

# ROYAL Darbar

HOUSE OF ETHNIC INDIAN CUISINE

North Indian Tandoori, Mughlai, Goan  
and other regional specialities

"Taste the real - Taste the difference"

## OUR INDIAN FOOD

Darbar's team of expert chefs from India, share over 25 years of experience, learning the art of Indian cuisine from 5\* Level restaurants & luxury cruise liners, to bring you food of the Mughal emperors, Goan and other regional specialities to Emsworth.

## OUR INDIAN WINES

What grows together, goes together so pair your food with our exclusively Imported Indian Wines, all suitable for Vegans & Vegetarians too!

ALLERGIES: Should you have any food allergies please make our service staff aware when ordering.  
SERVICE CHARGE: A discretionary dine in service charge of 10% will be added to your bill.

# STARTERS

## VEGETARIAN

### **PUNJABI SAMOSA | £5.50**

Home made pastry, deep filled with cumin and spiced potato.  
Served with mint & tamarind chutneys.

[G]

### **PAKORA – E – DARBAR | £5.50**

Our signature crispy onion & spinach bhajjis. Served with chutneys.

### **MASALA DOSA | £6.50**

A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.

### **BHINDI KURKURE | £6.50**

Crispy fried baby okra. Served with sour cream dip.

### **CHILLI PANEER | £7.00**

Paneer (Indian Cottage Cheese) tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.

[DG]

## MEAT

### **CHILLI MURG | £7.50**

Crispy fried chicken tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.

[G]

### **MURG TIKKA | £7.50**

Chicken pieces marinated in yoghurt and spices then slow cooked in tandoor. Served with fresh mint chutney.

[D]

### **DELHI SEEKH KABAB | 8.00**

Lamb mince marinated with chopped onion, garlic, ginger, green chillies & fresh mint with garam masala spices, cooked in tandoor on a skewer.

## SEAFOOD

### **TANDOORI SALMON (2pcs) 9.50**

Fillet of salmon marinated in a cracked mustard-based mix, slow cooked in tandoor.

[D]

### **MAKKHAN GARLIC PRAWNS (5pcs) 9.50**

Prawns tossed in butter, fresh garlic, chilli flakes & fresh coriander.

[D]

### **GOAN SPECIAL CALAMARI | 8.50**

Squid rings stir fried in a sweet & sour sauce containing ginger, garlic, green chillies, tamarind and honey.

[G]

[N] DISH MAY CONTAIN NUTS [V] SUITABLE FOR VEGETARIANS [D] DAIRY [G] GLUTEN 🔥 SPECIFY HEAT WHEN ORDERING DISH

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# CHICKEN DISHES

## MAIN COURSES

### **MURG TIKKA BUTTER MASALA | 12.50**

Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek, coriander and honey.

[DN]

### **SHAHI MURG KORMA | 13.50**

Chicken korma cooked in rich gravy of almonds, cashew nuts and cream. Mughal's favourite.

[DN]

### **MURG DO-PYAZA | 12.50**

Chicken cooked in a thick onion and tomato base gravy with added chunks of onions.

### **CHATPATA METHI MURG | 13.00** 🌶️

Chicken cooked with fenugreek leaves, tomato, and chillies. A special Punjabi dish.

### **MURG TAWA SHIMLA MIRCH | 13.50** 🌶️

Pieces of chicken breast stir fried with chunks of bell peppers, onion, tomato & green chillies.

### **DARBAR TEAM CHICKEN CURRY | 13.50** 🌶️

Typical home style cooked chicken curry. "The way we like it".

### **MURG PALAK | 13.00**

Pieces of chicken breast cooked in a spinach based sauce.

### **DAHI MURG | 13.50** 🌶️

Chicken cooked in hung yoghurt and spices with green chillies. A North Indian speciality — **A MUST TRY.**

[D]

### **GOAN CHICKEN XACUTI | 14.00**

A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.

[DN]

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# MEAT DISHES

## MAIN COURSES

### GOAT MEAT ROGAN JOSH | 14.50 🔥🔥

Goat meat slow cooked in a thick sauce of shallots and tomato.  
A Kashmiri delicacy.

### HYDRABADI BAINGAN GOSHT | 14.00 🔥🔥

Goat meat with chunks of aubergine in a hot and spicy thick sauce.

### LUCKNOWI GOSHT KORMA | 14.50

Lamb cooked in a korma style gravy of almond, cardamom, and yoghurt, accentuated with saffron. A special from the kitchens of Nawabs of Lucknow.

[DN]

### PALAK GOSHT | 13.50

Lamb cooked in a spinach based sauce.

### GOAN BEEF CURRY | 14.00

Traditional home style beef & potato curry of Goa.

### PARSI DHANSAK | 13.50 🔥

Lamb and lentil cooked with onion, green chillies and tamarind.  
A popular dish of Parsi community of Mumbai.

### PUNJABI LAMB KADAI | 14.50 🔥🔥

Lamb cooked with pepper, onion, tomato and green chillies.

### NALLI NIHARI | 18.50 🔥

Slow cooked spiced **lamb shank**, topped with spicy sauce, a delicacy savoured by Mughal emperors.

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# FROM THE OCEAN

## MAIN COURSES

### **GOAN FISH CURRY | 14.50** 🌶️

Boneless chunks cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy.  
*(may contain small bones)*

### **GOAN PRAWN CURRY | 15.50** 🌶️

King Prawns cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy.

### **GOAN PRAWN BALCHAO | 16.00** 🌶️🌶️

Prawns cooked with tangy tamarind, chillies and onion sauce.

### **PALAK PRAWN | 15.00**

King prawns cooked in a spinach based sauce.

### **KING PRAWN MASALA | 17.50** 🌶️

King Prawns cooked in a thick onion ginger garlic & chilli-based sauce, with chunks of bell pepper, shallots and tomatoes.

### **KERALA SEAFOOD MOILEE | 17.50**

Prawns, calamari & fish in a coconut curry sauce.

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# GRILLED DISHES FROM THE TANDOOR

(AS MAIN COURSES ONLY)

TANDOOR IS THE INDIAN CLAY OVEN

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**LAMB BOTI TIKKA | 16.00**

Boneless lamb chunks, marinated with yoghurt, spices & fresh mint.

[D]

**TANDOORI CHICKEN (on the bone) | 14.50**

Chicken legs marinated with yogurt, garlic & ginger paste with chef's special spices. A favourite North Indian speciality.

[D]

**CHICKEN MALAI TIKKA | 13.50**

Chicken breast pieces marinated in cream and mild spices.

[D]

**TANDOORI KING PRAWNS | 18.50**

King prawns marinated with yogurt, garlic & ginger paste with aromatic spices.

[D]

**DARBAR SPECIAL SHASHLIK | 16.50**

Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.

[D]

**PANEER TIKKA SHASHLIK | 14.50**

Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.

[VD]

**TANDOORI SUBZI | 12.50**

Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.

[V]

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# VEGAN & VEGETABLES

## MAINS

### **HOMESTYLE TADKA DAL | 9.00**

Assorted lentils cooked with cumin, ginger, garlic, onion and tomatoes.

### **DAL MAKHANI | 9.50**

Signature dish from North India of black lentil in a creamy sauce.

[D]

### **CHANA MASALA | 9.00**

Softened chickpeas in gentle spices topped with fresh coriander.

### **JEERA ALOO | 8.50**

Irresistible spiced potatoes cooked, with cumin seeds.

### **GOAN BUTTERNUT SQUASH CURRY | 10.50**

Chunks of butternut squash cooked in coconut sauce with hint of whole mustard.

### **RIPE MANGO & GREEN BEANS | 10.00**

Chunks of ripe mango with green beans in a mild curry.

### **ALOO PALAK SAAG | 9.00**

Spinach based curry with potato.

### **ALOO GOBHI | 9.00**

An all-time favourite dish of cauliflower and potatoes.

### **ACHARI ALOO BAINGAN | 9.00**

Aubergine & potatoes cooked in pickle spices.

### **TAZA BHINDI MASALA | 9.50**

Fresh Okra & onions sautéed with whole spices.

### **PANEER PALAK | 9.50**

Spinach based curry with paneer.

[D]

### **MIXED VEGETABLE CURRY | 9.50** 🌶️🌶️

Assorted vegetables cooked together with spices and chunks of onion, tomatoes and green chillies.

### **PANEER TIKKA MAKHANI | 10.50**

Paneer cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.

[D]

### **KADAI PANEER | 11.00** 🌶️🌶️

Pieces of Paneer stir fried with chunks of bell peppers, onion, tomato & green chillies.

[D]

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# RICE

**PLAIN RICE | 3.50**  
**PULAO RICE | 4.50**  
**COCONUT RICE | 5.00**

**MUSHROOM RICE | 5.00**  
**SPINACH RICE | 5.00**  
**SPICY LEMON RICE | 5.00**

# BIRYANIS

OUR SIGNATURE BIRYANIS ARE SLOW COOKED  
THE TRADITIONAL WAY (SERVED AS MAIN PORTION)

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The naturally fragrant basmati rice is enhanced with saffron, cinnamon, cardamom and star anise & layered with delicately spiced meat or fish or vegetables and then slow cooked in a clay pot.

**CHICKEN | 14.00**  
**KING PRAWN | 17.50**

**LAMB | 15.00**  
**VEGETABLE | 12.00**

# BREADS

**ROTI | 3.00**

Unleavened wholemeal flat bread. Clay oven baked.

[G]

**PLAIN / BUTTER NAAN | 3.50**

Leavened clay oven baked flour bread.

[G]

**GARLIC NAAN | 4.00**

Leavened clay oven baked bread with garlic.

[G]

**LACHHA PARATHA | 4.00**

A popular multi layered Indian flat bread.

[G]

**PESHAWARI NAAN | 5.00**

Naan bread stuffed with coconut, raisins and cashew nuts.

[G]

**CHILLI CHEESE NAAN | 5.00** 🌶️

Naan bread stuffed with cheese & chilli flakes.

[DG]

**KEEMA NAAN | 5.50**

Naan stuffed with spiced mince lamb.

[G]

**MAKAI ROTI / RICE ROTI | 3.00**

Pan cooked ground corn or rice bread - A speciality of North India

[GLUTEN FREE]

# ACCOMPANIMENTS

**PLAIN OR SPICY PAPAD | 1.00**  
**HOMEMADE CHUTNEYS TRAY | 2.00**

**CUCUMBER RAITA | 4.00** [D]  
**PICKLE | 0.75**

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