

## SIDE VEGETABLE DISHES as main dish £8.95

Bhindi Bhajee okera.....	£6.50
Saag Paneer .....	£6.50
spinach cooked in Indian paneer or mild cheddar cheese	
Dry Vegetables.....	£5.95
mixed vegetables cooked with light special blend of herbs and spices - medium	
Chana Massala chick peas.....	£5.75
Vegetable Curry.....	£5.75
Cauliflower And Aloo Bhajee.....	£5.75
cauliflower with potatoes	
Bombay Aloo potatoes.....	£5.75
Mushroom Bhajee.....	£5.75
Saag Aloo spinach with potatoes.....	£5.75
Saag Bhajee spinach.....	£5.75
Dal Tarka lentils cooked in garlic.....	£5.75
Dal Samba.....	£5.75
lentils and vegetables cooked in thick hot and sour sauce	

## RICE DISHES

Boiled Rice.....	£2.95
Pulao Rice.....	£3.25
Fried Rice.....	£3.50
Fried Rice with Egg.....	£3.75
Fried Rice with Peas.....	£3.75
Fried Rice with Mushrooms.....	£3.75
Special Fried Rice egg, peas & sultanas.....	£4.25
Vegetable Rice mix vegetables.....	£4.25
Keema Rice minced meat cooked with pulao rice.....	£4.50

## SUNDRIES - SIDE DISHES

Naan.....	£2.95
Keema Naan .....	£3.25
Naan Peshwari.....	£3.25
Garlic Naan.....	£3.25
Vegetable Naan.....	£3.25
Tandoori Roti.....	£2.95
Chapati.....	£2.25
Puri.....	£2.25
Papadum.....	£0.95
Spiced Papadum.....	£1.25
Pickles Tray selection of four dips.....	£1.50
mint sauce, mango chutney, onion salad & chilli sauce	
Mint Sauce.....	£0.50
Mango Chutney.....	£0.50
Onion Salad.....	£0.50
Chilli Sauce (hot).....	£0.50
Mix Lime Pickle (hot).....	£0.50

## ENGLISH DISHES

Sirloin Steak.....	£12.50
Fried Scampi.....	£11.50
Fried Chicken.....	£10.50
tender pieces of boneless chicken coated with golden breadcrumbs	
Chips.....	£2.75
Green Salad.....	£2.75

23 Bridge Street  
Deeping St James PE6 8HA  
**Tel: 01778 341110**

### OPENING TIMES:

4.30pm - 9.30pm (Monday)

**CLOSED** (Tuesday)

4.30pm - 10.30pm (Wednesday & Thursday)

4.30pm - 11.00pm (Friday & Saturday)

4.00pm - 9.30pm (Sunday)



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## STARTERS

**King Prawn Puree** ..... £7.50  
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** ..... £6.50  
large king prawns coated with a thin layer of bread crumbs and deep fried in low fat vegetable oil

**Chat Puree** ..... **Chicken £4.95** ..... **Lamb £5.75**  
tender pieces of boneless barbecued chicken / lamb sliced into small pieces and cooked in a slightly hot spiced sauce. Served on a specially-made puree

**Shashlick** ..... **Chicken £4.95** ..... **Lamb £5.75**  
tender pieces of chicken / lamb with chunks of onions, peppers and tomatoes marinated in special blend of herbs and spices and barbecued at high temperatures in a tandoor

**Kofta Kabab** ..... £5.50  
freshly minced meat balls mixed with diced onions and a special blend of medium hot tandoori spices before being barbecued on a slow heat in the clay oven

**Gosht Boti** ..... £5.25  
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

**Sheek Kebab** ..... £5.25  
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)

## HOUSE SPECIALITIES

**Tikka Massala**  
**Chicken £9.95**   **Lamb £11.95**   **King Prawn £14.50**  
the nation's favourite Indian dish. Boneless chicken, lamb or king prawns blended with herbs and mild spices and barbecued in the tandoor before being cooked in a special massala sauce to give a distinctive fruity, creamy, sweet texture and taste

**Buttered Massala**  
**Chicken £9.95**   **Lamb £11.95**   **King Prawn £14.50**  
spring chicken, lamb or king prawns barbecued in a clay oven before being cooked in butter and a special blend of rich creamy sauce

**Passanda**  
**Chicken £9.95**   **Lamb £11.95**   **King Prawn £14.50**  
spring chicken, lamb or king prawns marinated in yoghurt and a special blend of mild spices and herbs and barbecued in the tandoor before being cooked in a mild creamy sauce

**Chat Massala**  
**Chicken £9.95**   **Lamb £11.95**   **King Prawn £14.50**  
a typical North Indian home-style boneless chicken, or lamb curry in a medium spiced sauce blended with selected herbs and spices to produce a mouth watering flavour

**Jehangiri Krahi**  
**Chicken £9.95**   **Lamb £11.95**   **King Prawn £14.50**  
boneless pieces of chicken or lamb lightly marinated with ginger, coriander and garam masala and barbecued in the tandoor before being cooked in medium spices with chunks of onions and peppers to produce a classic indian dish dating back to Mughal times

**Achari**  
**Chicken £10.95**   **Lamb £12.95**   **King Prawn £15.50**  
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

**Maharani's Mix** ..... £5.50  
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

**Chilli Chicken Pakora** ..... £5.50  
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

**Chicken Tikka** ..... £4.95  
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

**Samosas** ..... **Vegetable £4.75** ..... **Meat £5.25**  
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** ..... £4.50  
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** ..... £4.50  
fresh mushroom chopped into small pieces and cooked with finely shredded garlic

**Paneer Shashlick**  ..... £5.50  
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

**Kofta Bhuna** ..... £11.50  
freshly minced lamb/mutton meat mixed with diced onions, peppers and special blend of roasted tandoori and garam spices. Barbecued on slow heat in clay oven before cooked in medium-hot spiced thick sauce

**Jerra Chicken** ..... £10.95  
boneless pieces of chicken marinated lightly with garlic, ginger, coriander and garam massala and barbecued in the tandoor before being cooked in a medium-hot spiced sauce with distinctive toasted whole jerra (cumin) seeds

**Jalfrezi**  
**Chicken £9.95**   **Lamb £11.95**   **King Prawn £14.50**  
tender cubes of chicken or lamb barbecued in the tandoor before being cooked in a delicious medium thick sauce with distinctive green chillies and chunks of onions and peppers

**Garlic Chilli**  
**Chicken £10.95**   **Lamb £12.95**   **King Prawn £15.50**  
a traditional South Indian dish. Boneless pieces marinated with delicate herbs and a different blend of tandoori spices before being cooked in a sauce of finely diced, fresh garlic and whole sliced green chillies

**Nawabi**  
**Chicken £10.50**   **Lamb £12.50**   **King Prawn £15.50**  
tender cubes of chicken or lamb marinated in natural yoghurt then cooked with tomatoes and a boiled egg before finishing it in a medium spiced sauce

**Chicken Chana** ..... £10.50  
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

**Murg Massala** ..... £12.50  
pieces of chicken on the bone marinated in yoghurt, ginger, coriander and garam massala for 24 hours, barbecued in a clay oven before being cooked in a medium blend of tandoori spices and herbs.

**Chicken Sri Lanka** ..... £10.50  
boneless pieces of chicken marinated with ginger and garam massla, barbecued in a tandoor before being cooked in a fairly hot coconut sauce with a touch of vinegar

## MAIN COURSES

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

**Chicken**.... £9.50   **Lamb**..£10.75   **King Prawn**...£13.50

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

**Chicken**.... £9.50   **Lamb**..£10.75   **King Prawn**...£13.50

**Rogan** Medium spiced dish with tomatoes

**Chicken**.... £9.25   **Lamb** ..£10.50   **King Prawn**...£13.50

**Bhuna** Medium hot in a thick sauce with tomatoes

**Chicken**.... £9.25   **Lamb** ..£10.50   **King Prawn**...£13.50

**Ceylon** Fairly hot with coconut

**Chicken**.... £9.25   **Lamb** ..£10.50   **King Prawn**...£13.50

**Kashmir** With lychees, banana and pineapple pieces – mild

**Chicken**.... £9.25   **Lamb** ..£10.50   **King Prawn**...£13.50

**Koorma** Very mild creamy flavoured curry

**Chicken**.... £8.75   **Lamb** ...£9.95   **King Prawn**...£12.95

**Vindaloo** Very hot

**Chicken**.... £8.75   **Lamb** ...£9.95   **King Prawn**...£12.95

**Madras** Fairly hot

**Chicken**.... £8.75   **Lamb** ...£9.95   **King Prawn**...£12.95

**Curry** Medium

**Chicken**..£8.7-5   **Lamb** ...£9.95   **King Prawn**...£12.95

## VEGETARIAN DISHES

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

**Vegetarian House Speciality**..... £9.95

**Vegetarian Main Course** ..... £8.95

## BALTI

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** .....£9.95   **Lamb** .....£11.95

**King Prawn** .....£14.50

**Maharani's Balti Mix** chicken, lamb & king prawns .....£13.50

**Keema Balti** minced lamb meat.....£12.50

**Vegetable** ..... £9.95

## TANDOORI DISHES

**Tandoori Mach (Salmon)**.....£15.50  
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**.....£14.50  
a whole trout marinated in yoghurt, ginger, coriander and garam massala for 24 hours before being barbecued at a high temperature

**Tandoori King Prawn** .....£14.50  
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**.....£12.50  
a selection of Maharani's favourite tandoori dishes (chicken tikka, lamb tikka, tandoori chicken and sheek kebab)

**Shashlick** ..... **Chicken £10.50**.... **Lamb £11.95**  
tender pieces of boneless chicken with chunks of onions, peppers and tomatoes marinated in a special blend of herbs and spices for 24 hours before being barbecued at high temperature in a tandoor

**Chicken Tikka** ..... £8.95  
tender pieces of boneless chicken / lamb marinated in yoghurt and a special blend of herbs and spices for 24 hours before barbecuing at high temperature in a tandoor

**Tandoori Chicken**.....half £8.95   full £13.50  
pieces of chicken on the bone are marinated in yoghurt, ginger, garlic, coriander and garam massala for 24 hours before barbecuing at a high temperature in a tandoor

**Kofta Sizzler** .....£10.50  
freshly minced lamb/mutton meat balls stuffed with diced onion and a special blend of medium hot tandoori spices before being barbecued on slow heat in a clay oven

**Gosht Boti** .....£10.50  
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

## 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** .....£12.50   **Lamb**.....£13.95

**King Prawn** .....£14.50   **Vegetable** .....£12.50

## 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).

**King Prawn** ..... £14.50

**Lamb** .....£10.95

**Chicken** ..... £9.50

**Vegetable** ..... £9.50

**Mushroom** ..... £9.50

**Chicken Tikka**.....£10.50

### Handi Biriany

**Chicken £12.95**   **Lamb £14.95** (Subject to availability)

Originating from the Sindh Province of Pakistan, known as the king of all birianies. 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.