

STARTERS

Kathi Roll

Your choice of shredded chicken or lamb or Paneer with capsicum and onions, rolled in a roti, dipped in an egg batter and pan fried until golden brown.

Chicken Kathi Roll	\$13.50
Lamb Kathi Roll	\$13.50
Paneer Kathi Roll	\$12.90

Chicken Tikka	Starter	\$11.00	Main	\$16.00
----------------------	---------	---------	------	---------

Succulent pieces of chicken marinated in a sauce with spices and yoghurt then char grilled to perfection.

Tandoori Chicken

Chicken pieces marinated in Indian herbs and spices then char grilled.

One Piece	\$8.00
Half Portion	\$13.00
Full Portion	\$23.00

Murgh Malai Kebab	\$11.00
--------------------------	---------

Chicken pieces flavoured with coriander and yoghurt then char grilled to perfection.

Chicken Pakoras	\$9.90
------------------------	--------

Tender pieces of chicken tikka dipped in a spicy pea flour batter and lightly fried till crisp.

Chicken Wings	\$8.50
----------------------	--------

Chicken wings marinated in a tangy sauce then char grilled in the tandoor.

Murgh Kadak Resham	\$11.90
---------------------------	---------

Skewered chicken cooked in the tandoor, dipped in a rice flour batter with spices and grated cheese then deep fried till crispy brown.

Gilafi Sheekh Kebab	\$13.50
----------------------------	---------

Minced lamb roasted on skewers with a brunoise of capsicum and chopped onion.

Shrimp Pataya	\$8.90
----------------------	--------

Succulent shrimps cooked in a thick sweet and sour sauce served on a puff pastry base.

Fish Koliwada	\$9.90
----------------------	--------

Delicate pieces of fish dipped in a spicy pea flour batter then lightly fried until golden brown.

Vegetarian Mixed Platter	\$18.00
---------------------------------	---------

A selection of delicious morsels; consisting of mixed vegetable pakoras, onion bhajees and samosas. A great dish to share.

Meat Mixed Platter	\$21.00
---------------------------	---------

A selection of delicious pieces consisting of Chicken Tikka, Murgh Malai Kebab and Sheek Kebabs.

Masala Dosai (Gluten Free)	\$10.50
-----------------------------------	---------

A Crispy South Indian pancake filled with a mild potato curry, served with a coconut chutney and sambar.

Masala Otthappam	\$9.50
-------------------------	--------

A soft Indian bread topped with chopped capsicum and tomatoes, cooked on a griddle.

Samosa	\$6.50
---------------	--------

Indian style pastry stuffed with delicately spiced vegetables, then lightly fried.

Bhajees	\$6.50
----------------	--------

Coarsely grated potato and onion dipped in a spicy pea flour batter and fried until crisp.

Vegetable Pakoras	\$8.50
--------------------------	--------

A selection of vegetables dipped in a spicy Pea flour batter, fried until crisp and golden.

CHICKEN DISHES

Butter Chicken - Tomato Based	\$17.50
--------------------------------------	---------

Barbecue chicken cooked in a creamy cashew and tomato based sauce.

Butter Chicken - Lemon and Honey	\$17.50
---	---------

Maharajas famous Butter Chicken cooked with tender pieces of smoked chicken, simmered in a sweet creamy sauce with lemon and honey. This sweet creamy dish is rich and will melt in your mouth!

Chicken Tikka Masala	\$17.50
-----------------------------	---------

Delicately barbequed chicken simmered in our special masala sauce.

Chicken Kadai	\$17.50
----------------------	---------

A spicy dish cooked in the traditional Kadai style with onion, tomato and capsicum.

Chicken Chettinad	\$17.50
--------------------------	---------

Tender pieces of chicken cooked in a thick sauce with onion, tomato and star anise.

Murgh Dewani Handi	\$17.50
---------------------------	---------

A chicken dish cooked in a sauce with tomato, cream and shredded spinach.

Chicken Ka Salan	\$17.50
-------------------------	---------

Tender pieces of chicken cooked in a specially made sauce of sesame seeds, onions, cashew nuts, coconut and tamarind.

Chicken Saagwala	\$18.50
-------------------------	---------

A curry with a unique combination of spinach, tomatoes and spices simmered gently together.

Chicken Kurma	\$17.50
----------------------	---------

A delicately cooked dish in a creamy sauce with of a hint of fruit and cashew nuts.

Kodi Vepudu	\$17.50
--------------------	---------

A dry dish of chicken pieces, stir fried with onions, tomatoes and a dominating flavour of curry leaves and other spices.

Chicken Vindaloo	\$18.00
-------------------------	---------

A spicy dish prepared with home made vindaloo paste consisting of vinegar and other hot Indian spices.

Murgh Dhansak	\$17.50
----------------------	---------

A unique dish that consists of lentils, spices, cumin seeds, ginger, and garlic.

Murgh Kali Mirchi	\$17.50
--------------------------	---------

Tender pieces of chicken tikka cooked in a sauce with black peppercorns.

LAMB DISHES

Rogan Josh	\$17.50
-------------------	---------

Traditionally cooked lamb pieces made with our special sauce of tomato and onion cooked together with roasted spices in a rich brown sauce.

Lamb Do Piazza	\$18.00
-----------------------	---------

A spicy dry curry that combines large onion slices, tomatoes and spices

Lamb Kadai	\$17.50
-------------------	---------

A spicy dish cooked in the traditional Kadai style with onion, tomato and capsicum.

Syrian Lamb Curry	\$17.50
--------------------------	---------

A lamb curry flavored with fennel seeds and a selection of fragrant spices.

Lamb Saagwala	\$18.50
----------------------	---------

A curry with a unique combination of spinach, tomatoes and spices simmered gently together.

Lamb Kurma	\$17.50
-------------------	---------

A delicately cooked dish in a creamy sauce with of a hint of fruit and cashew nuts.

Lamb Madras	\$17.50
--------------------	---------

A lovely combination of aromatic spices and tender lamb or chicken pieces served in a sauce.

Lamb Vindaloo	\$18.00
----------------------	---------

A spicy dish prepared with home made vindaloo paste consisting of vinegar and other hot Indian spices.

Bhuna Gosht (semi dry)	\$18.00
-------------------------------	---------

A stir fried lamb curry which is rich and pungent, the flavour of the spice mix is concentrated down by the fierce reduction of the sauce.

Lamb Dalcha	\$17.50
--------------------	---------

A lamb dish with lentils simmered in a sauce with fresh herbs.

SEAFOOD DISHES

Prawn Kadai	\$23.90
--------------------	---------

A spicy dish cooked in the traditional Kadai style with onion, tomato and capsicum.

Prawn Chatpata (semi dry)	\$23.90
----------------------------------	---------

A delectable prawn dish simmered gently in a sauce made from yoghurt and tomato.

Fish Methi Malai	\$18.90
-------------------------	---------

Delicate pieces of fish cooked in a creamy sauce with dry fenugreek.

Chapala Pulusu	\$18.90
-----------------------	---------

A sweet and tangy fish curry from Southern India with a dominating taste of tamarind.

Prawn Pulusu	\$23.90
---------------------	---------

A sweet and tangy prawn curry from Southern India with a dominating taste of tamarind.

Prawn Saagwala	\$23.90
-----------------------	---------

A curry with a unique combination of spinach, tomatoes and spices simmered gently together.



VEGETABLE CURRIES

Palak Paneer Traditional homemade cottage cheese simmered gently in a spinach based sauce with a selection of herbs	\$15.50
Mutter Paneer Paneer and green peas cooked in a rich sauce made with tomato and onion.	\$15.50
Paneer Makhani Paneer cooked in a sauce with a rich creamy tomato base.	\$15.50
Aloo Mutter Potatoes and green peas cooked with onions, tomatoes and a selection of Indian spices.	\$14.50
Vegetable Diwani Handi Delectable vegetables cooked in a creamy sauce With shredded spinach.	\$15.50
Aloo Gobhi Potato and cauliflower gently cooked with tomatoes and spices	\$14.50
Vegetable Kadai A selection of vegetables cooked in a traditional Kadai, which is an Indian style wok combining a selection of fragrant spices and fresh coriander.	\$15.50
Baingan Ka Salan Eggplant cooked in a specially made sauce of sesame seeds, onions, cashew nuts, coconut and tamarind.	\$16.00
Jeera Aloo (dry) A dry potato dish sautéed in cumin and garlic, finished with tomato.	\$13.50
Dal Masala Lentils simmered in a masala sauce with garlic and cumin	\$13.50
Vegetable Miloni Vegetables and cottage cheese cooked in a sauce with spinach	\$15.50
Vegetable Kurma A selection of seasonal vegetables cooked in a creamy sauce with a hint of dry fruit and cashew.	\$15.50
Channa Masala Chickpeas simmered in a tangy sauce with tomato and onion.	\$14.50

Malai Kofta Home made Indian cottage cheese, potatoes and spices mixed together into balls and then lightly fried in hot oil and served in creamy Gravy.	\$16.00
--	---------

BIRYANIS

A fragrant rice dish cooked with the right balance of Indian spices and yoghurt, mixed with the appropriate meat or selection of vegetables.

Vegetable Biryani	\$15.00
Chicken Biryani	\$17.50
Lamb Biryani	\$17.90
Shrimp Biryani	\$19.00

RICE

Plain Rice	\$4.00
Pulao Fragrant rice cooked with a selection of herbs and cumin seeds	\$6.00
Jeera Rice Rice cooked with a selection of herbs and cumin seeds	\$6.00
Peas Pulao Green peas flavoured pulao	\$6.00
Vegetable Pulao Pulao with mixed vegetables	\$6.00
Paneer Pulao Cottage cheese pulao	\$6.00

INDIAN BREADS

Naan A plain bread brushed with butter after cooking	\$3.50
Kheema Naan Plain Naan stuffed with tender spiced lamb Mince	\$5.00
Rogini Naan A unique bread covered with peanuts	\$4.00
Roti (Chappati) Traditional Plain unleavened bread	\$3.50
Garlic Naan Naan covered with garlic and spices	\$4.50

Onion Kulcha A bread with spiced minced onions and garnished with coriander. Absolutely delicious.	\$4.50
--	--------

Stuffed Paratha Paratha stuffed with potato and fresh herbs	\$4.50
---	--------

Peshawari Naan A sweet bread with dried fruit and nuts	\$4.50
--	--------

Cheese Kulcha Naan stuffed with cheese, chillies and roasted cumin seeds	\$4.70
--	--------

Tawa Paratha Bread cooked on a griddle	\$4.50
--	--------

ACCOMPANIMENTS

Mango Pickle A sweet pickle that accompanies all mains perfectly	\$2.00
--	--------

Sweet Tamarind Chutney Tamarind and Jagerry	\$2.00
---	--------

Mint Chutney Yoghurt and mint chutney, refreshing and great with entrees	\$2.00
--	--------

Mango Chutney A sweet mango chutney	\$2.00
---	--------

Raita A cooling dish with yoghurt, cucumber and carrot	\$2.50
--	--------

Papadam (1 piece) Wafer thin spiced crisp bread, excellent with curries	\$1.10
---	--------

DESSERT

Gajar Halva Freshly grated carrots blended with sugar and cardamom until caramelized, served warm.	\$7.00
--	--------

Gulab Jamun Mouth watering Indian style donuts drenched in sweet syrup, served warm.	\$7.00
--	--------

Mango Lassi A sweet mango yoghurt drink, which cools the palate	\$6.00
---	--------

Soft Drink 1.5 litre bottle Coke or Sprite	\$4.00
--	--------



Maharaja's Indian Restaurant

87-89 Cuba Street, Petone

Take Away: 04 5689 259
Restaurant: 04 5688 817

All curries are served with one portion of basmati rice.

Minimum delivery value \$30.00
DELIVERY CHARGE
Petone & Alicetown \$4.50
Other areas \$6.90

HOURS:

Monday
CLOSED
Tuesday to Friday
LUNCH 12.00pm - 2.00pm
DINNER 5.30pm - 9.30pm
Saturday to Sunday
5.30pm - 9.30pm