

Appetizers

Served with tamarind sauce and onion chutney.

Vegetable Pakoras.....	3.75
Fresh cut vegetables deep fried in spicy chick pea batter.	
Vegetable Samosas.....	3.75
Popular Indian turnover stuffed with mildly spiced peas and potatoes.	
Aloo Tikki.....	2.75
Lightly spiced and deep fried potato patties.	
Cheese Pakoras.....	2.75
Fresh homemade cheese, deep fried in lightly spiced chick pea batter.	
Meat Samosas.....	3.99
Spiced turnover stuffed with minced lamb and spices	
Chicken Pakoras.....	5.25
Tender pieces of boneless white meat deep fried in spicy chick pea batter.	
Chicken Tikka.....	6.29
Tender pieces of chicken marinated in spices and yogurt, then cooked on skewers in the tandoor clay oven.	
Fish Pakoras.....	5.95
Pieces of haddock deep fried in spicy chick pea batter.	
Vegetarian Platter.....	6.50
Delicious assortment of vegetable pakoras, samosa, aloo tikki, cheese pakora, & pappadam.	
Non-Vegetarian Platter.....	6.99
Meat samosa, chicken pakora, fish pakora, chicken tikki, and seekh kabab.	
Pappadam.....	1.50
Spiced lacy lentil wafers.	
Shrimp Pakora.....	6.29

Side Orders

Raita.....	1.50
Plain Yogurt.....	1.50
Mint Chutney.....	2.00
Mango Chutney.....	2.00
Condiment Tray.....	5.99
Mango chutney, pickle, raita & mint chutney.	
Garden Salad.....	3.99
Mix Pickle.....	2.50
Extra Rice.....	2.00

Soups

Tomato Soup.....	2.50
Lentil Soup.....	2.50
Delicious and popular soup of mixed lentils cooked with herbs and mild Indian spices.	
Coconut Soup.....	2.50
A rich warm soup made with slightly sweetened coconut milk, topped with pistachios.	
Chicken Soup.....	3.50
Pieces of boneless chicken in a fragrant soup with fresh herbs and spices.	

Breads

Nan.....	1.99
Unleavened bread baked in the tandoor clay oven.	
Aloo Nan.....	2.99
Stuffed with potatoes and spices.	
Onion Nan.....	2.99
Stuffed with lightly spiced onions.	
Garlic Nan.....	2.99
A delightful bread stuffed with garlic and spices.	
Mint Naan.....	2.99
Fresh mint with green chilli and ginger.	
Gobhi Nan.....	2.99
Stuffed with cauliflower and fresh ginger.	
Spinach Nan.....	2.99
Stuffed with spinach and fresh ginger.	
Cheese Nan.....	2.99
Stuffed with cheese and fresh ginger.	
Chicken Nan.....	2.99
Stuffed with chicken, herbs and spices.	
Keema Nan.....	2.99
Stuffed with spices and minced lamb.	
Peshawari Nan.....	2.99
Soft leavened bread stuffed with dry fruits, topped with coconut.	
Chapati.....	2.00
Traditional Indian whole wheat bread cooked on a griddle.	
Tandoori Roti.....	2.50
Indian whole wheat bread cooked in the tandoor.	
Paratha.....	2.75
Whole wheat bread, folded and cooked with butter on a griddle.	
Vegetable Paratha.....	3.50
Folded and stuffed with peas, cauliflower and spices.	
Poori.....	2.75
A festive and exotic whole wheat puffed bread.	
Putra.....	2.75
Bread Basket.....	5.99
A tasty assortment of our spiced breads.	

Rice Specialties

All biryanis served with raita and onion chutney.

Vegetable Biryani.....	10.99
Basmati rice cooked with vegetables, nuts, and raisins.	
Vegetable Fried Rice.....	10.99
Basmati rice cooked with fresh vegetable and nuts.	
Peas Pilao.....	6.99
Aromatic basmati rice cooked with fresh green peas and lightly spiced.	
Chicken Biryani.....	13.99
Basmati rice cooked with chicken fresh green peas and raisins.	
Lamb Biryani.....	14.99
Basmati rice cooked with lamb fresh green peas and raisins.	
Special Biryani.....	14.95
Basmati rice cooked in clarified butter and shrimp, chicken, lamb, paneer, vegetables, nuts, raisins and garnished with fresh coriander.	
Shrimp Fried Rice.....	13.99
Basmati rice cooked with shrimp, vegetables, ginger, bell peppers and tomatoes.	
Shrimp Biryani.....	14.99
Basmati rice cooked with shrimp, fresh green peas, nuts and raisins.	
Tikka Biryani.....	13.95
Breast chicken cooked with fresh green peas, nuts, and raisins.	

All entrees served with basmati rice and onion chutney, an additional serving of rice is \$1.50.
The cooking style is varied and intricate as in the old tradition of India. All spices used are natural.
The degree of spiciness can be restricted starting with mild and progressing in stages to medium, hot and very hot!

Luncheon Specials

Vegetarian

Aloo Matter.....	10.99
Fresh green peas and potatoes cooked in a delicately spiced sauce.	
Aloo Channa Masala.....	10.99
Fresh chick peas and potatoes cooked in a delicately spiced sauce.	
Baingan Bhartha	10.99
Eggplant, specially baked, mashed and sautéed with onions, garlic, ginger and spices.	
Saag Paneer.....	10.99
Mildly spiced spinach cooked with piece of fresh homemade cheese.	
Malai Kofta	10.99
Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices.	
Dal Makhni	10.99
Lentils cooked with fresh herbs and spices, sautéed in butter, garnished with fresh coriander.	
Mutter Mushroom.....	10.99
Fresh green peas and mushrooms cooked in a delicately spiced sauce.	
Channa Saag	10.99
Whole chick peas cooked with spinach in an onion and tomato curry.	
Nav Ratan Korma.....	10.99
Mixed vegetables cooked in cream with spices.	

Non-Vegetarian

Chicken Curry	10.99
Boneless chicken cooked with onions, garlic, ginger and spices.	
Chicken Saag	10.99
Boneless chicken cooked with spinach and fresh ground spices	
Chicken Korma.....	10.99
Boneless chicken cooked with spices, herbs, nuts and raisins in a delicate cream sauce.	
Chicken Vindaloo	10.99
Boneless chicken cooked with potatoes in a hot tangy sauce.	
Lamb Curry	10.99
Cubes of lamb in a thick curry of onions, garlic, spices and herbs.	
Lamb Saag	10.99
Boneless lamb cooked with spinach and spices.	
Lamb Vindaloo.....	10.99
Lamb marinated in vinegar and spices, cooked with potatoes in hot tangy sauce.	
Lamb Korma.....	10.99
Lamb cooked with spices, herbs and nuts in a mild cream sauce.	
Keema Matter	10.99
Minced lamb with peas, onions, herbs, and spices.	
Shrimp Curry.....	10.99
Shrimp cooked in a delicate curry of onions, tomatoes and spices.	

Dinner Specials

Maharaja House Specials

Vegetarian Thali	13.99
An elegantly presented royal Indian meal of matter paneer, channa masala, dal makhani, raita, poori, pappadam and basmati rice (lentil soup).	
Non-Vegetarian Thali.....	14.99
Traditional royal non-vegetarian meal of lamb curry, chicken curry, tandoori chicken leg, raita, poori, pappadam, and basmati rice (lentil soup).	
Special Thali	15.99
An elegantly presented dal makhani, lamb curry, tandoori chicken leg, shrimp saag, raita, poori or paratha, pappadam, and basmati rice (lentil soup).	

Vegetarian Specials

Aloo Gobhi.....	11.99
Fresh cauliflower and potatoes cooked with ginger, garlic, onion and spices.	
Dal Makhani.....	9.99
Black lentils cooked with fresh herbs and spices sautéed in butter and garnished with fresh coriander.	
Saag Paneer	9.99
Spicy spinach cooked with piece of fresh homemade cheese.	
Matter Paneer.....	10.99
Fresh green peas cooked with homemade cheese and a variety of herbs and spices.	
Mixed Vegetables	9.99
Mixed garden vegetables cooked with fresh herbs and spices.	
Aloo Palak.....	9.99
Potatoes and spinach delicately cooked with cream, onions, tomatoes and spices.	
Aloo Matter.....	9.99
Fresh green peas and potatoes in a fragrant spiced sauce.	
Channa Masala	9.99
Whole chick peas cooked with onions, tomatoes and spices.	
Channa Saag.....	9.99
Whole chick peas cooked with spinach in an onion and tomato curry.	
Nav Ratan Korma.....	10.99
Mixed vegetables cooked in cream with spices.	
Mutter Mushroom	9.99
Fresh green peas and mushrooms cooked in a delicately spiced sauce.	
Baingan Bhartha	10.99
Eggplant specially baked over an open flame, mashed and then sautéed with onions, garlic, ginger and special spices.	
Malai Kofta.....	10.99
Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices.	
Shahi Paneer Korma	10.99
Homemade cheese sautéed with fresh ginger, garlic, onion and tomato, cooked with a creamy sauce and garnished with nuts and raisins.	
Paneer Do Piazza.....	10.99
Homemade cheese, pan roasted with sliced onion, tomatoes, green peppers, and exotic spices.	
Paneer Tikka Masala	10.99
Homemade cheese sautéed with fresh ginger, garlic, onion and tomato, cooked with a creamy sauce.	
Bhandi Masala	11.99

Chicken Specialties

Chicken Curry	10.99
Boneless chicken cooked with onions, tomatoes, ginger, garlic and fragrant spices.	
Chicken Jalfrezel	10.99
Boneless chicken cooked with vegetables, fresh herbs and spices.	
Chicken Vindaloo	10.99
Boneless chicken with potatoes in a hot tangy sauce.	
Chicken Saag	10.99
Boneless chicken cooked with spinach and sautéed in butter with fresh spices.	
Chicken Mushroom	10.99
Boneless chicken cooked with mushrooms, herbs & spices.	
Chicken Bahaar	10.99
Chicken cooked with eggplant.	
Chicken Chili	11.99
Boneless pieces of white meat sautéed with green chili and finished with an exotic Indian sauce.	
Chicken Tikka Masala	11.99
Boneless white meat tandoori chicken cooked in a delightful bright, tangy cream sauce.	
Chicken Korma	10.99
Chicken cooked with delicate spices, herbs, nuts and raisins in a mild cream sauce.	
Chicken Mango	10.99
Chicken cooked with mango and broccoli.	
Chicken Tikka Saag	10.99
Boneless white meat tandoori chicken cooked in fragrantly spiced spinach.	
Chicken Makhni.....	10.99
Boneless chicken tandoori cooked in creamy tomato sauce.	
Butter Chicken	10.99
Boneless chicken tandoori cooked in a creamy tomato sauce.	

Lamb Specialties

Lamb Curry	12.99
Cubes of lamb in a thick sauce of onions, tomatoes, garlic, ginger, herbs and spice.	
Lamb Bhuna	12.99
Pan fried cubes of lamb with green peppers, tomatoes, onion and spices.	
Lamb Vindaloo.....	12.99
Lamb marinated in vinegar and spices and cooked with potatoes in a hot tangy sauce.	
Lamb Korma.....	13.99
Lamb cooked with select spices, herbs and nuts in a mild cream sauce.	
Lamb Masala	13.99
Tandoori lamb cooked in a delightful bright, tangy cream sauce.	
Lamb Bahaar	12.99
Lamb cooked with eggplant.	
Lamb Saag	12.99
Tender pieces of lamb cooked with spinach and fresh ginger.	
Keema Matter	12.99
Minced lamb with peas, herbs and spices.	
Lamb Mushroom	12.99
Cubes of lamb cooked with mushrooms and a blend of fresh herbs and spices.	
Lamb Mango	12.99
Lamb cooked with mango and broccoli.	
Lamb Rogan Josh.....	13.99
Tender lamb cooked in clarified butter, browned onions, fresh ginger, a touch of garlic and simmered in spices and yogurt.	
Lamb Jalfrezel	12.99
Boneless lamb cooked with vegetables, fresh herbs & spices.	

Tandoori Specials

The Tandoor is charcoal-fired oven made from clay. Tandoor is a traditional old-fashioned style of cooking. Food cooked in a clay oven is very juicy, healthy and light and it has its own natural, delicious, smoky flavor.

Chicken Tandoori	12.99
Tender half-chicken marinated in yogurt and spices and baked on skewers.	
Chicken Tikka	13.95
Boneless chicken breast marinated in yogurt and spices and baked on skewers.	
Seekh kebab	12.99
Very lean minced lamb mixed with onion, fresh herbs and spices, baked on skewers.	
Tandoori Mixed Grill.....	14.99
A delicious combination of chicken and ground.	
Fish Tikka	16.99
Fish marinated in yogurt and spices and baked on skewers.	
Paneer Tikka.....	14.99
Homemade cheese cooked in clay oven.	

Seafood Specialties

Shrimp Masala	14.99
Shrimp cooked with tomatoes, onion and spices in a bright, creamy sauce.	
Shrimp Curry	14.99
Shrimp cooked in a delicate curry of onion, tomato and spices.	
Shrimp Saag	14.99
Shrimp cooked with fresh spinach and spices, garnished with fresh coriander.	
Shrimp Korma.....	14.99
Shrimp in a mildly spiced cream sauce flavored with nuts and raisins.	
Shrimp Vindaloo.....	14.99
Shrimp cooked in a hot tangy sauce with potatoes & onions.	
Shrimp Do Piazza	14.99
Shrimp pan fried with fresh ginger, garlic, green paper, onion and spices.	
Shrimp Jalfrezel.....	14.99
Shrimp cooked with vegetables, fresh herbs and spices.	
Fish Vindaloo	14.99
Haddock cooked with potatoes in a hot, spicy sauce.	
Fish Masala.....	14.99
Selected pieces of fish cooked with tomatoes, onion and spices in a bright sauce.	
Fish Curry.....	14.99
Selected pieces of fish in a thick sauce of onions, tomatoes, garlic, ginger, herbs and spices.	
Fish Do Piazza.....	14.99
Fish pan fried with fresh ginger, garlic, green pepper, onion and spices.	
Fish Jalfrezel	14.99
Fish cooked with vegetables, fresh herbs and spices.	
Fish Saag.....	14.99
Fish cooked with fresh spinach and spices, garnished with fresh coriander.	

Desserts

Gulab Jamun	2.75
Deep fried cheese and milk balls soaked in syrup.	
Kulfi	2.75
Exotic ice-cream from India made with almonds, pistachios and cashews.	
Kheer	2.75
Rice cooked in sweetened milk with raisins.	
Jalebi	2.75

Beverages & Drinks

Juice	2.00	Masala Chai Tea	2.00
Guava, Apple or Orange.		Indian hot tea, spices and milk.	
Mango Juice	2.00	Indian Coffee	2.00
Lassi (Sweet or Salty)	2.50	Soft Drinks	1.50
The delicious and cooling Indian yogurt Shake.		Coke, Diet coke, Sprite.	
Mango Lassi	2.75		
Chilled, blended spiced yogurt drink.			
Mango Shake	2.75		
The Maharaja Milkshake.			
Tea	2.00		
Ice Tea	2.00		

House Wine

	GLASS	BOTTLE
Beringer White Zinfandel	5	18
Stone Cellars Chardonnay	5	18
Stone Cellars Merlot	5	18
Stone Cellars Cabernet	5	18

White Wine

Hogue Riesling	6	23
Veramonte Sauvignon Blanc	6	23
Gabbiano Pinot Grigio	6	23
Estancia Chardonnay	5	19
Toasted Head Chardonnay	7	26

Red Wines

Five Rivers Pinot Noir	6	23
Cellar #8 Merlot	5	19
Blackstone Cabernet	5	19
Josh Cellars Cabernet	7	26
Menage a Trois Red	6	23
Penfolds Koonunga Hill Shiraz	6	23
Gnarly Head Zinfandel	6	23

Beers

Bud Light	2.50
Budweiser	2.50
Miller Lite	2.50
Heineken	3.50
Corona	3.50

Indian Beers

Maharaja	3.50
Kingfisher 12oz	3.50
Flying Horse 22oz	6.50
Taj Mahal 22oz	6.50