

THE  
**MAHARAJAH**  
TANDOORI RESTAURANT



.....  
A LA CARTE MENU  
.....

## NON VEGETARIAN STARTERS

Chicken Tikka <sup>D</sup>	£6.95
Mince Lamb Kebab <sup>D</sup>	£6.95
Lamb Tikka <sup>D</sup>	£6.95
<b>Assorted Kebabs <sup>D</sup></b>	£8.95
Chicken tikka, lamb tikka and vegetarian pakora.	
<b>Salmon Tikka</b>	£9.25
Marinated in spices, herbs and olive oil then cooked in the tandoor.	
<b>Samosa <sup>G</sup></b>	£6.75
Lightly spiced minced lamb with vegetables and cooked in a crisp pastry. Served with salad and a mint sauce.	
<b>Murgh Chatt</b>	£7.25
Small pieces of chicken cooked with tomatoes and cucumbers in a hot and spicy sour sauce.	
<b>Quarter Tandoori Chicken <sup>D</sup></b>	£7.50
Fresh, lean chicken marinated with fresh herbs and spices.	
<b>King Prawn Puri <sup>G</sup></b>	£9.25
King prawns in a subtle sauce. Enhanced by fresh coriander on a bed of puffed, fried bread, accompanied by green salad.	
<b>Chicken Puri <sup>G</sup></b>	£7.25
Small pieces of chicken in a subtle sauce. Enhanced by fresh coriander on a bed of puffed, fried bread, accompanied by green salad.	
<b>Lamb Cutlet <sup>D G</sup></b>	£10.95
Lamb chops marinated in light spices, yoghurt, mustard, and olive oil. Garnished with coriander.	

## VEGETARIAN STARTERS

<b>Aloo Chatt</b>	£6.75
Small pieces of potato cooked with tomatoes and cucumbers in a hot and spicy sour sauce.	
<b>Mushroom Puri <sup>G</sup></b>	£7.25
Sliced mushroom in a subtle sauce, enhanced by fresh coriander on a bed of puffed, fried bread and accompanied by green salad.	
<b>Garlic Mushroom <sup>D</sup></b>	£6.75
Mushrooms with fresh garlic, coriander, and herbs in a mild sauce.	
<b>Onion Bhaji</b>	£6.75
Onion coated with ground flour, deep fried to a crispy texture.	
<b>Mixed Vegetable Puri <sup>D</sup></b>	£8.25
Mixed vegetables in a subtle sauce enhanced by fresh coriander on a bed of puffed fried bread.	

## HOUSE SPECIALITIES

<b>Maharajah Special Chicken <sup>D G</sup></b>	£16.95
Crispy chicken mixed with vegetables in a sweet and spicy sauce.	
<b>Seabass <sup>G</sup></b>	£20.95
Seabass served with mustard seeds, marinated with traditional Indian spices.	
<b>King Prawn Maha Zinga</b>	£21.95
King prawn grilled in its shell, mixed with peppers and onion, including tradition Indian spices with fresh herbs and chef's secret sauce - medium strength.	
<b>Indian Railway Curry <sup>D</sup></b>	£22.95
Tandoori cooked lamb chops, cooked in a 'handi', known as a pot in English. Cooked with chef's special spices and spinach. A medium strength dish which is a must try to get a flavour for Indian street food.	

## TRADITIONAL DISHES

Chicken	£14.95
King Prawn	£21.95
Chicken Tikka <sup>D</sup>	£14.95
Lamb	£15.55
<b>Bhuna</b>	
Medium strength traditional dish. Garnished with onions, herbs, tomatoes and selected spices.	
<b>Madras</b>	
Garlic chilli, lemon juice and tomato purée.	
<b>Korma <sup>D N</sup></b>	
A mild, delicate sauce of natural yoghurt, cream, almonds, coconuts, fresh herbs and spices.	
<b>Massala <sup>D N</sup></b>	
Yoghurt, butter, cream, ground almonds and nuts.	
<b>Pathia</b>	
A very tasty, sweet, sour and hot dish prepared with garlic, onions and a variety of fresh herbs. Garnished with a slice of lemon.	
<b>Dansak</b>	
Lentils, garlic, chilli, lemon juice, and cane sugar.	
<b>Rogan Josh</b>	
A special recipe of spices and tomatoes. Combined to give this dish a unique flavor.	
<b>Vindaloo</b>	
A hot, moist classic curry to make your palate dance.	

## TANDOORI DISHES

The Tandoor is a beehive shaped, top-opening earthen oven, fired with charcoal. In it we roast or bake various marinated meat, vegetables and breads. All marinated in mildly spiced yoghurt. They are low in calories, nutritious, delicious and easily digested. All tandoori dishes are served with a mint sauce.

<b>Tandoori Murgh <sup>D</sup></b>	£14.95
Half spiced chicken marinated in yoghurt with delicate herbs and spices. Skewered and roasted in our clay oven.	
<b>Lamb Chop <sup>D G</sup></b>	£21.95
Lamb chops marinated in light spices, yoghurt, mustard and olive oil. Garnished with coriander.	
<b>Chicken or Lamb Tikka <sup>D</sup></b>	£15.95
Fresh, lean chicken or lamb marinated with spices and fresh herbs. Skewered and roasted in our clay oven.	
<b>Tandoori Raj Chingree <sup>D</sup></b>	£22.95
King prawns marinated in a lemony sauce and natural yoghurt with an assortment of exotic spices. Skewered and charcoal grilled.	
<b>Chicken or Lamb Shashlik <sup>D</sup></b>	£16.95
Chicken or lamb marinated with fresh herbs and spices. Skewered, roasted and served on a sizzler with grilled green peppers and onion. Accompanied by salad and mint sauce.	
<b>Paneer Shashlik <sup>D</sup></b>	£15.95
Soft paneer (cheese) clubbed with capsicum, onion and skewered on a fiery grill to perfection.	
<b>Tandoori Mixed Grill <sup>D</sup></b>	£21.95
Tandoori chicken, lamb tikka, chicken tikka, and seekh kebabs, served with nan bread - a must for all tandoori connoisseurs.	

## WANT TO DINE LIKE A KING?

Kurzi Lamb Dinner for 4 | £260.00

A whole leg of lamb, butter-filled and marinated in-house with our secret recipes. A feast for Royals and Mougals right here in The Maharajah. Includes Starters (Assorted Kebabs), Vegetables, Rice and Nan Bread. This is a very special feast that requires 48 hours notice and a deposit.

## BIRYANI

Grand festive dishes prepared from basmati rice, chicken, lamb, king prawns. Cooked in Ghee (clarified butter) with delicate herbs and spices. Served with a mixed vegetable curry sauce.

Maharajah Special Biryani <sup>Ⓛ</sup>	£15.95
Chicken	£14.95
Lamb	£15.50
King Prawn	£21.95
Chicken Tikka <sup>Ⓛ</sup>	£15.50
Vegetable	£13.95

## BALTI DISHES

A wonderful combination of fresh herbs, garlic, ginger and onions. Cooked in a medium sauce with our chef's own special recipe.

Chicken Tikka Balti <sup>Ⓛ</sup>	£14.95
Lamb Tikka Balti <sup>Ⓛ</sup>	£15.95
Prawn Balti	£17.95
King Prawn Balti	£21.95

## MAHARAJAH SPECIALITIES

<b>Chicken Tikka Khumbi Dupiaza <sup>Ⓛ</sup></b>	£15.95	<b>Chicken Tikka Jaipuri <sup>Ⓛ</sup></b>	£15.95
A most wonderful dish consisting of charcoal grilled chicken cutlets and mushroom. Cooked in a medium strength sauce of onions and green peppers.		Charcoal chicken cooked with tomato sauce, fresh herbs and spices in a fairly hot sauce. Garnished with green peppers, mushrooms, onions and green chillies.	
<b>Butter Chicken <sup>Ⓛ</sup> <sup>Ⓝ</sup></b>	£15.95	<b>Chicken Jalfrezi</b>	£15.95
Barbecued chicken cooked with freshly spiced cherry tomato purée, garlic and ginger sliced in a rich creamy butter sauce.		A most popular dish, cooked with fresh herbs and spices in a fairly hot sauce. Garnished with fried green peppers, diced onions and green chillies.	
<b>Chicken or Lamb Pasanda <sup>Ⓛ</sup> <sup>Ⓝ</sup></b>	£16.95	<b>Lamb Jalfrezi</b>	£16.95
Fresh, lean chicken or lamb, specially marinated and cooked in a subtle, mild, creamy almond sauce.		A most popular dish, cooked with fresh herbs and spices in a fairly hot sauce. Garnished with fried green pepper, diced onions and green chillies.	
<b>Garlic Chicken</b>	£15.95	<b>Garlic Chilli Chicken <sup>Ⓛ</sup></b>	£15.95
Medium strength, cooked with garlic, lentils, fresh herbs and spices, garnished with coriander and lemon.		Chicken kebab cooked with fried green chillies, garlic and a variety of herbs and spices - medium hot.	
<b>Karai Gosht or Chicken</b>	£16.95	<b>Aloo Gosht</b>	£16.95
Tender pieces of lamb or chicken, cooked with green peppers, green herbs and spices. Garnished with fresh green chillies.		Tender pieces of lamb cooked with potato cubes and freshly ground herbs and spices. Garnished with green chilli - medium hot.	
<b>Keema Chilli Masala</b>	£16.95	<b>King Prawn Tikka Masala <sup>Ⓛ</sup> <sup>Ⓝ</sup></b>	£21.95
A mouth-watering dish consisting of minced lamb, chopped potatoes, green peas, and fresh green chillies cooked in a medium sauce.		King prawn cooked in a mild flavored sauce with fresh herbs and spices.	
<b>Shatkora Lamb</b>	£16.95	<b>Rogan Fish</b>	£21.95
Tender pieces of lamb cooked in a medium spiced sauce with rinds of special Bangladeshi citrus fruit with herbs and coriander.		Salmon prepared with pimento, garlic, fresh coriander and spices. Garnished with spicy fried tomatoes.	
<b>Chicken Tikka Jalfrezi <sup>Ⓛ</sup></b>	£15.95	<b>Fish Jalfrezi</b>	£21.95
A popular dish cooked with fresh herbs and spices in a fairly hot, savory sauce, with green chillies.		Salmon cooked with chilli and green peppers. Garnished with spring onions, herbs and garlic - fairly hot.	
<b>Sag Gosht or Chicken</b>	£16.95	<b>Garlic Fish</b>	£21.95
Tender pieces of lamb or chicken with fresh spinach, herbs and spices - medium.		Salmon prepared with a generous helping of sliced garlic, lentils, fresh herbs and spices. Garnished with coriander and lemon - medium.	
<b>Khala Goost</b>	£16.95	<b>Sag Tiger Prawn</b>	£16.95
A dry soft lamb dish cooked on our "Tawa", slow cooked with medium spices, onions, peppers and tomatoes. Garnished with coriander and black pepper.		Prawn cooked with spinach, herbs and spices - medium.	
		<b>King Prawn Jalfrezi</b>	£21.95
		A most popular dish cooked with fresh herbs and spices in a fairly hot sauce. Garnished with fried green peppers, diced onions and green chillies.	

## VEGETARIAN MAIN DISHES

<b>Sabzi Jalfrezi</b>	£12.95	<b>Sabzi Dhansak</b>	£12.95
Mixed vegetables cooked in a blend of fresh ingredients in a medium hot sauce.		A rare combination of herbs and spices prepared with lentils – fairly hot.	
<b>Achari Baingan</b>	£12.95	<b>Paneer Chilli Massalam <sup>Ⓛ</sup></b>	£13.95
Aubergine cooked in tantalising spices, garnished with green chillies and coriander.		Homemade cottage cheese cooked in mild flavored sauce with fresh herbs, spices and chillies.	
<b>Aloo Bindhi</b>	£12.95	<b>Sabzi Rogan Josh</b>	£12.95
Potatoes cooked in fresh okra, herbs and spices.		Medium hot dish prepared with garlic, fresh coriander, and spices. Garnished with spicy fried tomatoes.	
<b>Sabzi Korma <sup>Ⓛ</sup> <sup>Ⓝ</sup></b>	£12.95	<b>Chana Massalam <sup>Ⓛ</sup></b>	£12.95
Mixed vegetables prepared in rich, delicate, mild sauce of almonds and coconuts.		Chana with lentils, eggs, spring onions, fresh coriander, herbs and spices.	
<b>Sag Paneer <sup>Ⓛ</sup></b>	£13.95	<b>Chana Dal</b>	£12.95
Fresh spinach combined in a delicate tasting surprise, with homemade cottage cheese.		Sweet, nutty split chickpeas and lentils pressure cooked and then lightly fried on the stovetop with a variety of spices and aromatics.	

## VEGETARIAN SIDE DISHES

<b>Mixed Vegetables</b> Seasonal mixed vegetables cooked in spices.	£8.50
<b>Bombay Potatoes</b> Fresh potatoes cooked in a medium hot, thick sauce.	£8.50
<b>Mushroom Bhajee</b> Cooked with onions, green peppers and spices.	£8.50
<b>Cauliflower Bhajee</b> <span>Ⓛ</span> A medium hot dish of spiced cauliflower.	£8.50
<b>Brinjal Bhajee</b> Aubergine cooked in spices.	£8.50
<b>Tarka Dal</b> Lentils in herbs, onions and garlic.	£8.50
<b>Sag Aloo</b> A dish of spinach and potatoes.	£8.50
<b>Sag Paneer</b> <span>Ⓛ</span> Spinach cooked with cheese.	£8.50
<b>Bhindi Bhajee</b> Okra cooked with spices.	£8.50

## RICE DISHES

<b>Boiled</b> Boiled basmati rice.	£4.95
<b>Pilau</b> <span>Ⓛ</span> Saffron basmati rice.	£5.55
<b>Sabzi Pilau</b> <span>Ⓛ</span> Basmati rice, stir-fried with saffron and mixed vegetables.	£5.55
<b>Mushroom Pilau</b> <span>Ⓛ</span> Basmati rice fried with mushrooms.	£5.55
<b>Keema</b> <span>Ⓛ</span> Basmati rice fried with spiced minced lamb and onion.	£5.55
<b>Special</b> <span>Ⓛ</span> Basmati rice, stir-fried with egg and peas.	£5.55
<b>Onion Rice</b> Onion stir-fried rice with fresh coriander and Ghee.	£5.55

## BREADS

<b>Nan</b> <span>Ⓛ</span> <span>ⓖ</span> Leavened bread baked in our clay oven.	£4.95
<b>Peshwari Nan</b> <span>Ⓛ</span> <span>ⓖ</span> <span>Ⓝ</span> Leavened bread stuffed with ground almonds and sultanas.	£5.50
<b>Keema Nan</b> <span>Ⓛ</span> <span>ⓖ</span> Leavened bread stuffed with spiced minced meat.	£5.50
<b>Garlic Nan</b> <span>Ⓛ</span> <span>ⓖ</span> Leavened bread coated with fresh garlic and coriander.	£5.50
<b>Paratha</b> <span>Ⓛ</span> <span>ⓖ</span> Fried layered whole wheat bread.	£5.75
<b>Chapati</b> <span>Ⓛ</span> <span>ⓖ</span> Thin unleavened wholemeal wheat bread.	£3.95

## KIDS CHOICE

<b>Chicken Tikka &amp; Chips</b> <span>Ⓛ</span>	£8.95
<b>Chicken Nuggets &amp; Chips</b>	£8.95
<b>Fish Cake &amp; Chips</b> <span>ⓖ</span>	£8.95
<b>Chips</b>	£3.50

## POPPADOMS

<b>Plain</b>	£1.50
<b>Massala Poppadom</b>	£1.50

## RAITA

<b>Cucumber Raita</b> <span>Ⓛ</span>	£4.95
<b>Onion Raita</b> <span>Ⓛ</span>	£4.95

## CHUTNEY

<b>Mango Chutney</b>	£1.30
<b>Onion Salad</b>	£1.30
<b>Mixed Pickle Chutney</b>	£1.30
<b>Mint &amp; Yoghurt Sauce</b> <span>Ⓛ</span>	£1.30
<b>Chutney Tray</b> <span>Ⓛ</span>	£5.95
<b>Mixed Spicy Onion</b>	£3.95



Ⓛ Contains Gluten Ⓝ Contains Nuts Ⓛ Contains Dairy  
Please let your waiter know if you have any other allergies.

MONDAY - SATURDAY  
4:30PM - 10:30PM

SUNDAY  
2PM - 10PM

TUESDAY  
CLOSED



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