

Raj Darbar

Since - 1991



Delightful Indian Cuisine

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Working Hours

Monday to Thursday: 4pm - 9.45pm

Friday: 4pm - 10.45pm

Saturday: 1pm - 10.45pm

Sunday: 1pm - 10.45pm



Appetizers

Vegetable Samosa \$4.45

Pastry triangle stuffed with peas, potatoes, ginger, fresh coriander leaves.

Beef Samosa \$5.45

Crispy patties stuffed with lean ground beef and peas.

Jheenga Til Tinka \$11.95

Prawns marinated in yogurt, lemon juice, paprika, coated with sesame seed and fried on a bamboo skewer.

Sheekh Kebab \$11.95

Ground lamb, spiced with cumin, cloves, cinnamon, rolled and cooked on a skewer in the clay oven.

Reshmi Kebab \$10.95

Ground chicken, spiced with cumin, cloves, cinnamon, rolled and cooked on a skewer in the clay oven.

Bhajia \$4.45

Fresh cut vegetables fried in our chickpea batter.

Onion Bhajia \$4.45

An Indian style onion tambda.

Alu Tikki \$4.45

Seasoned potatoes and peas fried in our chickpea batter.

Paneer Pakora \$6.95

Homemade cheese fried in our chickpea batter.

Chicken Pakora \$6.95

Delicately spiced chicken fried in our chickpea batter.

Mix Platter \$12.95

Assorted appetizer plate.

Accompaniment

Papadum \$3.50

Crispy lentil wafers.

Pickles \$5.95

Crispy Spicy mixed pickles.

Mango Chutney

\$5.95

Sweet spicy mango relish.

Raita

\$3.95

An Indian style onion tamera.

Soups

Mulligatawny

\$5.45

Fresh coriander-green chilli chutney excellent dip for appetizers such as samosas and sabzi pakoras (hot).

Tamarar Shorba

\$5.45

Tamarind-banana chutney superb fruity, sweet-and-sour chutney great with seafood dishes.

Sambhar

\$5.45

Fresh mint leaves-onion chutney perfect accompaniments to tandoori lamb and chicken dishes (hot).

Salads

Onion-Lemon-Chilli Salad

\$3.45

Sliced red onions, green chili, fresh lemon.

Kachumbar Salad

\$5.45

Diced onions, tomatoes and cucumber with lemon and served with yogurt dressing.

Tamarar Salad

\$5.45

Sliced red onions, ripe tomatoes, cucumbers, lettuce, bell peppers, served with yogurt and mint dressing.

Tandoori Chicken Salad

\$10.95

Chilled salad greens with warm clay oven roasted sliced breast of chicken.

The Clay Oven

Jheenga Tandoori

\$35.95

Jumbo shrimps marinated in a mixture of yogurt with garlic and ginger with addition of mild spices then roasted in tandoori oven.

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Tandoori Mixed Grill

\$27.95

Combination of lamb, chicken, and jumbo shrimp.

Darbar Special

\$33.95

A royal feast! Prepared with portions from Tandoori shrimp, tandoori chicken tikka, boti kebab, served with lamb or chicken curry and a naan.

Tandoori Chicken

\$16.95

One half chicken marinated in yogurt and tandoori spices.

Murgh Malai Tikka

\$14.95

Mount watering tender cubes of boneless chicken marinated in mild spices along with garlic & light cream cheese.

Chooza Kebab

\$13.95

Boneless soft dark meat from chicken folded with a special tandoori masala mix together with yogurt and peppercorn.

Boti Kebab

\$14.95

Morsels of boneless lamb marinated in yogurt, fresh lemon juice, cumin seed, over grilled onions and fresh green leaves.

Sikandari Champa

\$25.95

Imported Australian large meaty lamb chops marinated in spices and cooked over charcoal in the tandoor.

Paneer Tikka

\$12.95

Homemade cheese cubes along with bell peppers, onions and spices, skewered on a skewer and cooked in tandoori oven.

Chicken Specials

Chicken Tikka Masala

\$16.95

Boneless cubes of chicken breast roasted in tandoori oven and then braised in a onion and tomato based creamy sauce and cooked with onions, bell peppers and tomatoes.

Chicken Josh

\$13.95

Boneless chicken braised in a yogurt-based sauce along with onion sauce sprinkled with masala mix, crushed peppers and cardamom.

Chicken Jalfrezie

\$15.95

Boneless chicken sautéed with onions and tomato sauce and with fresh onions and tomatoes.

Chicken Palak

\$13.95

Boneless chicken prepared with seasoned spinach.

Chicken Makhani

\$15.95

Clay oven roasted boneless chicken prepared with creamy butter sauce.

Chicken Shahi Korma

\$15.95

Boneless chicken cooked with homemade cheese and garnished with cashews and raisins in a creamy sauce.

Chicken Dhansak

\$15.95

Boneless cubes of chicken prepared with onions & seasoned lentil.

Chicken Curry

\$14.95

Boneless chicken cooked in a flavorful onion based curry sauce.

Chicken Vindaloo

\$16.95

A traditional Goan dish prepared with chicken and potatoes cooked in yogurt, tomatoes turmeric and onion.

Chicken Do Piazza

\$15.95

Boneless chicken cooked with onions, ginger & fresh leaves.

Lamb Specials

Boti-Ka-Masala

\$20.95

Boneless cubes of lamb cooked in tandoori oven and served in a tomato sauce with fresh onions.

Rogan Josh

\$19.95

Lean cubed lamb cooked in a yogurt sauce and special spices.

Saag Gosht

\$20.95

A lamb and spinach delicacy cooked with onions, garlic & all spices.

Lamb Shahi Korma

\$20.95

Lamb cooked with homemade cheese and garnished with cashews and raisins in a creamy sauce.

Lamb Dhansak

\$18.95

Boneless lamb cooked in a flavorful curry sauce.

Lamb Curry

\$18.95

Lean lamb cube cooked in a flavorful curry sauce.

Lamb Vindaloo

\$18.95

A traditional goan dish prepared with lamb and potatoes cooked in yogurt, tomatoes turmeric and onion.

Lamb Do Piazza

\$18.95

Boneless lamb cooked with onions, ginger and fresh coriander leaves.

Vegetarian Specials

Palak Paneer

\$13.95

Homemade cheese cubes cooked with spinach, tomatoes, onions and green chili.

Tamatar Paneer Do Piazza

\$11.95

Homemade cheese cubes sautéed with fresh tomatoes, onions, ginger and cumin.

Matar Paneer

\$13.95

Homemade cheese cubes cooked with peas, onions and roasted cumin.

Bhindi Masala

\$12.95

Fresh diced baby okra cooked with onions, cumin, tomatoes and spices

Dum Ki Gobhi

\$12.95

Sauteed cauliflower and potatoes, steamed with fresh tomatoes, onions, turmeric and ground cumin.

Baigan Piaz Masala

\$13.95

Eggplant roasted in clay oven and sautéed in fresh tomatoes, onions, green chili, ginger root and coriander leaves.

Palak Alu

\$11.95

Spinach and potatoes in a flavorful curry sauce.

Malai Kofta

\$11.95

Minced vegetable balls cooked in cream sauce and garnished with cashews and raisins.

Vegetable Curry

\$12.95

An assortment of garden fresh vegetables sautéed in flavorful sauce.

Dal Makhani

\$11.95

An Indian lentil.

Chana Masala

\$12.95

Chickpeas cooked in onions, fresh tomato, ginger and garlic.

Tadka Dal

\$11.95

Yellow lentil spiced with cumin on top.

Alu Jeera

\$11.95

Boiled potatoes seasoned with our special spices.

Alu Matar

\$12.95

Boiled potatoes and Pease cooked with tomato sauce and spices.

Vegetable Jalfreazi

\$12.95

Assortment of vegetables cooked with fresh tomatoes and onions in a curry sauce.

Seafood Specials

Jheenga Lajawab

\$16.95

Fresh shrimp sauteed with onions and tomato sauce, and with raw onions, garlic and tomatoes.

Shrimp Makhani

\$16.95

Fresh shrimp prepared with creamy butter sauce.

Shrimp Vindaloo

\$16.95

A traditional shrimp dish prepared with potatoes cooked in tomatoes, turmeric and onion.

Shrimp Tikka Masala

\$16.95

Fresh shrimp braised in a onion and tomato based creamy sauce and cooked with onions, bell peppers and tomatoes.

Fish Curry

\$16.95

Fresh salmon fish cooked in a flavorful onion based curry sauce.

Fish Tikka Masala

\$16.95

Fresh salmon fish braised in a onion and tomato based creamy sauce and cooked with onions, bell peppers and tomatoes.

Fish Vindaloo

\$16.95

Fresh salmon fish and potatoes cooked in yogurt, tomatoes, turmeric and onion.

Rice Specialties

Lamb Biryani

\$15.95

A classic aromatic mughlai dish flavored with cubes of tender lamb and fragrant with saffron and garnished with cashews and raisins.

Chicken Biryani

\$14.95

A mughlai dish prepared with chicken and green peas with saffron flavored rice and garnished with cashews and raisins.

Shrimp Biryani

\$15.95

Aromatic rice flavored with shrimp and peas, garnished with cashews and raisins.

Vegetable Biryani

\$12.95

Fresh shrimp braised in a onion and tomato based creamy sauce and cooked with onions, bell peppers and tomatoes.

Peas Pulao

\$4.95

Fresh shrimp braised in a onion and tomato based creamy sauce and cooked.

Plain Rice

\$2.95

Breads

Naan

\$3.25

Leaf shaped, soft, white flour bread.

Onion Kulcha

\$3.50

Naan bread with spiced onion filling.

Pudina Paratha

\$3.50

Multi-layered, flaky, whole wheat bread with mint.

Tandoori Roti

\$2.95

Unleveled, puffed whole wheat bread.

Alu Paratha

\$3.95

Whole wheat bread stuffed with potatoes.

Keema Naan

\$4.25

Naan stuffed with seasoned ground beef.

Puri

\$2.95

Whole-wheat bread deep-fried.

Puri

\$2.95

Whole-wheat bread deep-fried.

Garlic Naan

\$3.95

Naan coated with freshly chopped garlic.

Peshwari Naan

\$4.45

Naan stuffed with assorted nuts.

Mixed Bread Basket

\$8.35

Combination of bread for two.

Desserts

Ras Malai

\$3.95

Home made cheese patties cooked in milk with pistachios and cardamoms.

Gulab Jamun

\$3.95

Deep fried milk balls in sweet syrup.

Mango Kulfi

\$3.95

Home made mango ice cream.

Pistachio Kulfi

\$3.95

Home made milk ice cream with pistachio.

Soft Drinks

Mango Lassi

\$3.95

Sweet Lassi

\$3.45

Salt Lassi

\$3.45

Coke

\$1.95

Diet Coke

\$1.95

Sprite

\$1.95



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