

# MAHARAJA'S

## DRINKS MENU

### WINES

- Champagne — McGuigan Cuvee — 35  
Prosecco — Tempus Two Varietal Range (SA) — 9 // 28  
Sauvignon Blanc — Starborough (Marlborough, NZ) — 12 // 40  
Chardonnay — Scarpontoni (McLaren Vale) — 11 // 35  
Pinot Grigio — Mortimers (Orange) — 10 // 30  
Shiraz — Starling (Barossa Valley) — 11 // 35  
Pinot Noir — Wicked Thorn (Grampians, VIC) — 11 // 35  
Cabernet Sauvignon — Stonefish Reserve (Margaret Rover, WA) — 13 // 45

### SPIRITS

- Blue Label — 38  
Gold Label — 18  
Black Label — 12  
Jameson — 12  
Glenfiddich — 15  
Jack Daniels — 13  
Chivas Regal 12 years — 12  
Chivas Regal 18 years — 21  
Grey Goose — 16  
Absolut — 12  
Bombay Sapphire Gin — 15  
Sierra Tequila — 16  
Bacardi — 14

### BEERS

- Peroni — 9  
Kingfisher — 11  
Pure Blonde — 9  
Corona — 10  
Asahi — 9

### SHOTS

- Blue Kamikaze — 12

### COCKTAILS

- MAHARAJA MOJITO // strawberry, lemon, lemon cordial,  
mint, sprite, soda water, black salt, bacardi white rum — 22  
MARGARITA MASALA // sierra Tequila, pana juice, lime,  
agave, garnished with dried chili — 20  
LONG ISLAND ICE TEA // gin, tequila, grey goose vodka,  
triple sec, cola, lemon juice — 22

### MOCKTAILS

- MAHARANI MOJITO // strawberry, lemon, lemon cordial,  
mint, sprite, soda water, black salt — 16  
FIZZY SKUNJAVI SPRITIZ // black salt, mixed berry  
lemonade, lemon, lime, fresh lime, club soda — 15

### BEVERAGES

- |                                |                 |
|--------------------------------|-----------------|
| Mango Lassi — 10               | Tonic Water — 6 |
| Sweet / Salted Lassi — 8       | Soda Water — 6  |
| Sparkling Mineral Water — 8/15 | Juices — 6      |
| Fresh Lime Soda — 9            | Soft Drinks — 6 |
| Lemon Lime Bitters — 9         |                 |

# SMALL PLATES

ROYAL BLUE NAAN // naan stuffed with creamy blue cheese, drizzled with Spiced honey — 15

CHILLI CHEESE NAAN // cheese, onion & Chilli stuffed naan baked in tandoor — 14

GOLDEN BHAJI // crispy fried onion rings with tangy tamarind sauce — 16

SAMOSAS // flaky pastry filled with spiced potato & peas, dressed in chutneys & yoghurt — 16

CHAATS // choice of palak patta/papdi/aloo tikki topped with yogurt and sauces — 15

VEG MANCHURIAN // crispy vegetable dumplings tossed in a spicy Indo-chinese sauce — 18

HARABHARA KEBAB // deep fried spinach, potato & cottage cheese croquettes — 16

CHILLI PANEER // fried marinated cottage cheese cubes tossed into indo-chinese sauce — 17

TANDOORI PANEER TIKKA // cottage cheese charred in tandoor and served with home made mint sauce — 18

TANDOORI ACHARI CHAAP // marinated chaap roasted in a tandoor for a smoky — 17

TANDOORI CHICKEN TIKKA // chicken tikka, marinated in spices & yoghurt, flame-grilled in tandoor — 17

AFGHANI CHICKEN TIKKA // rich, creamy yoghurt-spiced chicken, charred in tandoor — 17

TANDOORI CHICKEN // whole chicken marinated in spices, slow-roasted in the tandoor — H 19 / F 32

PESHWARI SEEKH KEBAB // minced lamb spiced & skewered, charred in the tandoor — 22

MUGHLAI LAMB CUTLETS // smoky tandoori chops, marinated in homemade spices — 23

TANDOORI FISH TIKKA // maharaja-style fish tikka, marinated and tandoor-roasted to perfection — 22

CRISPY LAHORI FISH // crispy fish bites in tangy-spiced batter — 22

TANDOORI PRAWNS // marinated and coated prawns delicately charred in tandoor — 25

CHILLI GARLIC PRAWNS // prawns wok-tossed with garlic, chilies & soy — 24

## SIDES

Rice — 7

Kashmiri Pulao — 10

Jeera rice — 7.5

Pappadums — 5

Cucumber Raita — 7

Achar Selection - Garlic/Mixed — 6

Mango Chutney — 6

Mint Sauce — 5

Spiced tamarind Sauce — 5

Garden Salad — 14

## 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

## KIDS

French Fries — 10.5

Chicken Nuggets — 12.5

Macaroni with Cheese Sauce — 15.5

# LARGE PLATES

## CHICKEN

- MAHARAJA'S BUTTER CHICKEN // tandoori charred chicken in a rich, creamy tomato — 29
- PUNJABI CHICKEN CURRY // chicken cooked in a traditional home-style recipe — 27
- CHICKEN TIKKA MASALA // smoky chicken tikka tossed with fresh onions capsicum and tomatoes — 27
- CHICKEN 65 // bite-sized chicken, fried crisp & tossed with yoghurt and curry leaves — 28
- CHILLI CHICKEN // Crispy fried chicken tossed in a spicy and tangy sauce — 27
- METHI CHICKEN // Chicken cooked with cream, fenugreek leaves and aromatic spices — 27
- SAAG CHICKEN // Tender chicken simmered in a mildly spiced spinach sauce — 27
- MANGO CHICKEN // Chicken cooked in coconut and tangy mango-based sauce with gentle spices — 27
- KADAI CHICKEN // Chicken tossed with capsicum, onions, and freshly ground spices — 27
- CHICKEN IN CLASSIC SAUCES // korma or madras or vindaloo — 27

## LAMB

- KASHMIRI ROGAN JOSH // tender lamb simmered in a bold, aromatic red chilli gravy scented with Kashmiri spices — 31
- LAMB KORMA // lamb pieces cooked in a silky and nutty creamy sauce — 30
- LAMB MADRAS // tender lamb cooked in a hot coconut cream sauce with mustard seeds and curry leaves — 30
- SAAG LAMB // slow-cooked lamb in a rich, mildly spiced spinach gravy — 30
- LAMB VINDALOO // slow-cooked lamb in a fiery goan chilli & vinegar curry — 30

## BEEF

- BEEF VINDALOO // succulent beef in a tangy, spice-charged curry with chilli heat & smoky depth — 29
- KERALA BEEF CURRY // tender beef slow-cooked with black pepper, coconut, curry leaves & mustard seeds — 29
- BOMBAY BEEF // beef pieces in a spiced coconut gravy with baby chat potatoes — 29
- BEEF KORMA // braised beef pieces cooked in a rich creamy korma sauce — 29

## SEAFOOD

- PANJIM PRAWNS // juicy prawns bathed in a creamy, spice-laced coconut gravy — 32
- GOAN FISH CURRY // boneless fish simmered in tangy coconut, mustard seed & tamarind — 32
- BENGALI FISH CURRY // fish simmered in a mustard & spice Bengali gravy — 32

## MAHARAJA'S SPECIALITIES

BAKRA MASALA // **goat on bone** slow-cooked for its perfection — 35

TAWA GOAT // tender goat cooked on the tawa with spices & onions — 34

DUCK MOULI // duck coated in a fragrant curry of toasted coconut & mustard seeds and cashewnut gravy — 38

CRAB CURRY // crab simmered in tangy coconut & chef special sauce — 40

## VEGETARIAN

PALAK PANEER // cottage cheese simmered in a silky spinach with spice blend — 25

PANEER BUTTER MASALA // cottage cheese in a velvety, butter-enriched tomato & onion gravy — 25

KADAI PANEER // cottage cheese cubes cooked with peppers, onion, tomatoes with kadai masala — 25

SHAHI PANEER // the Royal of paneers cooked in smooth and silky nutty onion gravy — 25

ACHARI PANEER // soft paneer cubes cooked in a tangy achari masala with aromatic Indian spices — 25

PANEER BURJI // crumbled paneer sautéed with onions, tomatoes, herbs, and mild spices — 25

DAAL MAKHANI // black lentils gently cooked in cream, butter & cumin-garlic tadka with drizzle of ghee — 23

PUNJABI DAAL THADKA // yellow lentils cooked with aromatic spices and finished with desi ghee — 22

SHAHI MALAI KOFTA // golden potato and cottage cheese koftas in a rich, creamy tomato onion sauce — 25

EGGPLANT MASALA // famous north Indian eggplant curry — 24

PUMPKIN MASALA // butternut pumpkin tempered with fenugreek seeds and cooked in chef special gravy — 24

ALOO MATAR // potato & peas in an onion and tomato gravy — 23

BHINDI - DO - PYAZA // bhindi (okra) cooked in a spicy onion tomato base — 23

VEGETABLE KOLHPURI // aromatic tomato and coconut base mixed vegetable curry — 23

SEASONAL VEGETABLE CURRY // vegetables of the season in a rich tomato-based gravy — 23

TANDOORI SOYA CHAAP CURRY // tandoori soya chap cooked in rich onion and tomato gravy — 23

VEGETABLE KOLHPURI // aromatic tomato and coconut base mixed vegetable curry — 23

## BIRYANI

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

Goat Biryani — 29    Lamb Biryani — 28    Chicken Biryani — 26    Vegetable Biryani — 24

## DESSERTS

Gulab Jaman — 10

Rasmalai — 13

Pistachio Kulfi — 12

Gajar ka halwa — 13

Nutella Naan & Ice cream — 16

Mango Kulfi — 12

Kutfi Trifecta — 30