

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

PLAIN RICE	3.00
PULAO RICE	4.00
MUSHROOM RICE	4.50
SPINACH 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 slowly cooked in a clay pot.

CHICKEN	11.50	LAMB	13.50
SEAFOOD	15.00	VEGETABLE	9.50

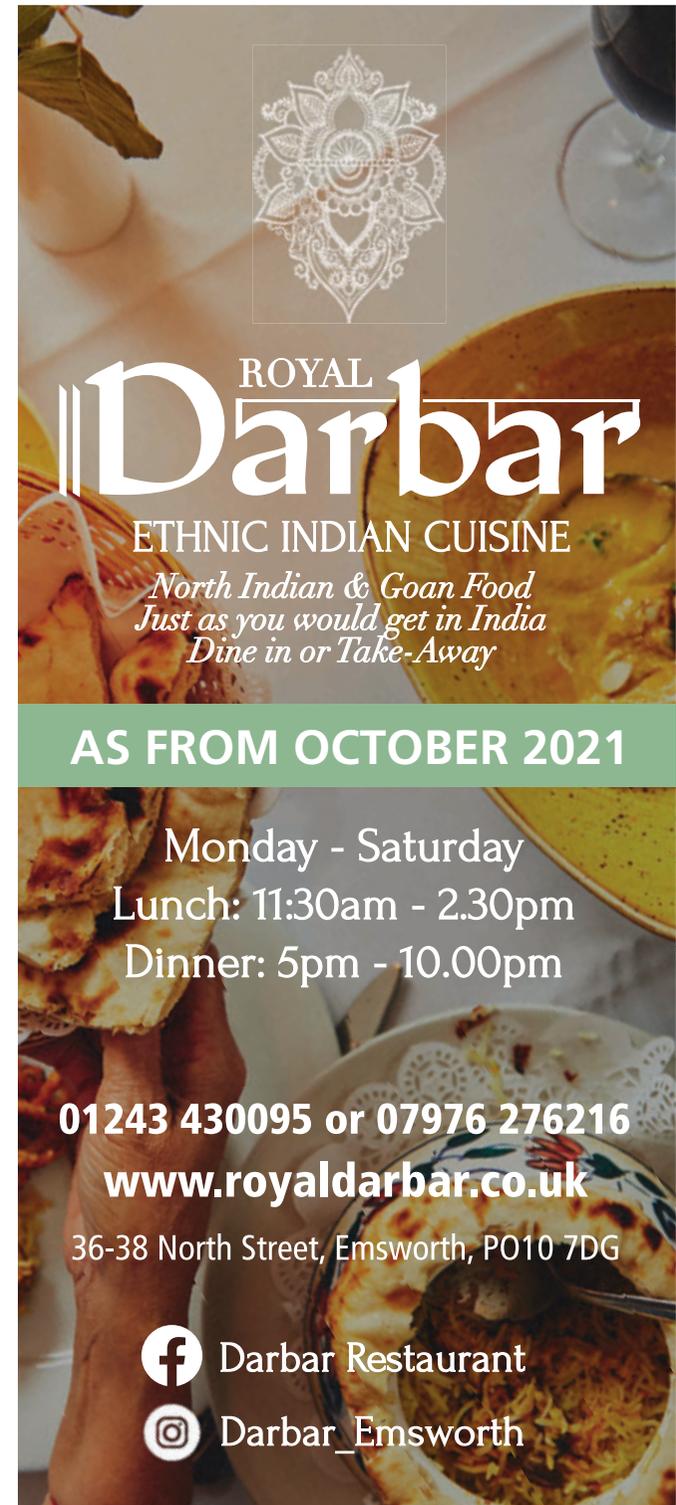
BREADS

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	3.00	[GLUTEN FREE]
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	

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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 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

PUNJABI SAMOSA	V	4.50	[G]
Home made pastry, deep filled with cumin and spiced potato. Served with mint & tamarind chutneys.			
PAKORA – e – DARBAR	V	4.50	
Our signature crispy onion & spinach bhajis. Served with chutneys.			
MASALA DOSA	V	5.50	
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.			
BHINDI KURKURE	V	5.00	
Crispy fried baby okra. Served with sour cream dip.			
CHILLI PANEER	V	6.00	[DG]
Paneer (Indian Cottage Cheese) tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.			
CHILLI MURG	V	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.			
GOAN SPECIAL CALAMARI		7.50	
Squid rings stir fried in a sweet & sour sauce containing ginger, garlic, green chillies, tamarind and honey.			
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.			

MAINS

CHICKEN DISHES

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.			

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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.			

MEAT DISHES

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 (optional).			
NALLI NIHARI		16.50	
Slow cooked spiced lamb shank, topped with spicy sauce, a delicacy savoured by Mughal emperors.			

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SEAFOOD DISHES

GOAN FISH CURRY		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).			
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			
JHEENGA AAM (MANGO) CURRY		14.50	
King prawns cooked with fresh mango chunks.			
PALAK PRAWN		14.00	
King prawns cooked in a spinach based sauce.			
KING PRAWN MASALA		16.00	
King Prawns cooked in a chilli-based sauce, with chunks of bell pepper, shallots and tomatoes.			
KERALA SEAFOOD MOILEE		15.00	
Prawns, calamari & fish in a coconut curry sauce.			

TANDOOR SELECTION

"GRILLED MAIN COURSES"

Tandoor is the Indian clay oven.

LAMB BOTI TIKKA		14.00	[D]
Boneless lamb, 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	[VEGAN]	9.50	
Chunks of califlower floretts marinated in spices and slow cooked in Tandoor.			
PANEER TIKKA SHASHLIK	V	12.50	[D]
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.			
TANDOORI SUBZI	V	10.00	
Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.			

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