

VEGAN & VEGGIES

HOMESTYLE TADKA DAL	8.00	
Assorted lentils cooked with ginger, garlic, onion and tomatoes. Then Tampered with cumin, mustard and curry leaves.		
DAL MAKHANI	8.50	[D]
Black lentil in a creamy sauce. Signature dish from North India.		
CHANA MASALA	8.00	
Chickpeas cooked with spices & topped with fresh coriander.		
JEERA ALOO	7.50	
Spiced potatoes cooked, with cumin seeds.		
GOAN BUTTERNUT SQUASH CURRY	9.50	
Chunks of butternut squash cooked in coconut sauce with hint of whole mustard.		
RIPE MANGO & GREEN BEANS	9.00	
Chunks of ripe mango with green beans in a mild curry.		
ALOO PALAK SAAG	8.00	
Spinach based curry with potato.		
ALOO GOBHI	8.00	
An all-time favourite dish of cauliflower and potatoes.		
ACHARI ALOO BAINGAN	8.00	
Aubergine & potatoes cooked in pickling spices.		
TAZA BHINDI MASALA (Okra)	8.50	
Fresh Okra & onions sauteed with whole spices.		
PANEER PALAK	8.50	[D]
Spinach based curry with Paneer (Indian cheese).		
VEGETABLE CURRY	8.00	
Assorted vegetables cooked with chunks of onion, tomatoes, green chillies and blend of spices.		
PANEER TIKKA MAKHANI	9.50	[D]
Paneer cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.		
KADAI PANEER	10.50	[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).

Fragrant basmati rice, enhanced with saffron, cinnamon, cardamom and star anise then layered with delicately spiced meat or prawn or vegetables and then slow cooked.

CHICKEN	15.00	LAMB	16.50
KING PRAWN	18.50	VEGETABLE	13.00

BREADS

ROTI	3.00	[G]
Unleavened wholemeal flat bread.		
PLAIN / BUTTER NAAN	3.50	[G]
Leavened clay oven baked flour bread.		
GARLIC NAAN	4.50	[G]
Leavened clay oven baked bread with garlic.		
LACHHA PARATHA	4.50	[DG]
A popular multi layered Indian flat bread.		
PESHAWARI NAAN	5.50	[GN]
Naan bread stuffed with coconut, raisins and cashew nuts.		
CHILLI CHEESE & GARLIC NAAN	5.50	[DG]
Naan bread stuffed with cheese, garlic & chilli flakes.		
KEEMA NAAN	5.50	[G]
Naan stuffed with spiced mince lamb.		
MAKAI ROTI	3.00	
Pan cooked ground corn 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	

ALLERGIES: G - GLUTEN D - DAIRY N - NUTS



ROYAL Darbar
ETHNIC NORTH INDIAN & GOAN CUISINE

FROM APRIL 2026

Monday: Dinner Only
Tues - Sat: Lunch & Dinner

Lunch: 12.00pm - 2.30pm
Dinner: 5.00pm - 10.00pm

We do:

- Food tasting events
- Home style cooking demo classes
- Outdoor catering

Please inquire

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

STATERS

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 7.00**
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.

CHILLI PANEER **V 7.50** [DG]
Paneer (Indian Cottage Cheese) tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.

CHILLI MURG **V 8.00** [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 **8.50**
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 **9.00** [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 **13.50** [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** [D]
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**
Chicken cooked with fenugreek leaves, tomato, and chillies. A special Punjabi dish.

MURG TAWA SHIMLA MIRCH **14.50**
Pieces of chicken breast stir fried with chunks of bell peppers, onion, tomato & green chillies.

DARBAR TEAM CHICKEN CURRY **14.50**
Typical home style cooked chicken curry. "The way we like it".

MURG PALAK **14.00**
Pieces of chicken breast cooked in a spinach based sauce.

DAHI MURG **14.00** [DN]
Chicken cooked in hung yoghurt and spices with green chillies. A North Indian speciality.

GOAN CHICKEN XACUTI **15.50** [DN]
A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.

MEAT DISHES

RAILWAY GOAT CURRY (ON THE BONE) **15.50**
Traditional goat meat curry as cooked on Indian Railways

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.

NALLI GOSHT (Lamb Shank) **19.50**
Slow cooked spiced lamb shank, topped with spicy sauce, a delicacy savoured by Mughal emperors.

SEAFOOD DISHES

GOAN FISH CURRY **15.50**
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 **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.

TANDOOR SELECTION

"GRILLED 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** [G]
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** [GN]
Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.

PANEER TIKKA SHASHLIK **V 14.50** [DG]
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.

TANDOORI SUBZI **V 13.50** [G]
Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.

ALLERGIES: G - GLUTEN D - DAIRY N - NUTS

ALLERGIES: G - GLUTEN D - DAIRY N - NUTS

ALLERGIES: G - GLUTEN D - DAIRY N - NUTS