
SINCE 1960

À LA CARTE



Maharaja

*The warmth, the spice
and the welcome of home.*

महाराजा

19A CHARING CROSS ROAD · WC2H 0ET



Welcome

A celebration of Indian hospitality, heritage and flavour

At Maharaja, dining is more than a meal — it is an occasion. We invite you to enjoy the warmth and generosity of Indian hospitality, where every guest is welcomed with care.

Our kitchen draws on India's rich culinary heritage: time-honoured recipes, aromatic spices and carefully chosen ingredients, prepared fresh with balance, character and attention to detail. From the fire of the tandoor to slow-cooked regional favourites, our menu celebrates the depth and diversity of Indian cooking.

We hope your visit is memorable, and that you leave looking forward to your return.

FRESHLY PREPARED · BOLD INDIAN FLAVOURS · WARM HOSPITALITY

Please tell a member of our team about any allergies or dietary requirements before ordering. Our kitchen handles nuts, dairy, eggs, gluten, fish, shellfish, soya and sesame.



Starters

Small plates, tandoor grills & Punjabi favourites

- | | |
|---|---|
| <p>1 Onion Bhajee & Chutney ● —
Crispy onion fritters with aromatic spices and house chutney.</p> <p>3 Chilli Paneer ● HOT —
Crispy paneer, peppers and onion in a sweet, spicy chilli-garlic sauce.</p> <p>5 Vegetable Samosa Chaat ● —
Samosas, chickpeas, yoghurt, chutneys and fresh garnish.</p> <p>7 Maharaja Special —
Chicken tikka, paneer tikka, seekh kebab and onion bhajee with salad.</p> <p>Tandoori Lamb Chops —
Yoghurt-and-spice marinated lamb chops, chargrilled in the tandoor.</p> <p>Chicken Tikka / Paneer Tikka —
Yoghurt-and-spice marinated chicken or paneer, cooked in the tandoor.</p> <p>King Prawn Puri —
King prawns in a lightly spiced, tangy masala on crisp puri.</p> <p>Hara Bhara Kebab ● —
Crispy spinach, pea and potato patties with delicate Indian spices.</p> | <p>2 Vegetable or Meat Samosa —
Golden pastry filled with spiced vegetables or seasoned meat.</p> <p>4 Seekh Kebab —
Spiced minced lamb, skewered and chargrilled in the tandoor.</p> <p>6 Chicken 65 / Paneer 65 —
Crispy chicken or paneer with curry leaves, chilli, ginger and garlic.</p> <p>Chicken Chaat —
Tender chicken, onion, tomato and tangy chaat masala on crisp puri.</p> <p>Salmon Tikka —
Salmon marinated with fenugreek, yoghurt and spices, then chargrilled.</p> <p>Garlic King Prawns —
King prawns tossed with fresh garlic, onion and spices, served sizzling.</p> <p>Punjabi Singara ● —
Deep-fried pastry filled with a savoury spiced mixture.</p> |
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TO SHARE · SIGNATURE

8 Maharaja Signature Mix Platter

Samosa, onion bhajee, chicken tikka, seekh kebab and paneer tikka, with salad and chutneys.

● Vegetarian

HOT Hot

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From the Tandoor

PUNJAB

Chargrilled with aromatic Indian spices



- | | | | | | |
|----|---|---|----|--|---|
| 18 | Tandoori Chicken Sizzler | — | 19 | Chicken Tikka Sizzler | — |
| | <i>Half chicken on the bone, marinated in yoghurt and spices, cooked in the tandoor.</i> | | | <i>Tender chicken marinated in our house spices and cooked in the tandoor.</i> | |
| 20 | Paneer Shashlik ● | — | 21 | Tandoori Mixed Vegetables ● | — |
| | <i>Paneer with peppers, red onion and tomato, marinated in aromatic spices and chargrilled.</i> | | | <i>Tomato, onion, peppers, potato and cauliflower, spiced and cooked in the tandoor.</i> | |
| 22 | Tandoori Mixed Grill | — | 23 | Lamb Chop Sizzler | — |
| | <i>A generous selection of tandoori favourites, served sizzling with fresh salad.</i> | | | <i>Marinated lamb chops chargrilled with fresh garlic and onion.</i> | |
| 24 | Fish Shashlik | — | 25 | Tandoori Tiger Prawns | — |
| | <i>Marinated salmon chargrilled with peppers, tomato and onion.</i> | | | <i>Tiger prawns in spiced yoghurt, cooked at high heat in the tandoor.</i> | |
| 26 | King Prawn Shashlik | — | | | |
| | <i>King prawns with peppers, red onion and tomato, marinated and chargrilled.</i> | | | | |

Deluxe Dining

FOR ONE — FOR TWO —

Mixed starter, tandoori chicken, lamb and chicken tikka, tandoori king prawn, salad, onion bhajee, vegetable samosa, a vegetable dish, naan and pilau rice.

12 PM — 5.30 PM

Pre-Theatre

from £27

Two courses

Onion bhajee or chicken tikka, then a traditional chicken dish with naan and pilau rice.

Three courses

Chicken tikka, samosa or onion bhajee; tikka masala, butter chicken, mango chicken or original masala; rice and naan.

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Chef's Special

DELHI · KASHMIR · CHETTINAD

House favourites, regional curries & Maharaja signatures



THE HOUSE SIGNATURE

43 Maharaja Special Shank

Lamb shank, slow-cooked in our chef's special house sauce.

- | | | | | | |
|----|---|---|----|---|---|
| 27 | Chicken Tikka Masala | — | 28 | Butter Chicken | — |
| | <i>Tandoori chicken tikka in a smooth, creamy masala sauce.</i> | | | <i>Tender chicken in a rich tomato, butter and cream sauce.</i> | |
| 29 | Ruby Chicken | — | 30 | Paneer Butter Masala ● | — |
| | <i>Chicken in a silky makhani-style sauce with a warming spice finish.</i> | | | <i>Soft paneer in a rich, creamy and mildly spiced North Indian sauce.</i> | |
| 31 | Paneer Chilli Masala ● | — | 32 | Original Masala | — |
| | <i>Paneer with fresh chillies, peppers and garlic in a medium sauce.</i> | | | <i>Marinated boneless chicken in a subtly spiced house masala.</i> | |
| 33 | Hariyali Chicken | — | 34 | Mango Chicken | — |
| | <i>Chicken with mint, fenugreek, coriander and medium spices.</i> | | | <i>Roasted curry sauce with coconut milk and sweet mango.</i> | |
| 35 | Chettinad Chicken / Lamb | — | 36 | Iranian Lamb | — |
| | <i>South Indian curry with freshly ground spices and roasted aromatics.</i> | | | <i>Marinated lamb in a medium-spiced aromatic sauce.</i> | |
| 37 | Railway Lamb Curry | — | 40 | Shashlik Masala | — |
| | <i>Boneless lamb with potatoes, yoghurt and coconut milk.</i> | | | <i>Chicken or lamb with peppers, tomato and onion in a garlicky medium sauce.</i> | |
| 41 | Sizzling King Prawn | — | 42 | Chingri Malai Curry | — |
| | <i>King prawns with chillies, peppers and garlic in a medium sauce.</i> | | | <i>Tiger prawns in a luxurious, delicately spiced creamy sauce.</i> | |
| 44 | Staff Lamb Curry | — | | | |
| | <i>Lamb on the bone, slow-cooked staff-style for a deep, homestyle flavour.</i> | | | | |

● Vegetarian

HOT Hot

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Thalis & Traditional

A MEAL ON ONE PLATE

Complete thalis and the classic curry house

44 Vegetable Thali —



Onion pakora, vegetable samosa, mixed vegetable curry, saag aloo, tarka dall, pilau rice, naan and raita.

Maharaja Thali • —

Mixed vegetable curry, onion bhajee, vegetable pakora, rogan, dopiaza, rice and naan.

Special Thali —

Onion bhajee, samosa, chicken tikka masala, lamb bhuna, mixed vegetable curry, rice and naan.

INDIAN TRADITIONAL DISHES

All chicken is breast meat, off the bone. Choose your curry, then your filling.

	CHICKEN	LAMB	PANEER	KING PRAWN
47 Madras HOT Fairly hot, strongly spiced, with plenty of sauce.	—	—	—	—
48 Vindaloo HOT Spicy and tangy, with garlic, ginger, chilli and ground spices.	—	—	—	—
49 Dopiaza Onion and peppers in a thick sauce.	—	—	—	—
50 Bhuna Browned onions in a medium-thick sauce.	—	—	—	—
51 Rogan Glazed tomatoes and fresh coriander.	—	—	—	—
52 Korma Cooked in a specially prepared creamy sauce.	—	—	—	—
53 Pathia Spicy sauce with lemon juice and sweet notes.	—	—	—	—
54 Dhansak HOT Fairly hot, sweet-and-sour lentil sauce.	—	—	—	—
55 Jalfrezi HOT Fresh chillies and spring onion in a hot sauce.	—	—	—	—
56 Sagwala Fresh spinach and garlic.	—	—	—	—
57 Phall HOT Extremely hot, spice-forward sauce.	—	—	—	—

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Seafood & Biryani

GOA · BENGAL · HYDERABAD

From the coast to the dum pot

SEAFOOD

- | | | | | | |
|---|--------------------|--------------|---|-------------------|---|
| 58 | Fish Curry | — | 59 | Fish Goa | — |
| Bangladeshi fish in a medium-spiced curry sauce. | | | Medium-spiced fish with mustard seed, coconut and lime. | | |
| 60 | Tiger Prawn Curry | — | 61 | Tiger Prawn Korma | — |
| Onion, tomato, ginger and garlic with aromatic spices. | | | Rich, mild and creamy, with delicate aromatics. | | |
| 62 | Tiger Prawn Masala | HOT — | | | |
| Prawns with fresh chillies and spring onion in a hot sauce. | | | | | |

BIRYANI

Served with vegetable curry or raita

- | | | | | | |
|---|--------------------------|-----|--|-----------------------|-----|
| 63 | Maharaja Special Biryani | — | 65 | King Prawn Biryani | — |
| Chicken, lamb and prawns. | | | Lightly flavoured with spices. | | |
| 67 | Chicken or Lamb Biryani | — | | Chicken Tikka Biryani | — |
| Basmati rice stir-fried with chicken or lamb. | | | Stir-fried basmati with grilled chicken tikka. | | |
| | Paneer Tikka Biryani | ● — | | Vegetable Biryani | ● — |
| Stir-fried basmati with grilled paneer tikka. | | | Basmati rice stir-fried with herbs and vegetables. | | |

ENGLISH DISHES

Served with fried tomatoes and peas

- | | | | | | |
|------------------------------|------------------|-----|--------------------------------------|-------------------------|-----|
| 69 | Omelette & Chips | ● — | | Chicken Nuggets & Chips | — |
| Classic omelette with chips. | | | | | |
| 71 | Chips | ● — | | Masala Chips | ● — |
| Golden fried chips. | | | Tossed in Maharaja masala seasoning. | | |

● Vegetarian **HOT** Hot

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Vegetable Special

ALL VEGETARIAN

Vegetarian favourites, freshly prepared to order

73	Dall Makhani	—	74	Paneer Chilli Masala	HOT	—
	Smoky black lentils with a creamy finish and gentle spice.			Fried paneer with peppers, garlic, ginger and green chilli.		
75	Paneer Butter Masala	—	76	Gobi Manchurian		—
	Paneer in a rich, smooth and creamy butter masala sauce.			Crispy cauliflower in a savoury Indo-Chinese sauce.		
77	Shahi Paneer	—	78	Tarka Dall		—
	Rich, creamy paneer in a delicately spiced sauce.			Lentils with butter, herbs, fried garlic and aromatic spices.		
79	Bombay Aloo	—	80	Saag Paneer		—
	Potatoes with garlic, herbs and medium spices.			Paneer and spinach in a creamy, savoury sauce.		
	Mixed Vegetables	—		Bhindi Bhaji		—
	Seasonal vegetables with herbs in a medium curry sauce.			Okra with onion, butter and medium spices.		
	Mushroom Bhaji	—		Saag Aloo		—
	Mushrooms stir-fried with onion, herbs, garlic and spices.			Potato and spinach with a touch of garlic.		
	Brinjal Bhaji	—		Aloo Gobi		—
	Aubergine with onion, spices, garlic and herbs.			Cauliflower and potato with onion, garlic and spices.		
	Chana Masala	—		Saag Dall		—
	Chickpeas with garlic, onion, tomato and lime.			Spinach and lentils with garlic, herbs and aromatic spices.		

Every dish on this page is vegetarian. Ask us for vegan and gluten-free versions.

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Rice, Breads & Sides

From the handi and the clay oven

RICE

91	Plain Rice	—
92	Pilau Rice	—
93	Lemon Rice	—
94	Special Fried Rice	—
95	Mushroom Rice	—
96	Garlic Rice	—
97	Keema Rice	—
98	Coconut Rice	—
99	Zeera Rice	—

ACCOMPANIMENTS

100	Chutney Tray	—
111	Raita	—
101	Mixed Salad	—
102	Onion Salad	—

BREADS

103	Plain Naan	—
104	Butter Naan	—
105	Peshwari Naan	—
106	Keema Naan	—
107	Cheese Naan	—
108	Garlic / Kulcha Naan	—
114	Chilli Naan	—
115	Garlic & Cheese Naan	—
109	Paratha	—
110	Aloo Paratha	—
112	Tandoori Roti	—
113	Chapati	—



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Drinks

Wine, beer, cocktails, mocktails & spirits

Wine & Champagne

By the glass or the bottle

CHAMPAGNE & SPARKLING

	200ML	BOTTLE
Moët & Chandon Brut NV	•	—
Prosecco	—	—

WHITE

	SMALL	LARGE	BOTTLE
Marcel Hubert, House White	—	—	—
Pinot Grigio	—	—	—
Sauvignon Blanc	—	—	—
Sancerre St. Pierre <i>Good fruit and full of Sauvignon flavour</i>	•	•	—
Chardonnay <i>Rich and complex, peach and soft oak</i>	•	•	—

RED

	SMALL	LARGE	BOTTLE
Marcel Hubert, House Red	—	—	—
Merlot <i>Easy drinking and pleasantly fruity</i>	—	—	—
Malbec <i>Rich fruit, medium tannins</i>	—	—	—
Shiraz	•	•	—
Chianti, Italy <i>Tuscan; light, fresh fruit, good balance</i>	•	•	—
Châteauneuf-du-Pape <i>Fine character, made for food</i>	•	•	—

ROSÉ

	BOTTLE
Mateus Rosé	—
Zinfandel Rosé	—
Pinot Grigio Blush	—

Wine by the glass is served in 125ml (small) and 175ml (large) measures.



Cocktails & Beer

Shaken, stirred and poured cold

COCKTAILS

Passion Fruit Martini	—
Espresso Martini	—
Peach on the Beach	—
Piña Colada	—
Strawberry Daiquiri	—
Berry Woo Woo	—
Mojito	—

MOCKTAILS

Passion Fruit Martini	—
Blackberry & Blueberry	—
Strawberry & Orange Blossom	—
Peach & Mango Daiquiri	—
Nimbu Pani	—
Virgin Mojito	—

BEER & CIDER · BOTTLES

Cobra	—
<i>Indian lager</i>	
Kingfisher	—
<i>Indian lager</i>	
Budweiser	—
Carlsberg	—
Guinness	—
Cider	—
Alcohol-free beer	—

SOFT DRINKS

	SMALL	LARGE
Lassi	—	—
<i>Mango, sweet, salty or plain</i>		
Coca-Cola	—	—
Sprite	—	—
Mango juice	—	—
Orange juice	—	—
Soda, lemonade or tonic	—	—
Ginger ale	—	—
Still or sparkling water	—	—

We serve alcohol responsibly and may ask for ID.



Spirits

Served as a 25ml measure

GIN, VODKA & RUM

Gin	—
Indian Gin	—
Vodka	—
Bacardi	—
Captain Morgan	—
<i>Rum</i>	
Pernod	—

COGNAC & BRANDY

Martell	—
Rémy Martin VSOP	—
Courvoisier	—

WHISKY

Whisky	—
Johnnie Walker Black Label	—
Glenfiddich	—
Chivas Regal	—
Indian Whisky	—
PG Brilliance	—
<i>Indian whisky</i>	

LIQUEURS & DIGESTIFS

Baileys	—
Bénédictine	—
Drambuie	—
Sambuca	—
Port	—

Thank you for dining with us.

A discretionary service charge may be added to your bill. We serve alcohol responsibly and may ask for ID.



One kitchen, since 1960.

Charing Cross

19A Charing Cross Road
London WC2H 0ET
020 3091 3500

DAILY 12PM – MIDNIGHT

MAHARAJAINDIAN.CO.UK