

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.

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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 🌱🥚🥚

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

2. VEG 🌱/MEAT SAMOSA 🥚🥚

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

3. CHILLI PANEER 🌱🌶️

Fried crispy paneer tossed in a spicy sauce

4. SEEKH KEBAB 🥚🥚

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

5. MIXED VEGETABLE 🌱🥚🥚

Onion bhaji, samosa and paneer tikka

6. KING PRAWN PUREE 🌶️🥚

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

7. MOHARAJA SPECIAL 🥚🥚

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

8. MIX PLATTER (FOR TWO) 🥚🥚

(Samosa, Onion bhaji, Chiken Tikka, Lamb Tikka)

9. CHICKEN CHAAT

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

10. LAMB CHOP SIZZLER 🥚🥚

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

11. FISH TIKKA 🥚🥚

Boneless chunks of salmon chargrilled and flavoured with dried fenugreek

12. CHICKEN/LAMB TIKKA

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

13. PANEER TIKKA 🌱🥚🥚

Paneer grilled cooked in a clay oven

14. GARLIC KING PRAWN 🥚🥚

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

15. PANEER/CHICKEN 65 🌶️

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

16. VEG/CHICKEN PAKURA 🌱🌱🥚🥚

Vegetable/chicken pakura recipe made with mixed vegetable or chicken with spices, herbs and gram flour.



Vegetarian



Vegan



Nut Free



Dairy Free



Gluten Free



Egg



Mild



Medium



Hot



Very Hot

ALLERGY ADVICE

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.

TANDOORI SPECIALITIES

All Tandoori dishes are Nut & Gluten free  

17. TANDOORI CHICKEN SIZZLER (HALF)

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

18. CHICKEN OR LAMB SHASLIK

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

19. KING PRAWN SHASLIK

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

20. PANEER SHASLIK

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

21. KING PRAWN SIZZLER

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

22. TANDOORI MIX GRILL

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

23. CHICKEN/LAMB TIKKA SIZZLER

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

24. GARLIC LAMB CHOP SIZZLER

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

25. FISH SASHLIK

Salmon fish marinated and cooked in a clay oven with green papers, tomatoes and onion

26. TANDOORI MIX VEGETABLE

Mix vegetable tomato, onion, peppers, potato & cauliflower marinated & cooked in clay oven

CHEF'S SPECIAL

27. CHICKEN TIKKA MASALA

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

28. BUTTER CHICKEN

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

29. RUBY CHICKEN

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

30. LAMB/CHICKEN PASANDA

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

31. PANEER CHILLI MASALA

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

32. ORIGINAL MASALA

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

33. HARIYALI CHICKEN

Hariyali chicken/lamb is a beautiful curry made with blend of mint leaves, fenugreek and coriander leaves with medium spices.

34. SHASLIK ROSHILA

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

35. GARLIC CHILLI MASALA

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

36. SATRAKI CHICKEN/LAMB

Grilled chicken on the bone mixed with medium spicy sauce

37. IRANIAN LAMB

Marinated in special sauce cooked in medium spice

38. AFGANI CHICKEN

Marinated in special sauce cooked in medium spice

39. KARAI CHICKEN/LAMB

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

40. MAHARAJA MIX MASALA

Mixed meat, chicken tikka and prawn

41. NAGA CHICKEN

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

42. SIZZLING KING PRAWN

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

DELUXE DISH

43. FOR ONE PERSON

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

44. FOR TWO PERSON

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

45. VEGETABLE 🌱🔥

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

46. CHICKEN/LAMB 🔥

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

47. SPECIAL THALI

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

LAMB

PANEER

KING PRAWN

48. CURRY 🍲🌶️🔥

Cooked in a mild spicy sauce

49. MADRAZ 🍲🌶️🔥

Fairly hot, strongly spiced with plenty of sauce

50. VINDALOO 🍲🌶️🔥

Very hot, strangle with potatoes

CHICKEN

LAMB

PANEER

KING PRAWN

51. DOPIAZA 🍲🌶️🔥

Very hot, strangle with potatoes

52. BHUNA 🔥

Cooked with browned onions in a medium thick texture sauce

53. ROGON 🍲🌶️🔥

Very hot, strangle with potatoes

54. KORMA

Cooked in a specially prepared creamy sauce

55. PATHIA 🍲🌶️🔥

Spicy curry sauce with lemon juice and sweet based

56. DANSAK 🍲🌶️🔥

Cooked in a fairly hot sweet & sour lentil sauce

57. JALFREZI 🔥

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

58. SAGWALA 🔥

Cooked with fresh spinach and garlic

59. PHALL 🍲🌶️🔥

Cooked with extremely spice

BALTI DISHES

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

60. CHICKEN OR LAMB BALTI 🔥

61. VEGETABLE BALTI 🔥

62. KING PRAWN BALTI 🔥

63. CHICKEN/LAMB TIKKA BALTI 🔥

SEAFOOD

64. FISH CURRY 🍲🌶️🌶️🌶️🌶️

Bangladeshi fish cooked in a medium spiced in a curry sauce

65. FISH GOA 🌶️

Medium spiced cooked in a mustard seed, coconut and lime juice

66. PRAWN CURRY 🍲🌶️🌶️🌶️🌶️

Medium spice curry sauce dish

67. PRAWN KURMA

Cooked with coconut, almond and fresh cream, very mild

68. PRAWN BHUNA 🍲🌶️🌶️🌶️🌶️

Cooked with onion, tomatoes and fresh herbs

69. PRAWN DANSAK 🍲🌶️🌶️🌶️🌶️

Cooked with lentil, sweet and sour sauce

70. PRAWN JALLFROZI 🍲🌶️🌶️🌶️🌶️

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

71. MOHARAJA SPECIAL 🍲🌶️🌶️🌶️🌶️

A combination of chicken, lamb and prawn

72. CHICKEN/LAMB TIKKA 🌶️

Stir fried rice with grilled chicken or lamb

73. KING PRAWN 🍲🌶️🌶️🌶️🌶️

King prawn lightly flavoured with

74. VEGETABLE 🌱🍲🌶️🌶️🌶️🌶️

Stir fried rice with herbs and vegetable

75. CHICKEN OR LAMB 🍲🌶️🌶️🌶️

Stir fried rice with chicken or lamb

76. PANNER TIKKA

Stir fried rice with grilled panner

ENGLISH DISHES

All dishes served with fried tomatoes and peas

77. OMELETTE & CHIPS

78. CHICKEN NUGGETS & CHIPS

79. CHIPS

80. MASALA CHIPS

VEGETABLE SPECIAL

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

81. DALL MAKANI 🌱 🌶️

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

82. PANEER CHILLI MASALA 🌱 🌶️ 🌶️

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

83. PANEER KORAI 🌶️ 🌶️

(Tossed in a the wok, cooked in a dry sauce and garnished with fresh chillies and chopped garlic)

84. GOBI MANCHURIAN 🌱 🌶️ 🌶️

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

85. SHAHI PANEER 🌱

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

86. TARKA DALL 🌱 🌶️ 🌶️ 🌶️ 🌶️

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

87. BOMBAY ALOO 🌱 🌶️ 🌶️ 🌶️ 🌶️

Steamed potatoes cooked with garlic, herbs and medium spices

88. MATAR OR SAAG PANEER 🌱

Indian cottage cheese cooked with green peas or cooked with spinach

89. MIXED VEGETABLES 🌱 🌶️ 🌶️ 🌶️ 🌶️ 🌶️

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

90. BHINDI BHAJI 🌱 🌶️ 🌶️ 🌶️ 🌶️

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

91. DALL MASALA 🌱 🌶️

Cooked in a medium spices, herbs and thick lentils

92. MUSHROOM BHAJI 🌱 🌶️ 🌶️ 🌶️ 🌶️ 🌶️

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

93. SAAG ALOO OR SAAG BHAJI 🌱 🌶️ 🌶️ 🌶️ 🌶️

Potato and spinach or spinach only with a touch of garlic

94. BRINJAL BHAJI 🌱 🌶️ 🌶️ 🌶️ 🌶️ 🌶️

Aubergine cooked with onions, spices, garlic and herbs

95. ALOO GOBI OR GOBI BHAJI 🌱 🌶️ 🌶️ 🌶️ 🌶️ 🌶️

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

96. CHANA MASALA 🌱 🌶️ 🌶️ 🌶️ 🌶️




Chick peas cooked with garlic, onions & lime juice in a medium spiced sauce

97. MAKE YOUR OWN DISH


You can make any dishes with panner or mix vegetable

SUNDRIES

98. PLAIN RICE    

99. SAFFRON RICE   

100. LEMON RICE   

101. SPECIAL FRIED RICE 

102. MUSHROOM RICE    

103. GARLIC RICE    

104. KEEMA RICE

105. COCONUT RICE 

106. ZEERA RICE    

107. VEGETABLE FRIED RICE

108. CHICKEN FRIED RICE

109. BIRIYANI RICE

110. PAPADAM    

111. CHUTNEY TRAY   

112. PLAIN NAAN

113. BUTTER NAAN

114. PESWARI NAAN

115. KEEMA NAAN

116. CHEESE NAAN

117. GARLIC/KULCHA NAAN

118. PARATA

119. ALOO PARATHA

120. RAITHA

121. TANDOORI ROTI    

122. CHAPATI    

123. MIX SALAD    

124. ONION SALAD

RECOMMENDED DISHES

125. SASHLICK ROSHILA-CHICKEN OR LAMB   

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

126. RUBY CHICKEN 

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

127. IRANIAN LAMB  

Marinated in special sauce cooked in medium spice

128. HOUSE SPECIAL CHICKEN  

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

129. RAILWAY LAMB CURRY  

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

130. SIZZLING KING PRAWN  

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

DRINKS

CHAMPAGNE

MOET & CHANDON BRUT N.V
PROSECCO

WHITE WINE

HOUSE WINE MARCEL HUBERT
Per Glass - Small Large

PINOT GRIGIO
Per Glass - Small Large

SAUVIGNON BLANC
Per Glass - Small Large

CHABLIS

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

SANCERRE ST. PIERR

Good fruit and full of Sauvignon flavour

CHARDONNAY

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

ROSE WINE

MATEUS ROSE

ZINFANDEL

PINOT GRIGIO

RED WINE

HOUSE WINE MARCEL HUBERT
Per Glass - Small Large

CHIANTI, Italy

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

CHATEAUNEUF DU PAPE

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

MERLOT

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

Per Glass - Small Large

SHIRAZ

MALBEC

Rich fruity flavours & medium tannin lebel

Per Glass - Small Large

Bottle

SOFT DRINKS

NIMBU PANI

MOJITO

COCA COLA

Small

Large

ORANGE JUICE

Small

Large

MANGO

Small

Large

SODA, LEMONADE, TONIC

Small

Large

GINGER ALE

Small

Large

STILL & SPARKLINK WATER

Small

Large

LACEE (MANGO, SWEET, SALTY OR PLAIN)

BEER BOTTLES

COBRA (Indian)

KINGFISHER (Indian)

BUDWEISER

GUINNESS

TIGER

CALSBURG

CIDER

NON ALCOHOLIC BEER

Indian whiskey

Pg brilliance

Chivas

Indian Gin

COCKTAIL

FASHION FRUIT MARTINI

EXPRESSO MARTINI

PEACH ON THE BEACH

PINA COLADA

STRAWBERRY DAIQUIRI

BERRY WOO WOO

MOJITO

MOCKTAILS

MOJITO

FASHION FRUIT MARTINI

BLACKBERRY & BLUEBERRY

STRAWBERRY & ORANGE BLOSSOM

PEACH AND MANGO DAIQUIRI

SPIRIT

GIN

GLENFIDDICH

VODKA

WHISKEY

BACARDI

MARTELL

PERNOD

BLACK LABEL

BENEDICTINE

DRUMBUIE

PORT

SAMBUCA

BAILAYS

CAPTAIN MORGAN (RUM)

REMY MARTIN (VSOP)

COUVOISER