

Starters

PAKORA

1	VEGETABLE	£3.50
2	MUSHROOM	£4.40
3	CAULIFLOWER	£4.40
4	PANEER	£5.50
5	CHICKEN BREAST	£5.80
6	CHICKEN TIKKA	£5.90
7	FISH	£5.00
8	MIXED PAKORA (Cauliflower, Mushroom & Chicken).	£4.70
9	CHICKEN AND VEGETABLE	£4.90
10	ONION BHAJI	£4.40
11	HAGGIS PAKORA	£5.50
12	AUBERGINE PAKORA	£4.40

SAVOURY SNACKS

13	SAMOSA	£4.40
14	CHANNA, PRAWN OR CHICKEN PUREE	£4.60
15	LAMB SPRING ROLLS	£4.40
16	CHEF’S JAAT PAAT(Breast).	£5.80
17	LEMON & LIME CHICKEN (Hot)	£5.80
18	CHEF’S OWN PLATTER FOR 2	£10.40
A medley of Vegetable Pakora, Chicken Puree & Chef’s Jaat Paat		

DELICACIES FROM TANDOOR

19	JAAT PAAT (Dry barbecued drumsticks).	£5.50
20	SEEKH KEBAB	£4.80
21	TANDOORI CHICKEN (on bone)	£4.80
22	KING PRAWN TIKKA	£6.90
23	SALMON TIKKA	£6.50
24	CHICKEN TIKKA	£4.50
25	TANDOORI MIX (Lamb, chicken, kebab).	£6.70

Tandoori Sizzlers

The traditional style of Tandoori dishes are marinated in Tandoori sauce and includes fresh garlic and ginger. All Tandooris are cooked in a Tandoori oven that gives these dishes a

26	CHICKEN TANDOORI (ON BONE)	£10.20
27	CHICKEN TIKKA	£9.70
28	GARLIC CHICKEN TIKKA	£9.90
29	GINGER CHICKEN TIKKA	£9.90
30	LAMB TIKKA	£10.70
31	KING PRAWN TIKKA	£13.50
32	SALMON TIKKA	£12.50
33	TANDOORI MIXED GR.	£13.50
Chicken, Lamb, King Prawn, Chicken Tandoori, Seekh Kebab and Nan		
34	SHASHLIK CHICKEN TIKKA	£10.20
Served with green peppers and onions		
35	TAHINI MURG TIKKA	£10.20
Barbecue pieces of chicken marinated in smooth mild spices served with rice and a tahini sauce		

Mains

36	JEERA CHICKEN	Prepared with fresh ginger, garlic, spring onions and mushrooms with a tomato based sauce
37	CHEF’S JAAT PAAT(Chicken)	Maharani House Speciality
38	SAAG	Cooked with spinach, potatoes and chillies
39	RAJA	This dish will tantalise your taste buds with its mild buttery sauce
40	SONA	Another introduction by our Chef with all the goodness of a Korma
41	KASHMIRI BREAST	Cooked with a choice of mango or pineapple
42	GREEN CURRY	Cooked with chef’s home made Thai sauce
43	PASANDA	Cooked as Lamb Bhoona with special Tandoori sauce
44	MIRCH KORMA	Just when you think it’s safe to swallow the mild cool coconut taste, you’ll get a good kick from our rich aromatic chillies
45	NAWABI PASANDA	Cooked in a mild sauce with cashewnuts and raisins, with cream run through it
46	TANDOORI MAKHANI MASALA	Cooked with cashewnuts and fresh cream to give a smooth mild sauce
47	JALFREZY	Cooked with capsicums, fresh mushrooms, onions and tomatoes. All the vegetables are added to a condensed gravy with a spicy flavour
48	BALTI	Including fresh ginger and spring onions
49	SINGAPOREAN	Fancy something hot ‘n’ spicy? This is the one! Cooked with soya sauce & green chillies
50	ACHARI	

	fresh green chillies
51	CHILLI
	Cooked in a hot spicy sauce with fresh green chillies and capsicums
52	BUTTER
	Marinated in yoghurt then cooked in a sauce, blended with Tandoori Masala and fresh cream
53	SING SING CHANDNI
	Cooked in peppers and spring onions, a Cantonese style sauce and a sprinkle of cashews
54	RANI

55	SOUTH INDIAN GARLIC CHILLI
	Cooked with extra garlic and chillies

All dishes can be prepared as follows

CHICKEN TIKKA	£7.80
LAMB	£8.50
KING PRAWN	£11.80
VEGETABLE	£7.00

56	CHASNIE TIKKA
	With fresh cream and Tandoori spices.
57	TIKKA MASALA
	Chicken off the bone is barbecued, then cooked in a special sauce.
58	TIKKA BHOONA
	Prepared with fried onions, tomatoes and Indian spices. Green chillies can be added to make it hotter.
59	KARAHI
	Cooked in Karahi (metal bowl) with fresh garlic, ginger and tomatoes, highly spiced and herbed.

All dishes are served with rice and can be prepared as follows

CHICKEN TIKKA	£9.90
LAMB	£10.60
KING PRAWN	£13.90

60	PUNJABI CHICKEN BIRYANI	£8.40
	Chicken Tikka pieces cooked with onions, tomatoes, green chillies and pickle masala to give the ultimate Biryani flavour. Served with curry sauce of your flavour	
61	CHEF’S SPECIAL BIRYANI.	£8.70
	A dish specially cooked with chicken, beef and prawn, tossed in pulao rice and garnished with fried egg, banana,tomato and cucumber and served with a curry sauce	
62	TANDOORI SPECIAL CURRY	£8.50
	This includes Tikka pieces of chicken, lamb and prawns	
63	CHEF’S SPECIAL CURRY	£8.00
	Chicken, lamb and prawn cooked in a special sauce with other ingredients	

Korma Korner

A traditionally mild dish cooked with fresh cream



PISTA KORMA
(Freshly ground pistachios are blended with cream and a hint of cinnamon to give a truly fabulous Korma)
PUNJABI KORMA
(Cooked with apricots and almond flakes)
KASHMIRI KORMA
(Prepared with fresh cream and a choice of pineapple, banana or both)
SHAHI BAHAR KORMA
(Prepared with ground nuts, fresh cream and almond flakes)
GHORKA
(Prepared with fresh cream, coconut and fruit cocktail, giving it a sweet flavour)
CEYLONESE
(Cooked with fresh cream and lemon juice)

All dishes can be prepared as follows

64	VEGETABLE	£6.90
65	CHICKEN BREAST	£7.50
66	CHICKEN TIKKA	£7.80
67	LAMB	£8.50
68	PRAWN	£7.60
69	BEEF	£7.50
70	KING PRAWN	£11.80



House Specialities

TRADITIONAL CURRY

(The original classic)

ROGAN JOSH

(Prepared with fried onions, tomatoes and spices)

BHOONA

(A dry form of curry with fried onions, tomatoes and special herbs)

PATIA

(An excellent sweet and sour taste,
cooked in mango chutney, fresh tomato puree and other spices)

KORMAL PATIA

(As Patia dishes except they are creamier and smoother)

DHANSAC

(Cooked with lentils)

BIRYANI

(The meat is tossed in fried rice, garnished with tomatoes, cucumber and coconut
Served with a sauce to your taste)

PUNJABI MASALA

(A dry form of curry prepared with green peppers, mushrooms, fried
onions, tomatoes & fresh spices)

All dishes can be prepared as follows

71	VEGETABLE	£6.90
72	CHICKEN BREAST	£7.50
73	CHICKEN TIKKA	£7.80
74	LAMB	£8.50
75	PRAWN	£7.60
76	BEEF	£7.50
77	KING PRAWN	£11.80

Weightwatchers

CHICKEN TIKKA £10.50

Boiled Rice & Chapati with a choice of Curry, Tikka Masala or Rani Sauce

Vegetarian Main

78	TURKA DAAL	£6.90
79	INDIAN VEGETABLES	£6.90
80	SAAG PANEER	£6.90
81	ALOO CHANNA	£6.90
82	ALLO GOBI	£6.90
83	BOMBAY POTATOES	£6.90
84	MUSHROOM BHAJI	£6.90
85	PANEER	£6.90

Cooked with any vegetables of your choice

Vegetarian Side

86	TURKA DAAL	£4.90
87	INDIAN VEGETABLES	£4.90
88	SAAG PANEER	£4.90
89	ALOO CHANNA	£4.90
90	ALLO GOBI	£4.90
91	BOMBAY POTATOES	£4.90
92	MUSHROOM BHAJI	£4.90
93	PANEER	£4.90

Cooked with any vegetables of your choice

Western Dishes

All served with salad and chips

94	SIRLOIN STEAK	£13.5
95	GAMMON STEAK	£7.90
96	CHICKEN MARYLAND	£7.50
97	OMELETTE-PLAIN	£6.90
98	OMELETTE	£7.50
Chicken, Prawn or Spanish		
99	FRIED HADDOCK	£7.50
100	HOMEMADE CHICKEN NUGGETS & CHIPS	£6.50

Sauces

	SMALL	LARGE
KORMA/CHASNIE/MAKHANI MASALA	£4.10	£4.80
CURRY/TIKKA MASALA/BHOONA	£3.50	£4.10

Accompaniments

101	ACHARI RICE (Hot & spicy)	£3.10
102	PASHORI RICE (Sweet rice)	£3.10
103	VEGETABLE RICE	£3.10
104	PULAO RICE (Fried rice)	£2.20
105	BOILED RICE	£2.20
106	NAN	£2.30

109	GARLIC NAN	£3.10
110	PUNJABI NAN (Sweet nan)	£3.20
111	CHEESE & GARLIC NAN	£3.20
112	CHAPATI	£1.20
113	TANDOORI CHAPATI	£2.00
114	PARATHA	£2.20
115	KEEMA, VEGETABLE PARATHA	£2.90
116	PUREES (2 IN PORTION)	£2.80
117	POPPADOM (2 IN PORTION)	£1.00
118	MANGO CHUTNEY	£1.20
119	SPICED ONIONS	£1.20
120	SIDE SALAD	£1.90
121	RYTHA	£2.00
122	PICKLE TRAY(Pickles, Mango Chutney & Spiced Onions)	£2.50
123	FRENCH FRIES	£2.90
124	CAJUN CHIPS	£3.40
125	CHIPS AND CHEESE	£3.50
126	CHIPS AND CURRY SAUCE	£3.50
127	CHIPS AND KORMA/CHASNI/PATIA SAUCE	£3.60

Although nuts may not be in the dish of your choice,
we must advise that nuts are used on the premises and therefore may be
present in any subsequent dish prepared.
PLEASE NOTE: If you have any food allergies, please inform a member of staff
whilst placing your order, as some of our dishes may contain allergens.



Maharani

42 WEST PORTLAND STREET
TROON
Tel 01292 311797

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