

# *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

<b>Vegetable Samosa</b>	<b>\$4.95</b>
Pastry triangle stuffed with peas, potatoes, ginger, fresh coriander leaves.	
<b>Beef Samosa</b>	<b>\$6.95</b>
Crispy patties stuffed with lean ground beef and peas.	
<b>Jheenga Til Tinka</b>	<b>\$11.95</b>
Prawns marinated in yogurt, lemon juice, paprika, coated with sesame seed and fried on a bamboo skewer.	
<b>Sheekh Kebab</b>	<b>\$12.95</b>
Ground lamb, spiced with cumin, cloves, cinnamon, rolled and cooked on a skewer in the clay oven.	
<b>Reshmi Kebab</b>	<b>\$10.95</b>
Ground chicken, spiced with cumin, cloves, cinnamon, rolled and cooked on a skewer in the clay oven.	
<b>Bhajia</b>	<b>\$4.45</b>
Fresh cut vegetables fried in our chickpea batter.	
<b>Onion Bhajia</b>	<b>\$4.45</b>
An Indian style onion tambda.	
<b>Alu Tikki</b>	<b>\$4.45</b>
Seasoned potatoes and peas fried in our chickpea batter.	
<b>Paneer Pakora</b>	<b>\$6.95</b>
Homemade cheese fried in our chickpea batter.	
<b>Chicken Pakora</b>	<b>\$8.95</b>
Delicately spiced chicken fried in our chickpea batter.	
<b>Mix Platter</b>	<b>\$12.95</b>
Assorted appetizer plate.	

## Accompaniments

<b>Papadum</b>	<b>\$3.50</b>
Crispy lentil wafers.	
<b>Pickles</b>	<b>\$5.50</b>
Crispy Spicy mixed pickles.	

## Mango Chutney

\$6.75

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 Soup

\$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

\$4.45

Sliced red onions, green chili, fresh lemon.

### Kachumbar Salad

\$6.45

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

### Tamarar Salad

\$7.75

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

### Tandoori Chicken Salad

\$12.95

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. Served with white rice.

### Tandoori Mixed Grill

\$27.95

Combination of lamb, chicken and jumbo shrimp. Served with white rice.

### 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

\$17.95

One half chicken marinated in yogurt and tandoori spices.

### Murgh Malai Tikka

\$17.95

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

### Chooza Kebab

\$15.95

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

### Boti Kebab

\$24.95

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

\$14.95

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

## Chicken Specials

### Chicken Tikka Masala

\$17.95

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

\$16.95

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

### Chicken Jalfrezie

\$16.95

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

### Chicken Palak

\$17.95

Boneless chicken prepared with seasoned spinach.

### Chicken Makhani

\$16.95

Clay oven roasted boneless chicken prepared with creamy butter sauce.

### Chicken Shahi Korma

\$16.95

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

\$16.95

Boneless chicken cooked in a flavorful onion based curry sauce. Served with white rice.

### Chicken Vindaloo

\$16.95

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

### Chicken Do Piazza

\$17.95

Boneless chicken cooked with onions, ginger & fresh leaves.

## Lamb Specials

### Boti-Ka-Masala

\$19.95

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

\$19.95

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

\$19.95

Lean lamb cubes cooked in a flavorful curry sauce. Served with white rice.



### Lamb Vindaloo

\$19.95

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.

### Lamb Tikka Masala

\$19.95

Boneless cubes of lamb roasted in tandoori oven and then braised in an onion and tomato based creamy sauce.

## Vegetarian Specials

### Palak Paneer

\$14.95

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

### Tamatar Paneer Do Piazza

\$13.95

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

\$14.95

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

### Dum Ki Gobhi

\$14.95

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

### Baigan Piaz Masala

\$15.95

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

### Palak Alu

\$13.95

Spinach and potatoes in a flavorful curry sauce.

### Malai Kofta

\$14.95

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

\$12.95

An Indian black lentil delicacy.

### Chana Masala

\$13.95

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

### Tadka Dal

\$11.95

Yellow lentil spiced with cumin on top.

### Alu Jeera

\$12.95

Boiled potatoes seasoned with our special spices.

### Alu Matar

\$12.95

Boiled potatoes and Pease cooked with tomato sauce and spices.

### Vegetable Jalfreazi

\$11.95

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

### Paneer Makhani

\$13.95

Clay oven roasted paneer prepared with creamy butter sauce.

### Vegetable Korma

\$12.95

Vegetables cooked with homemade cheese in a creamy sauce.

## Seafood Specials

### Jheenga Lajawab

\$18.95

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

### Shrimp Makhani

\$17.95

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

\$17.95

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

### Fish Curry

\$19.95

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

### **Fish Tikka Masala**

**\$18.95**

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

### **Fish Vindaloo**

**\$17.95**

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

## **Rice Specialties**

### **Lamb Biryani**

**\$18.95**

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

### **Chicken Biryani**

**\$15.95**

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.

## 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.

## Beverages

### 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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