



APPETIZERS

VEGETABLE SAMOSAS

\$7.95

Potatoes and peas fried flaky stuffed pastry.

VEGETABLE PAKORA

\$7.95

Vegetable fried fritters made with chickpea flour.

GOBI MANCHURIAN **\$12.95**

Stir fired, sauteed in garlic and spices.

CHILI PANEER **\$14.95**

Stir fried sauteed in onions, bell peppers, and seasoned spices.

CHILLI CHICKEN **\$14.95**

Stir fired sautéed in onions, bell peppers, and seasoned spices.

HONEY GARLIC SHRIMP

\$15.95

Shrimp sautéed in green onion and chef's special spices

PAPADUM **\$3.95**

Four pieces of crisp Indian wafers, baked

MASALA FRIES **\$6.95**

Crispy golden fries seasoned with Indian seasonings.

GOLGAPPE **\$9.95**

Crispy, hollow balls filled with tangy flavors.

DAHI PAPRI CHAT **\$11.95**

Papri topped with yogurt, & chutneys.

SAMOSA CHAAT **\$12.95**

Samosa topped with yogurt, Channa, & chutneys.

MAHARAJA LOADED FRIES

\$12.95

delicious fries topped with our homemade blend sauce and indian inspired ingredients
Chicken | paneer

VEGETARIAN NOODLES

\$12.95

Stir-fried veg noodles with colorful vegetables.

CHICKEN WINGS **\$12.95**

Battered and deep fried chicken wings.
Dry | Manchurian sauce

CHICKEN LOLLIPOP **\$14.95**

Spicy, crispy fried chicken wings with tangy Indo-Chinese flavor.

PANEER 65 **\$14.95**

Spicy deep fried paneer Sautéed in our delicious house made fiery sauce

CHICKEN 65 **\$14.95**

Spicy deep fried chicken Sautéed in our delicious housemade fiery sauce

SIDE ORDERS

CHUTNEYS **\$3.25**

Mixed Pickle Sweet and Sour Mango
Mint Tamarind.

RAITA **\$4.25**

yogurt blended with diced cucumber, onions, and tomatoes

SIDE OF SAUCE **\$9.95**

Choice of butter or tikka masala sauce

VEGAN

Sales tax will be added to the prices of food and beverage items. Please specify any dietary requirements you have at the time of order. An automatic gratuity of 15% will be added to the bill for parties of 6 or more.

TANDOORI CLAY OVEN

PANEER TIKKA \$18.95

Cottage cheese marinated in hung yogurt and spices & grilled with onion and pepper.

ACHARI SOYA CHAAP \$18.95

Marinated soya chaap grilled to perfection, bursting with tangy and achari flavors.

MALAI SOYA CHAAP \$18.95

Juicy, marinated soya chaap grilled to perfection, infused with rich Malai tandoori spices

TANDOORI CHICKEN \$18.95

Drumstick Chicken pieces marinated in yogurt and fresh ground spices. (ON THE BONE)

MALAI KABAB \$19.95

Boneless chicken marinated in yogurt and spices, cream.

CHICKEN TIKKA \$19.95

Boneless chicken breast marinated in yogurt and spices.

SHRIMP TANDOORI \$21.95

Jumbo shrimp marinated in a special sauce.

TANDOORI SALMON \$23.95

Salmon marinated in a special sauce.

MIXED GRILL \$23.95

Tandoori Chicken, Chicken Tikka, Malai Kabab, and Bihari Chicken

LAMB CHOPS \$25.95

Cuts of lamb, which are made by cutting at an angle perpendicular & cooked on skewers.

SOUPS & SALADS

ONION CHILI SALAD 🌱 \$4.75

Onions and green chillis.

INDIAN SALAD \$5.50

Tomatoes, Cucumber and Onions.

LENTIL SOUP 🌱 \$7.25

Soups are topped with cilantro.

CHICKEN SOUP \$8.95

Broth-based concoction with savory essence, with chicken and herbs.

FESTIVAL OF CURRIES

BUTTER

Cooked in a butter cream sauce and mild spices

Paneer \$18.95

Chicken \$18.95

Shrimp \$19.95

Lamb \$20.95

CURRY

Rich, flavorful sauce, emblematic of diverse regional culinary traditions

Vegetable \$17.95

Chicken \$18.95

Shrimp \$19.95

Goat \$20.95

Lamb \$20.95

COCONUT

Cooked in a Coconut sauce and mild Indian spices.

Vegetable \$17.95 🌿

Chicken \$18.95

Shrimp \$19.95

Lamb \$20.95

MANGO

Traditional tomato-onion based brown gravy.

Vegetable \$17.95 🌿

Chicken \$18.95

Shrimp \$19.95

Lamb \$20.95

TIKKA MASALA

Delicately seasoned sauce.

Vegetable \$17.95

Paneer \$18.95

Chicken \$18.95

Shrimp \$19.95

Lamb \$20.95

KORMA

Mildly spiced, cooked with cashew and onion gravy.

Vegetable \$17.95

Chicken \$18.95

Shrimp \$19.95

Lamb \$20.95

VINDALOO

Spiced curry with vinegar and potato, onion-based.

Aloo (potato) \$17.95 🌿

Chicken \$18.95

Shrimp \$19.95

Lamb \$20.95

SAAG

Spinach based sauce and seasoned to perfection with spices.

Plain \$17.95

Paneer \$18.95

Chicken \$18.95

Lamb \$20.95

DAAL

(A famous Indian dish in England) Cooked with lentil sauce and spices.

Makhani (Plain) \$17.95

Tadka (Yellow) \$17.95 🌿

BHUNA

Goat cooked on the bone with chefs special sauce.

Chicken \$18.95

Goat \$20.95

KARAH I

Stir-cooked with onions and bell peppers with homemade spices.

Paneer \$18.95

Chicken \$18.95

Shrimp \$19.95

Goat \$20.95

Lamb \$20.95

ROGAN JOSH

This famous dish from India is cooked in a tomato and onion sauce.

Chicken \$18.95

Lamb \$20.95

METHI

Creamy fenugreek sauce with homemade spices.

Chicken \$18.95

Lamb \$20.95

VEGAN 🌿

ADDITIONAL VEGETARIAN CURRIES

ALOO GHOBİ 🌿 **\$17.95**

Cauliflower and potatoes, mildly spiced and delicately cooked.

BHINDI MASALA 🌿 **\$17.95**

Okra cooked with brown onions, tomato, garlic, ginger and spices.

MIX VEGETABLE 🌿 **\$17.95**

Mixed vegetables cooked in rich tomato and onion sauce.

CHANA MASALA 🌿 **\$17.95** **Paneer + \$1.00**

Chickpeas cooked with mild spices

MALAI KOFTA **\$17.95**

Combination of mixed vegetable balls and exotic Indian herbs and spices in a nut based sauce.

METHI MALAI MATER **\$17.95**

Tender peas, onions, and bell peppers cooked in mildly spiced gravy.

MATTER PANEER **\$17.95**

Homemade cheese and tender peas cooked in mildly spiced gravy.

SHAI PANEER **\$17.95**

Cubes of paneer cooked in a rich and creamy sauce

ZAİKA SHAI PANEER **\$17.95**

It is cooked in a rich onion and tomato gravy with a subtle flavor of our homemade masala. Also contains Nuts

BAİNGAN BHARTA **\$17.95**

Smoky, roasted eggplant, onions, and tomatoes, seasoned with spices; North Indian vegetarian curry.

MAHARAJA SPECIAL DINNERS

VEGETARIAN DINNER **\$58.95**

Start with a choice of Vegetable Samosas or Vegetable Pakora as an appetizer. Served with Daal Makhani and your choice of any two Vegetable Curry entrées, Naan or Garlic Naan, rice, and Raita. And your choice of dessert.

NON-VEGETARIAN DINNER **\$63.95**

Start with a choice of Vegetable Samosas or Vegetable Pakora as an appetizer. Served with Tandoori Chicken, your choice of any Chicken or Lamb Curry entree, your choice of one Vegetable Curry entree, Naan or Garlic Naan, rice, and Raita. And your choice of dessert.

RICE & BIRYANI

VEGETABLE BIRYANI 🌿 \$18.95

Fresh basmati rice cooked with vegetables and onions is infused with Biryani spices.

PANEER BIRYANI \$19.95

Fresh basmati rice cooked with paneer and onions is infused with Biryani spices.

CHICKEN BIRYANI \$19.95

Fresh Basmati rice cooked with chicken thigh, onions, and infused with Biryani Spices.

SHRIMP BIRYANI \$20.95

Fresh basmati rice cooked with Shrimp and onions is infused with Biryani spices.

LAMB BIRYANI \$20.95

Fresh basmati rice cooked with lamb and onions is infused with Biryani spices.

GOAT BIRYANI \$20.95

Fresh basmati rice cooked with Goat and onions is infused with Biryani spices.

PLAIN RICE 🌿 \$4.95

Aromatic Basmati rice laced with oil.

LEMON RICE \$6.95

A little bit of rich extra virgin olive oil in which our onions, garlic are sauteed.

JEERE RICE \$7.95

Aromatic Basmati rice laced with oil, butter, cumin and cilantro.

PILAWO RICE 🌿 \$9.95

Indian style fried rice with mixed vegetables.

TANDOORI BREADS

TANDOORI ROTI 🌿 \$4.50

Whole wheat bread.

NAAN \$4.75

Indian style pastry-flour bread baked

BUTTER NAAN \$4.95

Indian style pastry-flour bread.

ALOO NAAN \$5.95

Naan stuffed with mildly spiced potatoes

ONION KULCHA \$5.95

Bread stuffed with minced onions.

GARLIC NAAN \$4.95

Naan garnished with chopped garlic topped with cilantro.

LACHHA PRAHTHA \$5.95

Multi-layered flaky whole wheat bread with oil.

PANEER NAAN \$5.95

Naan stuffed with Paneer.

BULLET NAAN \$5.95

Bread topped with green chili .

PESHAWARI NAAN \$5.95

Special Naan stuffed with nuts and raisins.

SAAG NAAN \$5.95

Leavened flatbread with spinach filling.

CHEESE NAAN \$5.95

Naan Stuffed with mozzarella cheese

ASSORTED NAAN'S \$11.95

Naan, Garlic Naan, and your choice of any other naan.

BEVERAGES

MANGO LASSI \$4.95

Chilled yogurt drink with mango pulp

SWEET LASSI \$4.75

Sweet chilled yogurt drink

LASSI SALTED \$4.75

Salted chilled yogurt drink

COKE \$3.95

DIET COKE \$3.95

SPRITE \$3.95

FANTA \$3.95

LEMONADE \$3.95

CHAI TEA \$3.95

Chai Tea has milk added.

MILK \$3.95

MOCKTAIL | ZERO PROOF

Maha Masala Fizz

Sweet syrup with soda and house masala's

Virgin Mojito \$

Classic minty lime cooler with a fizzy kick.

Bubble Basil Bliss \$

Refreshing mango mocktail with basil

IMPORT & MICRO BEER

TAJ (11oz) \$6

TAJ (22oz) \$10

Haywards 5000

(22oz) \$10

Modelo \$6

Seattle Cider \$6

Guinness \$6

Rainier \$6

Maharaja IPA \$6

Lucilla IPA \$6

Seapine IPA \$6

WHITE WINE

Barefoot Chardonnay \$7

Kendall Jackson

Chardonnay \$10

Ecco Domani Pinot

Grigio \$10

Ste Chateau Michelle

Riesling \$10

Joel Gott Sauvignon

Blanc \$10

(BY THE BOTTLE) \$28

RED WINE

Barefoot Cabernet

Sauvignon \$7

Barefoot Merlot \$7

Mirassou Pinot Noir \$10

Apothic Red Blend \$10

Alamos Malbec \$10

(BY THE BOTTLE) \$28

DESSERTS

GULAB JAMUN \$5.95

2 Pieces of Dough fried golden, in a homemade syrup

RICE PUDDING \$5.95

crushed rice drenched in thick, sweet milk

PISTA ICE CREAM \$5.95

Ice Cream made with Pistachio nuts.

MANGO ICE CREAM \$5.95

ice cream blended with mango pulp.