

STARTERS

PUNJABI SAMOSA	V 4.00	[G]
Home made pastry, deep filled with cumin and spiced potato. Served with mint & tamarind chutneys.		
PAKORA – e – DARBAR	V 4.00	
Our signature crispy onion & spinach bhajis. Served with chutneys.		
MASALA DOSA	V 5.00	
A very popular Indian crispy pancake filled with spiced potatoes. Served with coconut chutney.		
BHINDI KURKURE	V 4.50	
Crispy fried baby okra. Served with sour cream dip.		
CHILLI MURG OR PANEER	V 5.50	[DG]
Crispy fried chicken OR Paneer tossed with onions, bell pepper, chillies and lime, in chef's special sweet & sour sauce.		
MURG TIKKA	5.00	[D]
Chicken pieces marinated in yoghurt and spices then slow cooked in tandoor. Served with fresh mint chutney.		
"OLD DELHI" SEEKH KABAB	6.00	
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	7.50	[D]
Fillet of salmon marinated in a cracked mustard-based mix, slow cooked in tandoor.		
MAKKHAN GARLIC PRAWNS	7.50	[D]
Prawns tossed in butter, fresh garlic, chilli flakes & fresh coriander.		

MAINS

CHICKEN DISHES

MURG TIKKA BUTTER MASALA	9.50	[D]
Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.		
SHAHI MURG KORMA	9.50	[DN]
Chicken korma cooked in rich gravy of almonds, cashew nuts and cream. Mughal's favourite.		

MURG DO-PYAZA	9.50
Chicken cooked in a thick onion and tomato base gravy with added chunks of onions & shallots.	

CHATPATA METHI MURG	9.50
Chicken cooked with fenugreek leaves, tomato, and chillies. A special Punjabi dish.	

MURG TAWA SHIMLA MIRCH	9.50
Pieces of chicken breast stir fried with chunks of bell peppers, onion, tomato & green chillies.	

DARBAR TEAM CHICKEN CURRY	9.50
Typical home style cooked chicken curry. "The way we like it".	

MURG PALAK	9.50
Pieces of chicken breast cooked in a spinach based sauce.	

TANDOORI CHICKEN MASALA (On Bone)	10.00
Skinned chicken thighs first marinated and cooked in tandoor. Re-cooked in spicy onion, ginger, garlic and green chilli sauce.	

GOAN CHICKEN XACUTI	10.00	[DN]
A Goan favourite chicken curry, cooked in rich gravy of coconut & exotic Goan spices.		

MEAT DISHES

GOAT MEAT ROGAN JOSH	11.00
Goat meat slow cooked in a thick sauce of shallots and tomato. A Kashmiri delicacy.	

LUCKNOWI GOSHT KORMA	10.50	[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	10.50
Lamb cooked in a spinach based sauce.	

GOAN BEEF CURRY	11.00
Traditional home style beef & potato curry of Goa.	

PARSI DHANSAK	10.00
Lamb and lentil cooked with onion, green chillies and tamarind. A popular dish of Parsi community of Mumbai.	

PUNJABI LAMB KADAI	10.50
Lamb cooked with pepper, onion, tomato and green chillies (optional).	

NALLI NIHARI	15.50
Slow cooked spiced lamb shank, a delicacy savoured by Mughal emperors.	

SEAFOOD DISHES

GOAN FISH CURRY	12.00
Fish fillets cooked in coconut and hot spices-based gravy, flavoured with curry leaves. A traditional Goan delicacy.	

GOAN PRAWN BALCHAO	13.00
Prawns cooked with tangy tamarind, chillies and onion	

JHEENGA AAM (MANGO) CURRY	13.00
King prawns cooked in fresh mango gravy with mango chunks.	

JHEENGA MASALA	13.00
Prawns cooked in an onion ginger garlic & chilli-based sauce.	

PANFRIED SEA BASS MASALA	14.50
Panfried seabass fillet served on a tomato based spicy sauce.	

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	12.00	[D]
Boneless lamb chunks, marinated with yoghurt, spices & fresh mint.		

TANDOORI CHICKEN	12.00	[D]
Chicken legs marinated with yogurt, garlic & ginger paste with chef's special spices. A favourite North Indian speciality.		

CHICKEN MALAI TIKKA	11.00	[D]
Chicken breast pieces marinated in cream and mild spices.		

TANDOORI KING PRAWNS	14.50	[D]
King prawns marinated with yogurt, garlic & ginger paste with aromatic spices.		

DARBAR SPECIAL SHASHLIK	13.50	[D]
Marinated chicken and lamb morsels grilled on skewer along with peppers, onions & tomatoes.		

PANEER TIKKA	V 10.00	[D]
Succulent pieces of Paneer marinated in hung yoghurt, ginger garlic paste and subtle spices.		

PANEER TIKKA SHASHLIK	V 11.50	[D]
Indian cottage cheese pieces grilled on skewer along with peppers, onions & tomatoes.		

TANDOORI SUBZI	V 9.50
Mushrooms, broccoli, baby potatoes, tomato, onions, and peppers marinated with fennel seeds and spices.	

ALLERGIES: G - GLUTEN D - DAIRY N - NUTS

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VEGAN & VEGGIES

SIDE DISHES

TADKA DAL Yellow lentils tempered with cumin, ginger, and garlic.	5.00	
DAL MAKHANI Signature dish from North India of black lentil in a creamy sauce.	6.00	[D]
CHANA MASALA Softened chickpeas in gentle spices topped with fresh coriander.	5.50	
JEERA ALOO Irresistible spiced potatoes cooked, with cumin seeds.	5.50	
GOAN BUTTERNUT SQUASH CURRY Chunks of butternut squash cooked in coconut with hint of whole mustard.	7.50	
FRESH MANGO & FRENCH BEANS CURRY Chunks of fresh mango cooked with French beans in a mango based gravy.	6.50	
ALOO GOBHI An all-time favourite dish of cauliflower and potatoes.	5.50	
ACHARI ALOO BAINGAN Aubergine & potatoes cooked in pickle spices.	5.50	
TAZA BHINDI MASALA Fresh Okra & onions sautéed with whole spices.	5.50	
ALOO PALAK OR PANEER PALAK Spinach based curry with choice of either potato or Paneer.	5.50	[D]
NAVRATAN KORMA A mild, Paneer and mixed vegetable dish cooked in saffron flavoured cream sauce with cashew nuts, raisins, tomatoes, coconut and pineapple.	7.50	[DN]
PANEER TIKKA MAKHANI Paneer cooked in a clay oven then simmered in butter and cream sauce flavoured with fenugreek and coriander.	7.00	[D]
KADAI PANEER 🌶️ Pieces of Paneer stir fried with chunks of bell peppers, onion, tomato & green chillies.	7.50	[D]

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RICE & BIRYANI

PLAIN RICE	3.00
PULAO RICE	3.50
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 slow cooked in a clay pot.

CHICKEN	10.50	LAMB	12.00
SEAFOOD	15.00	VEGETABLE	9.50

BREADS

ROTI Unleavened wholemeal flat bread.	2.00	[G]
PLAIN / BUTTER NAAN / GARLIC NAAN Leavened clay oven baked flour bread.	3.00	[G]
LACHHA PARATHA A popular multi layered Indian flat bread.	3.00	[G]
PESHAWARI NAAN Naan bread stuffed with coconut, raisins and cashew nuts.	4.00	[G]
CHILLI CHEESE NAAN 🌶️ Naan bread stuffed with cheese & chilli flakes.	4.00	[DG]
KEEMA NAAN Naan stuffed with spiced mince lamb.	4.50	[G]
MAKAI ROTI Pan cooked ground corn bread - A speciality of North India.	3.00	

ACCOMPANIMENTS

CUCUMBER RAITA	3.50	[D]
PLAIN OR SPICY PAPAD	1.00	
HOMEMADE CHUTNEYS TRAY	1.50	
PICKLE	0.50	

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DESSERTS/DRINKS

Dairy Based

MANGO LASSI (EXOTIC INDIAN DRINK) Refreshing & cool summer drink made with beaten yoghurt and real mango pulp with hint of saffron and cardamom.	4.50	
KULFI (INDIAN ICE CREAM) Firm ice cream made with reduced whole-milk. Choice of mango or pistachio flavour.	4.50	[N]
GULAB JAMUNS Milk & flour dough balls, golden fried and then dunked in Rose & Cardamom flavour syrup. Most popular dessert sweet of India	4.50	
NARIYAL (COCONUT) LADOOS Ladoos are soft fudge type balls made with shredded coconut and condensed milk.	4.50	
EXOTIC PANNA COTTA Mango flavour home-made Panna Cotta with hint of cardamom	4.50	

ROYAL Darbar

ETHNIC INDIAN CUISINE

*North Indian & Goan Food
Just as you would get in India
Dine in or Take-Away*

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