

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.

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	[VG]
Home made pastry, deep filled with cumin and spiced potato. Served with mint & tamarind chutneys.		
PAKORA - E - DARBAR	5.50	[V]
Our signature crispy onion & spinach bhajis. Served with chutneys.		
MASALA DOSA	7.00	[V]
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.		
BHINDI KURKURE	6.50	[V]
Crispy fried baby okra. Served with sour cream dip.		
CHILLI PANEER 	7.50	[VDG]
Paneer (Indian Cottage Cheese) tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.		

MEAT

CHILLI MURG 	8.00	[VG]
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 	8.50	
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 (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.		
GOAN SPECIAL CALAMARI 	9.00	[G]
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	13.50	[DN]
Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek, coriander, cashew nuts and honey.		
SHAHI MURG KORMA	13.50	[DN]
Chicken korma cooked in rich gravy of almonds, cashew nuts and cream. Mughal's favourite.		
MURG DO-PYAZA	13.50	
Chicken cooked in a thick onion and tomato base gravy with added chunks of onions.		
CHATPATA METHI MURG 🌶️	13.50	[D]
Chicken cooked with fenugreek leaves, tomato, and chillies. A special Punjabi dish.		
MURG TAWA SHIMLA MIRCH 🌶️	14.50	[D]
Pieces of chicken breast stir fried with chunks of bell peppers, onion, tomato & green chillies.		
DARBAR TEAM CHICKEN CURRY 🌶️	14.00	
Typical home style cooked chicken curry. "The way we like it".		
DAHI MURG 🌶️	14.00	[DN]
Chicken cooked in hung yoghurt and spices with green chillies. A North Indian speciality.		
MURG PALAK	14.00	
Pieces of chicken breast cooked in a spinach based sauce.		
CHICKEN CHETTINAD 🌶️	14.50	[DN]
A famous dish of Madras. A Fiery and aromatic dish containing toasted coconut and blend of various spices and curry leaves.		
GOAN CHICKEN XACUTI	15.50	[D]
A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.		
TANDOORI CHICKEN MASALA (ON THE BONE)	17.50	[DN]
North Indian speciality. Marinated chicken on the bone - first grilled in the Tandoor and then cooked with rich sauce containing butter and honey.		

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MEAT DISHES

MAIN COURSES


RAILWAY GOAT CURRY (ON THE BONE) 🌶️🌶️	15.50	[N]
Traditional goat meat curry as cooked and served on Indian Railway journeys.		
LAMB ROGAN JOSH 🌶️	14.50	
Tender lamb, slow cooked in a thick sauce of onions and tomatoes.		
HYDRABADI BAINGAN GOSHT 🌶️🌶️	15.00	
Lamb 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	14.50	
Lamb cooked in a spinach based sauce.		
PARSI DHANSAK 🌶️	14.50	
Lamb and lentil cooked with onion, green chillies and tamarind. A popular dish of Parsi community of Mumbai.		
PUNJABI LAMB KADAI 🌶️🌶️	15.50	
Lamb cooked with pepper, onion, tomato and green chillies.		
LAMB VINDALOO 🌶️🌶️	16.50	
Vindaloo Curry originates from Goa. Traditionally made with pork. It is fiery and tangy containing chillies, garlic and vinegar.		
NALLI GOSHT (LAMB SHANK) 🌶️	19.50	
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 	15.50
Boneless Seabass fish cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy (may contain small bones).	
GOAN PRAWN CURRY 	16.50
King Prawns cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy.	
GOAN PRAWN VINDALOO 	17.00
Prawns cooked with tangy vinegar, chillies and onion.	
PALAK PRAWN	16.00
King Prawns cooked in a spinach based sauce	
PRAWNS & RIPE MANGO CURRY	16.00
Chunks of ripe mango with Prawns in a mild sauce.	
KING PRAWN MASALA 	18.50
King Prawns cooked in a chilli-based sauce, with chunks of bell pepper, shallots and tomatoes.	
KERALA SEAFOOD MOILEE	18.50
Prawns, calamari & fish in a coconut curry sauce.	
TAWA SEAFOOD 	18.50
Fish, prawns & calamari cooked with onion, tomato, bell peppers and chillies. (Semi Dry)	


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GRILLED DISHES FROM THE TANDOOR

MAIN COURSES

Tandoor is the Indian Clay Oven

LAMB BOTI TIKKA	16.00	[G]
Boneless lamb, marinated with yoghurt, spices & fresh mint.		
TANDOORI CHICKEN (on the bone)	15.50	[G]
Chicken marinated with yogurt, garlic & ginger paste with chef's special spices. A favourite North Indian speciality.		
CHICKEN MALAI TIKKA 14.50	14.50	[DG]
Chicken breast pieces marinated in cream and mild spices.		
TANDOORI KING PRAWNS	18.50	[DG]
King prawns marinated with yogurt, garlic & ginger paste with aromatic spices.		
DARBAR SPECIAL SHASHLIK	17.50	[DG]
Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.		
PANEER TIKKA SHASHLIK	14.50	[VDG]
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.		
TANDOORI SUBZI	13.50	[VDG]
Mushrooms, broccoli, baby potatoes, tomato, onions, & peppers marinated with fennel seeds and spices. Served with Naan.		
BOMBAY SIZZLER (Monday to Thursday)	18.50	
Grilled and served on a hot metal skillet on the table enhancing the flavours.		

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VEGAN & VEGETABLES AS MAINS

Ask for a side portion at £6.00 each

MAINS

HOMESTYLE TADKA DAL 9.00

Assorted lentils cooked with ginger, garlic, onion and tomatoes.
Then Tempered with cumin, mustard and curry leaves.

DAL MAKHANI 9.50 [D]

Black lentil in a creamy sauce. Slow cooked signature dish from North India.

CHANA MASALA 9.00

Chickpeas cooked with spices & topped with fresh coriander.

BOMBAY ALOO 8.50

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 pickling spices.

TAZA BHINDI OKRA MASALA 9.50

Fresh Okra & onions sautéed with whole spices.

PANEER PALAK 9.50 [D]

Spinach based curry with Paneer (Indian cheese).

VEGETABLE CURRY 9.50


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

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. (Semi Dry)

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BIRYANIS (AS A MAIN COURSE)

OUR SIGNATURE BIRYANIS ARE SLOW COOKED IN THE TRADITIONAL WAY IN A CLAY POT (A MUST TRY)

Served with curry sauce.

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 | 15.00
KING PRAWN | 18.50

LAMB | 16.50
VEGETABLE | 13.00

RICE

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

MUSHROOM RICE | 5.00
SPINACH RICE | 5.00

BREADS

ROTI | 3.00

Unleavened wholemeal flat bread.

[G]

PLAIN / BUTTER NAAN | 3.50

Leavened clay oven baked flour bread.

[G]

GARLIC NAAN | 4.50

Leavened clay oven baked bread with garlic.

[G]

LACHHA PARATHA | 4.50

A popular multi layered Indian flat bread.

[DG]

PESHAWARI NAAN | 5.50

Naan bread stuffed with coconut, raisins and cashew nuts.

[GN]

CHILLI CHEESE & GARLIC NAAN | 5.50 

Naan bread stuffed with cheese, garlic & chilli flakes.

[DG]

KEEMA NAAN | 5.50

Naan stuffed with spiced mince lamb.

[G]

MAKAI ROTI | 3.00

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


[GLUTEN FREE]

ACCOMPANIMENTS

PLAIN OR SPICY PAPAD | 1.00
HOMEMADE CHUTNEYS TRAY | 2.00

CUCUMBER RAITA | 4.00
PICKLE | 0.75

[D]

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