

**APPETIZERS**

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| <i>CHEESE PAKORA: (5 Pieces) Homemade Cheese Deep Fried in Chick Pea Batter</i>   | \$ 5.45 |
| <i>CHICKEN PAKORA: (5 Pieces) Assorted Boneless Cubes of Chicken Deep Fried in Chick Pea Batter</i>                                     | \$ 5.45 |
| <i>FISH PAKORA: (5 Pieces) Fish, Boneless and Skinless, Marinated with Yogurt, Lemon Juice, Spices, Chick Pea Batter and Deep Fried</i> | \$ 8.49 |
| <i>SHRIMP PAKORA: Shrimp Marinated Yogurt, Lemon, Juice and Spices. Deep Fried in the Chick Pea Batter</i>                              | \$ 8.49 |
| <i>ALOO TIKKI: (2 Pieces) Chopped Potatoes, Green Peas, Gram Flour Balls Deep Fried</i>   | \$ 5.00 |
| <i>SAMOSA: Spicy Turnovers Stuffed with Potatoes and Green Peas</i>   | \$ 5.00 |
| <i>VEGETABLE PAKORA: (5 Pieces) Vegetable Fritters</i>  | \$ 4.45 |
| <i>MIXED VEGETARIAN PLATTER: Two Vegetable Pakoras and Cheese Pakoras, Samosa, Aloo Tikki and Slices of Papadam</i>                     | \$ 8.49 |
| <i>MIXED PLATTER (NON VEGETARIAN): Two Chicken and two Fish Pakora, Seekh Kabob and a Slice of papadam</i>                              | \$ 9.49 |
| <i>PAPADAM: (2 Slices) Crispy, Spicy Wafers</i>   | \$ 2.00 |

**SOUPS**

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| <i>MULLIGATAWNY SOUP: Lentils, Vegetables, Spice, Etc.</i> | \$ 4.50 |
| <i>COCONUT SOUP: Coconut, Cream, Pistachio, Etc.</i>       | \$ 4.50 |

**INDIAN BREADS**

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| <i>PLAIN PARATHA: Multi-layers bread freshly made with butter</i>  | \$ 2.75 |
| <i>POORI: (2 Pieces) Light, fluffy-puffed, deep-fried</i>  | \$ 3.25 |
| <i>CHAPATITI: Thin, dry whole wheat bread</i>  | \$ 2.75 |
| <i>ALOO PARATHA: A multi-layer bread, stuffed with potatoes and made with butter</i>                           | \$ 4.00 |
| <i>GOBHI PARATHA: whole wheat bread, stuffed with cauliflower, cooked on a griddle with butter</i>             | \$ 4.00 |
| <i>NAN: Fine flour tandoor baked Bread</i>   | \$ 2.45 |
| <i>ONION KULCHA: Unleavened White Bread Stuffed with Onions and Baked in Tandoor</i>                           | \$ 3.45 |
| <i>STUFFED NAN: Unleavened Bread Stuffed with Potatoes and Spices and Baked in Tandoor</i>                     | \$ 4.00 |
| <i>ROTI: Whole Wheat Bread Baked in Tandoor</i>  | \$ 2.45 |
| <i>GARLIC NAN: Unleavened White Bread Stuffed with Garlic Baked in Tandoor</i>                                 | \$ 4.00 |
| <i>CHICKEN KULCHA: Unleavened White Bread Stuffed with Chicken and baked in Tandoor</i>                        | \$ 4.50 |
| <i>GINGER NAN: Unleavened White Bread Stuffed with Ginger and Baked in Tandoor</i>                             | \$ 4.00 |
| <i>CHEESE NAN: Unleavened White Bread Stuffed with Cheese and Baked in Tandoor</i>                             | \$ 4.00 |
| <i>KEEMA NAN: Tandoori Nan Stuffed with Seasoned Minced Meat</i>   | \$ 4.50 |
| <i>PISHAWRI NAN: Unleavened White Bread Stuffed with Dry Nuts and Raisins and Baked in Tandoor</i>             | \$ 4.50 |
| <i>CHEFS SPECIAL NAN: Unleavened White Bread Stuffed with Onions, Potatoes and Cheese and Baked in Tandoor</i> |         |

**TANDOORI SPECIALS (Charcoal Clay Oven)**

*Marinated, lightly spiced Tandoori Cuisine is the combination of aromatic herbs, cultured yogurt and ground fresh spices baked in a charcoal clay oven (Tandoor). The result is lean and tender meat with a seductive*

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| <i>TANDOORI CHICKEN: Skinless Chicken Marinated in a Mixture of Yogurt, Aromatic Spice and Baked to a Succulent Tenderness in the Tandoor</i>   | \$ 14.79 |
| <i>CHICKEN TIKKA: Chicken Roasted in Charcoal Oven, Mild Spices, Served with Lemon</i>  | \$ 16.79 |
| <i>SEEKH KABOB: Finely Minced Lamb Seasoned with Chopped Onions, Herbs and Spices then Baked on Skewers in our Tandoor Oven</i>   | \$ 16.79 |
| <i>RESHMI KABOB: Tender Chicken Breast Pieces Marinated in Sour Cream with Fresh Spices and Roasted in the Tandoor</i>  | \$ 17.79 |
| <i>TANDOORI SHRIMP: King-sized Shrimp Marinated in Fresh Ginger and Garlic the Roasted in the Tandoor</i>   | \$ 18.79 |
| <i>TANDOORI MIXED GRILL: Combination of Tandoori Specialties like Tandoori Chicken, Chicken Tikka, and Seekh Kabob, Reshmi Kabob and Tandoori Shrimp with Sauteed Onions and a Piece of Lemon</i> | \$ 18.79 |

**MAHARAJA DINNERS**

All Dinners served with: Rice Pallao, and Fresh Hot Onion Chutney, Mint Chutney, Tamarind Sauce.

As per choice, Mild, Medium, Hot.

**CHICKEN CURRIES**

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| <i>CHICKEN CURRY: Boneless Chicken, Cooked in Onions, Garlic, Ginger, Yogurt and Spices</i>                         | \$ 13.29 |
| <i>CHICKEN MUSHROOM: Boneless Chicken Curry Cooked with Mushrooms</i>   | \$ 13.79 |
| <i>CHICKEN JALFRAZIE CURRY: Boneless Chicken Cooked with Green Vegetables and Onions</i>                            | \$ 13.79 |
| <i>CHICKEN SHAHKORMA: Chicken Cooked with Cream Sauce and Cashews</i>   | \$ 14.79 |
| <i>CHICKEN SAAG: Boneless Chicken Cooked with Spinach</i>   | \$ 13.79 |
| <i>CHICKEN TIKKA MASALA: Boneless Roasted Chicken Cooked in Spices and Thick Curry Sauce</i>                        | \$ 14.79 |
| <i>CHICKEN VINDALOO: Boneless Chicken Curry Cooked with Potatoes and Very Hot Spices</i>                            | \$ 13.79 |
| <i>CHICKEN MANGO: Boneless Chicken Cooked in an Onion, Garlic, Ginger and Mango Sauce</i>                           | \$ 13.79 |
| <i>CHICKEN MOGHULAI: Chicken Tikka Cooked in Mushroom Cream Sauce, Tomato Sauce and a Blend of spices and Herbs</i> | \$ 14.79 |
| <i>CHICKEN MAKHANI: Boneless Tandoori Chicken in Butter and Cream Sauce with Cashews and Raisins</i>                | \$ 14.79 |
| <i>CHICKEN TIKKA SAAG: Boneless Roasted Chicken Cooked in Delicately Spiced Spinach and Fresh Ginger Gorkak</i>     | \$ 14.79 |

**LAMB CURRIES**

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| <i>LAMB CURRY: The Perfect Lamb Curry. Cooked with Onions and Yogurt</i>   | \$ 14.79 |
| <i>LAMB SHAHKORMA: Lamb Cooked in Cream with Herbs and Cashews</i>   | \$ 15.29 |
| <i>LAMB MUSHROOM: Juicy Lamb, Pan Roasted with Spices, Onions, Tomatoes, Mushrooms</i>                                       | \$ 14.79 |
| <i>LAMB SAAG: Lamb Curry Cooked with Spinach</i>   | \$ 14.79 |
| <i>LAMB VINDALOO CURRY: Lamb Curry Cooked with Potatoes and Very Hot Spices</i>  | \$ 14.79 |
| <i>LAMB JALFRAZIE CURRY: Lamb Curry Cooked with Green Vegetables and Onions</i>  | \$ 14.79 |
| <i>LAMB MASALA: Boneless Roasted Lamb Cooked in Spices and Thick Curry Sauce</i>   | \$ 15.29 |
| <i>ROGAN JOSH: Lean Lamb cooked in a Yogurt Based Sauce</i>  | \$ 14.79 |
| <i>LAMB MOGHULAI: Juicy Pieces of Lamb Cooked in a Special Sauce of Tomatoes, Cream, Fresh Mushrooms, Herbs &amp; Spices</i> | \$ 15.29 |
| <i>LAMB MANGO: Boneless Lamb Cooked in an Onion, Garlic, Ginger and Mango Sauce</i>  | \$ 14.79 |

**VEGETABLES**

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| <i>NAVARATTAN KORMA: Mixed Vegetables Cooked with Cream, Herbs and Cashews</i>  | \$ 12.79 |
| <i>MALAI KOFTA: Vegetable Balls, Fried, Cooked in Delicious Gravy</i>   | \$ 12.79 |
| <i>MUTTER PANEER: Fresh Homemade Cottage Cheese and Green Peas Curry</i>  | \$ 12.79 |
| <i>ALOO MUTTER: Fresh Green Peas Cooked in a Delicately Spiced Sauce with Potatoes</i>  | \$ 11.79 |
| <i>PALAK PANEER: Spinach Cooked with Homemade Cheese</i>  | \$ 12.79 |
| <i>PALAK ALOO: Delightful Ragout of potatoes, Spinach &amp; Tomatoes, Light Cream, Cinnamon &amp; other Spices</i>  | \$ 11.79 |
| <i>VEGETABLE MIX CURRY: Variety of Vegetables (Green Peas, Potatoes, Cauliflower, etc.)</i>   | \$ 11.79 |
| <i>ALOO CHOLE: Chick Peas Deliciously Cooked with Tomatoes, Potatoes, etc</i>   | \$ 11.79 |
| <i>ALOO GOBHI: Cauliflower and Potatoes Cooked with Tomatoes and Spices</i>   | \$ 12.79 |
| <i>SHAHI PANEER: Chunks of Cheese Sauteed with Ginger, Garlic, Onion &amp; Tomatoes, Garnished with Cashews and Raisins, Cooked in Creamy Sauce. A Royal Vegetarian Delight</i> | \$ 13.79 |
| <i>DAL MAKHNI: Black Bean and Kidney Bean Cooked with Butter</i>  | \$ 11.79 |
| <i>RAJ MAH: Kidney Beans in a Robust Tomato Base Sauce of Ginger, Garlic, Turmeric &amp; other Herbs</i>  | \$ 11.79 |
| <i>BAINGAN BHARTHA: An Eggplant Specialty Baked over Open Flame, Mashed and then Sauteed with Onions, Garlic, Ginger and other Spices</i>                                       | \$ 12.79 |
| <i>PALAK CHOLE: Spinach Cooked with Chick Peas</i>  | \$ 11.79 |
| <i>KARHI PAKORA: Ground Flour of Chick Peas, Yogurt and Vegetable</i>   | \$ 11.79 |
| <i>PALAK MUSHROOM: Fresh Mushroom and Spinach Cooked in Mild Spice</i>  | \$ 11.79 |
| <i>VEGETABLE MANGO: Variety of Vegetables Cooked in Mango Sauce</i>   | \$ 11.79 |
| <i>PANEER JALFRAZIE: Fresh Homemade Cottage Cheese Cooked with Fresh Vegetables and Spices</i>  | \$ 13.79 |
| <i>MUTTER MUSHROOM: Fresh Mushrooms and Green Peas Cooked in a Delicately Spiced Sauce</i>  | \$ 11.79 |

**BEEF CURRIES**

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| <i>BEEF CURRY: Beef Cooked in Onions, Garlic, Ginger, Yogurt and Spices</i>           | \$ 13.79 |
| <i>BEEF JALFRAZIE: Beef Curry Cooked with Green Peppers, Tomatoes and Onions</i>      | \$ 13.79 |
| <i>BEEF MUSHROOM: Juicy Beef, Pan Roasted with Spices and Mushrooms</i>               | \$ 13.79 |
| <i>BEEF SAAG: Beef Curry Cooked with Spinach</i>                                      | \$ 13.79 |
| <i>BEEF SHAHKORMA: Beef Cooked in Cream with a Blend of Spices and Herbs</i>          | \$ 14.79 |
| <i>BEEF VINDALOO CURRY: Juicy Beef Curry Cooked with Potatoes and Very Hot Spices</i> | \$ 13.79 |
| <i>BEEF MASALA: Beef Cooked in a Rich Cream Tomato Sauce</i>                          | \$ 14.79 |

**SEAFOOD**

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| <i>FISH CURRY: Boneless Fish Cooked in Onions, Garlic, Ginger, Yogurt and Spices</i>  | \$ 14.79 |
| <i>FISH MASALA: Boneless Fish Pieces Marinated with Yogurt, Mild Spices and Cooked with Curry Sauce, Tomatoes and Peppers</i> | \$ 14.79 |
| <i>FISH VINDALOO CURRY: Boneless Fish Cooked with Potatoes and Hot Spices</i>   | \$ 14.79 |
| <i>SHRIMP CURRY: Fresh Jumbo Shrimp Cooked in a Spicy Curried Sauce</i>   | \$ 17.95 |
| <i>SHRIMP JALFRAZIE: Shrimp cooked with Green Vegetables, Onions, Tomatoes, etc</i>   | \$ 17.95 |
| <i>SHRIMP SAAG: Shrimp Curry Cooked with Spinach</i>  | \$ 17.95 |
| <i>SHRIMP MUSHROOM: Shrimp Cooked with Mushrooms and Curry Sauce</i>  | \$ 17.95 |
| <i>SHRIMP VINDALOO: Shrimp Cooked in a Spicy Sauce with Potatoes and Onions</i>   | \$ 17.95 |
| <i>SHRIMP MASALA: Fresh Jumbo Shrimps Cooked in a Rich Cream Sauce of Tomatoes Sauce</i>                                      | \$ 17.95 |

**BIRYANI RICE SPECIALTIES**

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| <i>CHICKEN BIRYANI: Basmati Rice Cooked with Chicken Chunks, Nuts and Spices</i>  | \$ 14.79 |
| <i>LAMB BIRYANI: Juicy Pieces of Lamb Cooked with Basmati Rice and Spices and Garnished with Nuts</i>   | \$ 15.95 |
| <i>VEGETARIAN BIRYANI: Basmati Rice Cooked with Green Vegetables and Garnished with Dried Fruits</i>  | \$ 13.79 |
| <i>SHRIMP BIRYANI: King Sized Shrimp, Cooked with Basmati Rice and Garnished with Dried Fruits</i>  | \$ 16.79 |
| <i>BEEF BIRYANI: Basmati Rice and Spicy Beef Chunks Cooked with Nuts and Flavored with Saffron</i>  | \$ 14.79 |
| <i>CHEFS SPECIAL: Basmati Rice Cooked with Green Vegetables, Chicken Chunks, Juicy Lamb, Beef Chunks and King Shrimp with Herbs, Fresh Spices, Nuts and Raisins</i> | \$ 16.79 |
| <i>PLAIN PULLAO: Basmati Rice</i>   | 3.99     |

**PRESENTING MAHARAJA'S SPECIAL SOUTH INDIAN CUISINE**

**APPETIZERS**

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|---|---------|
| <i>IDDLY (3 Pcs)* Steamed Rice and Lentil Patties</i>   | \$ 6.25 |
| <i>KANCHEEPURAM IDDLY (3 Pcs)* Mildly spiced Ruva iddly garnished with Cashew nuts, Carrots and Coriander.</i>          | 6.45    |
| <i>MEDHU VADA (3 Pcs)* Fried lentil donuts.</i>   | 6.45    |
| <i>DAHI VADA (3Pcs)* Lentil donuts dipped in special yogurt</i>   | \$ 7.55 |
| <i>RASH VADA (3 Pcs)* Lentil donuts dipped in Rasam. (Spicy)</i>  | \$ 7.55 |
| <i>MASALA VADA (3 Pcs)* (Spicy Med.) Spiced fried chick peas patties</i>  | \$ 7.55 |
| <i>VEGETABLE CUTLET (2Pcs)* Mixed vegetables with spices crumbed and deep fried.</i>                                    | \$ 7.55 |
| <i>UPPUMA (Med)* Wheatlets cooked in mixed Vegetables and nuts. Mildly Spiced.</i>                                      | \$ 9.79 |
| <i>SOUTH INDIAN COMBO* Madhu Vada, Vegetable cutlet, Masala Vada and choice of cutlet, Choice of Iddly &amp; Uppuma</i> | \$ 9.79 |
| <i>FISH CUTLETS (2 Pcs) * (Med) Tuna Fish and potatoes in spiced patties.</i>   | \$ 9.79 |

**SOUPS**

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| <i>TOMATO SOUP*</i>   | 3.99 |
| <i>RAMSAM SOUP A traditional South Indian sour &amp; spicy soup</i> | 3.99 |

**UTHAPPAMS**

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| <i>PLAIN UTHAPPAM* Indian style pancake with rice flour and lentils.</i>         | \$ 10.79 |
| <i>TOMATOE UTHAPPAM* With tomatoe toppings.</i>                                  | \$ 10.79 |
| <i>ONION UTHAPPAM* With onion toppings.</i>                                      | \$ 10.79 |
| <i>ONION CHILLY UTHAPPAM* With onion and chilly toppings.</i>                    | \$ 10.79 |
| <i>VEGETABLE UTHAPPAM* With mixed vegetable toppings</i>                         | \$ 11.79 |
| <i>CHEESE UTHAPPAM* With Homemade Cheese toppings.</i>                           | \$ 11.79 |
| <i>VEGETABLE AND CHEESE UTHAPPAM* With mixes vegetables and cheese toppings.</i> | \$ 11.79 |
| <i>CHICKEN TIKKA UTHAPPAM* With minced chicken tika toppings</i>                 | \$ 11.79 |
| <i>FISH UTHAPPAM* With tuna fish w/ masala toppings.</i>                         | \$ 11.79 |

**DOSAI**

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| <i>SADA DOSAI* Thin Rice crepes.</i>   | \$ 9.79  |
| <i>MASALA DOSAI* Rice crepes filled with potatoes and onions.</i>                                    | \$ 10.79 |
| <i>MYSORE PLAIN DOSAI* Rice crepes with special mysore sauce on it.</i>                              | \$ 10.79 |
| <i>MYSORE MASALA DOSAI* Rice crepes with special mysore sauce, potatoes and onions.</i>              | \$ 10.79 |
| <i>PALAK DOSAI* Rice crepes with layer of spinach topped with onion and chillies.</i>                | \$ 10.79 |
| <i>PLAIN EGG DOSAI* Rice crepes with layer of egg.</i>   | \$ 10.79 |
| <i>EGG MASALA DOSAI* Rice crepes with egg potatoes and onions.</i>                                   | \$ 10.79 |
| <i>CHICKEN TIKKA DOSAI* Rice crepes filled with chicken tika.</i>                                    | \$ 11.79 |
| <i>FISH MASALA DOSAI* Rice crepes filled with mildly spiced fish cooked with potatoes and onions</i> | \$ 11.79 |

**SPECIAL DISHES**

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| <i>AVIAL* Variety mixed vegetables cooked in mild yogurt and coconut sauce.</i>                       | \$ 13.79 |
| <i>FISH MOLY* Chunks of fish cooked in touch of coconut and spices.</i>                               | \$ 14.79 |
| <i>GOAT MALABAR* Goat meat cooked in spices and a touch of coconut Kerala style.</i>                  | \$ 15.29 |
| <i>CHICKEN MADRAS* Chicken cooked in special sauce spiced with coconut and herbs in Madras style.</i> | \$ 14.79 |
| <i>LAMB MADRAS* Lamb cooked in special sauce spiced with coconut and herbs in Madras style.</i>       | \$ 15.29 |

**PULLAUS**

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| <i>CURD RICE* Yogurt rice garnished with mustard seed and herbs.</i> | \$ 9.79  |
| <i>TAMARIND RICE* Rice cooked in tamarind with nuts and spices.</i>  | \$ 10.79 |
| <i>LEMON RICE* Rice cooked in lemon juice and nuts.</i>              | \$ 10.79 |

**CONDIMENTS**

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| <i>PICKLE</i>                          | \$ 1.50 |
| <i>MANGO CHUTNEY</i>                   | \$ 1.50 |
| <i>SALAD</i>                           | \$ 2.50 |
| <i>RAITA: Cucumber, Mint in Yogurt</i> | \$ 1.50 |
| <i>PLAIN YOGURT</i>                    | \$ 1.50 |

**DESSERTS**

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| <i>KULFI: Exotic Ice Cream from India made with Saffron, Almonds &amp; Nuts</i>          | \$ 4.99 |
| <i>MANGO ICE CREAM: Ice Cream made with Mango and Flavored with Nuts and Rose Water</i>  | \$ 4.50 |
| <i>GULAB JAMUN: Non Fat Dry Milk and Cottage Cheese Fried Ball Soaked in Sugar Syrup</i> | \$ 4.50 |
| <i>KHEER: Rice Cooked in Sweetened Milk, Raisins and Almonds</i>                         | \$ 4.50 |

Bottled Water - \$1.50

Cans Coke, Diet Coke, Sprite - \$1.00