

# MAHARAJA

## TANDOORI - INDIAN



*In days gone by,  
feasts were given on  
special occasions, but for  
kings and queens every day  
was a day of festivity.*

*Some Maharajas  
produced their own special  
recipes while others had their  
cooks – who made their own  
innovations to suit their  
masters tastes.*

*Many Maharajas  
are still remembered with  
fondness and reverence for  
their creativity in foodcraft, and  
their great recipes are still  
carried on today.*

# RESTAURANT

# Dine-in Banquet meals

FOR FOUR (4) OR MORE

## BANQUET No.1 \$23.95 per head

ENTREE: PAPADAMS  
MAIN: CHICKEN CURRY  
ROGAN JOSH  
DAL  
BASMATI RICE  
NAAN

## BANQUET No.2 \$28.95 per head

ENTREE: PAPADAMS  
CHICKEN WINGS  
MAIN: CHICKEN CURRY  
ROGAN JOSH  
BEEF JAL FREJI  
DAL  
BASMATI RICE  
NAAN  
RAITA

## BANQUET No.3 \$34.95 per head

ENTREE: PAPADAMS  
PAKORAS  
CHICKEN WINGS  
MAIN: BEEF CURRY or  
BEEF JALFREJI  
CHICKEN VINDALOO or  
CHICKEN CURRY  
ROGAN JOSH  
LAMB KORMA  
BASMATI RICE  
NAAN  
RAITA  
PICKLE  
DESSERT: ICE CREAM

## BANQUET No.4 \$42.95 per head

ENTREE: PAPADAMS  
PAKORAS  
VEG or  
KEEMA SAMOSAS  
TANDOORI CHICKEN  
MAIN: BUTTER CHICKEN  
LAMB CURRY or  
SAAG GOSHT  
BEEF VINDALOO or  
FISH MASALA  
SUBJI-VEG  
BASMATI RICE  
NAAN  
RAITA  
PICKLE or CHUTNEY  
DESSERT: GULAB JAMUN with  
ICE CREAM  
TEA or COFFEE

## Moonee's "Finest" Indian Restaurant

Catering available at generous discounts

Sorry no cheques accepted

Prices include GST

Minimum charge \$20.00 per head

10% Surcharge applies on Public Holidays

*Thank you for your patronage*

*Your taste is our pleasure*

# MAHARAJA ENTREES

<b>VEGETABLE SAMOSAS</b> 2 per serve - (1/2 serve \$4.95) . . . . .	\$7.95
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried, and served with home made fresh mint chutney and salad	
<b>KEEMA SAMOSAS</b> - (1/2 serve \$4.95) - Spiced mince lamb wrapped in a triangular home made pastry. . . . .	\$7.95
<b>PAKORAS</b> - (1/2 serve \$4.95) - Spinach & onion batterd in pea flour . . . . .	\$7.95
<b>ONION BHAJI</b> - Onion Bhaji served with mint sauce. . . . .	\$7.95
<b>PAPADAMS</b> 4 per serve . . . . .	\$3.50

FROM THE EARTHEN OVEN - TANDOOR.

<b>TANDOORI CHICKEN</b> - (1/2 serve \$14.95) - Chicken marinated in fresh yoghurt with various spices. . . . .	\$18.95
<b>CHICKEN TIKKA</b> 4 per serve. . . . .	\$16.50
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and done to perfection in the Tandoor.	
<b>LAMB CUTLETS</b> - Marinated in yoghurt overnight with various spices from the spice box. . . . .	4 for \$22.95
<b>SEEKH KEBAB</b> - Tender minced lamb flavoured with fresh herbs and roasted in the Tandoor. . . . .	\$16.95
<b>CHICKEN WINGS</b> - Chicken wings marinated in a secret recipe and roasted in the Tandoor. . . . .	\$16.95
<b>M.S. PLATTER</b> - A combination of some of the above entrees. . . . .	\$18.50
<b>TANDOORI PRAWNS</b> - 8 per serve. . . . .	\$21.95
<b>FISH TIKKA</b> - Fish marinated in spices & herbs with yoghurt. . . . .	\$19.50
<b>MIX ENTREES</b> For Two - Combination of 5 items of the above entrees. . . . .	\$28.50

# MAHARAJA MAINS

## CHICKEN (MURGH)

<b>CHICKEN CURRY</b> - Traditional chicken curry. . . . .	\$18.95
<b>CHICKEN MAKHANNI</b> (Mild) - Boneless chicken cooked in creamy sauce with crushed cashew nuts . . . . .	\$18.95
<b>CHICKEN MADRAS</b> - Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander. . . . .	\$18.95
<b>MANGO CHICKEN</b> (V. Mild) - Fillet of chicken cooked in a delicious mango sauce. . . . .	\$20.95
<b>CHICKEN TIKKA MASALA</b> - Boneless chicken pieces roasted in tandoor and cooked in spicy masala . . . . .	\$20.95
<b>BUTTER CHICKEN</b> (Mild) - Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs. . . . .	\$20.95
<b>CHICKEN DO-PIAZA</b> - Boneless chicken cooked with capsicum and onion based sauce. . . . .	\$18.95
<b>CHICKEN VINDALOO</b> (Hot!) - Hot and Spicy dish created for those who love the taste of vindaloo . . . . .	\$18.95
<b>CHICKEN SAAGWALA</b> - Chicken cooked with spinach, herbs & spices. . . . .	\$19.95
<b>CHICKEN JAL FREJI</b> - Chicken cooked with potatoes and tomatoes in spicy masala sauce. . . . .	\$18.95
<b>CHICKEN (MURGH SPECIAL)</b> (Med) . . . . .	\$21.95

Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs.

# LAMB (GOSHT)

<b>LAMB CURRY</b> - Lamb cooked in tomato, yoghurt, and onion with fresh ginger. . . . .	\$21.95
<b>LAMB KORMA</b> (Mild) - Lamb cooked in creamy sauce with crushed cashew nuts. . . . .	\$21.95
<b>LAMB DO-PIAZA</b> - Lamb cooked with capsicum and onion based sauce. . . . .	\$21.95
<b>ROGAN JOSH</b> - Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style. . . . .	\$21.95
<b>SAAG GOSHT</b> - Lamb blended to perfection with fresh green spinach and spices . . . . .	\$21.95
<b>LAMB VINDALOO</b> (Hot!) - Hot and spicy dish created for those who love the taste of vindaloo . . . . .	\$21.95
<b>LAMB MADRAS</b> - Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander. . . . .	\$21.95
<b>LAMB JAL FREJI</b> - Cooked with Potatoes & spicy tomato based sauce. . . . .	\$20.95

# BEEF

<b>BEEF CURRY</b> - Traditional beef curry . . . . .	\$18.95
<b>BEEF KORMA</b> (Mild) - Beef cooked in creamy sauce with crushed cashew nuts . . . . .	\$19.95
<b>BEEF JAL FREJI</b> - Cooked with potatoes & spicy tomato based sauce. . . . .	\$18.95
<b>BEEF VINDALOO</b> (Hot!) - Hot and spicy dish created for those who love the taste of vindaloo . . . . .	\$18.95
<b>MUMBAI BEEF</b> - Beef cooked with capsicum and tomatoes with creamy sauce and herbs. . . . .	\$19.95
<b>SAAG BEEF</b> - Spinach and beef curry . . . . .	\$19.95
<b>BEEF MADRAS</b> - Beef cooked in creamy masala sauce with crushed cashew nuts and coriander. . . . .	\$18.95
<b>BEEF DO-PIAZA</b> - Beef cooked with capsicum and onion based sauce. . . . .	\$18.95

# FISH (MACHLI)

<b>FISH MASALA</b> - Fillets of fish cooked in traditional curry . . . . .	\$21.95
<b>FISH VINDALOO</b> (Hot!) - Fish fillets cooked in hot and spicy vindaloo sauce. . . . .	\$21.95
<b>PANJUM FISH CURRY</b> - Boneless pieces of fish simmered in spiced coconut milk. . . . .	\$21.95
<b>FISH JAL FREJI</b> - Fish cooked with potatoes and tomatoes in spicy masala sauce. . . . .	\$21.95

## PRAWN (JHINGA)

<b>PRAWN MASALA</b> - Prawns cooked in a freshly ground spiced masala . . . . .	\$22.95
<b>PRAWN MALABAR</b> - Prawns cooked in cream, peas and sauce . . . . .	\$22.95
<b>PRAWN VINDALOO (Hot!)</b> - Prawns cooked in hot and spicy vindaloo . . . . .	\$22.95
<b>KADAI PRAWN</b> - Prawns cooked with garlic, capsicum, onion & tomatoe based sauce . . . . .	\$22.95
<b>PRAWN SAAG</b> - Prawns cooked with fresh green spinach and spices. . . . .	\$22.95

## VEGETARIAN

<b>MALAI KOFTA</b> - Potato balls stuffed with sultanas, peas cooked in a cream based sauce. . . . .	\$18.95
<b>MUTTER PANEER</b> - Home made cottage cheese and pea curry. . . . .	\$18.95
<b>SAAG PANEER</b> - Cottage cheese and spinach curry . . . . .	\$18.95
<b>POTATO &amp; PEA CURRY</b> . . . . .	\$18.95
<b>MIXED VEGETABLES</b> - Fresh garden vegetables prepared in herbs, tomatoes and onion. . . . .	\$18.95
<b>DAL MAKHANI</b> - Black Urad Pulse (lentils) cooked with fresh ginger and creamy sauce. . . . .	\$18.95
<b>CHANNA MASALA</b> - Chick pea cooked in onion and tomato based sauce. . . . .	\$18.95
<b>EGG CURRY</b> - Traditional egg curry. . . . .	\$18.95
<b>POTATO &amp; EGG CURRY</b> - Boiled eggs and potatoes cooked in creamy masala sauce with coriander. . . . .	\$18.95
<b>DAL MASALA</b> - Black lentils cooked in spicy tomato based sauce with butter. . . . .	\$18.95
<b>CHEESE KOFTA</b> - Home made cottage cheese and potato balls cooked in creamy masala sauce. . . . .	\$18.95
<b>VEGE KORMA</b> - Mixed vegetables cooked with creamy sauce. . . . .	\$17.95

## BASMATI RICE (CHAWAL)

<b>PLAIN BASMATI RICE</b> . . . . .	Small - \$ 4.95 . . . . .	Large - \$ 5.95
<b>LAMB BIRYANI</b> - Basmati rice cooked with lamb, herbs & spices. . . . .	\$18.95	
<b>CHICKEN BIRYANI</b> - Basmati rice cooked with chicken, herbs & spices. . . . .	\$18.95	
<b>BEEF BIRYANI</b> - Basmati rice cooked with beef, herbs & spices. . . . .	\$18.95	
<b>VEGETABLE BIRYANI</b> - Basmati rice cooked with mixed vegetables, herbs and spices. . . . .	\$18.95	
<b>KASHMIRI PULAO</b> - Basmati rice cooked with mixed fruits and crushed cashew nuts. . . . .	\$18.95	
<b>JEERA RICE</b> - . . . . .	\$7.95	
<b>PULAO RICE</b> - . . . . .	\$8.95	

# FRESH BREAD

FROM TANDOOR (EARTHEN OVEN). Varieties of traditional breads made from wholemeal and plain flour then baked in Tandoor.

NAAN	Plain flour	\$ 3.00
ROTI	Wholemeal flour	\$ 3.95
VEGETABLE PARATHA		\$ 6.50
GARLIC NAAN		\$ 4.50
KEEMA NAAN		\$ 6.50
PANEER NAAN - Filled with home made cottage cheese with a touch of spice.		\$ 6.50
NAAN MAKHANNI		\$ 4.20
PESHWARI NAAN		\$ 6.50

# SIDE DISHES

RAITA - Home made yoghurt and seasoned cucumber with a touch of spice.	\$ 6.95
PUNJABI SALAD - Lettuce, cucumber, tomatoes and onions, and a touch of spice.	\$ 7.95
BANANA COCONUT	\$ 4.95
TOMATO ONION	\$ 4.95
PICKLES (each) - Mango, lime, chilli	\$ 3.50
MIXED PICKLE	\$ 3.95
MANGO SWEET CHUTNEY	\$ 3.50
HOME MADE YOGHURT	\$ 6.00

# DRINKS

LASSI (sweet or salted)	\$ 5.95
From home made yoghurt	
ORANGE or APPLE JUICE	\$ 4.50
COKE, LEMONADE, DIET COKE, FANTA and more.	\$ 3.50

# DESSERT

GULAB JAMUN - North Indian sweet made from home made condensed whole milk, served in syrup.	\$ 6.95
GULAB JAMUN with ICE CREAM	\$ 7.95
MANGO KULFI - Indian ice cream made with fresh mangoes and dried fruit	\$ 7.50
LYCHEES ICE CREAM	\$ 6.95
INDIAN TEA	\$ 3.95
TEA	\$ 3.30
COFFEE	\$ 3.30

Thank you for your patronage  
Your taste is our pleasure

**Maharaja Tandoori  
Restaurant**

