

Giant king prawns lightly cooked with tomato, garlic, fresh mint and blended mixed spices.

£7.95

Chilli Chicken

Some like it hot. Diced chicken breast cooked with green pepper, soya and chilli sauce.

£6.25

Chana Samosa Chatt

An excellent mouth watering combination of chick peas and potatoes with fresh coriander, mint, yoghurt, ginger and tamarind sauce on crispy puri bread.

£6.25

Aloo Tikki

Minced potato cake stuffed with lentils and cottage cheese and garnished with yoghurt, mint and tamarind chutney.

£5.95

Chili Paneer

Chunk of cottage cheese sautéed in red onion, green chilli, soybean and green pepper. Quite spicy.

£6.95

If you have a history of food allergies or intolerances to certain foods, please speak to a member of staff when placing your order.



CHICKEN CHOICE

Chicken Tikka

Breast of corn fed baby chicken marinated in yoghurt, ginger, garlic and variety of spices and barbecued in clay oven.

£9.95

Punjabi Kukkar

A traditional dish from northern India's Punjabi community. Succulent pieces of fresh chicken cooked with onion, green chilli and ground spices. Strongly spiced but highly flavoursome.

£9.95

X'cuti Chicken

A Goan speciality wedding dish - chicken cooked in a sauce of grated coconut, yoghurt and red chillies. Ideal with white fluffy basmati rice.

£9.95

Murgh Shashlik

Barbecued marinated chicken breast in spices with baby mushrooms, onion, tomatoes and green pepper.

£9.95

Karahi Chicken

If you really like spicy, but not too hot. Chicken cooked in a skillet with spring onions, capsicums, green chilli paste and tomatoes.

£9.95

Makhni Murgh

A very popular dish found in most restaurants in Delhi where no chef ever dares to change the recipe. Tender, boneless chicken cooked in a clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander.

£10.95

Chicken Tikka Masala

Britain's favourite chicken curry, chicken tikka in a masala sauce enriched with ground almond and fresh cream.

£9.95

Manchurian Chicken

Experience Laddakhi influence - Small pieces of chicken tikka saut'd with spring onion, tomatoes, green chilli, ginger paste, soya bean and fresh coriander. Quite hot.

£9.95

Bhuna Chicken

Boneless chicken cooked in a skillet and strongly spiced to give predominant flavour of fresh ginger and green coriander.

£9.95

Chicken Jhal Walla

(Madras or Vindallo)

Boneless chicken curry in strongly spiced sauce and potatoes. Few guests like it hot.

£9.95

Murgh Lucknawi

Boneless pieces of chicken simmered in rich cashew nut and red onion gravy with a touch of tomato and garnished with fresh coriander and ginger.

£9.95

Tandoori Chicken

Among the most famous Indian foods, Tandoori Chicken is loved by people the world over. Barbecued chicken cooked in clay oven.

£9.95

Chettinad Chicken

From Tamilnadu in South India, this curry is quite fiery. Chettinad is a style of cooking that has it's roots in Tamilnadu. This fiery curry is a fine example.

£9.95

Chicken Dhansak

Diced chicken cooked with fresh lentils, tamarind and a variety of spices. Tastes sweet and sour.

£9.95

Tandoori Chicken Masala

Tandoori chicken on bone cooked with tomato onion and green chilli. Must try.

£9.95

Chicken Korma

Diced chicken cooked with fresh cream and mild spices.

£9.95

Palak Chicken

Diced chicken cooked with fresh spinach and delicately spiced with garam masala.

£9.95

Hyderabadi Chicken Biryani

Popularly known as Chicken biryani Nizami. Specially prepared for the Royal Family of the local ruler of the Indian state of Andhra Pradesh. Basmati rice cooked with pure butter ghee, diced chicken tikka off the bone, cashew nuts, various herbs and saffron. Served with cucumber raita and tarka dhal of your choice. Highly recommended, you must try.

£13.95

OUR CHEF'S SPECIAL

Boneless breast of chicken marinated in white rum cooked with a blend of specially created sauce by our chef - must try!

£13.95

LAMB DELICACIES

Lamb Rogan Josh

A spicy, tender lamb dish cooked with yoghurt, ginger, and garlic and flavoured with saffron and coriander.

£9.95

Bhuna Gosht Adraki

Boneless tender lamb cubes cooked in a skillet and strongly spiced to give a predominant flavour of fresh ginger and green coriander.

£9.95

Keema Matar Masala

Home-styled minced baby lamb cooked with red onion, garlic, ginger and fresh green peas.

£9.95

Dum Wali Muglai Biryani

Tender lamb cooked with best Basmati rice and whole spices of cloves, cardamom, cinnamon, red chilli and saffron. Served in a sealed serving pot to retain the maximum flavour.

£13.50

Mutton Palak Curry

Diced Lamb cooked with fresh spinach, green chilli, red onion and fresh ginger.

£9.95

Dhaba Gosht

Roadside famous lamb dish with traveling drivers. A very spicy, but not hot, lamb curry with thick sauce. Ideal with Laccha Paratha.

£9.95

Lamb Korma

A lamb dish, off the bone, cooked with our specially prepared korma sauce and finely ground almonds.

£9.95

Lamb Passanda

Baby lamb off the bone, cooked with our specially prepared passanda sauce with added finely ground almonds.

£9.95

FISH & SEAFOOD

Raja Jhinga Tandoori

Fresh Giant Ocean Prawns marinated lightly in spices and cooked in a clay oven. Served sizzling hot.

£13.95

Bhagari Jhinga

King Prawns saut'd with garlic, mustard, black pepper, tomato and cream base sauce and the aromatic garam masala.

£13.95

Darjeeling Prawn

Fresh Seawater Prawn from the Bay of Bengal marinated in dark rum, ground black cardamom, black cumin seed, dry ginger, yoghurt and cream and cooked in a mild spring onion and tomato sauce.

£13.95

Haakh Gadh

Fresh halibut cooked with garlic, kashmiri red chilli, pure ghee and haakh (kashmiri spinach)

£10.95

Salmon Delight

Fresh salmon marinated in white wine and delicately spiced, cooked over charcoal and served with spicy potatoes, broccoli, mushrooms and carrots.

£14.95

Seafood Mix Delight

Variety of seafood, chicken, fish, scallops, lamb and vegetables marinated in delightful flavoured spices, barbecued in a charcoal oven.

£14.95

Goan Fish Curry

A classic spicy and tangy halibut curry cooked with fresh grated coconut, red chillies, turmeric and bay leaves.

£10.95

Kerala Fish Curry

Fresh halibut fish cooked with garlic, kashmiri red chilli, pure butter ghee and haakh (kashmiri spinach) which is cooked in Kerala style and is quite spicy.

£10.95



VEGETABLE MARKET

Paneer Ajwain Tikka

Fresh cottage cheese marinated in yoghurt, aromatic spices and cooked in the "tandoor".

£8.50

Bihari Jeera Aloo

Spicy baby potatoes with green chilli and black cumin seed. A special potato dish from the Bihar State.

£5.50

Bhindi Dopiaza

Ladies' fingers with onion and spices, cooked to perfection. Seasonal vegetables from Delhi Territory.

£5.95

Punjabi Chhole Masala

Chickpeas in spicy tangy Chana Masala with onion & green chilli - A popular dish from the Punjab State.

£5.95

Daal Makhni

Black / yellow lentils cooked on a slow fire, tossed with onion and fresh butter. Dhaba's roadside speciality.

£5.50

Khumb Nagpuri

Fresh button mushrooms cooked with tomatoes, onions and spicy sauce. A dish from Madhya Pradesh.

£5.50

Navratan Korma

Nine varieties of different vegetables, potatoes, carrots, green peas, okra, cauliflower, cheese and capsicum cooked with mild spices.

£8.50

Avial (Mixed Vegetable Curry)

A dish of Kerala State. Fresh green vegetables cooked in a sauce of tamarind, ginger and coconut.

£5.50

Karahi Paneer

Cubes of cottage cheese cooked with onion, capsicum, tomatoes and green chilli.

£7.95

Bombay Aloo

Boiled potatoes in mild tomato sauce.

£5.50

Sag Paneer

Fresh spinach and curd cheese.

£5.95

Gobhi Aloo Masala

Cauliflower and potatoes cooked together with fresh spices.

£5.50

Bengan Ka Bharta

Minced sweet & sour baby aubergine cooked with tomatoes and green chilli.

£5.50

Paneer Butter Masala

A spicy pickled combination of cottage cheese and capsicum with garlic and fresh green chilli.

£7.95

Vegetable Jhalfrezi

Varieties of different vegetables, potatoes, carrots, green peas, okra, cauliflower, cheese and capsicum cooked with hot spices.

£7.95

Paneer Aloo Masala

A spicy combination of cottage cheese and capsicum with garlic and fresh green chilli.

£7.95

Achari Aloo Began

Sliced aubergine and potato saut'd in mustard oil with spices.

£7.95

We accept all major credit cards | Prices shown include VAT at the current rate.

The management reserve the right of admission and service.

Please be aware that there may be traces of nuts in all our dishes.



BASMATI RICE

Steamed White Rice

Plain rice.

£3.25

Lemon Rice

Lemon flavoured rice.

£3.50

Dum Vegetable Biryani

Variety of vegetables cooked with rice in sealed handi. Served piping hot with yellow lentils and cucumber raita. A meal in itself.

£10.50

Pulao Rice

Fried Basmati rice.

£3.50

Khumb - Makai Pulao

Rice with mushroom and sweet corn.

£3.50

Brown Rice

Pure Basmati rice cooked with fried brown onion.

£3.50

Special Fried Rice

Basmati rice cooked with spring onion, egg, green peas and cashew nuts.

£4.25

Keema Rice

Fried Basmati rice cooked with fresh lamb minced meat.

£4.95

TANDOOR WALI GALI (BREAD SELECTION)

Dhania Pudina Paratha

Whole-wheat flour bread with mint.

£3.25

Amritsari Masala Kulcha

Flour bread filled with spicy potatoes.

£3.25

Lachhedar Paratha

Multi-layered bread of whole wheat flour.

£3.25

Plain Nan

Unleavened bread

£3.00

Peshwari Nan

A sweet bread stuffed with ground almonds.

£3.50

Garlic Nan

White flour bread with crushed garlic.

£3.50

Tandoori Roti

Tandoori unleavened bread.

£1.95

Keema Nan

Flour bread filled with mince lamb.

£3.75

ACCOMPANIMENTS

Chass

Butter milk sprinkled with broiled cumin seed, mint and coriander - salty & spicy.

£4.50

Plain or Spicy Papad

Served with an assortment of chutneys.

£1.00

Mango Lassi

Yoghurt based sweet drink with fresh mango.

£5.50

Cucumber Raita or plain Dahi

Yoghurt with cucumber.

£3.25

Onion Pakora (Bhajee)

£4.95

Green Fresh Salad

Tandoori unleavened bread.

£2.95



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www.darjeelingheights.co.uk

Opening Times

Monday to Saturday

12.00pm - 2.30pm & 5.30pm - 11.00pm

Sunday

12.00pm - 3.00pm & 5.30pm - 10.30pm

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