



ROYAL
Darbar
ETHNIC INDIAN CUISINE

*Dine in
Special* **CHRISTMAS MENU**
£23 PP | 3 COURSE MEAL

Book a table online at
royaldarbar.co.uk or call
01243 430095 | 07976 276216
contact@royaldarbar.co.uk

royaldarbar.co.uk | 01243 430095
36 - 38 North Street, Emsworth, Hampshire, PO10 7DG

Available
Mon - Sat Lunch 11:30 - 2:30
Mon - Thur Dinner 5:00 - 10:00



Darbar Restaurant



Darbar_Emsworth

CHRISTMAS MENU

£23 PP | 3 COURSE MEAL *to Dine in*

STARTERS

GOBHI 65

Cauliflower florets coated with spicy chickpea batter & toasted with spices

VE VG

CHILLI PANEER

Indian cottage cheese pieces cooked in an Indo Chinese sauce - East India speciality

VG [D]

CHILLI CHICKEN

Boneless Chicken pieces cooked in Indo Chinese sauce - East India speciality

TRIO OF CHICKEN TIKKA

A combi of Tandoori chicken Tikka in 3 different marinades

[D]

LAMB CHOPS ADRAKI

Lamb chops marinated in fresh ginger & spices then slow cooked in Tandoor

[D]

GOAN CRISPY CALAMARI

Our all time favourite Squid rings cooked with Goan sweet & Tangy sauce

TURKEY SEEKH KEBAB

Turkey mince mixed with onion, ginger & spices cooked in Tandoor on a skewer

Enjoy your dishes with our
exclusive Wines of India

G - GLUTEN D - DAIRY N - NUTS VE - VEGAN VG - VEGETARIAN

MAINS

All main courses are served pre plated

KASHMIRI GOAT MEAT

Goat meat in a thick spicy gravy. Served with Kashmiri pulao rice & Seasonal sauteed Vegetables

[DN]

AUTHENTIC GOAN PORK VINDALOO

Authentic Goan Pork Vindaloo. Served with Pulao rice & Seasonal sauteed Vegetables

BEEF & SPINACH CURRY

Tender beef cooked in a spinach based sauce. Served with steamed rice & Seasonal sauteed Vegetables

KADHAI CHICKEN TIKKA

Chicken Tikka recooked in onion based sauce served with pulao rice & Seasonal sauteed vegetables.

MIXED GRILL SHASHLIK

Chicken, Lamb, fish & vegetable Shashlik cooked in Tandoor. Served with garlic Naan & Salad

[D]

MIXED VEGETABLE KORMA

Mixed Vegetables cooked in nuts, coconut & cream sauce. Served with Pulao rice & Salad

[DN]

ALOO CHANNA MASALA

Softened Chickpea and potato in a medium spiced curry. Served with Pulao rice & Salad

VE VG

SIGNATURE LAMB BIRYANI

Our signature Lamb Biryani slow cooked in a pot. Served with cucumber raita & curry sauce.

TURKEY BUTTER MASALA

Tender boneless Turkey breast pieces cooked in a butter, cream & tomato sauce - A Christmas Special

DESSERTS

MANGO PANNA COTTA

Home made mango flavoured Panna Cotta

[D]

INDIAN DESSERTS TRIO

A trio of home made Gulab Jamun, Coconut Ladoo & Pista Burfi

[D]

CHOCOLATE SAMOSA WITH ICE CREAM

Home made Chocolate Samosa served with Vanilla Ice cream

[D]