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| POTATO SAAG | \$23.95 |
| Potato cooked in spinach sauce | |
| DAL FRY | \$23.95 |
| Yellow lentils cooked in tomato and onion based sauce with herbs | |
| PANEER TIKKA MASALA | \$25.95 |
| Cheese paneer cooked with capsicum, onions in tomato based sauce | |
| MUTTER PANEER | \$25.95 |
| Home made cottage cheese and pea curry | |
| SAAG PANEER | \$25.95 |
| Cottage cheese and spinach curry | |
| PANEER BUTTER MASALA | \$25.95 |
| Paneer cooked with rich creamy masala sauce | |

BASMATI RICE (CHAWAL)

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| PLAIN BASMATI RICE | small \$5.95 large \$6.95 |
| JEERA RICE | \$10.95 |
| PULAO RICE | \$12.95 |
| LAMB BIRYANI | \$27.95 |
| Basmati rice cooked with lamb, herbs & spices | |
| GOAT BIRYANI | \$28.95 |
| Basmati rice cooked with goat, herbs & spices | |
| CHICKEN BIRYANI | \$25.95 |
| Basmati rice cooked with chicken, herbs & spices | |
| BEEF BIRYANI | \$26.95 |
| Basmati rice cooked with beef, herbs & spices | |
| VEGETABLE BIRYANI | \$22.95 |
| Basmati rice cooked with mixed vegetables, herbs & spices | |
| KASHMIRI PULAO | \$23.95 |
| Basmati rice cooked with mixed fruits & crushed cashew nuts | |
| PRAWN BIRYANI | \$29.95 |
| Basmati rice cooked with prawns, herbs & spices | |

FRESH BREAD

FROM TANDOOR (EARTHEN OVEN)

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| NAAN Plain flour | \$5.50 |
| NAAN MAKHANI | \$6.50 |
| ROTI Wholemeal flour | \$5.50 |
| GARLIC NAAN with garlic | \$6.95 |
| VEGETABLE PARATHA | \$7.95 |
| CHEESE NAAN | \$7.50 |
| CHEESE & GARLIC | \$8.00 |
| CHEESE & SPINACH NAAN | \$8.95 |
| KEEMA NAAN | \$9.95 |
| PANEER NAAN | \$7.95 |
| Filled with home-made cottage cheese with a touch of spice | |
| CHICKEN TIKKA NAAN | \$10.50 |
| PESHWARI NAAN | \$8.50 |

SIDE DISHES

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| RAITA | \$6.50 |
| Homemade yoghurt and cucumber with a touch of spice | |
| PUNJABI SALAD | \$11.50 |
| BANANA COCONUT | \$5.50 |
| TOMATO ONION | \$5.50 |
| PICKLES (each) | \$3.50 |
| Mango, lime, chilli | |

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| MIXED PICKLE | \$4.50 |
| MANGO SWEET CHUTNEY | \$3.50 |
| PLAIN YOGHURT | \$5.50 |

DRINKS

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| LASSI (sweet or salted) | \$7.50 |
| Made from homemade yoghurt | |
| MANGO LASSI | \$8.50 |
| COKE or LEMONADE | \$4.50 |
| Water | \$4.00 |

DESSERTS

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|-----------------------------------------------------------------------------|---------|
| GULAB JAMUN | \$8.50 |
| North Indian sweet made from homemade condensed whole milk, served in syrup | |
| GULAB JAMUN with ICE CREAM | \$10.50 |
| MANGO KULFI- | \$9.50 |
| Indian ice cream made with fresh mangoes | |
| RASMALAI | \$10.50 |
| made with cheese, milk and cardamom | |
| LYCHEES with ICECREAM | \$7.50 |
| ICECREAM WITH TOPPING | \$7.00 |

DINE-IN BANQUET MEALS - FOR 4 OR MORE

BANQUET No.1 - \$45.95 per head (Dine-in Only)

ENTREE: PAPADAMS, TOMATO ONION or MANGO SWEET CHUTNEY
MAIN: CHICKEN MAKHANI, ROGAN JOSH, DAL, BEEF JAL FREJI,
BASMATI RICE, NAAN

BANQUET No.2 - \$50.95 per head (Dine-in Only)

ENTREE: PAPADAMS, TOMATO ONION or MANGO SWEET CHUTNEY,
CHICKEN WINGS
MAIN: CHICKEN CURRY, ROGAN JOSH, BEEF KORMA, MX VEGETA-
BLES, BASMATI RICE,
NAAN, RAITA

BANQUET No.3 - \$55.95 per head (Dine-in Only)

ENTREE: PAPADAMS, ONION BHAJI, CHICKEN WINGS
MAIN: BEEF CURRY or BEEF JALFREJI, CHICKEN VINDALOO or
CHICKEN MAKHANI
ROGAN JOSH, LAMB KORIMA, BASMATI RICE, NAAN, RAITA, PICKLE
DESSERT: ICE CREAM WITH CHOICE OF TOPPING

BANQUET No.4 - \$64.95 per head (Dine-in Only)

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


Maharaja
Indian Restaurant

Call
02 6617 6777

130/685-707 Casuarina Way, Casuarina NSW 2487

Maharaja

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DINE -IN, TAKEAWAY & CATERING

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Dinner 5:00pm till late
OPEN 7 NIGHTS IN HOLIDAYS

130/685-707 Casuarina Way,
Casuarina NSW 2487

Your Taste is our Pleasure

VEGETARIAN & NON-VEGETARIAN

ENTREES

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| VEGETABLE SAMOSAS 2 per serve | \$ 12.95 |
| (1/2 serve \$6.95) Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried served with homemade chutney | |
| KEEMA SAMOSAS 2 per serve | \$ 13.95 |
| (1/2 serve \$7.50) Spice minced lamb wrapped in a triangular homemade pastry | |
| PAKORAS 4 per serve | \$12.95 |
| (1/2 serve \$6.95) Spinach & Onion battered in pea flour | |
| ONION BHAJI | \$12.95 |
| served with mint sauce | |
| ALOO TIKKI CHAAT | \$13.95 |
| Mashed potato patty mixed with coriander, onion, yogurt, tamarind sauce and spices | |
| SAMOSA CHAAT | \$13.95 |
| Mashed samosa is served by adding chickpea masala with freshly cut coriander and onion toppings | |
| PAPADAMS 4 per serve | \$5.00 |
| 4 per serve | |

FROM THE EARTHEN OVEN- TANDOOR

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| LAMB CUTLETS | 3 for \$ 29.95 |
| Marinated in yoghurt overnight with various spices for the spice box | |

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| TANDOORI CHICKEN | \$26.95 |
| (½ serve- \$16.95)Chicken marinated in fresh yoghurt with various spices | |

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| CHICKEN TIKKA - 4 per serve | \$ 19.95 |
| Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and made to perfection in the tandoor | |

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| SEEKH KABAB | \$20.95 |
| Tender minced lamb flavoured with fresh herbs and roasted in the tandoor | |

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| CHICKEN WINGS | \$ 19.95 |
| Chicken wings marinated in the secret recipe and roasted in the tandoor | |

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| M.S. PLATTER | \$21.95 |
| A combination of some of the above entrees | |

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| MIX ENTREES | \$31.95 |
| 5 item combination of the above entrees | |

CHICKEN (MURGH)

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| CHICKEN CURRY | \$25.95 |
| Traditional chicken curry | |
| CHICKEN KORMA (Mild) | \$25.95 |
| Boneless chicken cooked in creamy sauce with crushed cashew nuts | |
| CHICKEN MADRAS | \$25.95 |
| Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander | |
| CHICKEN TIKKA MASALA | \$25.95 |

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| Boneless Chicken pieces roasted in tandoor and cooked in spicy masala | |
| BUTTER CHICKEN (Mild) | \$25.95 |
| Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs | |
| MANGO CHICKEN (V. Mild) | \$25.95 |
| Fillet of chicken cooked in a delicious mango sauce | |
| CHICKEN VINDALOO (Hot!) | \$25.95 |
| Hot and spicy dish created for those who love the taste of Vindaloo | |
| KADHAI CHICKEN | \$25.95 |
| Boneless chicken cooked with capsicum, onion, spices finished with tomato and coriander | |
| CHICKEN SAAGWALA | \$25.95 |
| Chicken cooked with spinach, herbs and spices | |
| CHICKEN JAL FREJI | \$25.95 |
| Chicken cooked with potatoes & tomatoes in spicy masala sauce | |
| CHICKEN (MURGH SPECIAL) | \$25.95 |
| Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs | |
| CHICKEN DO-PIAZA | \$25.95 |
| Boneless chicken cooked with capsicum and onion based sauce | |
| CHICKEN WITH VEGETABLES | \$25.95 |
| Chicken cooked with veggies in tomato & onion-based sauce | |

GOAT

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| GOAT CURRY | \$29.95 |
| GOAT SAAG | \$29.95 |

LAMB (GOSHT)

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| LAMB CURRY | \$27.95 |
| Lamb cooked in tomato, yoghurt and onion with fresh ginger | |
| LAMB KORMA (Mild) | \$27.95 |
| Lamb cooked in creamy sauce with crushed cashew nuts | |
| LAMB DO-PIAZA | \$27.95 |
| Lamb cooked in marinated yoghurt and onion-based sauce | |
| LAMB WITH VEGETABLES | \$27.95 |
| Lamb cooked with vegetables in tomato and onion-based sauce | |
| ROGAN JOSH | \$27.95 |
| Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style | |
| SAAG GOSHT | \$27.95 |
| Lamb blended to perfection with fresh green spinach and spices | |
| LAMB VINDALOO (Hot!) | \$27.95 |
| Hot and spicy dish created for those who love the taste of vindaloo | |
| LAMB MADRAS | \$27.95 |
| Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander | |
| LAMB JAL FREJI | \$27.95 |
| Cooked with Potatoes & Spicy tomato-based sauce | |

BEEF

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|---------------------------------------------------------------------|---------|
| BEEF CURRY | \$26.95 |
| Traditional beef curry | |
| BEEF KORMA (Mild) | \$26.95 |
| Beef cooked in creamy sauce with crushed cashew nuts | |
| BEEF JAL FREJI | \$26.95 |
| Beef cooked with potatoes and spicy tomato base sauce | |
| BEEF VINDALOO (Hot!) | \$26.95 |
| Hot and spicy dish created for those who love the taste of vindaloo | |

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| MUMBAI BEEF | \$26.95 |
| Beef cooked with capsicum and tomatoes with creamy sauce and herbs | |
| SAAG BEEF | \$26.95 |
| Spinach and beef curry | |
| BEEF MADRAS | \$26.95 |
| Beef cooked in creamy masala sauce with crushed cashew nuts and coriander | |
| BEEF DO-PIAZA | \$26.95 |
| Beef cooked with capsicum and onion-based sauce | |
| BEEF WITH VEGETABLES | \$26.95 |
| Beef cooked with vegetables in tomato and onion based sauce | |

FISH (MACHLI)

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| FISH MASALA | \$26.95 |
| Fillets of fish cooked in traditional curry | |
| FISH VINDALOO (Hot!) | \$26.95 |
| Fish fillets cooked in hot and spicy vindaloo sauce | |
| PANJUM FISH CURRY (Mild) | \$26.95 |
| Boneless pieces of fish simmered in spiced creamy sauce and coconut milk | |
| FISH JAL FREJI | \$26.95 |
| Fish cooked with potatoes & tomatoes in spicy masala sauce | |

PRAWN (JHINGA)

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| PRAWN MASALA | \$29.95 |
| Prawns cooked in a freshly ground spiced masala | |
| PRAWN MALABAR (Mild) | \$29.95 |
| Prawns cooked in cream, peas, capsicum, sauce and coconut milk | |
| PRAWN VINDALOO (Hot!) | \$29.95 |
| Prawns cooked in hot and spicy vindaloo sauce | |
| KADAI PRAWN | \$29.95 |
| Prawns cooked with garlic, capsicum, onion & tomato-based sauce | |
| PRAWN SAAG | \$29.95 |
| Prawn cooked with fresh green spinach and spices | |

VEGETARIAN MAINS

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| MALAI KOFTA | \$23.95 |
| Potato balls stuffed with sultanas, peas, cooked in a cream-based sauce | |
| POTATO & PEA CURRY MIXED VEGETABLES | \$23.95 |
| Fresh garden vegetables prepared in herbs, tomatoes and onion | |
| DAL MAKHANI | \$23.95 |
| Black Urad Pulse (lentils) cooked in butter with fresh ginger | |
| CHANNA MASALA | \$23.95 |
| Chick pea cooked in onion & tomato-based sauce | |
| EGG CURRY | \$23.95 |
| Traditional egg curry | |
| POTATO & EGG CURRY | \$23.95 |
| Boiled eggs & potatoes cooked in creamy masala sauce with coriander | |
| DAL MASALA | \$23.95 |
| Black lentils cooked in spicy tomato base sauce with butter | |
| CHEESE KOFTA | \$23.95 |
| Home-made cottage cheese and potato balls cooked in creamy masala sauce. | |
| VEG KORMA | \$23.95 |
| Mixed vegetables cooked with creamy sauce. | |