

49. **Sahi Jhinga Dum Biryani** - Basmati rice cooked with marinated prawns and fresh onion-tomato masala and spices. **\$17.90**
50. **Maharani Vegetable Dum Biryani** - Basmati rice cooked with lightly spiced sautéed mixed vegetables and chef's special sauce and spices. **\$14.90**

### *Tandoori Bread*

51. **Tandoori Roti** - Whole wheat flour bread baked in tandoor oven. **\$2.90**
52. **Plain Naan** - Traditional leavened refined flour bread baked in a tandoor oven. A perfect accompaniment to any curry. **\$2.90**
53. **Garlic Naan** - Plain naan baked with fresh garlic and herbs. **\$3.50**
54. **Amritsari Kulcha** - All time favourite. Naan bread stuffed with mashed cottage cheese, fresh copped tomatoes, onion, herbs and spices. **\$3.90**
55. **Lacha Parantha** - Flaky layered wholemeal bread cooked in tandoor oven and brushed with butter. **\$3.90**
56. **Kashmiri Naan** - Plain flour bread stuffed with a mixture of dry fruits and nuts. **\$3.90**
57. **Cheese Naan** - Plain flour bread stuffed with cheddar cheese and cooked in tandoor oven. **\$3.90**
58. **Keema Naan** - Plain flour bread stuffed with spicy mince chicken. **\$3.90**
59. **Mahara Kulch Naan** - Plain flour bread stuffed with cheese, mixed vegetables, herbs and spices. **\$3.90**

### *Vegetable Dishes*

60. **Palak Paneer** - Fresh cottage cheese cooked with fresh spinach puree and onion tomato masala, tempered with cumin seeds. **\$14.90**
61. **Sahi Paneer** - Home made cottage cheese cooked in onion tomato and almond-cashew nut paste with touch of fresh cream. **\$14.90**
62. **Kadhai Paneer** - home made cottage cheese cooked with fresh onion, tomato, and capsicum in kadhai gravy. **\$14.90**
63. **Paneer Makhani** - Home made cottage cheese cooked in tomato based gravy with the touch of fresh cream. Garnished with fresh coriander. **\$14.90**
64. **Aloo Matar Paneer** - fresh potato, green peas and cottage cheese cooked with ginger, garlic, tomatoes, herbs and spices to perfection. **\$13.90**
65. **Mileejulie Sabziya (Mixed Vegetables)** - Tossed green vegetables with fresh onion tomato masala and herbs, cooked to delicious taste in Punjabi style. **\$13.90**
66. **Dal Makhani** - Combination of lentils cooked in slow fire till soft texture and tempered with fresh herbs and spices, Finished with a touch of cream. **\$13.90**
67. **Punjabi Dal Fry** - Red lentils cooked with fresh onion tomato garlic masala and tempered with cumin seeds. Popular in every house of India. **\$13.90**
68. **Malai Kofta** - All time favourite classic dish. Cottage cheese and potato mashed together with spices and deep fried, then cooked in tomato creamy gravy. **\$13.90**

69. **Vegetable Korma** - Fresh mixed vegetables cooked in cream base sauce in muglai style. Popular with vegetable lovers. **\$13.90**
70. **Chatpate Channa Masala** - All time favourite. Boiled chickpeas cooked with fresh onion tomato garlic masala, herbs and spices in Punjabi style. **\$13.90**
71. **Corn, Capsicum and Mushroom Masala** - Beautiful combination of corn and mushroom, cooked with fresh onion tomato and vegetable gravy by adding herbs and spices. **\$13.90**
72. **Gobhi Mussalam** - Marinated cauliflower cooked with fresh onion tomato, almond cashew nut paste and pounded spices in Muglai style. **\$14.90**
73. **Matar Malai Methi** - Green peas cooked with fenugreek leaves and cream-cashew nut sauce to a delicious taste. **\$14.90**
74. **Channa Paneer** - Chunks of fresh cottage cheese and boiled chickpeas cooked with onion tomato based gravy, fresh herbs and pounded spices. **\$14.90**
75. **Avial** - South Indian popular curry. Fresh vegetables cooked with coconut milk based gravy tempered with fresh mustard and curry leaves. **\$13.90**
76. **Bombay Potatoes** - Popular dry potato dish. Fresh potatoes tossed with fresh onion, tomatoes, tempered with curry leaves and mustard seeds. Finished with chef's special gravy, herbs and spices. **\$13.90**

### *Side Dishes*

77. **Chilli Pickle** **\$2.99**
78. **Papadom** **\$2.99**
79. **Lime Pickle** **\$2.99**
80. **Sweet Mango Chutney** **\$2.99**
81. **Mint Coriander Chutney** **\$2.99**
82. **Banana Coconut** **\$2.99**
83. **Fresh Green Salad** - Fresh green salad of cucumber, onion, tomatoes, carrot sprinkled with black pepper and lemon juice. **\$6.50**
84. **Raita** - Home made yoghurt mixed with grated boiled potato, chopped tomato and grated cucumber. **\$2.99**
85. **Mixed Platter of Side Dishes** **\$8.90**

### *Desserts*

86. **Gulab Jamun** - A perfect Indian dessert - milk reduced to solid form and rolled into round shape, deep fried, dipped in cinnamon cardamom flavoured sugar syrup. **\$4.99**
87. **Bademi Mango Kulfi** - Home made ice cream, which is all time favourite, with mango, almond flakes and cardamom. **\$5.99**

### *Drinks*

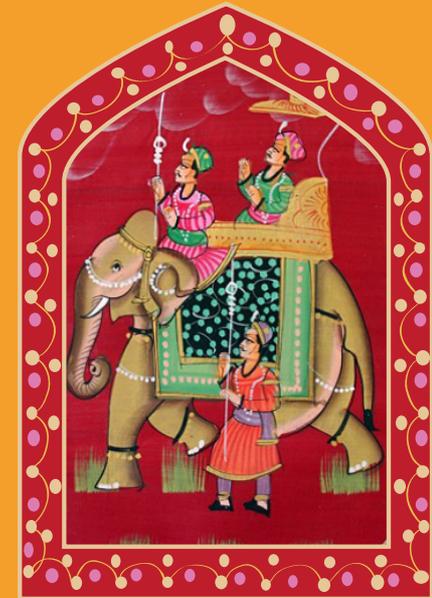
88. **Lassi** - Mango lassi. Sweet lassi / plain lassi. **\$2.99**
89. **Soft drink** - Coke, Fanta, Lemonade, Diet Coke **\$2.99**

**We have a separate banquet menu. We can arrange banquets for up to 80 people in our restaurant.**

**We have an outside entertaining deck in the restaurant, where you can enjoy your drinks.**

# Maharaja

## Authentic Indian Restaurant



**Lunch 12pm - 2.30pm**  
**Dinner 5pm - 10.30pm, 7 days a week**

## Takeaway Menu

**Phone: 6234 4327**

**www.maharajahobart.com.au**

**81a Bathurst Street**

corner of Elizabeth and Bathurst Streets.  
(formerly Siam Thai Garden Restaurant)

Licensed. BYO (Wine only)

Catering for all occasions

Separate party room available

## Entrées

All entrees served with mint sauce

1. **Vegetable Samosa (2 pieces)** - Triangle shaped crisp pastry filled with a spicy mixture of potato and green peas. **\$5.90**
2. **Vegetable Pakora (4 pieces)** - Crisp vegetable fritters of spinach, potato, onion and cauliflower. **\$5.90**
3. **Paneer Pakora (4 pieces)** - Marinated cottage cheese pieces dipped in chickpea patter and deep fried. **\$7.90**
4. **Garlic Prawns** - Marinated prawns cooked in pan with chef's special sauce. **\$11.90**
5. **Akbari Prawns (7 pieces)** - Prawns marinated in spicy batter and deep fried. A specialty from the fishing villages of western India. **\$11.90**
6. **Maharaja Champ Masala** - Lamb chops marinated in ginger, garlic and pounded spices, grilled in clay oven, finished chef's pan. Maharaja's special. **\$14.90**
7. **Chicken 81 / Fish 81** - Chicken or fish marinated in ginger, garlic, white wine, herbs and spices, dipped in special batter and lightly fried. **\$11.90**

## Main Courses

All main curries can be cooked according to your taste -  
Mild 🌶️, Medium 🌶️🌶️ or Hot 🌶️🌶️🌶️

Basmati rice served with main dish - \$1.00

Extra serving of basmati rice - \$3.00.

### Chicken Dishes

8. **Murg Makhan (Butter Chicken)** - Boneless chicken marinated in ginger, garlic, yoghurt and spices, cooked in tandoor, then pan finished with a subtle blend of tomatoes and cream based sauce. **\$15.90**
9. **Chicken Tikka Masala** - Everyone loves it! Specialty of 'Maharaja'. Grilled chicken cooked with onion, capsicum and tomatoes with chef's special sauce and spices. **\$15.90**
10. **Muglai Chicken Korma** - A traditional muglai dish. An aromatic chicken curry cooked with cashew-almond sauce and finished with silky cream sauce. **\$15.90**
11. **Murg Malai Methi** - A must taste recipe of chicken. Chicken cooked with creamy sauce and fenugreek leaves with a touch of pepper. **\$15.90**
12. **Chicken Himayu** - Choice of Maharaja. Marinated chicken cooked with onion, capsicum and crushed black pepper and chef's special spices. **\$15.90**
13. **Kadhai Chicken** - All time favourite. Marinated chicken cooked with capsicum, tomato masala and pounded spices. **\$15.90**
14. **Murg Nihara** - Marinated chicken cooked with fresh yoghurt, spices, herbs and a touch of black pepper. Love it. **\$15.90**

## All dishes cooked to perfection!

### Beef Special Dishes

15. **Beef Vindaloo** - popular spicy Goan dish. Beef cooked with fresh onion, tomatoes, garlic and spicy sauce. **\$15.90**
16. **Beef Madras** - Popular South Indian beef curry. Tender beef cooked with onion and tomato based gravy, coconut milk and South Indian spices. **\$15.90**
17. **Gosht Lahori** - Marinated beef cooked in slow fire till all aroma comes in, and spices added on different stages of cooking. **\$15.90**
18. **Beef Maharaja** - House special beef curry. Marinated beef cooked with fenugreek leaves and chef's special spices. Garnished with egg. **\$15.90**
19. **Beef Laziz** - Tender beef marinated in pickled spices to give sweet and tangy taste. It is something different and is very popular. **\$15.90**
20. **Beef Piratal** - Dish is very famous for it's authentic South Indian style. Chef's recommendation, if you want semi-dry beef curry. **\$16.90**
21. **Beef Bombay** - Popular beef curry cooked with potatoes, fenugreek leaves, coconut cream and authentic spices. **\$15.90**
22. **Beef Afgani** - Marinated beef cooked with fresh onion, tomato, mushroom and cashew nut based sauce and chef's special spices. **\$15.90**

### Lamb Special Dishes

23. **Kashmiri Rogan Josh** - 'All time favourite'. A traditional lamb curry. **\$15.90**
24. **Lamb Korma** - Marinated lamb cooked with yoghurt, cashew nut based gravy by adding spices at different stages, and finished with cream. **\$15.90**
25. **Saag Gosht** - Lamb cooked with fresh spinach, tomato, onion masala, fenugreek leaves and finished with a touch of cream. **\$15.90**
26. **Maakki-Ka-Soweta** - A delicious combination of lamb and corn. 'Soweta' means spicy combination of lamb and corn. **\$15.90**
27. **Maharaja Champ Masala** - Lamb chops marinated in ginger, garlic and pounded spices, grilled in clay oven, finished in chef's pan. A delicious recipe of lamb chops. **\$19.90**
28. **Lamb Jhalfrezi** - A must try dish for everyone. Marinated lamb cooked with fresh tomato and capsicum in chef's special jhalfrezi sauce. **\$15.90**
29. **Gosht Dhansk** - Marinated lamb cooked with fresh seasonal vegetables and lentils. A great balance of lamb and vegetables and lentils. **\$15.90**
30. **Jhal Lamb** - Specialty of Maharaja. Lamb cooked with green chilli and jhal sauce. **\$15.90**

### Seafood Special Dishes

31. **Akbari Jheenha Masala** - For those who love prawns, this is a treat. Cooked with fresh tomatoes, capsicum and sweet and tangy sauce. **\$17.90**
32. **Jahangiri Jheenga Jhalfrezi** - Delicious dish of prawns. Prawns cooked with fresh tomatoes, capsicum and tomato based gravy. **\$17.90**

33. **Malabari Prawn** - Marinated prawn cooked together with mixed vegetables, herbs, spices and tempered with mustard seed and curry leaves. Beautiful prawn and vegetable combo. **\$17.90**
34. **Prawn Vindaloo** - Popular prawn dish. Prawns cooked in goan style, with vindaloo sauce, garnished with shallots. **\$17.90**
35. **Prawn Molee** - Madras special curry. Prawns cooked with fresh tomatoes, coconut milk, curry leaves and mustard seeds. **\$17.90**
36. **Kashmiri Fish Curry** - Fresh marinated fish cooked with tomatoes, onion masala and pounded spices. Chef's special. **\$17.90**
37. **Patiala Fish Curry** - Fresh marinated fish cooked with almond-cashew based gravy, herbs and spices. Perfection with spicy, sweet and sour taste. **\$17.90**
38. **Garlic Prawns** - Marinated prawns cooked in pan with chef's special sauce. **\$17.90**

## Tandoori Menu

Entree Main

39. **Nawabi Murg Tikka (Chicken Tikka)** - All time favourite! Tikka comes from Persian language of the royal Mughals meaning 'pieces'. Tender pieces of chicken marinated in chef's special sauce and cooked to perfection in tandoor. **\$9.90 \$15.90**
40. **Noorjahani Tikka (Malai Kebab)** - 'Everyone loves it'. Marinated chicken in a unique cheese and cashew nut sauce with rich spices, and cooked in tandoor. **\$9.90 \$15.90**
41. **Maharaja Tikka** - Food lovers love it. Chef's special marinated with full flavour of pounded spices. **\$9.90 \$15.90**
42. **Bharra Kebab** - Most popular grilled lamb chops. Lean and tender chops marinated in peppered yoghurt, ginger, garlic and a secret blend of spices, delicately cooked in tandoor to produce mouth watering taste. **\$14.90 \$18.90**
43. **Maharaja Angari Jheenga (Tandoori Prawn)** - Prawns marinated in maharaja's rich spices and cooked in tandoor to perfection of maharaja. **\$11.90 \$18.90**
44. **Sahi Sheek Kebab** - Chicken mince marinated with ginger, garlic and flavoured with mace and cardamom powder, cooked on skewers in slow heat in tandoor for perfection. **\$10.90 \$15.90**
45. **Fish Tikka** - Seasonal fish fillets marinated in ginger, garlic and lemon juice and dipped in yoghurt and pounded spices, cooked in tandoor on skewers. **\$10.90 \$17.90**
46. **Tandoori Chicken** - All time favourite Indian roasted chicken. Whole chicken marinated in ginger, garlic, yoghurt and spices. Cooked on skewers in clay oven. **\$10.90 \$17.90**

## Biryani E Khaas (served with raita)

47. **Akbari Gosht Dum Biryani** - Basmati rice cooked with marinated lamb, fresh onion, tomato and chef's special spices and herbs. **\$15.90**
48. **Murg Lukhnow Dum Biryani** - Basmati rice cooked with tender pieces of marinated chicken, fresh onion, tomato, herbs and spices, in low heat 'Dum style' **\$15.90**