

Starters

King Prawn Puree £9.25

large king prawns marinated lightly with a special blend of herbs and spices before being cooked in a thick medium spiced sauce. Served on a specially-made puree

King Prawn Butterfly £7.75

large king prawns coated with a thin layer of bread crumbs and deep fried in low fat vegetable oil

Chat Puree Chicken £6.50 Lamb £7.50

tender pieces of boneless chicken / lamb sliced into small pieces and cooked in a slightly hot spiced sauce. Served on a specially-made puree

Shashlick Chicken £6.50 Lamb £7.50

tender pieces of chicken / lamb with chunks of onions, peppers, mushrooms and tomatoes marinated in special blend of herbs and spices before tossed in light blend of tandoori sauce

Kofta Kabab £6.95

freshly minced meat balls mixed with diced onions and a special blend of medium hot tandoori spices before being cooked on slow heat in the clay oven

Chilli Chicken Pakora £6.75

tender pieces of chicken strips cooked in the clay oven before being dipped in a special batter and herbs with whole green chillies and then deep-fried

Sheek Kebab £6.95

minced meat mixed with herbs and a special blend of spices. The meat is shaped onto a skewer like a sausage, and barbecued at high temperatures in a tandoor (earthen oven)

Maharani's Mix £6.95

a selection of Maharani's favourite starters (onion bhajee, sheek kebab and chicken tikka)

Chicken Tikka £6.25

tender pieces of boneless chicken marinated in yoghurt and a special blend of Indian spices for 24 hours, before being barbecued at high temperatures in a tandoor

Boti Gosht £6.75

tender pieces of lamb marinated in a special blend of tandoori spices for 24 hours before cooked on slow heat in a clay oven in a light blend of garam spices

Samosas Vegetable £5.95 Meat £6.95

delicious fresh minced lamb or diced mixed vegetables mixed with a special blend of spices, wrapped in a thin layer of crispy pastry and deep fried in low fat vegetable oil

Onion Bhajee £5.95

one of the favourite light starters, finely sliced fresh onions with a special blend of spices put together as small balls and deep-fried in low-fat vegetable oil

Garlic Mushrooms £5.95

fresh mushroom chopped into small pieces and cooked with finely shredded garlic

Paneer Shashlick £6.95

cubes of Indian cottage cheese with chunks of onions, peppers and tomatoes marinated in special blend of tandoori herbs & spices before barbecued in a tandoori oven



House Specialities

Tikka Massala Chicken £11.95 Lamb £14.95 King Prawn £17.50

the nation's favourite Indian dish. Boneless chicken, lamb or king prawns marinated with herbs and mild spices before being cooked in a special massala sauce to give a distinctive fruity, creamy, mild texture and taste

Buttered Massala Chicken £11.95 Lamb £14.95 King Prawn £17.50

boneless chicken, lamb or king prawns marinated with herbs and mild spices before being cooked in butter and a special blend of rich sweet creamy sauce

Passanda Chicken £11.95 Lamb £14.95 King Prawn £17.50

boneless chicken, lamb or king prawns marinated in yoghurt and a special blend of mild spices and herbs before being cooked in a mild creamy sauce

Chat Massala Chicken £11.95 Lamb £14.95 King Prawn £17.50

a typical North Indian home-style boneless chicken, lamb or king prawn curry in a medium spiced sauce blended with selected herbs and spices to produce a hint of tangy flavour

Jehangiri Krahi Chicken £11.95 Lamb £14.95 King Prawn £17.50

boneless pieces of chicken, lamb or king prawn lightly marinated with ginger, coriander and garam masala before being cooked in medium spices with chunks of onions and peppers to produce a classic indian dish dating back to Mughal times

Kofta Bhuna NEW £12.95

freshly minced lamb/mutton meat balls mixed with diced onions, peppers and special blend of tandoori and gram spices. Cooked in slow heat in clay oven before finished in medium-hot spiced thick sauce

Achari Chicken £12.50 Lamb £15.75 King Prawn £17.95

boneless pieces of chicken, lamb or king prawns marinated lightly with garlic, ginger, coriander and a selection of tandoori spices before being cooked in medium-hot spices and a touch of home-made mixed pickle to create a typical Rajasthani regional dish

Jerra Chicken £12.95

boneless pieces of chicken marinated lightly with garlic, ginger, coriander and garam masala and barbecued in the tandoor before being cooked in a medium-hot spiced sauce with distinctive toasted whole jerra (cumin) seeds

Jalfrezi Chicken £11.95 Lamb £14.95 King Prawn £17.50

tender cubes of chicken, lamb or king prawns cooked in tandoor before finished in a delicious medium thick sauce with distinctive green chillies and chunks of onions and peppers

Garlic Chilli Chicken £12.95 Lamb £15.95 King Prawn £17.95

a traditional South Indian dish. Boneless pieces marinated with delicate herbs and a blend of tandoori spices before being cooked in a sauce of finely sliced fresh garlic and whole split green chillies

Chicken Chana £12.75

boneless chicken marinated in a special blend of herbs and spices, barbecued in the tandoor and cooked in a thick medium spiced sauce with chick peas and tomatoes

Murg Massala £13.95

pieces of chicken on the bone marinated in yoghurt, ginger, coriander and garam masala for 24 hours, barbecued in a clay oven before being cooked in a medium blend of tandoori spices and herbs.

Chicken Sri Lanka £13.75

boneless pieces of chicken marinated with ginger and garam masala, barbecued in a tandoor before being cooked in a fairly hot coconut sauce with a hint of vinegar to infuse the spices into the meat



Tandoori Dishes

All served on a hot sizzler with finely sliced onions and a sprinkle of fresh lemon juice.
All Tandoori dishes are accompanied by a side dish of green salad

- Tandoori Mach (Salmon)** £18.95
succulent pieces of boneless, skinless salmon marinated lightly in garlic, ginger, coriander and selection of garam spices before grilling at a high temperature in a tandoor (earthen oven)
- Tandoori Trout** £16.95
a whole trout marinated in yoghurt, ginger, coriander and garam massala for 24 hours before being barbecued at a high temperature
- Tandoori King Prawn** £17.95
large king prawns marinated lightly with a special blend of herbs and spices before being barbecued at a high temperature in a tandoor
- Tandoori Mixed Grill** £14.95
a selection of Maharani's favourite tandoori dishes (chicken tikka, lamb tikka, tandoori chicken and sheek kebab)
- Shashlick** Chicken £12.75 Lamb £14.50
tender pieces of chicken / lamb with chunks of onions, peppers, mushrooms and tomatoes marinated in special blend of herbs and spices before tossed in light blend of tandoori sauce
- Chicken Tikka** £11.75
tender pieces of boneless chicken marinated in yoghurt and a special blend of herbs and spices for 24 hours before barbecuing at high temperature in a tandoor
- Boti Gosht** NEW £12.95
tender pieces of lamb marinated in a special blend of tandoori spices for 24 hours before cooked on slow heat in a clay oven in a light blend of garam spices
- Tandoori Chicken** Half £11.50 Full £15.95
pieces of chicken on the bone are marinated in yoghurt, ginger, garlic, coriander and garam masala for 24 hours before barbecuing at a high temperature in a tandoor
- Kofta Sizzler** £12.95
freshly minced lamb/mutton meat balls mixed with diced onion and a special blend of medium hot tandoori spices before being cooked on slow heat in a clay oven

Biriany Dishes

Boneless pieces of chicken, lamb or king prawns cooked in a thick dry sauce before blending with pulao rice. The dish is served with vegetable curry (mild, medium or hot).

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| Chicken | £10.95 | Chicken Tikka | £12.25 |
| Lamb | £13.95 | Vegetable | £10.95 |
| King Prawn | £15.95 | Mushroom | £10.95 |
| Handi Biriany <small>NEW</small> (Subject to availability) | | Chicken £14.75 | Lamb £16.95 |
- Originating from the Sindh Province of Pakistan, known as the king of all biranies. Boneless pieces of chicken/lamb cooked in garlic, ginger and special blend of instantly roasted gram spices in a medium spiced dry sauce. Layered with basmati rice and slowly cooked under pressure in deep tandoori well. Served with vegetable curry (mild, medium or hot) and hand cut mix vegetable rita.

Vegetarian Dishes

All house specialities and main course dishes can be ordered with any one of the side dish vegetables.

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| Vegetarian House Speciality | £11.95 | Vegetarian Main Course | £10.95 |
| Side Dish As A Main Course | £10.95 | | |



Main Courses

Garlic Tandoori chicken, lamb or king prawns cooked in a medium thick sauce with a distinguished garlic taste

Chicken £11.95 Lamb £14.95 King Prawn £16.50

Saag Tender pieces of boneless chicken, lamb or king prawns cooked with fresh spinach (saag) in a thick medium spiced sauce

Chicken £11.95 Lamb £14.95 King Prawn £16.50

Rogan Medium spiced dish with tomatoes

Chicken £10.95 Lamb £13.95 King Prawn £15.95

Bhuna Medium hot in a thick sauce with tomatoes

Chicken £10.95 Lamb £13.95 King Prawn £15.95

Ceylon Fairly hot with coconut

Chicken £10.75 Lamb £13.75 King Prawn £15.75

Kashmir With lychees, banana and pineapple pieces – mild

Chicken £10.75 Lamb £13.75 King Prawn £15.75

Korma Very mild creamy flavoured curry

Chicken £10.50 Lamb £13.75 King Prawn £15.75

Vindaloo Very hot

Chicken £10.50 Lamb £13.75 King Prawn £15.50

Madras Fairly hot

Chicken £10.50 Lamb £13.75 King Prawn £15.50

Curry Medium

Chicken £10.50 Lamb £13.75 King Prawn £15.50

Balti Dishes

Balti dishes (name of dish they are served in) are marinated in a special blend of herbs and spices for many hours before cooking in order to bring out their delicate flavours. They are cooked with fresh tomatoes, ginger, garlic and chunks of onion and green peppers in a thick gravy sauce.

Chicken	£11.95	Lamb	£14.95
King Prawn	£16.95	Vegetable	£11.95
Maharani's Balti Mix	£16.50	Keema Balti	£15.95
chicken, lamb & king prawns		minced lamb meat	

Dhansak/Pathia Dishes

Tender pieces of chicken, lamb or king prawns cooked with sweet, sour and hot sauce to create a traditional persian dish. Dhansak dishes are cooked with lentils and Pathia dishes are cooked with diced onions and tomatoes. Served with pulao rice.

Chicken	£14.95	Lamb	£17.95
King Prawn	£18.95	Vegetable	£14.95

Side Vegetable Dishes

Subzi Bhuna <small>NEW</small> mixed vegetables cooked with light special blend of herbs and spices - medium	£8.25
Saag Paneer spinach cooked in Indian paneer or mild cheddar cheese	£8.25
Bhindi Bhajee okera	£8.25
Chana Massala chick peas	£6.95
Vegetable Curry	£6.95
Cauliflower And Aloo Bhajee cauliflower with potatoes	£6.95
Bombay Aloo potatoes	£6.95
Mushroom Bhajee	£6.95
Saag Aloo spinach with potatoes	£6.95
Saag Bhajee spinach	£6.95
Dal Tarka lentils cooked in garlic	£6.95
Dal Samba lentils and vegetables cooked in thick hot and sour sauce	£6.95

Rice Dishes

Boiled Rice	£3.75
Pulao Rice	£3.95
Fried Rice	£4.50
Fried Rice with Egg	£4.75
Fried Rice with Peas	£4.75
Fried Rice with Mushrooms	£4.75
Special Fried Rice egg, peas & sultanas	£4.95
Vegetable Rice mix vegetables	£4.95
Keema Rice minced meat cooked with pulao rice	£5.25

Sundries - Side Dishes

Naan	£3.75
Keema Naan	£3.95
Naan Peshwari	£3.95
Garlic Naan	£3.95
Vegetable Naan	£3.95
Tandoori Roti	£3.75
Chapati	£2.95
Puri	£2.95
Papadum	£1.50
Spiced Papadum	£1.75
Pickles Tray	£1.50 per head

English Dishes

Sirloin Steak	£12.50
Fried Scampi	£11.95
Fried Chicken tender pieces of boneless chicken coated with golden breadcrumbs	£11.50
Chips	£2.95
Green Salad	£2.95

