

taking inspiration from all over the east we invite
you to celebrate contemporary eastern cuisine
by selecting a range of dishes to share and enjoy

“SHARING THE PASSION”

The name London Darbar was derived from a fusion of past and present.

Darbar means “The Kings Court”. The Darbar was used for his people’s daily needs and also for them to pay their respects to the King. Nobody would leave the Darbar without having a magnificent meal with the King. The Darbar was lavishly decorated and furnished to the highest standard.

Since 2007, we have grown into an organisation that now operates 2 banqueting suites for a capacity of 300 people, outdoor catering for 1000 people in Exclusive UK Venues, Event Theming and Décor, Event Hire and Management, Aaja Nachle Dinner and Dances which are hosted twice a month and our very own 2 signature restaurants called Al Khayma which serves a cuisine from the middle east and of course The Restaurant where you are relaxing today for an eastern cuisine.

A lot of creative thinking has gone into the design of this restaurant and we want you to have a memorable experience to take away. So while you tingle your taste buds and enjoy our exclusive drinks, take a moment to look around at the details of the restaurant from the marine fish tank, fusion art décor, zebra ceiling, even a sneak preview of “The Red Room”

London Darbar provides you the pinnacle in food and drink design. We hope that you enjoy this experience that has been created just for you.

“Our passion is our food and sharing it is our passion.”

BOB TAKHAR
Director



appetisers

compliments of head chef

Edamame Beans with Rock Salt

Shot of Mint

SOUPS

Tomato, Lime & Coriander Soup

Extracts of Fresh Tomatoes with Aromatic Herbs & Lime Topped with Coriander

2.50

Chicken & Coconut Sweet Corn Soup

Creamy Chicken Soup with Coconut & Sweet Corn Flavour

3.00

vegetarian

Papad Platter

Roasted Popadums served with a Variety of In-House Dips

3.00

Sweet Potato

Sweet Potatoes Cooked on Charcoal, Sprinkled with Chat Masala

4.00

Onion Bhaji

Sliced Onions Mixed with Gram Flour, Herbs & Deep Fried

4.00

Hara Bara Kebab

Crispy Kebab of Spinach & Potato Blended with Lentils, Deep Fried

4.50

Sev Pudi Papdi Chaat

Crispy Wheat Flour Biscuits Mixed with Fine Sev, Chick Peas & Boiled Potatoes Topped with Yoghurt & Chutney

5.00

Aloo Tikki Chaat

Spiced Fried Potato Pates Served on a Bed of Tangy Chickpeas, Topped with Sweet Yoghurt & Tamarind Sauce

5.00

Tandoori Portobello Mushroom

Marinated & Filled with Figs, Cashew Nuts, Raisins, Green Chilli Topped with Goat Cheese

5.50

Ambi Paneer Tikka

Fresh Cottage Cheese Marinated in Traditional Masala & Grilled with Tomatoes, Onions & Capsicum

7.00

Chilli Paneer

Soft cubes of Cottage Cheese tossed with Spring Onions, Bell Peppers cooked in Schezwan Sauce

7.00

signature dishes

Sakhat Kebab Char Grilled Minced Lamb Kebabs filled with Cheddar Cheese, coated with Tempura Batter, Deep Fried	9.50
Tandoori Rubiyan Duck Barbary Duck Breast Served with Fresh Salad, Rajasthan Influence Cuisine	13.00
Goan Sea Bass Sea Bass Cooked In Coconut, Mustard Seed & Flavoured With Curry Leaves. Served on Semolina Cakes	13.00
Tandoori Dil Salmon Home Fresh Salmon Marinated with Dill & Mustard Served with Special homemade sauce	15.00
The Tandoori Mela Lucknowi Chops, Haryali Lime Tikka, Bihari Boti, Onion Bhaji, Sweet Potato	17.00

poultry

Chicken Lollipop Chicken Wings turned into Lollipops, Deep Fried with Chinese Batter & Tossed in Hot Garlic Sauce	6.00	
Red Chicken Tikka Boneless Chicken Marinated With Yoghurt & Traditional Spices, Cooked in Clay Oven	7.00	
Afghani Chicken Tikka Tender Pieces of Chicken Marinated In Egg, Cream & Spices, Char-Grilled	7.00	
Haryali Lime Tikka Chicken Tikka Marinated in Green Paste, Char Grilled	7.00	
Chilli Chicken Boneless Chicken Cooked in Hot Schezwan Sauce	7.00	
Murg Tandoori Whole Chicken Marinated With Yoghurt & Traditional Spices, Cooked in Clay Oven	8.00 Half	14.00 Full

lamb

Sheekh Kebab Char Grilled Minced Lamb Kebabs marinated with Indian Spices and Cooked on Charcoal Grill	7.50
Bihari Boti Boneless Lamb Chunks Marinated with Yoghurt & Spices, cooked on Charcoal	8.50
Lucknowi Chops Lamb Chop Marinated with Ginger Garlic Paste & Spices, cooked in Charcoal Oven	9.00
Jungle Style Char Grilled Tenderloin Lamb Fillet Char Grilled served with Green Salad	9.00

sea food

Hot Chilli Fish Batter Fried Fish Tossed in Schezwan Sauce	8.00
Amritsari Machchi Diced Fish Marinated in Traditional Punjabi Spices, Batter Fried	8.00
Calamari Squid Special Thai Squid Dusted with Potato Starch & Toasted with Hot Garlic Sauce with Bell Pepper	8.00
Pepper Prawns Tiger Prawns Dusted with Potato Starch, Tossed with Bell Pepper & Soya Sauce	11.00
Jheenga Niriyali "King Prawns" King Prawns Marinated in Coconut & Homemade Spices, Grilled in Clay Oven	15.00



main course

sea food

Malabari Fish Curry Fish Cooked in Coconut Cream & Flavoured with Curry Leaves & Spices	11.00
Goanese Fish Curry Tender Fresh fish cooked in a Delicious Sauce with Coconut Cream & Fresh Lime	12.00
Prawn Chilli Garlic Masala Peeled Prawns cooked in Chilli Garlic Masala	14.00
King Prawns Karai Fresh King Prawns Cooked in an open pan with Peppers, Onions & Fresh Herbs	15.00

poultry

Chicken Korma Boneless Chicken Piece Cooked in Rich Creamy Gravy	8.00
Methi Chaman Chicken Pieces Cooked with Fresh Fenugreek leaves, Best & rich but healthy sauce	8.00
Chicken Chettinad A Very Famous & Spicy South Indian Dish Cooked with Spices & Coconut Cream	8.00
Chicken Chatpata Chargrilled Boneless Chicken Sautéed in Indian Herbs	8.00
Chicken Kadai Diced Chicken Cooked with Diced Onions & Capsicum in a Thick Curry	8.00
Chicken Makhani Tender Chicken Cooked in a Tomato Creamy Sauce yet influenced with Spicy Flavours	8.50
LD Special Chicken 65 Chicken 65 is a Spicy, Deep Fried Dish Popular in South India, A must have for the hot food lovers	9.00
Desi Dhaba Chicken Chicken on the bone cooked traditional Punjabi style	10.00

lamb

Lamb Karai Diced Lamb Cooked with Diced Onions & Capsicum in Thick Curry	9.00
Lamb Saagwala Diced Lamb Cooked In Spinach with Masala Sauce	9.00
Lamb Rogan Josh Boneless Lamb Cooked with Onion, Tomato in Thick Brown Gravy	9.50
Lahori Lamb Chop Masala Tender Pieces of Lamb Chops Cooked in Selected Herbs in Thick Curry Sauce	10.00
Rajasthani Laal Maas Lamb off the bone cooked slowly in a Rich Brown Sauce from a Village in Northern India	10.00

biryanis

Vegetable Biryani Basmati Rice Cooked with Tossed Vegetables & Special Masala	7.50
Dum Pukht Chicken Biryani Basmati Rice Cooked with Chicken Pieces, Garnished with Onions	10.00
Dum Pukht Lamb Biryani Basmati Rice Cooked with Lamb Pieces in Indian Herbs & Spices	10.50
King Prawn Biryani Indian Basmati Rice Cooked in King Prawn Masala Curry	13.00

vegetarian

Achari Baigan Egg Plant Cooked in Traditional Indian Achari Masala	6.00
Kadai Vegetable Fresh Vegetable Cooked in Thick Kadai Gravy	6.00
Bombay Aloo Fresh Potatoes Cooked in a Spiced Curry Sauce	6.00
Aloo Gobi Cauliflower Florets Cooked Gently with Potatoes, Flavoured with Fresh Ginger & Coriander	6.00
Yellow Daal Tarke Wali Yellow Lentil Tempered with Garlic, Cumin & Kashmiri Chilli	6.00
Pahari Bhindi Okra cooked with Onions & Tomatoes	7.00
LD Special Daal Makhani Black Lentil Slow Cooked in Butter, Traditional Delicacy of Punjab	7.00
Saag Paneer Cottage Cheese Engulfed in Spinach Puree Tempered with Aromatic Herbs	8.00
Karai Paneer Diced Cottage Cheese Cooked with Onions, Tomatoes & Capsicum in a Thick Curry	8.50
Malai Kofta Cottage Cheese Dumpling cooked in Mild Cream Curry Sauce	8.50
Paneer Tikka Masala Paneer Tikka Cooked in Tomatoes & Masala Gravy	9.00

rice

White Steamed Rice Plain Boiled Rice	4.00
Jeera Pulao Rice Combination of Cumin with Basmati Rice	4.50
Mushroom Rice Lemon Flavoured Boiled Rice	5.00
Vegetable Egg Fried Rice Chinese Style Rice Cooked With Cubed Vegetables, Egg & Soya Sauce	5.00

breads

Tandoori Roti Round Shaped, Whole Wheat (Atta) Bread Prepared in Clay Oven	1.50
Tandoori Naan Fine Flour Bread Freshly Baked in Clay Oven	2.00
Garlic Naan Fine Flour Bread Topped with Fresh Garlic Freshly Baked in Clay Oven	2.50
Chilli Naan Fine Flour Bread Topped with Fresh Garlic & Green Chillies Freshly Baked in Clay Oven	2.50
Lachedar Paratha Layered Bread Freshly Baked in Clay Oven	2.50
Peshwari Naan Sweet Fine Flour Bread Freshly Baked in Clay Oven	2.50
Cheese Naan Fine Flour Bread Filled with Cheddar Cheese Freshly Baked in Clay Oven	3.00
Keema Naan Fine Flour Bread Filled with Mince Lamb, Freshly Baked in Clay Oven	3.00

accompaniments

Plain Yoghurt	2.50
Cucumber & Tomato Raita	3.50
Boondi Raita	3.50
Cachumber Salad	3.00
Garden Greek Salad	4.00

Please Inform Your Waiter If You Suffer From Any Nut Allergy. All Prices Are Inclusive Of VAT.
A Service Cover Charge Of 12.5% Will Be Added To Your Bill. Gratuity Is At Your Discretion.
There Is An Additional £50.00 Private Hire Charge Of "The Red Room".

Please Note Due To The Ambient LED Lighting In The Venue, Some Food Dishes May Appear To Be Different In Colour.

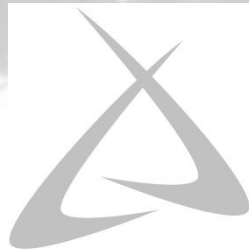
Al Khayma

Why not try our Middle Eastern Cuisine Restaurant next time you visit London Darbar.

Al Khayma is an exclusive signature restaurant which boasts private dining booths
In a luxury Arabesque theme. Enjoy a different dining concept with your family and friends.

Based on the top floor of our restaurant Al Khayma - which means The Tent in Arabic brings you the most exciting dining experience you will ever have. Featuring private Khayma booths which can seat from 2 to 15 people allowing you to wine and dine in ultimate privacy and enjoy a fantastic evening out.

Live Belly dancers, Traditional waiters, Arabic Music, Authentic Cuisine and our life size camel all add to this exclusive experience. With a menu that ranges from Lamb, Chicken, Arabian Rice, fresh fruit carving platters, baklavas, hummus, salads, middle eastern desserts, Arabic mint teas, coffees and a bar that presents some very refreshing cocktails and mocktails, Al Khayma is the place to be.



private dining

delivery

take away

Our beautiful private dining areas are perfect place to celebrate a special lunch or dinner in style and luxury.

We offer a feast for the sense as well as a choice of menus with an abundance of food to share

We also offer a Delivery and Takeaway service from anywhere between 2 – 50 people should you be wishing to host a private event in your own home. To make further enquiries or reserve your party please

Telephone: 020 8518 3533

Email: restaurant@londondarbar.com