

## SOUPS & SIDES

<b>DAAL SOUP</b> (A perky clove flavored yellow lentil, fresh herbs and garnished with cilantro)	\$5.95
<b>RAITA</b> (Traditional yogurt sauce made with cucumber, roasted cumin, garnished with fresh cilantro)	\$3.50
<b>ACHAR</b> (Hot & Sour Mixed Pickle)	\$2.95
<b>MANGO CHUNTNEY</b> (Delicious Sweet and Spicy Mango Chutney)	\$2.95





## APPETIZERS

<b>MASALA FRIES</b>  (Choice of Shoestring or thick steak fries dusted with chaat masala)	\$5.95
<b>MASALA PAPAD</b>  (Baked Papad topped with fresh chopped onion, tomatoes, and cilantro. Dusting with Chaat Masala)	\$5.95
<b>VEGETABLE SPRING ROLLS</b>  (Crispy rolls of thin pastry stuffed with shredded vegetables - (4 PCS)	\$8.95
<b>SHRIMP ROLLS</b> (Thin Pastry Sheet wrapped with cabbage, spring onions, carrots and chopped shrimp (4 Pcs)	\$11.95
<b>VEGETABLE SAMOSA</b>  (Deep fried cone patties filled with herbs and seasoned potatoes - (3PCS)	\$7.95
<b>VEGETABLE PAKORA</b>  (Fresh vegetables seasoned, light battered in gram flour and fried - (6 PCS)	\$9.95
<b>PANEER PAKORA</b>  (Homemade cheese fritters dipped in batter of chickpeas and deep fried- (6 PCS)	\$11.95
<b>FISH PAKORA</b> (Succulent nuggets of Tilapia fish, marinated in ginger garlic paste along with homemade seasoning, lightly battered and fried. Crispy from outside and tender from inside)	\$14.95
<b>SAMOSA CHAAT</b> (Savory chickpeas with crispy samosa, assorted sweet, spicy, and tangy chutneys, sweet yogurt and crunchy and flavourful toppings.)	\$12.95
<b>TANDOORI CHICKEN TIKKA</b>  (Bone in full Chicken Leg Pieces marinated in yogurt and tenderized with garlic, ginger, and spices. Infused with lots of flavor cooked to perfection in our tandoor clay oven)	\$15.95
<b>MALAI TIKKA</b> (Chunks of boneless chicken marinated in a mildly flavoured cream sauce made with fresh herbs.)	\$15.95



## VEGETARIAN ENTREE (Served with Basmati Rice)



<b>DAL MAKHANI</b> (An aromatic blend of black lentil shimmered on a slow fire until tender, tempered with ginger, garlic, cream and tomato sauce garnished with cilantro)	\$18.95
<b>SURTI DAL</b> (Yellow lentil cooked to perfection in a traditional Indian work with a rare herbs and spices garnished with tarka and cilantro)	\$16.95
<b>DAL TADKA</b>   (Black lentil cooked to perfection with onion tomato sauce, herbs and spice garnished with tarka and cilantro)	\$17.95
<b>CHANA MASALA</b>  (Delicious chickpeas cooked in an exotic blend of North Indian spices and garnished with cilantro)	\$18.95
<b>PANEER MAKHANI</b> (Home made fresh Indian cheese cooked in sweet creamy rich tomato sauce with grounded cashew and garnished with cilantro)	\$19.95
<b>MUTTER PANEER</b>  (Home Made Fresh Indian cheese cubes prepared with green peas in our onion, tomato-based curry sauce and garnished with cilantro)	\$19.95



Most Popular dishes of our restaurant



Vegan

\*For Parties of 2 or larger, a 18% service Charge will be applied

<b>MAHARAJA KADAHI PANEER</b> ❤️	\$20.95
(Homemade fresh Indian cheese cooked with ginger, garlic, tomatoes, and onions and garnished with cilantro and ginger)	
<b>PALAK PANEER</b> ❤️	\$19.95
(Home made fresh Indian cheese in our special creamy spinach sauce and garnished with cilantro)	
<b>BHOLI BHINDI</b> 🌿	\$18.95
(Okra/Lady finger cooked in special blend of aromatic spices)	
<b>BAINGAN BHARTA</b> 🌿	\$18.95
(Garden Fresh eggplant roasted in the tandoor, mashed, and marinated in a rich blend of authentic Indian spices, cooked over a low heat to draw the richness of spices and garnished with cilantro)	
<b>ALOO GOBHI</b> 🌿	\$18.95
(Cauliflower and potatoes cooked to perfection with mild Indian spice along with ginger, tomatoes and herbs and garnished with cilantro)	
<b>BOMBAY ALOO</b> 🌿	\$17.95
(Fresh Potatoes cooked to perfection with herbs and spices in a sweet creamy tomato sauce with grounded cashews and garnished with cilantro)	
<b>ALOO SAAG</b>	\$18.95
(Fresh potatoes and our special creamy spinach cooked with Indian spices and garnished with cilantro)	
<b>VEGETABLE KORMA</b>	\$18.95
(Seasoned vegetables mild, medium or spicy in our onion, tomato-based sauce cooked at low heat and garnished with cilantro)	
<b>NAVRATTAN KORMA</b>	\$19.95
(A royal delicacy made of fresh vegetables and homemade Indian cheese cooked in a sweet creamy sauce with grounded cashew on a low heat and garnished with cilantro)	
<b>PANEER KORMA</b>	\$19.95
(A royal delicacy made with homemade fresh Indian cheese cube cooked in a sweet cause with cashew on a low heat and garnished with cilantro)	
<b>PANEER JALFREZI</b>	\$20.95
(Boneless Chicken pieces cooked with a delicately spiced curry sauce and garnished with cilantro.	

## CHICKEN ENTREE

(Served with Basmati Rice)

<b>CHICKEN KORMA</b>	\$21.95
(Home Made Fresh Indian cheese cubes cooked with onions and green bell peppers with pounded spices and tomatoes and garnished with cilantro)	
<b>BUTTER CHICKEN</b> ❤️	\$21.95
(Boneless chicken pieces roasted on a clay oven and cooked in sweet creamy tomato and cashew nut sauce)	
<b>CHICKEN MADRAS</b>	\$20.95
(Boneless Chicken pieces cooked with authentic south Indian spices flavored with coconut and garnished with cilantro)	
<b>METHI CHICKEN</b>	\$21.95
(Boneless chicken pieces cooked with a delicately spiced curry sauce and fresh Fenugreek leaves. Garnished with cilantro)	
<b>MAHARAJA SPECIAL CHICKEN KARAHI</b> ❤️	\$24.95
(Bone In chicken cooked in thick tomato and ginger based gravy, earthy spices. Served with shredded ginger and chilis. Garnished with cilantro)	
<b>CHICKEN CHILLI MASALA</b>	\$20.95
(Boneless pieces of chicken cooked with green chilies, onion, and diced tomatoes thick sauce. Garnished with cilantro)	
<b>CHICKEN SAAG</b>	\$21.95
(Boneless pieces of chicken smothered in creamy spinach sauce and garnished with cilantro)	
<b>CHICKEN VINDALOO</b> ❤️	\$20.95
(Boneless pieces of chicken and potatoes marinated in vinegar hot peppers and spices cooked over tow heat and garnished with cilantro)	
<b>CHICKEN CHANA</b>	\$22.95
(Succulent pieces of boneless chicken cooked with onions, green bell peppers, pounded spices and tomatoes. Garnished with cilantro)	



## CHICKEN TIKKA MASALA ♥

Succulent Pieces of Boneless chicken cooked in clay oven, then cooked into creamy tomatoes and cashews sauce. Garnished with fresh cream and Cilantro.

\$22.95

## LAMB AND GOAT ENTREE

(Served with Basmati Rice)

### LAMB VINDALOO (SUB. Goat/Mutton ADD 2.00)

(Pieces of lamb and potatoes marinated in vinegar hot peppers and spices cooked over low heat and garnished with cilantro)

\$24.95

### SAAG GOSHT (SUB. Goat/Mutton ADD 2.00)

(Pieces of lamb smothered in creamy spinach sauce and garnished with cilantro)

\$25.95

### MAHARAJA LAMB KARAHI (H) (SUB. Goat/Mutton ADD 2.00) ♥

(Lamb cooked in thick tomato and ginger based gravy, earthy spices. Served with shredded ginger and chilis. Garnished with cilantro)

\$25.95

### LAMB ROGANJOSH (SUB. Goat/Mutton ADD 2.00) ♥

(Lamb pieces cooked with traditional Indian spices, tomato sauce, yogurt, onion, ginger, garlic and garnished with cilantro)

\$24.95

## FISHERMAN'S NET

(Served with Basmati Rice).

### FISH CURRY (SUB.SHRIMP ADD 2.00)

(Shrimp cooked in specially prepared herbs and spiced with a touch of garlic, ginger and garnished with cilantro)

\$22.95

### GOAN FISH CURRY (SUB.SHRIMP ADD 2.00)

(A Goan speciality fish curry cooked with fresh coconut milk, Indian Herbs and spices. Garnished with Cilantro)

\$22.95

### FISH VINDALOO (SUB.SHRIMP ADD 2.00)

(Shrimp and potatoes marinated in vinegar hot peppers and spices cooked over low heat and garnished with cilantro)

\$22.95

### MAHARAJA FISH KARAHI (SUB.SHRIMP ADD 2.00) ♥

(Shrimp cooked in onion and dice tomatoes thick sauce and garnished with cilantro and ginger)

\$25.95

### FISH JALFREZI (SUB.SHRIMP ADD 2.00)

(Shrimp cooked with onions, and green bell peppers with pounded spices and tomatoes and garnished with cilantro and ginger)

\$22.95



## THE BREAD BAR

### Butter Naan/Plain Naan

(Crispy and fluffy White Flour Bread baked in Tandoor/clay oven)

\$3.99

### Onion Kulcha

(Traditional Indian flat bread made of white Flour, stuffed with onion and fresh green cilantro leaves)

\$5.99

### Garlic Naan ♥

(Traditional Indian flat bread made of white Flour, stuffed garlic, and fresh green cilantro leaves)

\$5.99

### Cheese Naan

(Traditional Indian flat bread made of white Flour and baked with mozzarella cheese)

\$5.99

### Chili Garlic Naan

(Traditional Indian flat bread made of white Flour, stuffed garlic, green chilis and fresh green cilantro leaves)

\$6.99

### Aloo Naan

(Traditional Indian flat bread made of white Flour, stuffed with seasoned potatoes and fresh green cilantro leaves)

\$6.99

### Peshawari Naan

(Traditional Indian flat bread made of white Flour, stuffed with resins, and mixed nuts)

\$6.99

### Laccha Paratha

(Traditional Indian Multilayered flat bread made with Wholewheat Bread)

\$7.99



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## RICE SPECIALITIES

(Served with chilled Raita)

### **Vegetable Biryani**

(Vegetables cooked in a special curry then laid on the basmati rice with a hint of saffron with other layer of rice then steam together garnished with cilantro)



\$21.95

### **Dum Pukht Chicken Biryani**

(Boneless pieces of Chicken cooked in a special curry then laid on the basmati rice with a hint of saffron with other layer of rice then steam together garnished with cilantro)

\$22.95

### **Dum Pukht Lamb Biryani (SUB. Goat/Mutton ADD 2.00)**

(Boneless pieces of Lamb or Goat cooked in a special curry then laid on the basmati rice with a hint of saffron with other layer of rice then steam together garnished with cilantro)

\$25.95

### **Dum Pukht Shrimp Biryani**

(Shrimp cooked in a special curry then laid on the basmati rice with a hint of saffron with other layer of rice then steam together garnished with cilantro)

\$25.95

## NAAN ROLLS/BURGERS

(Served with Fries)

### **Chicken Tikka Roll**

(Delicious chicken tandoori tikka, onions, and a mix of special chutneys rolled into a fresh naan.



\$16.95

### **Paneer Tikka Roll**

(Delicious Paneer tikka, onions, and a mix of special chutneys rolled into a fresh naan.

\$16.95

### **Chicken Burger**

(Fried Chicken Breast, with Lettuce, Onions, Tomatoes, and Mayo on bun)



\$11.95

### **Chicken Nuggets and French fries**

\$7.95

## MAHARAJA PAKISTANI GOURMET

### **Keema Aalo Muttur**

\$20.95

### **Haleem**

\$22.95

### **Nihari**

\$20.95

### **Chicken Shahi Korma**

\$23.95

### **Goat Shahi Korma**

\$27.95

### **Beef Shahi Korma**

\$25.95

### **Chapli Kebab**

\$18.95

### **Masoor Keema Aalo Biryani**

\$22.95

## DESERT SPECIALITIES

### **Maharaja special Falooda Kulfi**

(A refreshing beverage of sweet vermicelli and kulfi, topped with rose syrup.

\$11.99

### **Gulab Jamun**

(Golden fried ball of a dry milk pastry soaked in sweet cardamom syrup and served warm)

\$6.99

### **Rasmalai**

(Sweet milk dumplings served cold in delicious mix of condensed milk and khoya)

\$6.99

### **Kheer**

(A delicate rice and milk pudding infused with khoya and topped with shredded pistachios and almonds)

\$7.99

### **Gajar Ka Halwa**

(Shredded farm fresh carrots cooked in whole milk, cream and topped with resins, shredded pistachios, almonds, cashew-nuts)

\$7.99

## BEVERAGES

### **Coke/Diet Coke/Sprite/Giner Ale.**

\$2.50

### **Bottle Water**

\$1.95

### **Mint Margrita**

\$7.99

### **Club Soda**

\$5.95

### **Mango Lassi**

\$6.95

### **Sweet Lassi**

\$5.95

### **Salted Lassi**

\$5.95

### **Orange Juice, Apple Juice, Mango Juice**

\$4.50

### **Pellegrino**

\$3.95

### **Acqua Panna**

\$3.95

### **Masala Chai**

\$4.50

### **Coffee**

\$4.50



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