



Maharaja Kitchen

😊 AUTHENTIC SOUTH INDIAN CUISINE 😊

APPETIZERS

- ✦ **Pakor**as – Crispy golden fritters with your choice of mixed vegetables, paneer, onion, spinach, or chicken.
- ✦ **Samosas** – Golden pastry pockets filled with seasoned potatoes or savory beef keema.
- ✦ **Mirchi Bhaji** – Whole green chilies coated in seasoned gram-flour batter and fried until crisp.
- ✦ **Medu Vada** – Traditional South Indian lentil doughnuts, crisp outside and soft inside.
- ✦ **Masala Vada** – Crunchy chana dal fritters seasoned with aromatic herbs and spices.
- ✦ **Mysore Bonda** – Soft, fluffy South Indian fritters with a crisp golden exterior.
- ✦ **Dahi Vada** – Tender lentil fritters topped with chilled yogurt and traditional chutneys.
- ✦ **Amritsari Machi** – Crispy, flavorful fish fillets coated in a seasoned gram-flour batter.
- ✦ **Chilli Chicken / Chilli Paneer** – Tender chicken or paneer tossed with peppers, onions and Indo-Chinese spices; available dry or with gravy
- ✦ **Medu Vada** – Traditional South Indian lentil doughnuts, crisp outside and soft inside.
- ✦ **65 – Paneer, Gobi, Chicken** – Crispy, spicy and aromatic pieces marinated with South Indian herbs and spices.
- ✦ **Hummus with Garlic Naan** – Creamy hummus served with warm, freshly baked garlic naan.

MADRAS SPECIALTIES

- ✦ **Dosa** – Classic South Indian rice-and-lentil crepes, served plain, masala, ghee roast, or Mysore masala style.
- ✦ **Paneer & Chicken Dosa** – Crisp dosa filled with flavorful paneer or seasoned chicken.
- ✦ **Cheese Dosa** – Golden crisp dosa filled with melted cheese for a rich and savory twist.
- ✦ **Moong & Moong Masala Dosa** – Nutritious moong dal dosa, served plain or with a flavorful masala filling.
- ✦ **Rava & Onion Rava Dosa** – Thin, crispy semolina crepes delicately seasoned with onions and spices
- ✦ **Uttapam / Onion Uttapam** – Thick, soft South Indian pancakes topped with fresh vegetables and onions.
- ✦ **Idli Sambar** – Steamed, soft rice cakes served with flavorful lentil-vegetable sambar
- ✦ **Upma** – Classic South Indian savory semolina preparation cooked with aromatic spices and vegetables.
- ✦ **Poori Masala** – Fluffy, deep-fried wheat bread served with traditional potato masala.



SERVED WITH

Sambar, Coconut & Tomato Chutney.



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TANDOORI SPECIALTIES

- ✦ **Tandoori** – Traditionally marinated paneer, chicken, lamb, shrimp, or fish grilled to perfection in the clay oven.
- ✦ **Tikka** – Tender pieces of paneer, chicken, or fish marinated in yogurt and aromatic spices, then chargrilled.
- ✦ **Boti Kebab** – Succulent lamb or beef pieces marinated in spices and grilled in the tandoor.
- ✦ **Maharaja Mixed Tandoori Platter** – A royal assortment of our signature tandoori specialties, perfect for sharing.



SERVED

Sizzling with Onions, Bell Peppers, Cabbage & Mint Chutney.

VEGETARIAN

- ✦ **Dal** – Slow-cooked lentils seasoned with traditional Indian spices and aromatic tempering.
- ✦ **Cabbage Masala** – Fresh cabbage cooked with onions, tomatoes and fragrant Indian spices.
- ✦ **Vegetable Korma** – Mixed vegetables simmered in a creamy, mildly spiced sauce.
- ✦ **Paneer Tikka Masala** – Grilled paneer simmered in a rich, creamy tomato-based masala.
- ✦ **Channa Masala** – Chickpeas cooked with tomatoes, onions and aromatic Indian spices.
- ✦ **Saag Paneer** – Soft paneer cooked in a flavorful blend of seasoned leafy greens.
- ✦ **Aloo Gobi** – Classic combination of potatoes and cauliflower cooked with aromatic spices.
- ✦ **Potato Curry** – Tender potatoes simmered in a flavorful traditional Indian curry.
- ✦ **Sambar / Rasam** – South Indian lentil-vegetable stew or a light, tangy and aromatic spiced broth.

NON-VEGETARIAN

- ✦ **Butter Chicken** – Tender chicken simmered in a rich, creamy tomato and butter sauce.
- ✦ **Tikka Masala** – Marinated chicken, lamb, shrimp, or beef cooked in a rich and aromatic tomato masala.
- ✦ **Curry** – Egg, chicken, lamb, fish, shrimp, or beef prepared in a flavorful traditional Indian curry.
- ✦ **Korma** – Choice of chicken, lamb, fish, shrimp, or beef cooked in a rich, creamy and mildly spiced sauce.
- ✦ **Vindaloo** – Choice of chicken, lamb, fish, shrimp, or beef cooked in a bold, tangy and spicy curry.
- ✦ **Saag** – Choice of chicken, lamb, fish, shrimp, or beef simmered with seasoned leafy greens.
- ✦ **Beef Keema** – Finely minced beef cooked with onions, tomatoes and aromatic Indian spices.



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RICE & BIRYANI

- ✦ **Lemon Rice** – Fragrant rice tossed with fresh lemon, herbs, spices and South Indian tempering.
- ✦ **Tamarind Rice** – Aromatic rice blended with tangy tamarind and traditional South Indian spices.
- ✦ **Pulao** – Fragrant basmati rice prepared with your choice of egg, chicken, lamb, shrimp, or beef.
- ✦ **Dum Biryani** – Aromatic basmati rice layered with your choice of egg, chicken, lamb, shrimp, or beef and slow-cooked with traditional spices.

AMMA'S ANDHRA SPECIALS

- ✦ **Dal – Original, Lemon, Mango** – Homestyle Andhra lentils prepared in traditional original, lemon, or mango style.
- ✦ **Okra Fry / Curry** – Tender okra prepared either crisp-fried with spices or simmered in a flavorful curry
- ✦ **Eggplant Curry** – Tender eggplant cooked in a traditional Andhra-style spiced curry.
- ✦ **Chicken Fry** – Tender chicken pieces marinated and fried with aromatic Andhra spices.
- ✦ **Egg Curry** – Boiled eggs simmered in a flavorful onion, tomato and spice-based curry
- ✦ **Andhra Chicken Curry** – Tender chicken slow-cooked in a bold, aromatic and traditionally spiced Andhra curry.
- ✦ **Telangana Fish Curry** – Fish simmered in a distinctive Telangana-style curry with bold spices and tangy flavors.
- ✦ **Gongura** – Traditional Andhra preparation featuring tangy gongura greens with chicken, lamb, goat, or shrimp.
- ✦ **Chicken / Shrimp Fry** – Tender chicken or shrimp sautéed and fried with aromatic Andhra spices.

NAAN & BREADS

- ✦ **Tandoori Roti / Butter Roti** – Traditional Indian flatbread baked in the tandoor, served plain or with butter.
- ✦ **Plain / Butter / Garlic Naan** – Soft, freshly baked naan available plain, buttery, or topped with fragrant garlic.
- ✦ **Cheese / Garlic Cheese Naan** – Warm naan filled with melted cheese, with an optional garlic topping.
- ✦ **Chilli Garlic Naan** – Soft naan topped with aromatic garlic and fresh chili.
- ✦ **Keema Naan** – Tandoor-baked naan stuffed with seasoned minced meat.
- ✦ **Aloo / Onion Kulcha** – Flaky, tandoor-baked bread stuffed with spiced potatoes or onions.



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SIDES

- ✦ **Steamed Rice** – Fluffy, perfectly steamed rice.
- ✦ **Sambar / Rasam** – Traditional South Indian lentil stew or tangy spiced broth.
- ✦ **Pickle** – Traditional Indian pickles with a bold, tangy and spicy flavor.
- ✦ **Yogurt / Raita** – Cool, refreshing yogurt served plain or seasoned.
- ✦ **Papad** – Thin, crisp lentil wafers.
- ✦ **Salad** – Fresh, crisp seasonal vegetables.
- ✦ **Coconut / Tomato / Ginger Chutney** – Freshly prepared chutneys offering creamy, tangy and aromatic flavors.

DESSERTS

- ✦ **Gulab Jamun** – Soft, golden milk dumplings soaked in fragrant sugar syrup.
- ✦ **Kheer** – Creamy traditional Indian rice pudding delicately flavored with cardamom.
- ✦ **Rasmalai** – Soft cheese dumplings soaked in chilled, sweetened saffron milk.
- ✦ **Sitaphal Malai** – Creamy dessert featuring the delicate sweetness of custard apple.
- ✦ **Payasam** – Traditional South Indian sweet pudding prepared with milk, sugar and aromatic spices.
- ✦ **Homemade Ice Cream & Kulf** – Creamy house-style frozen desserts available in coconut, pistachio, and mango.

DRINKS

- ✦ **Masala Chai** – Traditional Indian tea brewed with milk and aromatic spices.
- ✦ **South Indian Filter Coffee** – Rich and aromatic coffee prepared in the traditional South Indian style.
- ✦ **Lassi** – Refreshing yogurt drink available sweet, salted, mango, strawberry, or pineapple.
- ✦ **Salted Chaas** – Light and refreshing spiced buttermilk.
- ✦ **Iced Tea** – Chilled tea available sweet, unsweetened, or raspberry.
- ✦ **Soft Drinks** – Coke, Diet Coke, Sprite, Orange, Lemonade.

MAHARAJA KITCHEN
A Taste of India • A Tradition of Flavor