

# STARTERS

## VEGETERIAN STARTER

### ONION BHAJI

£3.95

Finely sliced fresh onion with a special blend of spices put together as small balls & deep fried in low fat vegetable oil.

### VEGETABLE MANCHURIAN

£4.95

Finely grated fresh mixed vegetables blend together with special far Eastern spices and Turned in to balls and deep fried.

### PANEER SHASHLIK

£4.95

Yoghurt and Tandoori spices marinated Cottage cheese cooked in a clay oven and served with onion and peppers.

### CHILLI PANEER

£4.95

Lightly coated diced of Cottage cheese tossed in a garlic chilli sauce.

### CHILLI GARLIC MUSHROOM

£4.95

Lightly Coated Bottom Mushroom tossed with Chilli garlic sauce.

### VEGETABLE SAMOSA

£3.95

Delicious fresh diced mix vegetable with a special blend of spices wrapped in thin layer of crispy pastry and deep fried in low fat vegetable oil.



## NON-VEG STARTER

### MAHARANI'S MIX

£4.95

A selection of Maharani's favourite starters (chicken Tikka, shesh kebab and onion bhaji)

### MAHARANIS CHILLI CHICKEN

£4.95

Lightly coated tender cubes of chicken breast tossed in medium spicy garlic chilli sauce.

### CHAT PURI

Chicken £4.95 Lamb £5.50

Finely diced barbecued chicken with Special blend of herbs and cooked with thick medium spicy sauce and wrapped in deep fried whole meal bread (Puri).

### SHEEKE KEBAB

£4.95

Lamb mince meat mixed in herbs and special blend of spices and cooked in clay oven in sausage shape.

### CHICKEN MOMO

£4.95

Especially flavoured chicken mince wrapped in a pastry and cooked with steam accompany with sesame and schezwan paper sauce

### MEAT SAMOSA

£3.95

Delicious fresh minced of lamb mixed with a special blend of spices and wrapped in thin layer of crispy pastry and deep fried in low fat vegetable oil.



## SEA FOOD-STARTER

### KING PRAWNS PURI

£5.50

King Prawns marinated with Special blend of herbs and cooked with thick medium spicy sauce and wrapped in deep fried whole meal bread (Puri).

### KING PRAWNS KOLIWADA

£5.50

This crispy spicy and battered fried Prawn Koliwada originated from such a Koli (Fisherman) and has made its way across food stalls and restaurants in Mumbai India.

### KING PRAWNS PERI PERI

£5.50

King prawns marinated in special herbs and spices and tossed with homemade Peri Peri sauce.

### KING PRAWNS BUTTERFLY

£4.95

King Prawns coated with the thin layer of bread crumbs and deep fried in low fat vegetable oil.

### FISH AMRITSARI

£4.95

Carom seed scented crispy batter covers flaky white fish fillet, highly popular in a city of north India.

### MACH BORA

£4.95

Small cubes of medium spicy Potatoes cooked with herbs and special blend of spices served on fish cake.





# HOUSE SPECIALITIES

This is a list of Indian dishes. Many of the dishes on this list are made all across India. Indian encompasses a wide variety of regional cuisine native to India. Given the range of diversity in soil type, climate and occupations, these cuisines vary significantly from each other and use locally available ingredients such as herbs, vegetables & fruits. The dishes are then served according to taste in mild, medium or hot.

## RAILWAY CURRY

(Very authentic medium to spice homemade curry is a variation of the dish that originated during the British Raj Colonial-era. This dish used to serve in the first class train (railway) compartment in India.

## GASSI NEW

This Mangalorean style home made Curry is the crown jewel of the Western Indian Coastal cuisine from Mangalore India.

## NAGA

(Extremely hot curry, the hotness derived from fresh Naga chillies. The word Naga means cobra (venomous) so it's simply shot curry.

## TIKKA MASALA

The nation's favourite Indian dish. Boneless chicken, Lamb/King Prawns blended with herbs and mild spices & barbecued in a clay oven before being cooked in special masala sauce to give a distinctive fruity, creamy, sweet texture and test.

## BUTTER MASALA

Spring chicken, Lamb or King Prawns Barbecued in a clay oven before being cooked in butter and a special blend of rich creamy sauce.

## PASANDA

Tender cubes of chicken, Lamb and King Prawns marinated in a yoghurt and a special blends of mild spices and herbs and barbecued in a Tandoor before cooked on mild rich curry sauce.

## JANHANGIRI KADAI

Boneless pieces of chicken or Lamb lightly marinated with ginger, garlic, coriander and garam masala and barbecued in the Tandoor before cooked in medium spicy to produce a classic Indian dish dating back to Munghal's time.

## JALFREZI

Tender pieces of chicken, Lamb or King Prawns barbecued in the Tandoor before being cooked in a delicious medium thick sauce with distinctive green chillies and chunks of onion and peppers.

## GARLIC CHILLI

A traditional south Indian dish. Boneless pieces of chicken, Lamb or King Prawns marinated with delicate herbs and different blends of Tandoori spices before cooked in a finely chopped fresh garlic and whole sliced green chilly.

## HANDI NEW

A handi is basically a traditional cooking vessel used in northern India & subcontinent. This medium spicy traditional home made curry on the bone cooked in a special vessel with our own home made spices & herbs to give it a distinguished taste.

## SRILANKA

Boneless pieces of Chicken, Lamb and King Prawns marinated with ginger and Garam Masala, Barbecued in the Tandoor before being cooked in fairly hot coconut sauce with the hints of Vinegar.

## COASTAL FISH CURRY

This fairly hot fish curry is a common recipe of the coastal region of Southern India that includes coastal areas of Kerala, Karnataka, and Goa.

## MALABAR PRAWNS CURRY

Medium spicy Malabar (mountain) curry is a south Indian dish particularly associated with the Kerala region, where the coastlines, climate and cultural history make medium spicy to Very spicy Curries.

## RARA GHOST

Tender pieces of Lamb cooked in rich gravy made with aromatic whole spices and minced mutton.

## HYDRABADI NEW

This medium spicy mint flavour curry is originated from hi tech city called Hyderabad (south India) but now a days it's very popular in all over India and subcontinent. This curry is extremely aromatic and delicious as it made with yoghurt, fresh coriander, fresh mint and others aromatic home grinded spices. Worth trying it.

## BALTI DISHES

These authentic Balti Dishes (name of the dish they are served in) are marinated in special blends of herbs and spiced for many hours before cooking in order to bring out their delicate flavours. They are cooked with fresh tomato, Ginger, Garlic and chunks of green pepper and onion in a thick gravy sauce.

## DHANSAK

(Sweet sour and hot with lentil served with Pulao rice)

CHICKEN	LAMB	KING PRAWNS
£10.50	£11.50	£12.50

## PATHIA DISHES

(Sweet Sour and Hot Served with Pulao Rice)

CHICKEN	LAMB	KING PRAWNS
£10.50	£11.50	£12.50

Chicken £8.95 Lamb £9.95

Chicken £8.95 Lamb £9.50 King Prawns £12.50

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Chicken £8.50 Lamb £9.50 King Prawns £12.50

£9.50

£12.50

£9.50

Chicken £9.50 • Lamb £10.50 • King Prawns £12.50

Chicken Balti £8.95 - Lamb Balti £9.50 - King Prawns Balti £11.95



# TANDOORI DISHES

All served on a hot sizzler with finely sliced onions and a sprinkle of fresh lemon juice. All Tandoori dishes are accompanied by a side dish of green salad

## TANDOORI KING PRAWNS

King Prawns marinated lightly with special blend of herbs and spices before being barbecued at a high temperature in Clay oven.

£12.95

## TANDOORI MIXED GRILL

A selection of Maharani's favourite Tandoori dishes such as Chicken/Lamb Tikka & Sheesh Kebab

£11.95

## CHICKEN/LAMB SHASLIK

Tender pieces of boneless chicken with chunks of onion Pepper and Tomato marinated in a special blend of herbs and spices for 24 hours before being barbecued at a high temperature in the clay oven.

£8.95 / £9.50

## CHICKEN/LAMB TIKKA

Tender pieces of chicken/Lamb marinated in a yoghurt and special blend of Tandoori spices and herbs for 24 hours before being barbecued in a Tandoori clay oven at high temperature.

£8.95 / £9.50

## TANDOORI CHICKEN

Pieces of Chicken **on the bone** marinated in the yoghurt, ginger, garlic, coriander Kasoori Methi and Garam masala for 24 hours before being barbecued at slow temperature in the Tandoor.

Half £7.50 / Full £12.95



# TRADITIONAL MAIN COURSE

## ROGAN

(Medium Spiced dish with tomato)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## DUPIYAZA

(Medium hot with fried onions in a thick sauce)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## CEYLON

(Fairly hot with coconut)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## KASHMIRI

(Mild curry served with Leeches, Banana and Pineapple)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## METHI

(Thick medium spiced curry cooked with fenugreek leaves)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## VINDALOO

(Very hot curry)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## MADRAS

(Fairly hot curry)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## KORMA

(Very mild Creamy flavoured curry)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50

## CURRY

(Medium spiced curry)

Chicken £7.95 • Lamb £8.50 • King Prawns £12.50



# POPULAR BIRYANI DISHES

VEGETABLE BIRYANI	£7.95	LAMB BIRYANI	£9.50
CHICKEN & MUSHROOM BIRYANI	£8.50	LAMB TIKKA BIRYANI	£8.95
KEEMA BIRYANI	£8.95	KING PRAWNS BIRYANI	£12.50
CHICKEN BIRYANI	£8.50	MAHARANIS SPECIAL BIRYANI	£12.50
CHICKEN TIKKA BIRYANI	£8.95	EGG BIRYANI	£8.50



## SIDE VEGETABLE DISHES

Paneer (Mutter, Saag and Kadai)	£4.95
Chana Masala	£3.95
Vegetable Curry	£3.95
Mushroom Bhaji	£3.95
Bombay Aloo	£3.95
Saag Aloo	£3.95
Saag Bhaji	£3.95
Bhindi Bhaji	£3.95
Brinjal Bhaji	£3.95
Tadka Daal	£3.95
Dal Makhani	£4.95
Aloo Gobi	£3.95

## SUNDRIES – SIDE DISHES

Butter Naan	£2.35
Cheese Naan	£2.50
Keema Naan	£2.50
Peshawari/Garlic Naan	£2.50
Tandoori Roti	£2.35
Paratha	£2.50
Chapati	£0.95
Puri	£0.95
Popudum Plain/Spicy	£0.65
Pickle Tray	£1.50

## RICE DISHES

Boiled rice	£2.35
Pulao Rice	£2.50
Onion/Garlic Fried Rice	£2.50
Fried Rice with Egg	£2.95
Fried rice with Mushroom	£2.95
Fried Rice with Peas	£2.95
Special Fried Rice	£2.95
Keema Rice	£2.95
Lemon Rice	£2.95
Jeera Rice	£2.95

## KIDS MENU

Chicken Nuggets	£4.95
Fish Finger	£4.95
Fried Chicken	£4.95
Chips	£2.50
Chicken Tikka Masala	£4.95
Chicken Korma	£4.95

## VEGAN MENU

### STARTER

Onion Bhaji	£3.95
Aloo Tikki (home made)	£3.95

### MAIN COURSE

Chana Chat Masala	£6.95
Vegetable Kofta Curry	£7.95
Tibetan Styled Mixed Veg	£7.95
Mushroom Corn Palak	£7.95

### SIDE DISHES

Okra Bhaji	£3.95
Saag, Bombay, Jeera Aloo	£3.95
Mushroom Bhaji	£3.95
Chana Masala	£3.95
Aloo Gobi	£3.95
Corn Masala	£3.95

### RICE AND BREADS

Garlic / Chilli Roti	£2.50
Chapati	£0.95
Plain Basmati Rice	£2.35
Lemon Garlic Rice	£2.50

