

## VEGAN & VEGGIES

### 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** 6.00 [D]  
Spinach based curry with choice of either potato or Paneer.

**MIXED VEGETABLE KADHAI** 🌶️🌶️ 7.50 [DN]  
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.

**ALLERGIES: G - GLUTEN D - DAIRY N - NUTS**

## RICE & BIRYANI

<b>PLAIN RICE</b>	3.00
<b>PULAO RICE</b>	4.00
<b>MUSHROOM RICE</b>	4.50
<b>SPINACH RICE</b>	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 slowly cooked in a clay pot.

<b>CHICKEN</b>	11.50	<b>LAMB</b>	13.50
<b>SEAFOOD</b>	15.00	<b>VEGETABLE</b>	9.50

### BREADS

**ROTI** 2.00 [G]  
Unleavened wholemeal flat bread.

**PLAIN / BUTTER NAAN** 3.00 [G]  
Leavened clay oven baked flour bread.

**GARLIC NAAN** 3.50 [G]  
Leavened clay oven baked bread and 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** [GLUTEN FREE] 3.00  
Pan cooked ground corn bread - A speciality of North India.

### ACCOMPANIMENTS


**CUCUMBER RAITA / SPINACH RAITA** 3.50 [D]

**PLAIN OR SPICY PAPAD** 1.00

**HOMEMADE CHUTNEYS TRAY** 1.50

**PICKLE** 0.50

**ALLERGIES: G - GLUTEN D - DAIRY N - NUTS**



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

**AS FROM OCTOBER 2021**

**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

<b>PUNJABI SAMOSA</b>	V	4.50	[G]
Home made pastry, deep filled with cumin and spiced potato. Served with mint & tamarind chutneys.			
<b>PAKORA – e – DARBAR</b>	V	4.50	
Our signature crispy onion & spinach bhajis. Served with chutneys.			
<b>MASALA DOSA</b>	V	5.50	
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.			
<b>BHINDI KURKURE</b>	V	5.00	
Crispy fried baby okra. Served with sour cream dip.			
<b>CHILLI PANEER</b>	V	6.00	[DG]
Paneer (Indian Cottage Cheese) tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.			
<b>CHILLI MURG</b>	V	6.00	[G]
Crispy fried chicken tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.			
<b>MURG TIKKA</b>		6.00	[D]
Chicken pieces marinated in yoghurt and spices then slow cooked in tandoor. Served with fresh mint chutney.			
<b>DELHI SEEKH KABAB</b>		6.50	
Lamb mince marinated with chopped onion, garlic, ginger, green chillies & fresh mint with garam masala spices, cooked in tandoor on a skewer.			
<b>GOAN SPECIAL CALAMARI</b>		7.50	
Squid rings stir fried in a sweet & sour sauce containing ginger, garlic, green chillies, tamarind and honey.			
<b>TANDOORI SALMON</b>		8.00	[D]
Fillet of salmon marinated in a cracked mustard-based mix, slow cooked in tandoor.			
<b>MAKKHAN GARLIC PRAWNS</b>		8.00	[D]
Prawns tossed in butter, fresh garlic, chilli flakes & fresh coriander.			

## MAINS

### CHICKEN DISHES

<b>MURG TIKKA BUTTER MASALA</b>		10.50	[DN]
Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.			
<b>SHAHI MURG KORMA</b>		10.50	[DN]
Chicken korma cooked in rich gravy of almonds, cashew nuts and cream. Mughal's favourite.			

**ALLERGIES: G - GLUTEN D - DAIRY N - NUTS**

<b>MURG DO-PYAZA</b>		10.50	
Chicken cooked in a thick onion and tomato base gravy with added chunks of onions & shallots.			
<b>CHATPATA METHI MURG</b>		10.50	
Chicken cooked with fenugreek leaves, tomato, and chillies. A special Punjabi dish.			
<b>MURG TAWA SHIMLA MIRCH</b>		10.50	
Pieces of chicken breast stir fried with chunks of bell peppers, onion, tomato & green chillies.			
<b>DARBAR TEAM CHICKEN CURRY</b>		10.50	
Typical home style cooked chicken curry. "The way we like it".			
<b>MURG PALAK</b>		10.50	
Pieces of chicken breast cooked in a spinach based sauce.			
<b>DAHI MURG</b>		11.00	[D]
Chicken cooked in hung yoghurt and spices with green chillies. A North Indian speciality (A MUST TRY).			
<b>GOAN CHICKEN XACUTI</b>		11.50	[DN]
A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.			

### MEAT DISHES

<b>GOAT MEAT ROGAN JOSH</b>		12.50	
Goat meat slow cooked in a thick sauce of shallots and tomato. A Kashmiri delicacy.			
<b>HYDRABADI BAINGAN GOSHT</b>		12.00	
Goat meat with chunks of aubergine in a hot and spicy thick sauce.			
<b>LUCKNOWI GOSHT KORMA</b>		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.			
<b>PALAK GOSHT</b>		11.50	
Lamb cooked in a spinach based sauce.			
<b>GOAN BEEF CURRY</b>		11.50	
Traditional home style beef & potato curry of Goa.			
<b>PARSI DHANSAK</b>		11.50	
Lamb and lentil cooked with onion, green chillies and tamarind. A popular dish of Parsi community of Mumbai.			
<b>PUNJABI LAMB KADAI</b>		12.00	
Lamb cooked with pepper, onion, tomato and green chillies (optional).			
<b>NALLI NIHARI</b>		16.50	
Slow cooked spiced lamb shank, topped with spicy sauce, a delicacy savoured by Mughal emperors.			

**ALLERGIES: G - GLUTEN D - DAIRY N - NUTS**

## SEAFOOD DISHES

<b>GOAN FISH CURRY</b>		12.00	
Boneless sea bass chunks cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy (may contain small bones).			
<b>GOAN PRAWN CURRY</b>		14.00	
King Prawns cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy.			
<b>GOAN PRAWN BALCHAO</b>		14.00	
Prawns cooked with tangy tamarind, chillies and onion			
<b>JHEENGA AAM (MANGO) CURRY</b>		14.50	
King prawns cooked with fresh mango chunks.			
<b>PALAK PRAWN</b>		14.00	
King prawns cooked in a spinach based sauce.			
<b>KING PRAWN MASALA</b>		16.00	
King Prawns cooked in a chilli-based sauce, with chunks of bell pepper, shallots and tomatoes.			
<b>KERALA SEAFOOD MOILEE</b>		15.00	
Prawns, calamari & fish in a coconut curry sauce.			

## TANDOOR SELECTION

### "GRILLED MAIN COURSES"

Tandoor is the Indian clay oven.

<b>LAMB BOTI TIKKA</b>		14.00	[D]
Boneless lamb, marinated with yoghurt, spices & fresh mint.			
<b>TANDOORI CHICKEN</b>		13.00	[D]
Chicken legs marinated with yogurt, garlic & ginger paste with chef's special spices. A favourite North Indian speciality.			
<b>CHICKEN MALAI TIKKA</b>		12.00	[D]
Chicken breast pieces marinated in cream and mild spices.			
<b>TANDOORI KING PRAWNS</b>		15.50	[D]
King prawns marinated with yogurt, garlic & ginger paste with aromatic spices.			
<b>DARBAR SPECIAL SHASHLIK</b>		15.50	[D]
Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.			
<b>TANDOORI GOBHI</b>	[VEGAN]	9.50	
Chunks of califlower floretts marinated in spices and slow cooked in Tandoor.			
<b>PANEER TIKKA SHASHLIK</b>	V	12.50	[D]
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.			
<b>TANDOORI SUBZI</b>	V	10.00	
Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.			

**ALLERGIES: G - GLUTEN D - DAIRY N - NUTS**