

MAHARAJA'S

SMALL PLATES

- ROYAL BLUE NAAN // naan stuffed with creamy blue cheese, drizzled with hot honey — 15
- GOLDEN BHAJI // crispy fried onion rings with tangy spicy sauces — 16
- SAMOSA SMASH // flaky pastry filled with spiced potato & peas, dressed with chutneys & yoghurt — 16
- CHAATS // choice of palak patta/papdi/aloo tikki topped with yogurt and sauces — 17
- TANGRA CHILLI PANEER // sautéed cottage cheese cubes tossed indo-chinese style — 18
- SHAHI PANEER TIKKA // tandoori cottage cheese served with garlic pickle — 18
- TANDOORI CHICKEN TIKKA // chicken tikka, marinated in spices & yoghurt, flame-grilled in tandoor — 18
- AFGHANI CHICKEN TIKKA // rich, creamy yoghurt-spiced chicken, charred in tandoor — 18
- PESHWARI SHISH KEBAB // minced lamb spiced & skewered, charred in the tandoor — 18
- MUGHLAI LAMB CUTLETS // smoky tandoori chops, marinated in spices — 23
- CRISPY LAHORI FISH // crispy fish bites in tangy-spiced batter — 23
- TANDOORI PRAWNS // coated prawns delicately charred in tandoor — 23
- MAHA PRAWNS // king prawns sautéed in ghee lemon and black pepper — 25

SIDES

- Pappadums — 5
- Basmati Rice — 7
- Cucumber Raita — 7
- Kachumber Salad — 10

BREADS

- Plain Naan — 4
- Garlic Naan — 5
- Butter Naan — 6
- Cheese Naan — 6
- Cheese & Garlic Naan — 6.5
- Tandoori Roti — 4
- Lacha Paratha — 7
- Rumali Roti — 8
- Kulcha (onion, paneer, potato) — 10
- Peshwari Naan — 10
- Keema Naan — 10

DESSERTS

- Gulab Jaman — 10
- Kulfi (Mango / Pistachio /
Masala Tea) — 10
- Kulfi delight (all 3 flavours) — 25

LARGER PLATES

CHICKEN

- MAHARAJA'S MURG MAKHANI // tandoori charred chicken in a rich, creamy tomato infused gravy aka. **butter chicken** — 32
- DESI MURG MAKHANI // spicier version of butter chicken as you find back home — 32
- G HARWALA TADKA CHICKEN // slow-braised chicken in a home-style tadka - ghee, cumin, garlic & chillies, in a rich onion-tomato curry aka. **punjabi chicken curry** — 30
- CHICKEN TIKKA MASALA // smoky chicken tikka tossed with fresh onions capsicum tomatoes — 30
- CHICKEN 65 // bite-sized chicken, fried crisp & tossed in fiery masala — 32

LAMB

- KASHMIRI ROGAN JOSH // tender lamb simmered in a bold, aromatic red chilli gravy scented with Kashmiri spices — 34
- BADAMI KORMA // lamb pieces in a silky, nutty cream sauce with hints of rose & saffron — 34
- MADRAS // tender lamb cooked in a spicy hot coconut cream — 34

BEEF

- SMOKEY VINDALOO // succulent beef in a tangy, spice-charged curry with chilli heat & smoky depth — 31
- KERALA BEEF CURRY // tender beef slow-cooked with black pepper, coconut, curry leaves & mustard seeds — 31

SEAFOOD

- PANJIM PRAWNS // juicy prawns bathed in a creamy, spice-laced coconut gravy — 34
- JHINGA MASALA // prawns simmered in a rich masala — 34
- GOAN FISH CURRY // boneless fish simmered in tangy coconut, mustard seed & tamarind — 34

CHEFS SPECIALITIES

- BAKRA MASALA // **goat on bone** slow-cooked for 36 hours — 35
- DUCK MOULI // duck coated in a fragrant curry of toasted coconut & poppy seeds — 38
- CRAB CURRY // fresh crab simmered in tangy coconut & tamarind curry — 42

VEGETARIAN

- PALAK PANEER // cottage cheese simmered in a silky spinach & spice blend — 27
- PANEER BUTTER MASALA // cottage cheese in a velvety, butter-enriched tomato & cashew curry — 27
- KADAI PANEER // cottage cheese cubes cooked with peppers tomatoes kasuri methi — 27
- SHAHI PANEER // the Royal of paneers smooth and silky — 27
- MAHARAJA'S DAAL MAKHANI // black lentils gently cooked in cream, butter & cumin-garlic tadka with drizzle of ghee — 25
- PUNJABI DAAL THADKA // yellow lentils cooked with aromatic spices finished with desi ghee — 25
- SHAHI MALAI KOFTA // golden vegetable koftas in a rich, creamy tomato & cashew sauce — 27
- BAINGAN MASALA // famous northern eggplant curry — 26
- PUMPKIN MASALA // butternut pumpkin tempered with fenugreek seeds and finished with snow peas — 26
- SHAHI SABZI KORMA // seasonal vegetables in a mild, nut-enriched cream sauce — 26
- BHINDI - DO - PYAZA // Bhindi (Okra) cooked in a spicy onion tomato base — 26
- SEASONAL VEGETABLE CURRY // vegetables of the season in a rich tomato based gravy — 26

HYDERABADI BIRYANI

fragrant slow cooked basmati rice with saffron, aromatic spices, & choice of tender meat or seasonal vegetables

Goat Biryani — 32 Lamb Biryani — 30 Chicken Biryani — 28 Vegetable Biryani — 26

YOU MAY REQUEST THE CHEF TO MAKE
A CURRY OF YOUR CHOICE / LIKING WITH RAITA