



An Unlimited 3 COURSE BUFFET Eating Experience

Our chef prepares a galaxy of mild to hot dishes from our menu including some of his own speciality dishes from different provinces of Great India. The buffet is an ideal way to sample a whole range of different tastes. All our dishes are subject to availability.

APPETISERS

PLAIN PAPPADOMS WITH AN ASSORTMENT OF CHUTNEY, PICKLES, ONION, PODINA AND HOME-MADE SAUCES

STARTERS

Silver service to your table. A spectacular combination platter consisting of:

SHAMI KEBAB • ALOO CHAT • SHAHI MURGH • SHAHI BORA • CHICKEN/LAMB TIKKA • MIXED PAKORA
SERVED WITH SIDE SALAD AND KEEMA NAAN OR PESHWARI NAAN

VEGETARIAN STARTERS

Silver service to your table. A spectacular combination platter consisting of:

VEGETABLE SAMOSA • MIXED VEGETABLE PAKORA • ALOO CHAT
SERVED WITH KULCHA NAAN WITH SIDE SALAD WITH CHERRY TOMATOES AND CUCUMBER

MAIN COURSE

All the dishes are displayed, please help yourself. If you have a favourite dish not shown, please let us know – our chef can make it for you.

LAMB ROGAN (MEDIUM) • LAMB BHUNA (MEDIUM) • CHICKEN KORMA (VERY MILD) • PRAWN BIRYANI (FAIRLY MILD)
CHICKEN TIKKA PASTA (FAIRLY MILD) • TANDOORI DRUMSTICKS (FAIRLY MILD) • CHICKEN TIKKA MASALA (MILD)
MADRAS – CHICKEN OR LAMB (HOT) • BALTI JALFREZI CHICKEN (FAIRLY HOT) • MASALA CHICKEN BHUNA (FAIRLY HOT)
SHASLIK CHICKEN OR LAMB (MEDIUM) • BIRYANI – LAMB OR CHICKEN (FAIRLY MILD)
XACUTI PRAWN OR PRAWN AND MUSHROOM (MEDIUM)
THAI YELLOW CURRY CHICKEN OR LAMB: CHEF'S HOME-MADE THAI YELLOW CURRY
THAI GREEN CURRY CHICKEN OR LAMB: CHEF'S HOME-MADE THAI GREEN CURRY
THAI SWEET & SOUR CHICKEN OR LAMB: CHEF'S HOME-MADE SAUCE WITH MANGO AND THAI SPICES
THAI RICE NOODLE CHICKEN OR LAMB: CHEF'S HOME-MADE SAUCE COOKED WITH FRESH HERBS

VEGETARIAN SIDE DISHES

MIXED VEGETABLE CURRY, BOMBAY POTATO, SPINACH & POTATO, ONION BHAJI

RICE AND SUNDRIES

SAFFRON PILAU RICE, SAFFRON MUSHROOM RICE, FRENCH FRIES, NAAN BREAD – PESHWARI NAAN OR KEEMA NAAN

REFRESHMENT

HOT TOWEL FOR YOUR HANDS AND A SLICE OF ORANGE TO REFRESH THE PALATE

THE BILL

ACCOMPANIED WITH AN AFTER EIGHT MINT

EXTRAS

TEA, COFFEE, LIQUEURS AND DESSERTS ARE AVAILABLE AT EXTRA COST. PLEASE ASK A MEMBER OF STAFF FOR THE MENU

MONDAY TO THURSDAY £15.95, FRIDAY £21.95 & SATURDAY £24.95

KIDS PRICE - CHILDREN AGE 5-10, MONDAY TO THURSDAY £7.95 FRIDAY & SATURDAY £10.95

SUNDAY BRUNCH BUFFET SPECTACULAR

SUNDAY LUNCHTIME AND EVENING 12 NOON TO 11PM ADULTS £14.95 JUNIORS 7-10 £7.95

Streetfood - Unlimited Servings - 12 Noon to 11pm - KIDS EAT FREE - SUNDAYS ONLY (UP TO 7 YEARS) One child per full paying adult.

ENGLISH MENU AVAILABLE

EARLYBIRD SPECIALS FRIDAY £15.95 & SATURDAY £17.95

Dine early and save! Available 5-8pm - Table must be vacated by 8.30.

2 FOR 1 AVAILABLE ON A 3-COURSE MEAL - SUNDAY TO THURSDAY ONLY

Buy one starter, 1 main and 1 dessert and receive the same absolutely free. Only available to dine-in clientele using the a la carte menu.

And don't forget, you can dine and dance the night away to our resident DJ every Friday and Saturday night!

All dishes subject to change at Management discretion



VEGETARIAN STARTERS

1	MELON	2.75
2	ALOO MATTAR TIKKI Lightly spiced potato patties stuffed with green peas topped with yoghurt, chickpeas and sweet tamarind sauce. Griddle cooked.	6.95
3	ALOO CHAAT PURI Soft spiced potato cubes cooked with green peppers, tomato, chaat masala, served with tamarind sauce. Medium.	4.95
4	ONION BHAJIA (4 PCS) Potato, onion, cauliflower and aubergine, deep fried with a lightly spiced gram (lentil) flour batter. Medium.	4.95
5	PANEER PAKORAS (4 PCS) Indian home made cheese cubes, deep fried in spicy gram flour. Medium.	4.95
6	VEGETABLE SAMOSAS (4 PCS) Crisp filo pastry stuffed with lightly spiced potato and vegetables, deep fried.	4.50
7	CHILLI CHEESE MUSHROOMS ON PURI Button mushrooms stuffed with paneer cheese, onion, ginger, chillies, herbs and spices served on fluffy puri bread. Hot.	4.95

NON VEGETARIAN STARTERS

173	MAHARAJA MIXED PLATTER FOR TWO Shami Kebab, Shahi Murgh, Chicken Tikki, Chicken/Lamb Tikka, Mixed Bhajia, Aloo Chaat. Served with Keema or Peshwari Naan and Side Salad. Mild to Medium.	9.95
8	GRILLED MIXED TANDOORI STARTER An assortment of chicken tikka, lamb tikka and soft shami kebab. Medium.	7.95
9	SAMOSAS (4 PCS) Lamb or chicken. Crispy triangular filo pastry parcels, lightly spiced and deep fried.	4.95
10	SHAMI KEBAB (2 PCS) Silky patties of lightly spiced ground meat, griddle cooked to melt in the mouth.	6.95
11	GRILLED SHEEK KEBAB (3 PCS) Succulent skewers of lean minced lamb blended with fresh coriander, onion, garlic, green chilli and spices, cooked in the tandoor oven.	6.95
12	RESHMI KEBAB (2 PCS) Melt in the mouth kebab of minced lamb cooked with fresh herbs and spices, coated in egg.	6.95
13	GRILLED CHICKEN OR LAMB TIKKA Starter size portion of boneless lamb or chicken marinated in herbs and spices cooked in the charcoal oven.	6.95
14	GRILLED CHICKEN KOFTE KEBAB Minced chicken kebab blended with fresh herbs and spices cooked on the griddle.	6.95
15	CHICKEN TIKKA PAKORA (4 PCS) Chicken Tikka pieces, deep fried in a lightly spiced gram(lentil) flour batter.	6.95
16	CHICKEN OR LAMB CHAAT PURI Succulent pieces of chicken or lamb cooked with green peppers, tomatoes, chaat masala served on fluffy puri bread.	6.95
17	GRILLED TANDOORI LAMB CHOPS (3 PCS) Succulent lamb chops served sizzling from the grill, marinated in a mild marinade. Moreish.	6.95

FISH STARTERS

18	PRAWN COCKTAIL Prawns in a seafood sauce on a bed of crisp lettuce.	4.25
19	PRAWN ON PURI Prawns cooked with green peppers, tomatoes, chaat masala on fluffy puri bread. Medium.	7.95
20	KING PRAWN ON PURI King prawns with green peppers, tomatoes, chaat masala on fluffy puri bread. Medium.	8.95
21	SALMON ON PURI Salmon with green peppers, tomatoes, chaat masala served on fluffy puri bread. Medium.	7.95
22	GRILLED KING PRAWN TANDOORI Mouth watering jumbo king prawn, delicately marinated in mild spices, baked in the tandoor.	9.95
23	KING PRAWN BUTTERFLY Succulent king prawns, butterflied and deep fried until golden brown.	6.95

TANDOORIS AND KEBABS

The tandoor is a traditional clay oven fired by charcoal, exposing food to live-fire, that produces a healthy grilled dish with a delicate smokey flavour from the fat and food juices that drip on to the charcoal during cooking. Dishes are served with green salad. Perfect eaten with Naan.

24	GRILLED TANDOORI MIXED GRILL (SERVES ONE) A delicious meat selection of tandoori chicken, chicken and lamb tikka, sheek kebab and tandoori king prawn naan.	14.95
25	GRILLED TANDOORI LAMBCHOPS (5 PCS) Succulent juicy lambchops served sizzling from the grill, marinated in a mild marinade. Moreish.	13.95
26	GRILLED SHEEK LAMB OR CHICKEN KEBAB Succulent skewers of lean minced lamb blended with fresh coriander, onion, garlic, green chilli and spices, cooked in the tandoor oven.	11.95
27	GRILLED CHICKEN OR LAMB TIKKA Tender pieces of chicken or lamb marinated in home made yoghurt and distinct tikka spices, cooked on the charcoal grill.	10.95
28	GRILLED HARIYALI CHICKEN OR LAMB TIKKA Tender pieces of chicken or lamb marinated in a green paste of fresh coriander, chilli, lime, herbs and spices, cooked on the charcoal grill. Served sizzling.	11.95
29	GRILLED HARYALI PANEER TIKKA Grilled indian cottage cheese (paneer), marinated in a green paste of fresh coriander, chilli, lime, herbs and spices, cooked on the charcoal grill.	9.95
30	GRILLED CHICKEN OR LAMB SHASLICK Charcoal grilled on skewers with onions, tomatoes, peppers and spices.	12.95
31	GRILLED TANDOORI CHICKEN (2 PCS) Juicy spring chicken on the bone, marinated in home made yoghurt, fresh herbs and spices, cooked in the clay oven.	9.95
32	GRILLED TANDOORI SALMON TIKKA Tender salmon fillet, charcoal grilled, cooked with fine herbs spices and lemon.	14.95
33	GRILLED TANDOORI KING PRAWN Mouth watering jumbo king prawns, delicately marinated in mild spices, baked in the tandoor.	17.95
34	GRILLED KING PRAWN SHASLICK Charcoal grilled on skewers with onions, tomatoes, peppers and spices.	18.95

LEAN DISHES AND SALADS

Lean dishes served with low calorie (low GI) rice and lightly spiced steamed vegetables

35	MAHARAJA GARAM MASALA GRILLED CHICKEN Moist chicken breast marinated in herbs and garam masala spices, chargrilled in the tandoor oven. Mild.	16.95
36	MAHARAJA GARAM MASALA GRILLED LAMB Tender lamb pieces marinated in herbs and garam masala spices, chargrilled in the tandoor oven. Mild.	16.95
37	MAHARAJA GARAM MASALA GRILLED SALMON Juicy fillet of fresh salmon, marinated in herbs and garam masala spices, chargrilled in the tandoor oven. Mild	16.95
38	MAHARAJA SPECIAL GRILL (SERVES ONE) A lean, protein rich selection of hariyali chicken tikka, tandoori chicken, lamb tikka, chicken tikka and sheek kebab. Medium.	16.95
39	MAHARAJA GRILLED SEABASS MASALA Juicy fillet of fresh seabass cooked with a signature marinade of fresh herbs, lightly spiced and griddle cooked with olive oil. Medium.	16.95
40	MAHARAJA GRILLED TILAPIA MASALA Tender pieces freshwater Tilapia fish fillets, marinated in green herbs lightly spiced and pan fried in olive oil. Melts in the mouth. Medium.	16.95
41	BOMBAY OMELETTE Light savoury meal cooked with fresh tomatoes, coriander, green chillies and onion, served with salad and pilau rice. Medium.	12.95
42	MAHARAJA GARAM MASALA GRILLED KING PRAWN King prawn marinated in herbs and garam masala spices, charcoal grilled. Medium.	18.95
43	ANDAY (EGG) GARAM MASALA A traditional North Indian delicacy made with boiled eggs cooked in light onion curry sauce. Served with Pilau Rice. Medium.	12.95



CHEF SIGNATURE DISHES

Mughlai food is known for its richness. It is famous for the exotic use of spices, dried fruit and nuts. The Mughals did everything in style and splendour. Chefs in the royal kitchen were paid handsomely for their innovation and creativity, merging the flavours of vast India, Persia and Turkey where these great Emperors reigned.

44	NIHARI LAMB SHANK Mouth watering lamb shank, marinated overnight to fall off the bone. Cooked slowly with cinnamon, cardamon, aromatic spices and yoghurt. A satisfying dish, perfect with naan.	14.95
45	NAGARIA Tender spring chicken, lamb, prawn and keema (mince) in one hearty comforting dish. Fairly hot.	12.95
46	REZALA CHICKEN OR LAMB Cooked with chicken or lamb, green chilli peppers, fresh herbs. Garnished with a boiled egg. Fairly hot.	12.95
47	EVEREST CHICKEN Julienne cut chicken strips cooked with onion, green peppers and honey. Fairly mild.	12.95
48	KEEMA MUTTAR Minced lamb and green peas (mutter) seasoned with cardamom and flavoured with spices cooked in traditional style. Medium.	12.95
49	MURGH MASALA Chicken cooked with mincemeat and boiled egg in an aromatic gravy. Fairly hot.	12.95
50	MAHARAJA KOFTE CHICKEN OR LAMB A traditional North Indian delicacy made with minced chicken or lamb dumplings in a light curry sauce. Medium.	12.95
51	MAHARAJA KOFTE ANDAY A traditional North Indian delicacy made with minced meat balls and boiled eggs cooked in light curry sauce. Medium.	12.95
52	TANDOORI MASALA Fairly mild chicken and mincemeat dish in a delicately flavoured rich sauce. Mild.	12.95
53	KHUMBI BAHAR Large cubed chicken cooked with mushrooms, paneer, ginger and garlic. Fairly Hot.	12.95
54	MONPOSSAND KA KHANA Chicken, lamb and prawn cooked with herbs, green chillies, ginger, peppers, onions and tomato with selected spices. Medium.	12.95

RECOMMENDED DISHES

	CHICKEN OR LAMB	PRAWN	KING PRAWN	VEGETABLE QUORN	
55	GRILLED TIKKA MASALA Tender grilled tikka pieces cooked in a delicate tandoori sauce with yoghurt for a mild flavour.	11.95	11.95	13.95	8.95
56	ACHARI Aromatic, highly spiced, hot and sour dish cooked using pickling spices and whole red chillies. Hot.	11.95	11.95	13.95	8.95
57	RAJASTHANI Slow cooked with tropical fruits, cashew nuts in a rich creamy sauce. Very mild.	11.95	11.95	13.95	8.95
58	KARAHI Traditional curry cooked in spicy fragrant thick gravy with ginger, garlic, onions, fresh herbs, finished in the traditional Indian wok (karahi). Medium.	11.95	11.95	13.95	8.95
59	SHAKTORI SYLHET A spiced, citrusy dish originating from Bengal. Cooked with fresh cooking lime and bengal spices. Medium.	11.95	11.95	13.95	8.95
60	NAGA RAJ A very hot aromatic dish cooked with one of the hottest chillies in the world, selected herbs and spices, with a mouthwatering aroma.	11.95	11.95	13.95	8.95
61	PASSANDA A nutty creamy dish cooked in a thick cashew nut gravy. Mild.	11.95	11.95	13.95	8.95
62	MOILEE A vibrant Keralan curry with coconut, turmeric and fresh herbs and spices. Medium.	11.95	11.95	13.95	8.95
63	MAKHNI Simmered with fresh herbs, lightly spiced and tossed in butter. Very mild and buttery.	11.95	11.95	13.95	8.95

MAHARAJA SPECIALITIES

Mughlai food is known for its richness. It is famous for the exotic use of spices, dried fruit and nuts. The Mughals did everything in style and splendour. Chefs in the royal kitchen were paid handsomely for their innovation and creativity, merging the flavours of vast India, Persia and Turkey where these great Emperors reigned.

	CHICKEN OR LAMB	PRAWN	KING PRAWN	VEGETABLE QUORN	
64	MAHARANI KA KHANA Rich, aromatic dish cooked with mango and fresh green chillies to give a unique hot and sweet flavour. Queen's favourite to whom the Taj Mahal was dedicated. Medium.	12.95	12.95	14.95	8.95
65	BADSHAHI KA KHANA A rich, complex royal dish with an array of spices, fresh herbs, ginger and garlic. A highly spiced dish. Medium.	12.95	12.95	14.95	8.95
66	AKBARI KA KHANA A flavourful courtly dish sauteed and simmered with chillies, ground spices, coriander and orange zest for a subtle fruity hint. Medium.	12.95	12.95	14.95	8.95
67	NOORJAHANI An aromatic courtly dish simmered to succulence with bay leaves, almonds, dry fruits, ginger, cloves, garlic, cardamon, cinnamon and aniseed. A royal favourite. Mild.	12.95	12.95	14.95	8.95
68	NAWAB KA KHANA A royal celebration dish. Cooked to succulence in a rich, creamy, sauce of honey, cream, mango and light spices. Mild.	12.95	12.95	14.95	8.95
69	DURBARI A sweet and sour dish with fresh tamarind (imli), herbs and a spiced sauce. Medium.	12.95	12.95	14.95	8.95
70	MUGHALI A rich creamy royal dish cooked with fresh herbs, spices and cinnamon. Mild.	12.95	12.95	14.95	8.95
71	HONEY CHICKEN Rich chicken dish cooked with chefs-made spice and herbs with honey. Sweet and medium hot.	12.95	12.95	14.95	8.95
72	GATTA MAHARANI Aromatic royal dish cooked with yoghurt, whole spices, bay leaves. Medium.	12.95	12.95	14.95	8.95

BALTI

The balti is a cast iron wok used to dry roast spices before combining with ingredients, fresh herbs and coriander for a distinctive aromatic stir fried curry taste. Lamb, chicken, prawn or vegetable.

	CHICKEN OR LAMB	PRAWN	KING PRAWN	VEGETABLE QUORN	
73	BALTI LAJWAAB Simmering dish cooked with yoghurt and aromatic balti spices. Medium.	12.95	12.95	14.95	8.95
74	BALTI TROPICAL Simmering dish cooked with tropical fruits and aromatic balti spices. Medium.	12.95	12.95	14.95	8.95
75	BALTI GARLIC CHILLI Sizzling dish with green chillies, onion, garlic, ginger and aromatic balti spices. Fairly hot.	12.95	12.95	14.95	8.95
76	BALTI JALFREZI Sizzling dish cooked with green chillies, peppers, onion, garlic, ginger and aromatic balti spices. Fairly hot.	12.95	12.95	14.95	8.95
77	BALTI BEMISSAL Hot, sweet and sour dish cooked with fresh tamarind and aromatic balti spices.	12.95	12.95	14.95	8.95

OUR CHEF CAN PREPARE ANY OF OUR DISHES USING

KING PRAWN OR LOBSTER

PLEASE DO NOT HESITATE TO ASK A MEMBER OF STAFF IF YOU HAVE ANY SPECIAL REQUESTS, REMEMBER WE AIM TO PLEASE AND ALL DISHES CAN BE PREPARED ACCORDING TO YOUR WISHES!





CLASSICS

	CHICKEN OR LAMB	PRAWN	KING PRAWN	VEGETABLE QUORN
78 MADRAS Hotter version of a plain curry, strongly spiced. Hot.	10.95	10.95	13.95	7.95
79 VINDALOO An Indo-Portuguse dish that originates from Goa. With lemon juice for tartness and black pepper for extra pungency. Very hot.	10.95	10.95	13.95	7.95
80 KORMA A slow cooked, mild creamy dish full of flavourful spices and herbs. Mild.	10.95	10.95	13.95	7.95
81 BHUNA A dryish curry, Meat is cooked in its own juices resulting in deep strong flavours but very little sauce. Medium.	10.95	10.95	13.95	7.95
82 ROGAN Slow-cooked to gentle tenderness in an onion, tomato, ginger and garlic rogan masala. Medium.	10.95	10.95	13.95	7.95
83 DANSAK Persian and Gujarati cuisine this comforting dish is cooked with lentils. Medium.	10.95	10.95	13.95	7.95
84 PATHIA Parsi dish cooked with coconut, tomato and spices. Sweet, sour and spicy. Medium.	10.95	10.95	13.95	7.95
85 DOPIAZA The name dopiazza broadly translates as "2 onions" or "double onions". Medium.	10.95	10.95	13.95	7.95
86 MALAYA Cooked with pineapple for a fruity curry. Mild.	10.95	10.95	13.95	7.95
87 METHI Aromatic dish cooked with fresh and dry fenugreek (methi), in a traditional savoury Punjabi sauce. Medium.	10.95	10.95	13.95	7.95

BIRIYANIS

A royal mixed rice dish served on special occasions. Oven baked with spices, pilau rice and melt in the mouth meat or vegetables, steam cooked in a sealed pot.

88 SHAHI BIRIYANI Chicken, lamb and king prawn cooked with aromatic rice, tropical fruits. Served with Shahi Vegetable Korma.	16.95
89 CHICKEN OR LAMB BIRIYANI Chicken steam cooked with spices, pilau rice, caramelised onion, almonds, sultanas, Served with mixed vegetable curry. Fairly medium.	12.95
90 CHICKEN OR LAMB TIKKA BIRIYANI Mild Biryani with tikka pieces.	13.95
91 BENGAL CHICKEN BIRIYANI Lamb steam cooked with spices, caramelised onion, pilau rice, almonds, sultanas, Served with mixed vegetable curry. Fairly medium.	12.95
92 PRAWN BIRIYANI Prawns steamed with spices, caramelised onion, pilau rice. Fairly medium.	12.95
93 TANDOORI KING PRAWN BIRIYANI Succulent king prawns steam cooked with spices, caramelised onion, pilau rice. Fairly medium.	16.95

GAME MEAT DISHES

In the land of Great India, specially hunted wild game birds or caught game birds were a particular favourite of the Moghul Kings, offering a more flavourful change from normal poultry and a healthier habit for the nawabs.

94 TANDOORI GRILLED BATAK (DUCK) Supreme breast of duck meat marinated in home-made yoghurt, ground spices and fresh herbs, ginger and garlic, grilled on charcoal. Medium.	16.95
95 GRILLED BATAK BHUNA (DUCK) Tender duck breast marinated in home made yoghurt with ground spices, fresh herbs, ginger and garlic, then cooked in a dryish sauce with aromatics. Medium.	16.95
96 GRILLED BATAK JALFREZI (DUCK) Tender duck breast stir fried with peppers, onions and green chillies. Medium.	16.95
97 GRILLED BATAK TIKKA MASALA (DUCK) Tender duck breast simmered in a delicate tikka sauce. Mild.	16.95

THAI INFLUENCED DISHES

	CHICKEN OR LAMB	PRAWN	KING PRAWN	VEGETABLE QUORN
98 THAI YELLOW CURRY A delicious dish cooked with thai herbs and coconut milk with an indian influence.	11.95	11.95	13.95	7.95
99 THAI GREEN CURRY A delicious thai dish with coconut milk, lemongrass and lime.	11.95	11.95	13.95	7.95
100 THAI SWEET AND SOUR CURRY A thai spice infused sweet and sour dish with fresh herbs and tamarind. Very mild.	11.95	11.95	13.95	7.95
101 THAI RICE NOODLES A mild dish stir fried with a signature thai sauce.	11.95	11.95	13.95	7.95

FRESH FISH DISHES

102 SALMON BHUNA Fillet of juicy salmon, lightly coated with aromatic spices, pan cooked with olive oil. Served in a dryish curry sauce. Medium.	14.95
103 TROUT BHUNA Fillet of succulent fresh trout, lightly coated with aromatic spices, pan cooked with olive oil, for a light crispy coating. Served in a dryish curry sauce. Medium.	11.95
104 TILAPIA ROGAN Melt in the mouth fillet of freshwater tilapia fish, cooked in an aromatic sauce of spices and herbs with tomato. Cooked with olive oil. Medium.	14.95
105 COD LEMON BHUNA Cod fillet cooked in a marinade of lemon herbs and spices, pan cooked with olive oil with a light spiced coating. Served with an aromatic sauce, Medium.	14.95
106 SEABASS BHUNA Tender seabass fillet cooked in a bengal spiced sauce, mustard oil, and herbs. Medium.	14.95

VEGETARIAN/VEGAN SPECIALITIES

107 CHILLI PANEER A firm favourite. Pan fried cubes of Paneer, simmered in a flavourful sauce of tomatoes, garlic, ginger, lemon, fresh herbs and spices. Hot.	7.95
108 SHAHI VEGETABLE KORMA Rich Moghul dish with fresh vegetables, cooked in a rich, creamy, sauce. Very mild.	7.95
109 SAG PANEER Cubes of indian cottage cheese simmered in light spices with fresh spinach. Medium.	7.95
110 PANEER AUR MATTER KI BHURJI Soft cubes of paneer cheese and peas in a light masala and onion sauce. Medium.	7.95
111 PANEER JALFREZI Indian cottage cheese, mixed peppers and sweet corn cooked in a masala sauce, flavoured with fresh coriander. Medium.	7.95
112 MAKHNI PANEER Indian cottage cheese simmered to succulence in mild gravy, aromatically spiced with cardamom and cumin, enriched with butter, cream. Very mild.	7.95
113 COURGETTE TORIYA VEGAN Courgettes cooked in a light tomato and onion sauce. Medium.	7.95
114 MAHARAJA BROCCOLI VEGAN Tender florets of broccoli sauteed with a selection of spices. Medium.	7.95
115 SABZI SATRANG VEGAN An aromatic dish cooked with fresh okra, garlic and aubergine. Medium.	7.95
116 BINDIA BHAJI VEGAN Fresh okra sauteed with dry roasted spices and onion. Medium.	7.95
117 NAKEL RAMI VEGAN French beans and coconut, sauteed with freshly ground spices. Medium.	7.95
118 MIXED VEGETABLE JALFREZI VEGAN Sweetcorn, mushrooms, mixed peppers and courgettes sauteed in an aromatic coriander flavoured thick gravy. Medium.	7.95



VEGETARIAN/VEGAN CLASSICS

119 MIXED VEGETABLE CURRY VEGAN Fresh mixed vegetables of the day. Medium.	5.95
120 BOMBAY ALOO VEGAN Spiced potato cooked with mustard seeds. Medium.	5.95
121 SAG ALOO VEGAN Diced potatoes cooked with fresh spinach and spices. Medium.	5.95
122 ALOO GOBI VEGAN Potato and cauliflower cooked in its own steam, lightly spiced. Medium.	5.95
123 ALOO CHANA VEGAN Chick peas and potato cooked in tomato, garlic, ginger & fresh spices. Medium.	5.95
124 GARLIC MUSHROOMS VEGAN Button mushrooms pan fried in butter with garlic.	5.95
125 MUSHROOM BHAJI VEGAN Fresh mushrooms, sauteed with onion in a lightly spiced dish with coriander. Medium.	5.95
126 TARKA DAAL VEGAN Lentils - garnished with garlic.	5.95

QUORN SPECIALITIES

127 QUORN TIKKA MASALA Quorn Tikka, chargrill cooked then simmered in a delicate, flavourful sauce. Mild.	9.95
128 QUORN JALFREZI Quorn pieces sauteed with green peppers and fresh green chilli, in an aromatic coriander flavoured thick gravy. Medium.	9.95
129 QUORN ROGAN Quorn pieces simmered in an aromatic sauce made with tomatoes, onion, garlic, ginger, herbs and spices. Medium.	9.95
130 QUORN KEEMA MUTTAR Minced Quorn and green peas (muttar) seasoned with cardamom and spices, cooked in a home cooked style. Medium.	9.95
131 QUORN KEEMA SAAG PANEER Minced Quorn, fresh green peas, spinach and cubes of paneer cheese, seasoned with spices, cooked in a home cooked style. Medium.	9.95
132 QUORN BIRYANI Quorn cooked with saffron rice. Lightly spiced, served with vegetable curry. Mild.	11.95

FUSION DISHES

Modern Indian cuisine has been heavily influenced by travelling cultures, a favourite of India being italian pasta and chinese noodles, with an indian influence, of course.

133 PASTA BARI PARI Pasta dish with chicken, lamb and prawn cooked with a signature Maharaja sauce. Medium.	11.95
134 NOODLE BARI PARI Noodle dish cooked with chicken, lamb and prawn in a signature Maharaja sauce. Medium.	11.95
135 PLAIN RICE VEGAN Plain long grain rice, steam cooked.	2.95
136 PILAU VEGAN Fragrant plain basmati rice, steam cooked.	3.25
137 SUBZI PILAU VEGAN Fragrant basmati rice, cooked with fresh garden vegetables.	4.55
138 KEEMA PILAU Fragrant basmati rice, cooked with minced lamb.	4.55
139 COCONUT PILAU VEGAN Fragrant basmati rice, cooked with coconut.	4.55
140 MUSHROOM PILAU VEGAN Fragrant basmati rice, cooked with mushrooms.	4.55
141 ONION PILAU VEGAN	4.55
142 LEMON PILAU VEGAN	4.55
143 GARLIC PILAU VEGAN	4.55
144 SPECIAL FRIED RICE	4.55

SIDE DISHES

145 PAPPADOMS Crisp wafer thin flour discs perfect with chutneys. Choice of plain or spicy.	0.80
146 BOMBAY DAHI Fresh home-made strained yoghurt to cool the tastebuds.	1.95
147 CUCUMBER OR MIXED RAITA Yoghurt with cucumber or onion and cucumber.	2.50
148 KACHUMBER Ideal side dish of cucumber, onions, tomatoes and coriander. Cooling.	2.50
149 CHUTNEY MIXED TRAY Mango, lime pickle, mint sauce, onion salad and tamarind.	0.80

BREADS

150 NAAN Plain fluffy leavened bread cooked in the tandoor. Perfect for dipping.	2.55
151 MAKHNI NAAN Plain fluffy leavened bread cooked in the tandoor brushed with melted butter.	2.65
152 PESHWARI NAAN A sweet leavened bread cooked in the tandoor with coconut.	2.95
153 KULCHA NAAN A stuffed leavened bread cooked in the tandoor with vegetables.	2.95
154 GARLIC NAAN A stuffed leavened bread cooked in the tandoor with caramelised garlic.	2.95
155 GARLIC AND CHILLI NAAN A stuffed leavened bread cooked in the tandoor with caramelised garlic and chilli.	2.95
156 KEEMA NAAN A stuffed leavened bread cooked in the tandoor with mincemeat.	2.95
157 PURI Unleavened bread, deep fried and soft.	1.55
158 CHAPATTI VEGAN Plain, thin wholewheat bread cooked on the griddle, perfect with sauces.	1.55
159 PARATHA VEGAN Wholewheat flour flaky bread rolled into layers with butter.	2.65
160 STUFFED PARATHA VEGAN Traditional punjabi buttery stuffed paratha bread with potato and mixed vegetables.	3.25
161 TANDOORI ROTI VEGAN Unleavened bread made with wholemeal flour.	2.55

ENGLISH DISHES

162 SIRLOIN STEAK Served with chips, peas and tomatoes or green salad.	16.95
163 RUMP STEAK Served with chips, peas and tomatoes or green salad.	16.95
164 GRILLED CHICKEN BREAST Served with chips, peas and tomatoes or green salad.	14.95
165 CHICKEN NUGGETS Served with chips, peas and tomatoes or green salad.	9.95
166 FRIED SCAMPI Served with chips, peas and tomatoes or green salad.	15.95
167 FRIED MUSHROOMS	3.95
168 GREEN SALAD	2.95
169 CHIPS	2.95
170 PRAWN OMELETTE Served with chips, peas and tomatoes or green salad.	£14.95
171 CHEESE OMELETTE Served with chips, peas and tomatoes or green salad.	£12.95
172 STEAMED SEABASS, SALMON OR KING PRAWNS Served with chips, peas and tomatoes or green salad.	£15.95



RED WINES

1	HOUSE RED WINE	250ML 5.50
2	MAHARAJA HOUSE RED	14.95
3	COTES DU RHONE	14.95
4	MALBEC	15.95
5	CHIANTI	16.95
6	BAROSSA SHIRAZ	19.95
7	CABERNET SAUVIGNON	18.95
8	MERLOT	18.95
9	VALPOLICELLA	19.95
10	RIOJA - SPAIN	18.95
11	SHIRAZ - AUSTRALIA	20.95
12	CHATEAUNEUF DU PAPE	26.95

WHITE WINE

13	HOUSE DRY WHITE	250ML 5.50
14	WINE SPRITZER (SODA OR LEMONADE)	250ML 5.50
15	HOUSE MEDIUM DRY WHITE	14.95
16	PIESPORTER MICHELSBERG	14.95
17	PINOT GRIGIO	14.95
18	SOAVE	16.95
19	SANCERRE	24.95
20	MACON VILLAGES	20.95
21	SAUVIGNON BLANC	24.95
22	CHARDONNAY	24.95
23	CHABLIS - FRANCE	20.95

ROSE WINE

24	HOUSE ROSE WINE	250ML 5.50
25	SPARKLING ROSE	18.95
26	WHITE ZINFANDEL	15.95
27	MATEUS ROSE	15.95
28	PINOT GRIGIO BLUSH	16.95

SPARKLING WINE

29	JACOB CREEK	19.95
30	ASTI SPUMANTE MARTINI	19.95
31	PROSECCO	750ML 19.95
32	PROSECCO	200ML 5.95

CHAMPAGNE

33	HOUSE CHAMPAGNE	29.95
34	MOET ET CHANDON BRUT NV	59.95
35	BOLLINGER SPECIAL CUVEE NV	69.95
36	LAURENT PERRIER ROSE NV	75.95
37	LANSON BLACK LABEL NV (MAGNUM)	75.95
38	DOM PERIGNON VINTAGE	149.95

DRAUGHT BEERS

39	PERONI - PINT	5.50
40	PERONI - HALF PINT	3.00
41	COBRA - PINT	4.25
42	COBRA - HALF PINT	2.25
43	FOSTERS - PINT	4.00
44	FOSTERS - HALF PINT	2.00
45	JOHN SMITHS - PINT	4.00
46	JOHN SMITHS - HALF PINT	2.00

BEER JUGS 2.5 PINTS

47	COBRA	9.95
48	FOSTERS	8.95
49	JOHN SMITH	8.95
50	PERONI	11.95

BOTTLED BEERS

51	COBRA INDIAN	660ML 4.95
52	KING COBRA	750ML 10.95
53	DESPERADOS	3.50
54	CORONA EXTRA	3.50
55	BUDWEISER	3.50
56	HEINEKEN	3.50
57	BECKS	3.50
58	AMSTELL	3.50

COOLERS

59	SMIRNOFF ICE RED	3.50
60	WKD	3.50
61	KOPPARBERG CIDER - ALL FLAVOURS	4.50
62	MAGNERS - ALL FLAVOURS	4.50
63	BULMERS - ALL FLAVOURS	4.50
64	REKORDERLIG	4.50

APERITIFS

65	CAMPARI	3.95
66	DUBONNET	3.95
67	MARTINI DRY	3.95
68	MARTINI ROSSO	3.95
69	CINZANO BIANCO	3.95

BRANDY

70	MARTELL	3.95
71	HENNESSY	3.95
72	COURVOISIER	3.95
73	REMY MARTIN	3.95

SHOTS

74	TEQUILA	3.95
75	SAMBUCA	3.95
76	SOURZ - ALL FLAVOURS	3.95
77	AFTERSHOCK ALL FLAVOURS	3.95
78	JAGER BOMB / ABSINTHE	5.00

SPIRITS AND MIXERS

79	HENDRICKS	3.95
80	GORDON'S	3.95
81	BEEFEATER	3.95
82	TANQUERRY	3.95
83	JACK DANIELS	3.95
84	JIM BEAM	3.95
85	BELLS	3.95
86	TEACHERS	3.95
87	CHIVAS REGAL	3.95
88	JOHNNIE WALKER BLACK LABEL	3.95
89	BACARDI	3.95
90	GOLDEN RUM	3.95
91	MALIBU	3.95
92	CAPTAIN MORGAN'S DARK RUM	3.95
93	CAPTAIN MORGAN'S SPICED RUM	3.95
94	VODKA	3.95
95	PIMMS	3.95
96	ARCHERS	3.95
97	ALL MIXERS +35P	

LIQUEURS

98	GLAVYA	3.95
99	AMARETTO	3.95
100	BAILEYS	3.95
101	SOUTHERN COMFORT	3.95
102	DRAMBUIE	3.95
103	TIA MARIA	3.95
104	BENEDICTINE	3.95
105	COINTREAU	3.95
106	PERNOD	3.95
107	GRAND MARNIER	3.95
108	GRAPPA	3.95
109	CAMPARI	3.95
110	APEROL	3.95
111	TIO PEPE	3.95
112	HARVEY'S CLUB	3.95
113	BRISTOL CREAM	3.95
114	RUBY	3.95

PROSECCO COCKTAILS

115	BELLINI	8.95
	Prosecco and peach liqueur	
116	ROSSINI	8.95
	Prosecco and strawberry liqueur	
117	PROSECCO ROYALE	8.95
	Prosecco and Cassis liqueur	
118	PORN STAR MARTINI	8.95
	Vodka, Prosecco and Passion Fruit	

COCKTAILS

119	PINA COLADA	8.95
	White & dark rum, pineapple juice, coconut cream	
120	MOJITO	8.95
	White rum, sugar, lime, sparkling water, and mint	
121	COSMOPOLITAN	8.95
	Vodka, triple sec, lime and cranberry juice	
122	TEQUILA SUNRISE	8.95
	Silver tequila, grenadine and orange	
123	HURRICANE	8.95
	Dark rum, lemon & fruit juice and soda	
124	MAHARAJA GLOW	8.95
	Golden Rum, American Dry Ginger, lime with ice	
125	SUMMER SPARKLER	8.95
	Pimms, Vodka, Lemonade and ice	

MOCKTAILS (NON ALCOHOLIC)

126	LASSI CLASSIC	4.50
	Indian yoghurt drink, blended with ice: Choice of mango, sweet or salt	
127	CITRUS SUNRISE	5.95
	Lemon, Orange, Grapefruit and Grenadine Syrup with ice	
128	APPLE MOJITO	5.95
	Apple juice, fresh lime, Grenadine syrup, and mint topped with ginger beer	
129	BABY BELLINI	5.95
	Peach, Lemon and Sparkling Apple juice with ice	
130	VIRGIN MOJITO	5.95
	Lime, Club soda, Sprite, mint and brown sugar	
131	VIRGIN PINA COLADA	5.95
	Pineapple Juice, Coconut Cream and ice	

SOFT DRINKS

132	COCA-COLA, LEMONADE, GINGER ALE, BITTER LEMON, TONIC WATER	2.25
133	FRUIT JUICE J20	3.25
134	APPLE, ORANGE, PINEAPPLE, MANGO JUICE	3.00
135	SPARKLING WATER	330ML 2.25
136	STILL WATER	330ML 2.25

