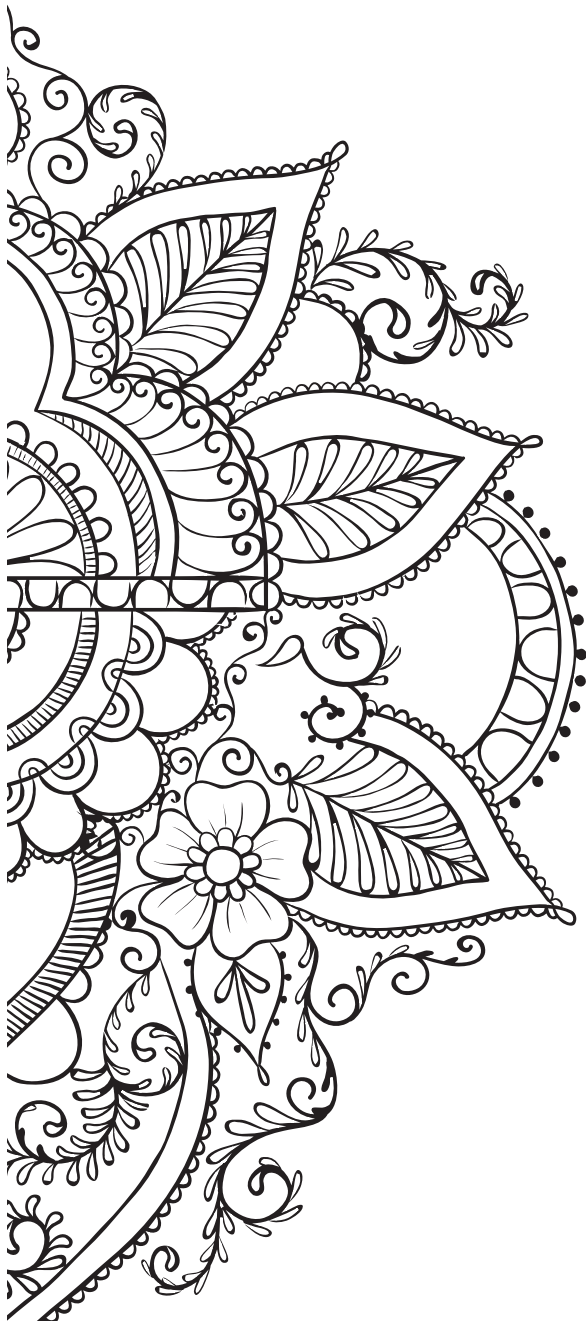




|| Darbar

AUTHENTIC INDIAN CUISINE



MUGLAI CUISINE

Muglai cuisine was introduced to India by the royal kitchens of the Mugal emperors who ruled from the 16th century onwards. Cooking was elevated to an art form.

Strongly influenced by Persian cooking from Iran, the food reflected the royal love of beauty: sumptuous, complex and sophisticated. Dried fruits, nuts and rich spices were incorporated into meat, vegetarian and rice dishes. Notable Muglai meals included biriyani, kebabs, kofta and delicacies from the tandoor. The Mugals also introduced to India the tradition of concluding the meal with desserts. The result was fragrant, heady and flavorsome, fit for royalty.

Darbar's team of expert chefs bring the Mugal emperors' cuisine to Emsworth.

Should you have any food allergies please make our service staff aware when ordering. 10% discretionary service charge for staff.

STARTERS

VEGETARIAN

ALOO PAPDI CHANA CHAAT | £4.50

Potatoes and Papdi [thin savoury biscuits], served with spiced yogurt and tamarind chutney

MASALA DOSA | £4.95

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

PAKORA – E – DARBAR crispy spinach and onion Bhaji | **£4.95**

BHINDI KURKURE Crispy fried baby okra. Served with sour cream dip | **£4.95**

MEAT

BATAK SHEEK KABAB | £6.95

breast of **duck** mince with Kashmiri chilli, garlic, fresh mint and shallots

CHILLI MURG OR PANEER | £5.90

Chicken or **paneer** tossed in bell peppers, slit green chillies and onions. **A must try**

MURG TIKKA KACHUMBAR | £6.50

Chargrilled **chicken** Tikka, served with green salad, topped with lemon, garlic and black pepper dressing

PUDINA BOTI | £6.70

Nizam of Hyderabad's favourite - tender diced **lamb** in a fresh coriander and mint based marinade, cooked in Tandoor

DARBAR MIXED PLATTER Chicken tikka – sheek kebab – onion pakora | **£7.50**

SEAFOOD

DILL SALMON Fillet of **salmon** with dill, chargrilled | **£7.90**

TULSI JHEenga TIKKA Grilled **prawns** delicacy flavoured with Indian basil | **£8.50**

AMRITSARI MACHLI Seabass tossed in chilli and garlic. **Not to be missed** | **£6.90**

MAKHAN GARLIC PRAWN Shrimp tossed in butter and garlic | **£7.95**

[N] DISH MAY CONTAIN NUTS [V] SUITABLE FOR VEGETARIANS  SPECIFY HEAT WHEN ORDERING DISH

CHICKEN DISHES

MAIN COURSES

MURG DO PYAZ | £9.95

A garlic, onion and tomato based chicken curry, served between the layers of onion

MURG MAKHANI | £9.95 [N]

Delhi style chicken Tikka morsels in a creamed tomato, cashew and fenugreek sauce

MURG BADAMI | £10.95 [N]

Breast of chicken cooked in rich fragrant cream, cashew and almond sauce

CHATPATTA METHI MURG | £10.95

Chicken Tikka marinated with chef special spices, fresh **fenugreek leaves**, tomato, garlic, ginger and chilli

MURG SAAGWALA | £10.95

Chicken cooked with **spinach** a classic Indian dish from Punjab

MURG TAWA SHIMLA MIRCH | £10.95

Breast of chicken stir fried with chunks of **bell peppers**, onion, tomato & green chillies

DARBAR TEAM CURRY | £12.00

Traditional Indian home style cooked chicken curry

LAMB DELICACIES

MAIN COURSES

DARBAR GOSHT CURRY | £12.50

A very popular Indian home style cooked lamb curry

MUGLAI GOSHT £11.95 [N]

Leg side tender lamb cooked in rich fragrant cream, cashew and almond sauce

HYDERABADI DAL GOSHT | £11.95

Spiced lentils with tender pieces of lamb

METHI GOSHT NIZAMI | £12.50 [N]

Diced lamb cooked in a fresh **fenugreek** leaves, cashew, poppy seeds and cream with a hint of nutmeg

NALLI NIHARI | £16.50

Slow cooked spiced **lamb shank**, a delicacy savoured by Mughal emperors

KASHMIRI ROGAN JOSH | £11.50

Originated in Persia, rechristened in Kashmir, a hearty lamb curry, Original style

KHEEMA MUTTER | £11.50

A hyderabadi delicacy of minced lamb and green peas flavoured with cardamom, cinnamon, cloves and fresh coriander leaves

FROM THE OCEAN

MAIN COURSES

BOAT'S MAN FISH CURRY | £12.90

Seabass in a coconut sauce with fresh curry leaves, mustard seeds & tamarind

MACHLI PALAK SE SAATH | £13.50

Seabass in a spinach based sauce, delicious

NILGIRI JHEENGA | £14.50

King prawns in a mint coriander and spinach curry

JHEENGA MASALA | £14.50 [N]

King prawns tossed with bell peppers onion and tomatoes with a hint of anise and coriander seeds

JHEENGA AAM CURRY | £14.90

King prawns with **mango**, chilli and mustard seeds

MACHLI AUR JHEENGA KI BAHAR | £16.90

King prawns, salmon, seabass in medium spicy gravy. Best for seafood lovers

DARBAR SPECIAL | £16.50

Tandoor cooked king prawns cooked with bell pepper, onion, tomato & chillies

FROM THE TANDOOR

MAIN COURSES

All tandoor dishes served with salad and fresh mint chutney

ADRAKI GOSHT CHOPS | £12.50

Royal cumin, crushed peppercorns, fennel and ginger flavoured **lamb** loin chops

MURG TIKKA | £12.00

Chicken tikka in Darbar style. All time favourite.

HAZARVI MURG TIKKA | £11.50

Breast of **chicken** marinated in a fresh coriander, garlic and chilli mix with a hint of cheese, finished in Tandoor

SHASHLIK | £14.90

Choice of either chicken, lamb or king prawns with onion, tomato and bell pepper

PANEER TIKKA | £10.00 [V]

Indian **cottage cheese** grilled with pepper, onion and tomato

MIXED PLATTER | £17.90

Tandoor grilled king prawn, salmon, chicken tikkas, lamb chops. Served with Butter Nan

VEGETABLES

MAIN COURSE £8.90

SIDE DISH £5.50

PALAK KE SAATH

Spinach with choice of either mushroom, potato, paneer or sweet corn

MALAI KOFTA [N]

Potato and paneer dumpling in a rich tomato and onion gravy with homemade cream

PUNJABI CHANA MASALA

Chickpeas simmered with fresh tomatoes roasted ginger, garlic and cumin

ACHARI BAIGAN

Aubergine cooked in pickled spices, with green chilli, garlic and onion

METHI MUTTER MALAI [N]

Green peas cooked with fresh fenugreek and homemade cream in a rich fragrant almond cream

PANEER MAKHANI [N]

Cubes of in-house cottage cheese cooked in lightly spiced tomato and cream sauce

GOBHI ALOO

Cauliflower with stir fried potatoes, turmeric and onion

BHINDI DO PYAZA

Fresh **okra** tossed in onion, turmeric and fresh coriander

DAL MAKHANI

A harmonious blend of **black lentil**, tomatoes, ginger and garlic simmered overnight on a slow fire, finished with cream and butter

LUCKNOWI TADKA DAL

Yellow lentil tempered with mustard seeds, cumin, tomatoes and coriander

DARBAR SPECIAL MIX | £12.00 chef's special - two vegetable dishes and a lentil

RICE DELICACIES

PARDE WALI BIRIYANI

LAMB £15.90 | **CHICKEN** £14.90 | **VEGETABLE** | £13.00

Kachi biriyani is prepared with meat, spices and yoghurt marinated overnight and then slow cooked. The cooked meat is then sandwiched between layers of long grained basmati rice in a handi (vessel), sealed with dough and re-cooked on dum (steaming in oven)

PALAK CHAWAL Rice tossed in **spinach** and Indian herbs | **£4.50**

ZAFRANI PULAO Saffron flavoured basmati | **£3.20**

KHUMB CHAWAL Saffron rice with stir fried **mushroom** | **£4.50**

BOILED RICE fragrant basmati rice | **£2.50**

BREAD FROM THE CLAY OVEN

KABULI NAAN | **£4.25 [N]**

From Kabul, Afghanistan, naan stuffed with raisins, dry fruits and nut

KULCHA Choice of plain or onion. Round flat bread made with Naan flour | **£3.70**

LACHA PARATHA Layered whole meal flour Indian bread **PLAIN £2.95 | MINT £3.25**

MAKAI ROTI (gluten free) Ground **corn** mixed with fresh coriander leaves pan cooked | **£3.50**

NAAN PLAIN £2.50 | BUTTER £2.95 | GARLIC £3.25 | LAMB KHEEMA £4.25

Traditional choice of naan breads from Punjab

ROTI Flat whole meal bread | **£2.50**

ACCOMPANIMENTS

RAITA Choice of pineapple, pomegranate or cucumber | **£3.95**

INDIAN SALAD Sliced onion, cucumber, carrot, green chillies, lime | **£2.95**

PAPADOM Spicy or plain | **£1.00 / CHUTNEY TRAY | £1.40**