



MAHARAJA
OF INDIA

WELCOME

Since they first set foot in 1498, starting with the Portuguese, Europeans have been fascinated by the riches of the Indian sub-continent, with emphasis increasing during the British Raj. It was not only tea and jute, but the vast variety of spices and herbs that tempted them to stay so far from home over the countries.

Inspired by tradition and innovation, our kitchen becomes like a spice market every day, using the great range of herbs and spices which are ground and skilfully blended in the preparation of some of the great classic dishes that we offer to you in our tempting menu.

We hope you enjoy your meal today and look forward to welcoming you on your return visit to us.

ALLERGY ADVICE

If there is a dish you like and not listed on the menu, please enquire from the staff.

We will be pleased to prepare it for you. We do not use any artificial colour.

Some of our dishes contain Nuts, Dairy, Eggs, Fish, Soya and other allergens. If you suffer from any food allergies, please inform us before you place your order. We will try our best to accommodate your needs.

All prices include vat at the applicable rate and exclude service charge which will be discretionary 15% upon billing and are in pound sterling. Management reserves the right to refuse service without any explanation.

STARTERS

1. ONION BHAJI 🌱🥚🥛 6.9

Juliennes of potatoes and onions blended with crushed whole red chillies, tempered with curry leaves and mustard seeds.

2. VEG 🌱 / MEAT SAMOSA 🥚🥛 6.9

Homemade spiced vegetable/mincemeat stuffed in a pastry and deep fried

3. CHILLI PANEER 🌱🔥 8.9

Fried crispy paneer tossed in a spicy sauce

4. SEEKH KEBAB 🥚🥛 7.9

Mince lamb kebab, lightly spiced, skewered & chargrilled in the tandoor

5. VEG PLATTER 🌱🥚🥛 18.9

Onion bhaji, samosa and paneer tikka

6. KING PRAWN PUREE 🔥 9.9

King prawn cooked in a medium spiced sauce & on thin bread

7. MOHARAJA SPECIAL 🥚🥛 10.9

A combination of chicken tikka, lamb tikka, sheek kebab and onion bhajee serve in a sizzling dishes, with salad

8. MIX PLATTER (FOR TWO) 🥚🥛 18.9

Somasa, onion bhajee, chicken tikka, lamb tikka

9. CHICKEN CHAT 7.9

Diced chicken & potato cooked with chat masala & served on a puree fried bread

10. LAMB CHOP SIZZLER 🥚🥛 10.9

Lamb chops cooked in a clay oven then fried with fresh garlic and onions

11. FISH TIKKA 🥚🥛 9.9

Boneless chunks of salmon chargrilled and flavoured with dried fenugreek

12. CHICKEN/LAMB TIKKA 6.9

Tender pieces of lamb or chicken marinated in our special sauce, then cooked in a clay oven

13. PANEER TIKKA 🌱🥚🥛 6.9

Paneer grilled cooked in a clay oven

14. GARLIC KING PRAWN 🥚🥛 9.9

King prawn pan fried with fresh garlic and onions served on a sizzler

15. PANEER/CHICKEN 65 🔥 9.9

Chicken 65 is a universal favourite Indian appetiser which is flavourful, crispy and super delicious finger-licking dish

🌱 vegetarian 🌱 vegan 🥚 nut free 🥛 dairy free 🌾 gluten free

🔥 mild 🔥🔥 medium 🔥🔥🔥 hot 🔥🔥🔥🔥 very hot

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TANDOORI SPECIALITIES

All Tandoori dishes are Nut & Gluten free  

16. TANDOORI CHICKEN SIZZLER (HALF) ₹ 14.9

Half a tender chicken on the bone marinated with yoghurt and spices and cooked in the tandoor

17. CHICKEN OR LAMB SHASLIK ₹ 15.9

Chicken or lamb cooked with aromatic vegetables in a marinade of ground aromatic spices, capsicum, red onions, tomatoes and chargrilled

18. KING PRAWN SHASLIK ₹ 19.9

King prawn skewered with aromatic vegetable in a marinade of ground aromatic spices, capsicums, red onion and tomatoes and chargrilled

19. PANEER SHASLIK ₹ 14.9

Slice pieces of cheese skewered with aromatic vegetables in a marinade of ground aromatic spices, capsicum, red onions and tomatoes and chargrilled

20. KING PRAWN SIZZLER 18.9

King prawn marinated in our special sauce, then cooked in a clay oven

21. TANDOORI MIX GRILL ₹ 18.9

Whole platter of tandoori delicacies served in a sizzler, comes with salad

22. CHICKEN/LAMB TIKKA SIZZLER 14.9

Pieces of chicken or lamb marinated in our special sauce, then cooked in a clay oven

23. GARLIC LAMB CHOP SIZZLER ₹ 18.9

Lamb chops cooked in a clay oven then fried with fresh

Salmon fish marinated in our special sauce, then cooked in a clay oven with green papers, tomatoes and onion

24. FISH SHASLIK 18.9

CHEF'S SPECIAL

25. CHICKEN TIKKA MASALA 14.9

Breast pieces of chicken barbecued in the clay oven and served in a special creamy mild masala sauce

26. BUTTER CHICKEN 16.9

Chicken cooked in a rich creamy sauce with butter and fresh cream and touch of spice

27. RUBY CHICKEN 18.9

Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour

28. LAMB/CHICKEN PASANDA 17.9

Tender pieces of lamb/chicken cooked in a specially prepared cream and nuts sauce

29. PANEER CHILLI MASALA 15.9

Fresh chillies, red and green peppers, fried garlic on top, cooked in medium sauce

30. ORIGINAL MASALA 17.9

Originated from Northern India, marinated boneless chicken pieces that are traditionally cooked and then served in a subtly spiced sauce.

31. HARIYALI CHICKEN 18.9

chicken tikka or spring lamb cooked in a thick medium spicy green sauce

33. SHASHLIK ROSHILA 18.9

Authentic dish made with fresh grill chicken or meat mixed pepper, tomatoes, onions comes with medium spicy sauce cooked with fresh garlic

34. GARLIC CHILLI MASALA 18.9

Fresh chillies, red and green peppers, fried garlic on top, cooked in medium sauce

35. MURGH MASALA 18.9

Grilled chicken on the bone mixed with medium spicy sauce

38. IRANIAN LAMB 24.9

Marinated in special sauce cooked in medium spice

39. AFGANI CHICKEN 17.9

Marinated in special sauce cooked in medium spice

40. KARAI CHICKEN/LAMB 17.9

Spring chicken/lamb cooked in a thick medium sauce with fresh ginger, green peppers and served in a cast iron bowl

41. MAHARAJA MIX MASALA 18.9

Minced meat, chicken tikka and prawn

42. NAGA CHICKEN 16.9

Stir fried chicken with green chillies, shallots, lemon-grass and fenugreek

43. SIZZLING KING PRAWN 19.9

Fresh chillies, red and green peppers, fried garlic on top, cooked in medium sauce comes in sizzler

DELUXE DISH

45. FOR ONE PERSON 32.9

Include mix starter, tandoori chicken, lamb & chicken tikka, tandoori king prawn, salad, onionbhajee (st), vegetable somosa (st), vegetable dish, naan & pilaw rice

46. FOR TWO PERSON 64.9

Include mix starter, tandoori chicken, lamb & chicken tikka, tandoori king prawn, salad, onion bhajee (st) vegetable somosa (st), vegetable dish, naan & pilaw rice

THALI DISHES

47. VEGETABLE 🌱 🌶️ 24.9

Onion pakura, veg somosa, mix vegetable curry, sag aloo, dall tarka served with pilaw rice, naan bread and raitha

48. CHICKEN/LAMB 🍗 26.9

Onion bhaji, somosa, mixed vegetable curry, rogon, dupiaza served with rice and naan bread

49. SPECIAL THALI 29.9

Onion bhaji, somosa, chicken tikka masala, lamb bhuna, mixed vegetable curry served with rice and naan bread

INDIAN TRADITIONAL DISHES

All chicken is taken from the breast and is off the bone

CHICKEN 13.9

LAMB 14.9

PANEER 13.9

KING PRAWN 18.9

50. CURRY 🍲 🌶️ 🌶️ 🌶️

Cooked in a mild spicy sauce

51. MADRAZ 🍲 🌶️ 🌶️ 🌶️

Fairly hot, strongly spiced with plenty of sauce

52. VINDALOO 🍲 🌶️ 🌶️ 🌶️ 🌶️

Very hot, strangle with potatoes

CHICKEN 14.9

LAMB 15.9

PANEER 14.9

KING PRAWN 19.9

53. DOPIAZA 🍲 🌶️ 🌶️ 🌶️

Very hot, strangle with potatoes

56. KURMA

Cooked in a specially prepared creamy sauce

59. JALFREZI 🍲 🌶️ 🌶️ 🌶️

Chicken cooked with fresh chillies and spring onions in a hot sauce

54. BHUNA 🍲 🌶️ 🌶️ 🌶️

Cooked with browned onions in a medium thick texture sauce

57. PATHIA 🍲 🌶️ 🌶️ 🌶️

Spicy curry sauce with lemon juice and sweet based

60. SAGWALA 🍲 🌶️ 🌶️ 🌶️

Cooked with fresh spinach and garlic

55. ROGON 🍲 🌶️ 🌶️ 🌶️

Cooked with glazed tomatoes and fresh coriander

58. DANSAK 🌶️ 🌶️

Cooked in a fairly hot sweet & sour lentil sauce

61. PHALL 🍲 🌶️ 🌶️ 🌶️

Cooked with extremely spice hot sauce

BALTI DISHES

These dishes are all specially cooked in our own uniquely prepared balti sauce and are all medium spiced

MAKE YOUR OWN CHOICE 17.9

SEAFOOD

62. FISH CURRY 🍛🍛🍛🍛 17.9
Bangladeshi fish cooked in a medium
spice in a curry sauce

63. FISH GOA 🍛 18.9
Medium spiced cooked in a mustard
seed, coconut and lime juice

64. PRAWN CURRY 🍛🍛🍛🍛 16.9
Medium spice curry sauce dish

65. PRAWN KURMA 16.9
Cooked with coconut, almond and
fresh cream, very mild

66. PRAWN BHUNA 🍛🍛🍛🍛 16.9
Cooked with onion, tomatoes and
fresh herbs

67. PRAWN DANSAK 🍛🍛🍛🍛 16.9
Cooked with lentil, sweet and sour sauce

68. PRAWN JALLFROZI 🍛🍛🍛🍛 16.9
Prawn cooked with fresh chillies and
spring onions in a hot sauce

BIRYANI DISHES

All these dishes are fried with rice and are accompanied
with a vegetable curry or raitha on the side

69. MAHARAJA SPECIAL 🍛🍛🍛🍛 21.9
A combination of chicken, lamb and
prawn

70. CHICKEN/LAMB TIKKA 🍛 17.9
Stir fried rice with grilled chicken or
lamb

71. KING PRAWN 🍛🍛🍛🍛 19.9
King prawn lightly flavoured with

72. VEGETABLE 🍃🍛🍛🍛🍛 15.9
Stir fried rice with herbs and vegetable

73. CHICKEN OR LAMB 🍛🍛🍛 17.9
Stir fried rice with chicken or lamb

74. PANEER TIKKA 17.9
Stir fried rice with grilled paneer

ENGLISH DISHES

All dishes served with fried tomatoes and pe
as

OMELETTE & CHIPS 10.9

CHICKEN NUGGETS & CHIPS 10.9

CHIPS 3.9

MASALA CHIPS 6.9

VEGETABLE SPECIAL

We can make any dishes with organic vegetables of your choice,
please inform the staff for more details

79. DALL MAKANI 🌱🌶️ 12.9

Subtle smoky flavours and creaminess of the lentils with bit of spice

80. PANEER CHILLI MASALA 🌱🌶️🌶️ 15.9

Batter coated fried paneer cubes tossed in a spicy sauce made with green pepper, garlic, ginger and green chillies

81. GOBI MANCHURIAN 🌱🌶️🌶️ 14.9

Roughly chooping and deep frying ingredients such as broccoli, cauliflower and paneer

82. SHAHI PANEER 🌱 14.9

Deliciously rich and creamy, fresh, unmelting cheese is married with a creamy sauce

83. TARKA DALL 🌱🌶️🌶️🌶️ 10.9

Lentils cooked with butter, herbs, freshly fried garlic and aromatic spices

84. BOMBAY ALOO 🌱🌶️🌶️🌶️ 10.9

Steamed potatoes cooked with garlic, herbs and medium spices

85. MATAR OR SAAG PANEER 🌱 10.9

Indian cottage cheese cooked with green peas or cooked with spinach

86. MIXED VEGETABLES 🌱🌶️🌶️🌶️🌶️ 10.9

Mixed vegetables cooked with herbs and spices in a medium curry sauce

87. BHINDI BHAJI 🌱🌶️🌶️🌶️🌶️ 10.9

Green okra cooked in medium spices with butter, onions and spices

88. DALL MASALA 🌱 10.9

lentils cooked in medium spices,
herbs and tamarind paste

89. MUSHROOM BHAJI 🌱🌶️🌶️🌶️🌶️ 10.9

Mushrooms stir-fried with onions, herbs, garlic and spices

90. SAAG ALOO OR SAAG BHAJI 🌱🌶️🌶️🌶️ 10.9

Potato and spinach or spinach only with a touch of garlic

91. BRINJAL BHAJI 🌱🌶️🌶️🌶️🌶️ 10.9

Aubergine cooked with onions, spices, garlic and herbs

92. ALOO GOBI OR GOBI BHAJI 🌱🌶️🌶️🌶️🌶️ 10.9

Cauliflowers & potatoes or cauliflowers only stir-fried with
onions, garlic and spices

93. CHANA MASALA 🌱🌶️🌶️🌶️🌶️ 10.9

SUNDRIES

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|----------------------------|-------------------------------|
| 94. PLAIN RICE 🌿🍅🥬🍄 4.5 | 105. KEEMA NAAN 4.9 |
| 95. PILAW RICE 🍅🥬🍄 4.9 | 106. CHEESE NAAN 4.9 |
| 96. LEMON RICE 🍅🥬🍄 6.9 | 107. GARLIC / KULCHA NAAN 4.9 |
| 97. SPECIAL FRIED RICE 7.9 | 108. PARATA 5.9 |
| 98. MUSHROOM RICE 🌿🍅🥬🍄 6.9 | 109. TANDOORI ROTI 🌿🍅🥬🍄 4.5 |
| 99. GARLIC RICE 🌿🍅🥬🍄 6.9 | 110. CHAPATI 🌿🍅🥬🍄 3.9 |
| 100. KEEMA RICE 6.9 | 111. ALOO PARATHA 6.9 |
| 101. COCONUT RICE 🌿 6.9 | 112. PAPADAM 🌿🍅🥬🍄 1.0 |
| 102. ZEERA RICE 🌿🍅🥬🍄 6.9 | 113. CHUTNEY 🍅🥬🍄 2.9 |
| 103. PLAIN NAAN 4.5 | 114. RAITHA 3.9 |
| 104. BUTTER NAN 4.9 | 115. MIX SALAD 🌿🍅🥬🍄 5.9 |
| 105. PESWARI NAAN 4.9 | |

RECOMMENDED DISHES

SASHLICK ROSHILA - CHICKEN OR LAMB 🌿🔥🔥 18.9

Authentic dish made with freshly grilled chicken or lamb and mixed pepper, tomatoes, onions in a medium spicy sauce cooked with fresh garlic

RUBY CHICKEN 🔥 18.9

Tender chicken in a rich, silky makhani sauce.
A good and proper curry redolent with spice and flavour

IRANIAN LAMB 🔥🔥 24.9

Marinated in special sauce cooked in medium spice

HOUSE SPECIAL CHICKEN 🔥🔥 21.9

Slow-cooked curry with whole spices, curd, and ghee for tenderness and rich flavor. Ask if you like it spicy

RAILWAY LAMB CURRY 🔥🔥 21.9

Experience the legacy: Railway Lamb Curry, born in British Raj's first-class railway carriage. A mild, flavourful delight of mutton, yoghurt, coconut milk.

SIZZLING KING PRAWN 🔥🔥 19.9

Fresh chillies, red and green peppers, fried garlic on top, cooked in medium sauce comes in sizzler mutton, yoghurt, coconut milk.

DRINKS

CHAMPAGNE

MOET ET CHANDON 69.9
PROCESSCO 39.9

WHITE WINE

HOUSE WINE MARCEL HUBERT 21.95
Per Glass - Small 6.9 - Large 9.9

PINOT GRIGIO 29.9

Glass. Small 8.9. Large 11.9

A flinty dry and easy drinking wine from the Veneta region

CHABLIS 44.9

Dry and distinctive, rich & butter is the taste for Chablis

SANCERRE ST. PIERR 46.9

Good fruit and full of Sauvignon flavour

CHARDONNAY 34.9

Rich, complex with peach flavours, soft oak character Fresh and well balanced

SAUVIGNON BLANC 29.9

Small 8.9 large 11.9

Flavour can range from aggressively grassy to sweetly tropical

ROSE WINE

MATEUS ROSE 24.5
ZINFANDEL 25.9

RED WINE

HOUSE WINE MARCEL HUBERT 21.95
Per Glass - Small 6.9 - Large 9.9

CHIANTI, Italy 32.9

Produced in Toscana, light fresh fruit with good balanced of tonni/ acidity

CHATEAUNEUF DU PAPE 46.9

A wine of excellent fee and character-on excellent food accompaniment

MERLOT 32.9

Small 8.9 large 11.9

The producer is Gracia -very easy drinking and pleasantly fruity not too heavy

SHIRAZ 32.9

SOFT DRINKS

NIMBU PANI 5.9

MOHITO 6.9

COCA COLA Small 3.9 Large 5.9

ORANGE JUICE 3.9

MANGO 3.9

SODA, LEMONADE, TONIC 3.9

GINGER ALE 3.9

EVIAN & PERRIER Small 3.9 Large 5.9

LACEE (MANGO, SWEET OR PLAIN) 5.9

BEER BOTTLES 6.9

COBRA (Indian)

KINGFISHER (Indian)

BUDWEISER

GUINNESS

TIGER

CALSBURG

CIDER

NON ALCOHOLIC BEER

COCKTAIL 10.9

FASHION FRUIT MARTINI

NIGRONI 14.9

PEACH ON THE BEACH

PINA COLADA

STRAWBERRY DAIQUIRI

BERRY WOO WOO

SPIRIT 6.9

GIN

GLENFIDDICH

VODKA

WHISKEY

BACARDI

COUVOISER

MARTELL

CAPTAIN MORGAN (RUM)

PERNOD

REMY MARTIN (VSOP)

BLACK LABEL

BENEDICTINE

DRUMBUIE

PORT

SAMBUCA

BAILAYS