

47. **Sahi Jhinga Dum Biryani** - Basmati rice cooked with marinated prawns and fresh onion-tomato masala and spices. **\$22.90**

48. **Maharani Vegetable Dum Biryani** - Basmati rice cooked with lightly spiced sautéed mixed vegetables and chef's special sauce and spices. **\$19.90**

Tandoori Bread

49. **Tandoori Roti** - Whole wheat flour bread baked in tandoor oven. **\$4.50**

50. **Plain Naan** - Traditional leavened refined flour bread baked in a tandoor oven. A perfect accompaniment to any curry. **\$4.50**

51. **Garlic Naan** - Plain naan baked with fresh garlic and herbs. **\$5.50**

52. **Amritsari Kulcha** - All time favourite. Naan bread stuffed with mashed cottage cheese, fresh copped tomatoes, onion, herbs and spices. **\$6.50**

53. **Lacha Parantha** - Flaky layered wholemeal bread cooked in tandoor oven and brushed with butter. **\$6.50**

54. **Kashmiri Naan** - Plain flour bread stuffed with a mixture of dry fruits and nuts. **\$6.50**

55. **Cheese Naan** - Plain flour bread stuffed with cheddar cheese and cooked in tandoor oven. **\$6.50**

56. **Keema Naan** - Plain flour bread stuffed with spicy mince chicken. **\$6.50**

57. **Mahara Kulch Naan** - Plain flour bread stuffed with cheese, mixed vegetables, herbs and spices. **\$6.50**

Vegetable Dishes

58. **Palak Paneer** - Fresh cottage cheese cooked with fresh spinach puree and onion tomato masala, tempered with cumin seeds. **\$21.90**

59. **Sahi Paneer** - Home made cottage cheese cooked in onion tomato and almond-cashew nut paste with touch of fresh cream. **\$21.90**

60. **Kadhai Paneer** - home made cottage cheese cooked with fresh onion, tomato, and capsicum in kadhai gravy. **\$21.90**

61. **Paneer Makhani** - Home made cottage cheese cooked in tomato based gravy with the touch of fresh cream. Garnished with fresh coriander. **\$21.90**

62. **Aloo Matar Paneer** - fresh potato, green peas and cottage cheese cooked with ginger, garlic, tomatoes, herbs and spices to perfection. **\$20.90**

63. **Mileejulie Sabziya (Mixed Vegetables)** - Tossed green vegetables with fresh onion tomato masala and herbs, cooked to delicious taste in Punjabi style. **\$20.90**

64. **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. **\$20.90**

65. **Punjabi Dal Fry** - Red lentils cooked with fresh onion tomato garlic masala and tempered with cumin seeds. Popular in every house of India. **\$20.90**

66. **Malai Kofta** - All time favourite classic dish. Cottage cheese and potato mashed together with spices and deep fried, then cooked in tomato creamy gravy. **\$21.90**

67. **Vegetable Korma** - Fresh mixed vegetables cooked in cream base sauce in muglai style. Popular with vegetable lovers. **\$20.90**

68. **Chatpate Channa Masala** - All time favourite. Boiled chickpeas cooked with fresh onion tomato garlic masala, herbs and spices in Punjabi style. **\$20.90**

69. **Corn, Capsicum and Mushroom Masala** - Beautiful combination of corn and mushroom, cooked with fresh onion tomato and vegetable gravy by adding herbs and spices. **\$20.90**

70. **Gobhi Mussalam** - Marinated cauliflower cooked with fresh onion tomato, almond cashew nut paste and pounded spices in Muglai style. **\$21.90**

71. **Matar Malai Methi** - Green peas cooked with fenugreek leaves and cream-cashew nut sauce to a delicious taste. **\$20.90**

72. **Channa Paneer** - Chunks of fresh cottage cheese and boiled chickpeas cooked with onion tomato based gravy, fresh herbs and pounded spices. **\$21.90**

73. **Avial** - South Indian popular curry. Fresh vegetables cooked with coconut milk based gravy tempered with fresh mustard and curry leaves. **\$20.90**

74. **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. **\$20.90**

Side Dishes

75. **Chilli Pickle** **\$3.50**

76. **Papadom** **\$3.50**

77. **Lime Pickle** **\$3.50**

78. **Sweet Mango Chutney** **\$3.50**

79. **Mint Coriander Chutney** **\$3.50**

80. **Fresh Green Salad** - Fresh green salad of cucumber, onion, tomatoes, carrot sprinkled with black pepper and lemon juice. **\$9.90**

81. **Raita** - Home made yoghurt mixed with grated boiled potato, chopped tomato and grated cucumber. **\$3.50**

82. **Mixed Platter of Side Dishes** **\$10.90**

83. **Red Onion Salad** **\$7.50**

Desserts

84. **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. **\$5.99**

85. **Bademi Mango Kulfi** - Home made ice cream, which is all time favourite, with mango, almond flakes and cardamom. **\$6.99**

Drinks

86. **Lassi** - Mango lassi. Sweet lassi / plain lassi. **\$4.50**

87. **Soft drink** - Coke, Fanta, Lemonade, Diet Coke **\$3.50**

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.

If you have food allergies, please let us know.

Maharaja

Authentic Indian Restaurant



Dinner 5pm - 10.00pm, 7 days a week

Takeaway Menu

Phone: 6234 4327

www.maharajahobart.com.au

81a Bathurst Street

corner of Elizabeth and Bathurst Streets.

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. \$6.90
2. **Vegetable Pakora (4 pieces)** - Crisp vegetable fritters of spinach, potato, onion and cauliflower. \$6.90
3. **Paneer Pakora (4 pieces)** - Marinated cottage cheese pieces dipped in chickpea patter and deep fried. \$8.90
4. **Garlic Prawns** - Marinated prawns cooked in pan with chef's special sauce. \$12.90
5. **Akbari Prawns (7 pieces)** - Prawns marinated in spicy batter and deep fried. A specialty from the fishing villages of western India. \$12.90
6. **Maharaja Champ Masala** - Lamb chops marinated in ginger, garlic and pounded spices, grilled in clay oven, finished chef's pan. Maharaja's special. \$18.90
7. **Chicken 81 / Fish 81** - Chicken or fish marinated in ginger, garlic, white wine, herbs and spices, dipped in special batter and lightly fried. \$12.90

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. \$21.90
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. \$21.90
10. **Muglai Chicken Korma** - A traditional muglai dish. An aromatic chicken curry cooked with cashew-almond sauce and finished with silky cream sauce. \$21.90
11. **Murg Malai Methi** - A must taste recipe of chicken. Chicken cooked with creamy sauce and fenugreek leaves with a touch of pepper. \$21.90
12. **Chicken Himayu** - Choice of Maharaja. Marinated chicken cooked with onion, capsicum and crushed black pepper and chef's special spices. \$21.90
13. **Kadhai Chicken** - All time favourite. Marinated chicken cooked with capsicum, tomato masala and pounded spices. \$21.90
14. **Murg Nihara** - Marinated chicken cooked with fresh yoghurt, spices, herbs and a touch of black pepper. Love it. \$21.90

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. \$21.90
16. **Beef Madras** - Popular South Indian beef curry. Tender beef cooked with onion and tomato based gravy, coconut milk and South Indian spices. \$21.90
17. **Gosht Lahori** - Marinated beef cooked in slow fire till all aroma comes in, and spices added on different stages of cooking. \$21.90
18. **Beef Maharaja** - House special beef curry. Marinated beef cooked with fenugreek leaves and chef's special spices. Garnished with egg. \$21.90
19. **Beef Laziz** - Tender beef marinated in pickled spices to give sweet and tangy taste. It is something different and is very popular. \$21.90
20. **Beef Piratal** - Dish is very famous for it's authentic South Indian style. Chef's recommendation, if you want semi-dry beef curry. \$21.90
21. **Beef Bombay** - Popular beef curry cooked with potatoes, fenugreek leaves, coconut cream and authentic spices. \$21.90
22. **Beef Afgani** - Marinated beef cooked with fresh onion, tomato, mushroom and cashew nut based sauce and chef's special spices. \$21.90

Lamb Special Dishes

23. **Kashmiri Rogan Josh** - 'All time favourite'. A traditional lamb curry. \$23.90
24. **Lamb Korma** - Marinated lamb cooked with yoghurt, cashew nut based gravy by adding spices at different stages, and finished with cream. \$23.90
25. **Saag Gosht** - Lamb cooked with fresh spinach, tomato, onion masala, fenugreek leaves and finished with a touch of cream. \$23.90
26. **Maakki-Ka-Soweta** - A delicious combination of lamb and corn. 'Soweta' means spicy combination of lamb and corn. \$23.90
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. \$29.90
28. **Lamb Jhalfrezi** - A must try dish for everyone. Marinated lamb cooked with fresh tomato and capsicum in chef's special jhalfrezi sauce. \$23.90
29. **Gosht Dhansk** - Marinated lamb cooked with fresh seasonal vegetables and lentils. A great balance of lamb and vegetables and lentils. \$23.90
30. **Jhal Lamb** - Specialty of Maharaja. Lamb cooked with green chilli and jhal sauce. \$23.90

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. \$23.90
32. **Jahangiri Jheenga Jhalfrezi** - Delicious dish of prawns. Prawns cooked with fresh tomatoes, capsicum and tomato based gravy. \$23.90

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. \$23.90
34. **Prawn Vindaloo** - Popular prawn dish. Prawns cooked in goan style, with vindaloo sauce, garnished with shallots. \$23.90
35. **Prawn Molee** - Madras special curry. Prawns cooked with fresh tomatoes, coconut milk, curry leaves and mustard seeds. \$23.90
36. **Kashmiri Fish Curry** - Fresh marinated fish cooked with tomatoes, onion masala and pounded spices. Chef's special. \$23.90
37. **Patiala Fish Curry** - Fresh marinated fish cooked with almond-cashew based gravy, herbs and spices. Perfection with spicy, sweet and sour taste. \$23.90
38. **Garlic Prawns** - Marinated prawns cooked in pan with chef's special sauce. \$23.90

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. | \$11.95 | \$17.90 |
| 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. | \$11.95 | \$17.90 |
| 41. Maharaja Tikka - Food lovers love it. Chef's special marinated with full flavour of pounded spices. | \$11.95 | \$17.90 |
| 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. | \$20.90 | \$29.90 |
| 43. 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. | \$11.90 | \$17.90 |
| 44. Tandoori Chicken - All time favourite Indian roasted chicken. Whole chicken marinated in ginger, garlic, yoghurt and spices. Cooked on skewers in clay oven. | \$15.90 | \$25.90 |

Biryani E Khaas (served with raita)

45. **Akbari Gosht Dum Biryani** - Basmati rice cooked with marinated lamb, fresh onion, tomato and chef's special spices and herbs. \$19.90
46. **Murg Lukhnow Dum Biryani** - Basmati rice cooked with tender pieces of marinated chicken, fresh onion, tomato, herbs and spices, in low heat 'Dum style' \$18.90