

## *Tandoori Specials*

### *Charcoal Clay Oven*

Marinated lightly spiced Tandoori Cuisine is the combination of aromatic herbs, cultured yogurt and ground fresh spices baked in a charcoal clay oven (Tandoor). The result is lean and tender meat with a seductive ?

- 1. TANDOORI CHICKEN:** Skinless Chicken Marinated in a Mixture of Yogurt, Aromatic Spice and Baked to a Succulent Tenderness in the Tandoor ..... **12.95**
- 2. CHICKEN TIKKA:** Chicken Roasted in Charcoal Oven, Mild Spices, Served with Lemon ..... **14.95**
- 3. SEEKH KABOB:** Finely Minced Lamb Seasoned with Chopped Onions, Herbs and Spices then Baked on Skewers in our Tandoor Oven ..... **14.95**
- 4. RESHMI KABOB LAHSOONI:** Tender Chicken Breast Pieces Marinated in Sour Cream with Fresh Spices and Roasted in the Tandoor ..... **15.95**
- 5. TANDOORI SHRIMP:** King-sized Shrimp Marinated in Fresh Ginger and Garlic then Roasted in the Tandoor ..... **16.95**
- 6. TANDOORI MIXED GRILL:** Combinations of Tandoori Specialties like Tandoori Chicken, Chicken Tikka, and Seekh Kabob, Reshmi Kabob and Tandoori Shrimp with Sautéed Onions and a Piece of Lemon ..... **16.95**
- 7. FISH TIKKA:** Fish Marinated with Flavorful Blend of Herb, Lemon, Fresh Garlic and Fresh ..... **15.95**
- 8. BOTI KABAB:** Chunk of Juicy Lamb Pieces Marinated in Yogurt and Authentic Spices and Baked in Charcoal Oven ..... **13.95**

## *Biryani Rice Specialties*

- 1. CHICKEN BIRYANI:** Basmati Rice Cooked with Chicken Chunks, Nuts and Spices ..... **12.95**
- 2. LAMB BIRYANI:** Juicy Pieces of Lamb Cooked with Basmati Rice and Spices and Garnished with Nuts ..... **13.95**
- 3. VEGETARIAN BIRYANI:** Basmati Rice Cooked with Green Vegetables and Garnished with Dried Fruits ..... **11.95**
- 4. SHRIMP BIRYANI:** King Sized Shrimp, Cooked with Basmati Rice and Garnished with Dried Fruits ..... **14.95**
- 5. BEEF BIRYANI:** Basmati Rice and Spicy Beef Chunks Cooked with Nuts and Flavored with Saffron ..... **12.95**
- 6. CHEF'S SPECIAL:** Basmati Rice Cooked with Green Vegetables, Chicken Chunks, Juicy Lamb, Beef Chunks and King Shrimp with Herbs, Fresh Spices, Nuts and Raisins ..... **14.95**
- 7. PLAIN PULLAO:** Basmati Rice ..... **2.50**

## *Vegetables*

- 1. NAVARATTAN KORMA:** Mixed Vegetables Cooked with Cream, Herbs and Cashews ..... **10.95**
- 2. MALAI KOFTA:** Vegetable Balls, Fried, Cooked in Delicious Gravy ..... **10.95**
- 3. MUTTER PANEER:** Fresh Homemade Cottage Cheese and Green Peas Curry ..... **10.95**

- 4. ALOO MUTTER:** Fresh Green Peas Cooked in a Delicately Spiced Sauce with Potatoes ..... **9.95**
- 5. PALAK PANEER:** Spinach Cooked with Homemade Cheese ..... **10.95**
- 6. PALAK ALOO:** Delightful Ragout of Spinach & Tomatoes, Light Cream, Cinnamon & other Spices ..... **9.95**
- 7. VEGETABLE MIX CURRY:** Variety of Vegetables (Green Peas, Potatoes, Cauliflower, etc.) ..... **9.95**
- 8. ALOO CHOLE:** Chick Peas Deliciously Cooked with Tomatoes, Potatoes, etc ..... **9.95**
- 9. ALOO GOBHI:** Cauliflower and Potatoes Cooked with Tomatoes and Spices ..... **10.95**
- 10. SHAHI PANEER:** Chunks of Cheese Sautéed with Ginger, Garlic, Onion & Tomatoes, Garnished with Cashews and Raisins, Cooked in Creamy Sauce. A Royal Vegetarian Delight ..... **11.95**
- 11. DAL MAKHNI:** Black Bean and Kidney Bean Cooked with Butter ..... **9.95**
- 12. RAJ MAH:** Kidney Beans in a Robust Tomato Base Sauce of Ginger, Garlic, Turmeric & other Herbs ..... **9.95**
- 13. BAINGAN BHARTHA:** An Eggplant Specialty Baked over Open Flame, Mashed and then Sautéed with Onions, Garlic, Ginger and other Spices ..... **10.95**
- 14. PALAK CHOLE:** Spinach Cooked with Chick Peas ..... **9.95**
- 15. KARHI PAKORA:** Ground flour of Chick Peas, Yogurt and Vegetable ..... **9.95**
- 16. PALAK MUSHROOM:** Fresh Mushroom and Spinach Cooked in Mild Spice ..... **9.95**
- 17. VEGETABLE MANGO:** Variety of Vegetables Cooked in Mango Sauce ..... **9.95**
- 18. PANEER JALFRAZIE:** Fresh Homemade Cottage Cheese Cooked with Fresh Vegetables and Spices ..... **11.95**
- 19. MUTTER MUSHROOM:** Fresh Mushrooms and Green Peas Cooked in a Delicately Spiced Sauce ..... **9.95**
- 20. BHINDI MASALA:** Tender Okra Sautéed with Onion and Tomatoes Cooked in Herb and Spices ..... **10.95**

## *Desserts*

- 1. KULFI:** Exotic Ice Cream from India made with Saffron, Almonds & Nuts ..... **3.50**
- 2. MANGO ICE CREAM:** Ice Cream made with Mango and Milk and Flavored with Nuts and Rose Water .. **2.95**
- 3. GULAB JAMUN:** Non Fat Dry Milk and Cottage Cheese Fried Ball Soaked in Sugar Syrup ..... **2.95**
- 4. KHEER:** Rice Cooked in Sweetened Milk, Raisins and Almonds ..... **2.95**

## *Condiments*

- 1. PICKLE:** ..... **1.95**
- 2. MANGO CHUTNEY :** ..... **1.95**
- 3. SALAD :** ..... **3.50**
- 4. RAITA:** Cucumber, Mint in Yogurt ..... **1.95**
- 5. PLAIN YOGURT :** ..... **1.95**

## *Indian Beverages*

- 1. MANGO JUICE /ALL JUICE** ..... **1.75**
- 2. MANGO MILK SHAKE:** Made with Mango Flavored Ice Cream ..... **1.75**
- 3. LASSI:** Sweet or Salted Yogurt Drink ..... **1.75**
- 4. MANGO LASSI:** Sweet Yogurt and Mango Flavored Drink ..... **1.75**
- 5. PEPSI, SPRITE, DIET PEPSI, MOUNTAIN DEW, MILK** ..... **0.95**
- 6. ICED TEA** ..... **0.95**
- 7. COFFEE** ..... **0.95**
- 8. DARJEELING TEA:** Indian Tea from Darjeeling .. **0.95**
- 9. MASALA TEA:** Darjeeling Tea Brewed with Spice, Milk and Sugar ..... **??**

## *Tempting Appetizers*

- 1. CHEESE PAKORA:** (5 Pieces) Homemade Cheese Deep Fried in Chick Pea Butter ..... **3.95**
- 2. CHICKEN PAKORA:** (5 Pieces) Assorted Boneless Cubes of Chicken Deep Fried in Chick Pea Butter ..... **3.95**
- 3. FISH PAKORA:** (5 Pieces) Fish, Boneless and Skinless, Marinated with Yogurt, Lemon Juice, Spices, Chick Pea Butter and Deep Fried ..... **6.95**
- 4. SHRIMP PAKORA:** Shrimp Marinated Yogurt, Lemon, Juice and Spices. Deeped in the Chick Pea Butter and Deep Fried. **6.95**
- 5. ALOO TIKKI:** (2 Pieces) Chopped Potatoes, Green Peas, Gram Flour Balls Deep Fried ..... **3.50**
- 6. SAMOSA:** Spicy Turnovers Stuffed with Potatoes and Green Peas ..... **3.50**
- 7. VEGETABLE PAKORA:** (5 Pieces) Vegetable Fritters **2.95**
- 8. MIXED VEGETARIAN PLATTER:** Two Vegetable Pakoras and Cheese Pakoras, Samosa, Aloo Tikki and Slices of Papadam ..... **6.95**
- 9. MIXED PLATTER (NON VEGETARIAN):** Two Chicken and two Fish Pakora, Seekh Kabob and a Slice of Papadam ..... **7.95**
- 10. PAPADAM:** (2 Slices) Crispy, Spicy Wafers ..... **1.50**

## *Soups*

- 1. MULLIGATAWNY SOUP:** Lentils, Vegetables, Spice, etc ..... **2.50**
- 2. COCONUT SOUP:** Coconut, Cream, Pistachio, etc. .... **2.50**

# *Maharaja Restaurant*



## *Authentic Indian Cuisine*

Welcome to a unique dining experience. Our daily all-you-can-eat lunch buff is a gourmet delight. The dinner menu offers a variety of tempting choices, including lamb, chicken, beef, seafood, an extensive vegetarian menu and freshly baked bread from our clay oven. Enjoy the Maharaja experience where the taste is far out, but not far away.

We welcome you to Maharaja. It is our pleasure to serve you.

Lunch Buffet  
11:30 a.m. to 3:00 p.m.

Dinner  
5:00 p.m. to 10:00 p.m.

**We do catering, birthdays and wedding parties**

6713 Odana Road  
Madison, WI 53719  
Phone 608-833-1824 • Fax 608-833-2657

## Indian Bread

- 1. PLAIN PARATHA:** Multi-layers bread freshly made with butter ..... **1.95**
- 2. POORI:** (2 Pieces) Light, fluffy-puffed, deep-fried ..... **2.50**
- 3. CHAPATI:** Thin, dry whole wheat bread ..... **1.95**
- 4. ALOO PARATHA:** A multi-layer bread, stuffed with potatoes and made with butter ..... **2.95**
- 5. GOBHI PARATHA:** Whole wheat bread, stuffed with cauliflower, cooked on a griddle with butter ..... **2.95**
- 6. NAN:** Fine flour tandoor baked Bread ..... **1.95**
- 7. ONION KULCHA:** Unleavened White Bread Stuffed with Onions and Baked in Tandoor ..... **2.95**
- 8. STUFFED NAN:** Unleavened Bread Stuffed with Potatoes and Spices and Baked in Tandoor ..... **2.95**
- 9. ROTI:** Whole Wheat Bread Baked in Tandoor ..... **1.95**
- 10. GARLIC NAN:** Unleavened White Bread Stuffed with Garlic Baked in Tandoor ..... **2.95**
- 11. CHICKEN KULCHA:** Unleavened White Bread Stuffed with Chicken and Baked in Tandoor ..... **3.50**
- 12. GINGER NAN:** Unleavened White Bread Stuffed with Ginger and Baked in Tandoor ..... **2.95**
- 13. CHEESE NAN:** Unleavened White Bread Stuffed with Cheese and Baked in Tandoor ..... **2.95**
- 14. KEEMA NAN:** Tandoori Nan Stuffed with Seasoned Minced Meat ..... **3.50**
- 15. PISHAWARINAN:** Unleavened White Bread Stuffed with Dry Nuts and Raisins and Baked in Tandoor... **3.50**
- 16. CHEF'S SPECIAL NAN:** Unleavened White Bread Stuffed with Onions, Potatoes and Cheese and Baked in Tandoor **3.50**

## Beef Curries

- 1. BEEF CURRY:** Beef Cooked in Onions, Garlic, Ginger, Yogurt and Spices ..... **11.95**
- 2. BEEF JALFRAZIE:** Beef Curry Cooked with Green Peppers, Tomatoes and Onions ..... **11.95**
- 3. BEEF MUSHROOM:** Juicy Beef, Pan Roasted with Spices and Mushrooms ..... **11.95**
- 4. BEEF SAAG:** Beef Curry Cooked with Spinach ..... **11.95**
- 5. BEEF SHAHIKORMA:** Beef Cooked in Cream with a Blend of Spices and Herbs ..... **12.95**
- 6. BEEF VINDALOO CURRY:** Juicy Beef Curry Cooked with Potatoes and Very Hot Spices ..... **11.95**
- 7. BEEF MASALA:** Beef Cooked in a Rich Cream Tomato Sauce ..... **12.95**
- 8. BEEF MANGO:** Boneless Beef Cooked in Onion, Garlic, Ginger and Mango Sauce ..... **12.95**

## Chicken Curries

- 1. CHICKEN CURRY:** Boneless Chicken, Cooked in Onions, Garlic, Ginger, Yogurt and Spices ..... **11.50**
- 2. CHICKEN MUSHROOM:** Boneless Chicken Curry Cooked with Mushrooms ..... **11.95**
- 3. CHICKEN JALFRAZIE CURRY:** Boneless Chicken Cooked with Green Vegetables and Onions ..... **11.95**
- 4. CHICKEN SHAHIKORMA:** Chicken Cooked with Cream Sauce and Cashews ..... **12.95**
- 5. CHICKEN SAAG:** Boneless Chicken Cooked with Spinach ..... **11.95**
- 6. CHICKEN TIKKA MASALA:** Boneless Roasted Chicken Cooked in Spices and Thick Curry Sauce ..... **12.95**
- 7. CHICKEN VINDALOO:** Boneless Chicken Curry Cooked with Potatoes and Very Hot Spices ..... **11.95**
- 8. CHICKEN MANGO:** Boneless Chicken Cooked in an Onion, Garlic, Ginger and Mango Sauce ..... **11.95**
- 9. CHICKEN MOGHLAI:** Chicken Tikka Cooked in Mushroom Cream Sauce, Tomato Sauce and a Blend of Spices and Herbs ..... **12.95**
- 10. CHICKEN MAKHANI:** Boneless Tandoori Chicken in Butter and Cream Sauce with Cashews and Raisins .... **12.95**
- 11. CHICKEN TIKKA SAAG:** Boneless Roasted Chicken Cooked in Delicately Spiced Spinach and Fresh Ginger Gorlak **12.95**
- 12. CHICKEN SHAHJAHANI:** Chicken cooked with Mushroom and Green Peas, Cream Sauce and Herbs and spices **12.95**

## Lamb Curries

- 1. LAMB CURRY:** The Perfect Lamb Curry, Cooked with Onions and Yogurt ..... **12.95**
- 2. LAMB SHAHIKORMA:** Lamb Cooked in Cream with Herbs and Cashews ..... **13.95**
- 3. LAMB MUSHROOM:** Juicy Lamb, Pan Roasted with Spices, Onions, Tomatoes, Mushrooms ..... **12.95**
- 4. LAMB SAAG:** Lamb Curry Cooked with Spinach .... **12.95**

- 5. LAMB VINDALOO CURRY:** Lamb Curry Cooked with Potatoes and Very Hot Spices ..... **12.95**
- 6. LAMB JALFRAZIE CURRY:** Lamb Curry Cooked with Green Vegetables and Onions ..... **12.95**
- 7. LAMB MASALA:** Boneless Roasted Lamb Cooked in Spices and Thick Curry Sauce ..... **12.95**
- 8. ROGAN JOSH:** Lean Lamb cooked in a Yogurt Based Sauce ..... **13.95**
- 9. LAMB MOGHLAI:** Juicy Pieces of Lamb Cooked in a Special Sauce of Tomatoes, Cream, Fresh Mushrooms, Herbs & Spices ..... **13.95**
- 10. LAMB MANGO:** Boneless Lamb Cooked in an Onion, Garlic, Ginger and Mango Sauce ..... **12.95**
- 11. LAMB BOTI KABAB SAAG:** Boneless Roasted Lamb Cooked in Delicately Spiced Spinach and Fresh Ginger Gorlak ..... **13.95**

## Seafood

- 1. FISH CURRY:** Boneless Fish Cooked in Onions, Garlic, Ginger, Yogurt and Spices ..... **12.95**
- 2. FISH MASALA:** Boneless Fish Pieces Marinated with Yogurt, Mild Spices and Cooked with Curry Sauce, Tomatoes and Peppers ..... **12.95**
- 3. FISH VINDALOO CURRY:** Boneless Fish Cooked with Potatoes and Hot Spices ..... **12.95**
- 4. SHRIMP CURRY:** Fresh Jumbo Shrimp Cooked in a Spicy Curried Sauce ..... **15.95**
- 5. SHRIMP JALFRAZIE:** Shrimp cooked with Green Vegetables, Onions, Tomatoes, etc ..... **15.95**
- 6. SHRIMP SAAG:** Shrimp Curry Cooked with Spinach . **15.95**
- 7. SHRIMP MUSHROOM:** Shrimp Cooked with Mushrooms and Curry Sauce ..... **15.95**
- 8. SHRIMP VINDALOO:** Shrimp Cooked in a Spicy Sauce with Potatoes and Onions ..... **15.95**
- 9. SHRIMP MASALA:** Fresh Jumbo Shrimps Cooked in a Rich Cream Sauce of Tomato Sauce ..... **15.95**

## Presenting Maharaja's special South Indian Cuisine Appetizers

- 1. IDDLY (3 pcs.)\*** Steamed Rice and Lentil Patties ..... **5.75**
- 2. KANCHEEPURAM IDDLY (3 pcs.)\*** Mildley spiced Rava iddly garnished with Cashew nuts, Carrots and Coriander ..... **5.95**
- 3. MEDHU VADA (3 pcs.)\*** Fried lentil donuts ..... **5.95**
- 4. DAHI VADA (3 pcs.)\*** Lentil donuts dipped in Special Yogurt . **6.95**
- 5. RASA VADA (3 pcs.)\*** Lentil donuts dipped in Rasam (Spicy).. **6.95**
- 6. MASALA VADA (3 pcs.)\*** (Spicy Med.) Spiced fried chick peasa patties ..... **6.95**
- 7. VEGETABLE CUTLET (2 pcs.)\*** Minced vegetables with spices crumbed and deep fried ..... **6.50**
- 8. UPPUMA (Med)\*** Wheatlets cooked in mixed Vegetables and nuts. Mildly Spiced ..... **8.95**

- 9. SOUTH INDIAN COMBE\***Madhu Vada, Vegetable cutlet, Masala Vada and Choice of cutlet, Choice of Iddly & Uppuma **8.95**
- 10. FISH CUTLETS (2 pcs.)\*** (Med) Tuna Fish and potatoe in spiced patties ..... **8.95**

## Soup

- 1. TOMATO SOUP\*** ..... **3.50**
- 2. RASAMA SOUP\*** A traditional south Indian sour & spicy soup ..... **3.50**

## Uthappams

- 1. PLAIN UTHAPPAM\*** Indian style pancake made with rice flour and lentils ..... **9.95**
- 2. TOMATOE UTHAPPAM\*** With tomatoe toppings ..... **9.95**
- 3. ONION UTHAPPAM\*** With onion toppings ..... **9.95**
- 4. ONION CHILLY UTHAPPAM\*** With onion and chilly toppings ..... **9.95**
- 5. VEGETABLE UTHAPPAM\*** With Mixed vegetable toppings ..... **10.95**
- 6. CHEESE UTHAPPAM\*** With Homemade Cheese toppings **10.95**
- 7. VEGETABLE AND CHESSE UTHAPPAM\*** With Mixed vegetables and chesse toppings ..... **10.95**
- 8. CHICKEN TIKKA UTHAPPAM\*** With Minced Chicken Tika toppings..... **10.95**
- 9. FISH UTHAPPAM\*** With Tuna Fish w/masala toppings ..... **10.95**

## Dosa

- 1. SADA DOSAI\*** Thin Rice crepes ..... **8.95**
- 2. MASALA DOSAI\*** Rice crepes filled with potatoes and onions **9.95**
- 3. MYSORE PLAIN DOSAI\*** Rice crepes with special mysoor sauce on it ..... **9.95**
- 4. MYSORE MASALA DOSAI\*** Rice crepes with special mysoor sauce, Potatoes and onions ..... **9.95**
- 5. PALAK DOSAI\*** Rice crepes with layer of Spinach topped with onion and chillies ..... **9.95**
- 6. PLAIN EGG DOSAI\*** Rice crepes with layer of egg ..... **9.95**
- 7. EGG MASALA DOSAI\*** Rice crepes with eggs, potatoes and onions **9.95**
- 8. CHICKEN TIKKA DOSAI\*** Rice crepes filled with chicken tika . **10.00**
- 9. FISH MASALA DOSAI\*** Rice crepes filled with mildly spiced fish cooked with potatoes and onions ..... **10.00**

## Special Dishes

- 1. AVIAL\*** Variety mixed vegetables cooked in mild yogurt and coconut sauce ..... **12.95**
- 2. FISH MOLY\*** Chunks of fish cooked in touch of coconut and spices ..... **13.95**
- 3. GOAT MALABAR\*** Goat meat cooked in spices and a touch of coconut Kerala style ..... **14.95**
- 4. CHICKEN MADRAS\*** Chicken cooked in special sauce spiced with coconut and herbs in Madras style ..... **13.00**
- 5. LAMB MADRAS\*** Lamb cooked in special sauce spiced with coconut and herbs in Madras style ..... **14.00**

## Pullavs

- 1. CURD RICE\*** Yogurt rice garnished with mustard seeds and herbs ..... **8.95**
- 2. TAMARIND RICE\*** Rice cooked in tamarind with nuts and spices ..... **8.95**
- 3. LEMON RICE\*** Rice cooked in lemon juice and nuts ..... **8.95**

## Maharaja Combination Dinners

### Non Vegetable Dinner for Two - \$39.95

Chicken Pakora, Chicken Mushroom, Lamb Masala, Dal Makhni, Basmati Rice, Nan Bread, and Choice of Dessert

### Vegetable Dinner for Two -\$30.95

Samosa, Saag Paneer, Vegetable Korma, Karhi Pakora, Basmati Rice, Nan Bread and Choice of Dessert

### Seafood Dinner for Two - \$39.95

Fish Pakora, Fish Curry, Shrimp Jalfrazie, Dal Makhni, Basmati Rice, Nan Bread and Choice of Dessert

## Maharaja Dinners

All Dinners Served with: Rice Pullao, and Fresh Hot Onion Chutney, Mint Chutney, Tamarind Sauce.  
As per choice, Mild, Medium, Hot.