

VEGAN & VEGGIES

MAINS

HOMESTYLE TADKA DAL	9.00	
Assorted lentils cooked with cumin, ginger, garlic, onion and tomatoes.		
DAL MAKHANI	9.50	[D]
Signature dish from North India of black lentil in a creamy sauce.		
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	[D]
Spinach based curry with Paneer.		
MIXED VEGETABLE CURRY 🌶️🌶️	9.50	
Assorted vegetables cooked together with spices and chunks of onion, tomatoes and green chillies.		
PANEER TIKKA MAKHANI	10.50	[D]
Paneer cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.		
KADAI PANEER 🌶️🌶️	11.00	[D]
Pieces of Paneer stir fried with chunks of bell peppers, onion, tomato & green chillies.		

ALLERGIES: G - GLUTEN D - DAIRY N - NUTS

RICE & BIRYANI

PLAIN RICE	3.50
PULAO RICE	4.50
MUSHROOM RICE	5.00
SPINACH RICE	5.00

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.

CHICKEN	14.00	LAMB	15.00
KING PRAWN	17.50	VEGETABLE	12.00

BREADS

ROTI	3.00	[G]
Unleavened wholemeal flat bread.		
PLAIN / BUTTER NAAN	3.50	[G]
Leavened clay oven baked flour bread.		
GARLIC NAAN	4.00	[G]
Leavened clay oven baked bread and garlic.		
LACHHA PARATHA	4.00	[DG]
A popular multi layered Indian flat bread.		
PESHAWARI NAAN	5.00	[GN]
Naan bread stuffed with coconut, raisins and cashew nuts.		
CHILLI CHEESE NAAN 🌶️	5.00	[DG]
Naan bread stuffed with cheese & chilli flakes.		
KEEMA NAAN	5.50	[G]
Naan stuffed with spiced mince lamb.		
MAKAI ROTI / RICE ROTI [GLUTEN FREE]	3.00	
Pan cooked ground corn or rice bread - A speciality of North India.		

ACCOMPANIMENTS

CUCUMBER RAITA	4.00	[D]
PLAIN OR SPICY PAPAD	1.00	
HOMEMADE CHUTNEYS TRAY	2.00	
PICKLE	0.75	

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ROYAL
Darbar
ETHNIC INDIAN CUISINE
*North Indian & Goan Food
Just as you would get in India
Dine in or Take-Away*

AS FROM APRIL 2024

Monday - Saturday
Lunch: 11:30am - 2.30pm
Dinner: 5pm - 10.00pm

01243 430095 or 07976 276216
www.royaldarbar.co.uk
36-38 North Street, Emsworth, PO10 7DG

Darbar Restaurant
 Darbar_Emsworth

STARTERS

PUNJABI SAMOSA	V	5.50	[G]
Home made pastry, deep filled with cumin and spiced potato. Served with mint & tamarind chutneys.			
PAKORA – e – DARBAR	V	5.50	
Our signature crispy onion & spinach bhajis. Served with chutneys.			
MASALA DOSA	V	6.50	
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.			
BHINDI KURKURE	V	6.50	
Crispy fried baby okra. Served with sour cream dip.			
CHILLI PANEER	V	7.00	[DG]
Paneer (Indian Cottage Cheese) tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.			
CHILLI MURG	V	7.50	[G]
Crispy fried chicken tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.			
MURG TIKKA		7.50	[D]
Chicken pieces marinated in yoghurt and spices then slow cooked in tandoor. Served with fresh mint chutney.			
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.			
GOAN SPECIAL CALAMARI		8.50	[G]
Squid rings stir fried in a sweet & sour sauce containing ginger, garlic, green chillies, tamarind and honey.			
TANDOORI SALMON (2pcs)		9.50	[D]
Fillet of salmon marinated in a cracked mustard-based mix, slow cooked in tandoor.			
MAKKHAN GARLIC PRAWNS (5pcs)		9.50	[D]
Prawns tossed in butter, fresh garlic, chilli flakes & fresh coriander.			

MAINS

CHICKEN DISHES

MURG TIKKA BUTTER MASALA		12.50	[DN]
Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek coriander and honey.			
SHAHI MURG KORMA		13.50	[DN]
Chicken korma cooked in rich gravy of almonds, cashew nuts and cream. Mughal's favourite.			

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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	[D]
Chicken cooked in hung yoghurt and spices with green chillies. A North Indian speciality.			
GOAN CHICKEN XACUTI		14.00	[DN]
A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.			

MEAT DISHES

GOAT MEAT ROGAN JOSH		14.50	
Goat meat slow cooked in a thick sauce of onions 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	[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		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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SEAFOOD DISHES

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			
PALAK PRAWN		15.00	
King prawns cooked in a spinach based sauce.			
KING PRAWN MASALA		17.50	
King Prawns cooked in a chilli-based sauce, with chunks of bell pepper, shallots and tomatoes.			
KERALA SEAFOOD MOILEE		17.50	
Prawns, calamari & fish in a coconut curry sauce.			

TANDOOR SELECTION

"GRILLED MAIN COURSES"

Tandoor is the Indian clay oven.

LAMB BOTI TIKKA		16.00	[D]
Boneless lamb, marinated with yoghurt, spices & fresh mint.			
TANDOORI CHICKEN (on the bone)		14.50	[D]
Chicken marinated with yogurt, garlic & ginger paste with chef's special spices. A favourite North Indian speciality.			
CHICKEN MALAI TIKKA		13.50	[D]
Chicken breast pieces marinated in cream and mild spices.			
TANDOORI KING PRAWNS		18.50	[D]
King prawns marinated with yogurt, garlic & ginger paste with aromatic spices.			
DARBAR SPECIAL SHASHLIK		16.50	[D]
Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.			
PANEER TIKKA SHASHLIK	V	14.50	[D]
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.			
TANDOORI SUBZI	V	12.50	
Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.			

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