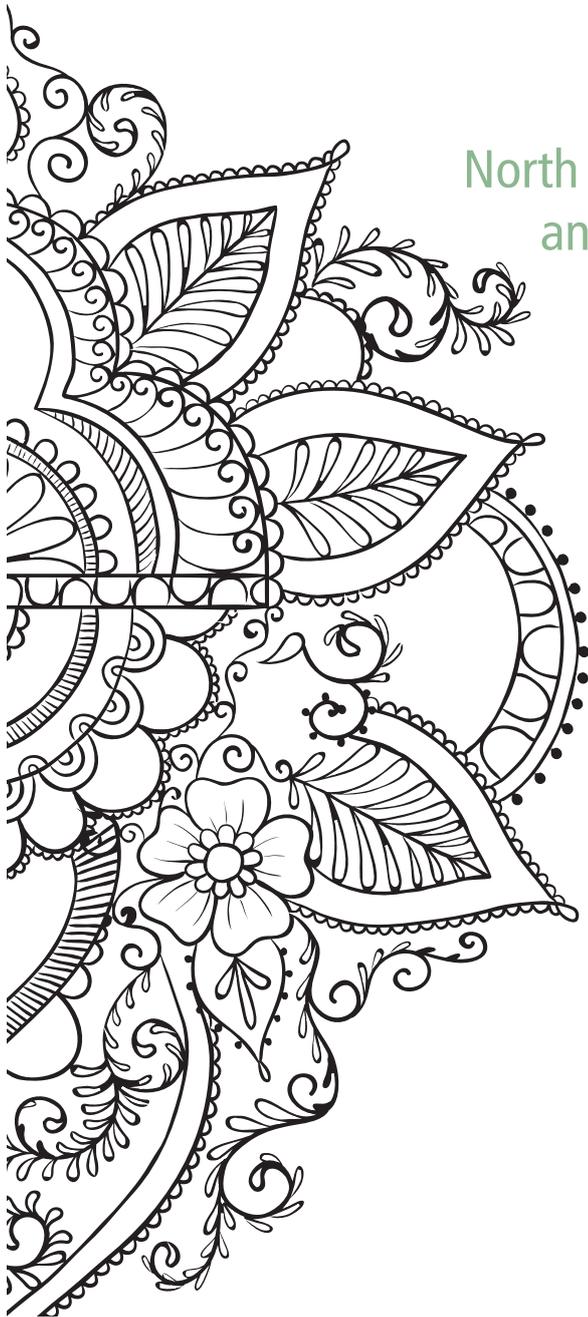




Darbar

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 | £4.50 [G]

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

PAKORA – E – DARBAR | £4.50

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

MASALA DOSA | £5.50

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

BHINDI KURKURE | £5.00

Crispy fried baby okra. Served with sour cream dip.

CHILLI PANEER | £6.00 🌶️ [DG]

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

PANEER PAKORA | £6.00

Fried strips of paneer served on a bed of salad.

MEAT

CHILLI MURG | £6.00 🌶️ [G]

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

MURG TIKKA | £6.00 [D]

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

DELHI SEEKH KABAB | 6.50 🌶️

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 8.00 [D]

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

MAKKHAN GARLIC PRAWNS 8.00 [D]

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

GOAN SPECIAL CALAMARI | 7.50 🌶️

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

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CHICKEN DISHES

MAIN COURSES

MURG TIKKA BUTTER MASALA | 10.50 [DN]

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

SHAHI MURG KORMA | 10.50 [DN]

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

MURG DO-PYAZA | 10.50

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

CHATPATA METHI MURG | 10.50 🌶️

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

MURG TAWA SHIMLA MIRCH | 10.50 🌶️

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

DARBAR TEAM CHICKEN CURRY | 10.50 🌶️

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

MURG PALAK | 10.50

Pieces of chicken breast cooked in a spinach based sauce.

DAHI MURG | 11.00 🌶️ [D]

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

GOAN CHICKEN XACUTI | 11.50 [DN]

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

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MEAT DISHES

MAIN COURSES

GOAT MEAT ROGAN JOSH | 12.50 🌶️

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

HYDRABADI BAINGAN GOSHT | 12.00 🌶️🌶️

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

LUCKNOWI GOSHT KORMA | 12.00 [DN]

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

PALAK GOSHT | 11.50

Lamb cooked in a spinach based sauce.

GOAN BEEF CURRY | 11.50

Traditional home style beef & potato curry of Goa.

PARSI DHANSAK | 11.50 🌶️

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

PUNJABI LAMB KADAI | 12.00 🌶️🌶️

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

NALLI NIHARI | 16.50 🌶️

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 | 12.00 🌶️

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

GOAN PRAWN CURRY | 14.00 🌶️

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

GOAN PRAWN BALCHAO | 14.00 🌶️🌶️

Prawns cooked with tangy tamarind, chillies and onion sauce.

JHEENGA AAM (MANGO) CURRY | 14.50

King prawns cooked in fresh mango gravy with mango chunks.

PALAK PRAWN | 14.00

King prawns cooked in a spinach based sauce.

KING PRAWN MASALA | 16.00 🌶️

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

PANFRIED SEA BREAM MASALA | 14.50 🌶️

Marinated whole panfried Sea Bream panfried and served on a tomato based spicy sauce.
(contains bones)

KERALA SEAFOOD MOILEE | 15.00

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

LAMB BOTI TIKKA | 14.00 [D]

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

TANDOORI CHICKEN | 13.00 [D]

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

CHICKEN MALAI TIKKA | 12.00 [D]

Chicken breast pieces marinated in cream and mild spices.

TANDOORI KING PRAWNS | 15.50 [D]

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

DARBAR SPECIAL SHASHLIK | 15.50 [D]

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

TANDOORI GOBHI | 9.50 [VEGAN]

Chunks of califlower floretts marinated in spices and slow cooked in Tandoor.

PANEER TIKKA SHASHLIK | 12.50 [VD]

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

TANDOORI SUBZI | 10.00 [V]

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

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VEGETABLES

SIDE DISHES

HOMESTYLE TADKA DAL | 5.00

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

DAL MAKHANI | 6.00 [D]

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

CHANA MASALA | 5.50

Softened chickpeas in gentle spices topped with fresh coriander.

JEERA ALOO | 5.50

Irresistible spiced potatoes cooked, with cumin seeds.

GOAN BUTTERNUT SQUASH CURRY | 7.50

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

FRESH MANGO & FRENCH BEANS CURRY | 7.50

Chunks of fresh mango cooked with French beans in a mango based gravy.

ALOO GOBHI | 5.50

An all-time favourite dish of cauliflower and potatoes.

ACHARI ALOO BAINGAN | 6.00

Aubergine & potatoes cooked in pickle spices.

TAZA BHINDI MASALA | 6.00

Fresh Okra & onions sautéed with whole spices.

ALOO PALAK OR PANEER PALAK [D] | 6.00

Spinach based curry with choice of either potato or Paneer.

MIXED VEGETABLE KADHAI | 7.50

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

PANEER TIKKA MAKHANI | 7.50 [D]

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

KADAI PANEER | 8.00 [D]

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

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RICE

PLAIN RICE | 3.00
PULAO RICE | 4.00
SPINACH RICE | 4.50

MUSHROOM RICE | 4.50
COCONUT RICE | 4.50
SPICY LEMON RICE | 4.50

BIRYANIS

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

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 | 11.50
SEAFOOD | 15.00

LAMB | 13.50
VEGETABLE | 9.50

BREADS

CHAPPATI | 1.50 [G]

Thin unleavened wholemeal bread cooked on a skillet.

ROTI | 2.00 [G]

Unleavened wholemeal flat bread. Clay oven baked.

PLAIN / BUTTER NAAN | 3.00 [G]

Leavened clay oven baked flour bread.

GARLIC NAAN | 3.50 [G]

Leavened clay oven baked bread with garlic.

LACHHA PARATHA | 3.50 [G]

A popular multi layered Indian flat bread.

PESHAWARI NAAN | 4.50 [G]

Naan bread stuffed with coconut, raisins and cashew nuts.

CHILLI CHEESE NAAN | 4.50 🌶️ [DG]

Naan bread stuffed with cheese & chilli flakes.

KEEMA NAAN | 5.00 [G]

Naan stuffed with spiced mince lamb.

MAKAI ROTI | 3.00 [GLUTEN FREE]

Pan cooked ground corn bread - A speciality of North India.

ACCOMPANIMENTS

PLAIN OR SPICY PAPAD | 1.00 **CUCUMBER RAITA | 3.50 [D]**
HOMEMADE CHUTNEYS TRAY | 1.50 **SPINACH RAITA | 3.50 [D]**
PICKLE | 0.50

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