

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

Port's "Finest" Indian Restaurant

FOR OUR CUSTOMERS - CONDITIONS APPLY

Catering available at generous discounts

Sorry no cheques accepted

Prices include GST

Minimum charge \$25 per head, Corkage \$4 per bottle

10% Surcharge applies on Public Holidays

Takeaway containers for leftover food 50c per container

Minimum Eftpos \$15.00

No split bills

Order once confirmed cannot be cancelled or changed

Outside foods and drinks not allowed

Please advise staff if you are allergic to anything

Please specify if you prefer Mild/Med/Hot

Thank you for your patronage

Your taste is our pleasure

Dine-in Banquet meals

FOR FOUR (4) OR MORE

BANQUET No.1

\$35.95 per head

ENTREE: PAPADAMS,
TOMATO ONION OR
MANGO CHUTNEY

MAIN: CHICKEN MAKHANI
ROGAN JOSH
DAL
BEEF JAL FREJI
BASMATI RICE
NAAN

BANQUET No.2

\$40.95 per head

ENTREE: PAPADAMS,
TOMATO ONION OR MANGO
CHUTNEY
CHICKEN WINGS

MAIN: CHICKEN CURRY
ROGAN JOSH
BEEF KORMA
MIX VEGETABLES
BASMATI RICE
NAAN
RAITA

BANQUET No.3

\$45.95 per head

ENTREE: PAPADAMS
ONION BHAJI
CHICKEN WINGS

MAIN: BEEF CURRY or
BEEF JALFREJI
CHICKEN VINDALOO or
CHICKEN MAKHANI
ROGAN JOSH
LAMB KORMA
BASMATI RICE
NAAN
RAITA
PICKLE

DESSERT: ICE CREAM
with choice of topping

BANQUET No.4

\$52.95 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

MAHARAJA ENTREES

VEGETABLE SAMOSAS 2 per serve - (1/2 serve \$6.50)	\$11.95
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried, and served with home made fresh mint chutney.	
KEEMA SAMOSAS 2 per serve - (1/2 serve \$7.00) - Spiced mince lamb wrapped in a triangular home made pastry.	\$12.95
PAKORAS 4 per serve - (1/2 serve \$6.50) - Spinach & onion batterd in pea flour	\$11.95
ONION BHAJI 3 per serve - Onion Bhaji served with mint sauce.	\$11.95
PAPADAMS 4 per serve	\$6.00
ALOO TIKKI CHAAT Mashed potato patty mixed with coriander, onion, yoghurt, tamarind sauce and spices.	\$13.95
SAMOSA CHAAT Mashed Samosa is served by adding chickpea masala with freshly cut coriander and onion toppings	\$14.95

FROM THE EARTHEN OVEN - TANDOOR.

TANDOORI CHICKEN - (1/2 serve \$17.95) - Chicken marinated in fresh yoghurt with various spices.	\$28.95
CHICKEN TIKKA 4 per serve.	\$19.95
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and done to perfection in the Tandoor.	
LAMB CUTLETS 3 per serve - Marinated in yoghurt overnight with various spices from the spice box	\$31.95
SEEKH KEBAB - Tender minced lamb flavoured with fresh herbs and roasted in the Tandoor.	\$20.95
CHICKEN WINGS - Chicken wings marinated in a secret recipe and roasted in the Tandoor.	\$19.95
M.S. PLATTER - A combination of some of the above entrees.	\$22.95
TANDOORI PRAWNS - 10 per serve.	\$32.95
FISH TIKKA - Fish marinated in spices & herbs with yoghurt.	\$24.95
MIX ENTREES For Two - Combination of 5 items of the above entrees.	\$34.95

MAHARAJA MAINS

CHICKEN (MURGH)

CHICKEN CURRY - Traditional chicken curry.	\$22.95
CHICKEN KORMA (Mild) - Boneless chicken cooked in creamy sauce with crushed cashew nuts	\$22.95
CHICKEN MADRAS - Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander.	\$22.95
MANGO CHICKEN (V. Mild) - Fillet of chicken cooked in a delicious mango sauce.	\$24.95
CHICKEN TIKKA MASALA - Boneless chicken pieces roasted in tandoor and cooked in spicy masala	\$24.95
BUTTER CHICKEN (Mild) - Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs.	\$24.95
CHICKEN DO-PIAZA - Boneless chicken cooked with capsicum and onion based sauce.	\$22.95
CHICKEN VINDALOO (Hot!) - Hot and Spicy dish created for those who love the taste of vindaloo	\$22.95
CHICKEN SAAGWALA - Chicken cooked with spinach, herbs & spices.	\$24.95
CHICKEN JAL FREJI - Chicken cooked with potatoes and tomatoes in spicy masala sauce.	\$22.95
CHICKEN (MURGH SPECIAL) (Med)	\$24.95
Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs.	
KADHAI CHICKEN - Boneless chicken cooked with capsicum, onion spices finished with tomato and coriander.	\$24.95
CHICKEN WITH VEGETABLES - Chicken cooked with vegetables in tomato and onion based sauce.	\$22.95

LAMB (GOSHT)

LAMB CURRY - Lamb cooked in tomato, yoghurt, and onion with fresh ginger	\$28.95
LAMB KORMA (Mild) - Lamb cooked in creamy sauce with crushed cashew nuts.	\$28.95
LAMB DO-PIAZA - Lamb cooked with capsicum and onion based sauce	\$28.95
ROGAN JOSH - Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style	\$28.95
SAAG GOSHT - Lamb blended to perfection with fresh green spinach and spices	\$28.95
LAMB VINDALOO (Hot!) - Hot and spicy dish created for those who love the taste of vindaloo	\$28.95
LAMB MADRAS - Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander	\$28.95
LAMB JAL FREJI - Cooked with Potatoes & spicy tomato based sauce.	\$28.95
LAMB WITH VEGETABLES - Lamb cooked with vegetables in tomato and onion based sauce.	\$28.95

GOAT CURRY

GOAT CURRY - Goat cooked in tomato, yoghurt, and onion with fresh ginger	\$31.95
GOAT SAAG - Goat cooked with fresh green spinach and spices	\$31.95

BEEF

BEEF CURRY - Traditional beef curry	\$24.95
BEEF KORMA (Mild) - Beef cooked in creamy sauce with crushed cashew nuts	\$24.95
BEEF JAL FREJI - Cooked with potatoes & spicy tomato based sauce	\$24.95
BEEF VINDALOO (Hot!) - Hot and spicy dish created for those who love the taste of vindaloo	\$24.95
MUMBAI BEEF - Beef cooked with capsicum and tomatoes with creamy sauce and herbs	\$24.95
SAAG BEEF - Spinach and beef curry	\$24.95
BEEF MADRAS - Beef cooked in creamy masala sauce with crushed cashew nuts and coriander	\$24.95
BEEF DO-PIAZA - Beef cooked with capsicum and onion based sauce	\$24.95
BEEF WITH VEGETABLES - Beef cooked with vegetables in tomato and onion based sauce	\$24.95

FISH (MACHLI)

FISH MASALA - Fillets of fish cooked in traditional curry	\$24.95
FISH VINDALOO (Hot!) - Fish fillets cooked in hot and spicy vindaloo sauce.	\$24.95
PANJUM FISH CURRY - Boneless pieces of fish simmered in spiced coconut milk.	\$24.95
FISH JAL FREJI - Fish cooked with potatoes and tomatoes in spicy masala sauce.	\$24.95

PRAWN (JHINGA)

PRAWN MASALA - Prawns cooked in a freshly ground spiced masala	\$30.95
PRAWN MALABAR - Prawns cooked in cream, peas and sauce	\$30.95
PRAWN VINDALOO (Hot!) - Prawns cooked in hot and spicy vindaloo	\$30.95
KADAI PRAWN - Prawns cooked with garlic, capsicum, onion & tomatoe based sauce	\$30.95
PRAWN SAAG - Prawns cooked with fresh green spinach and spices.	\$30.95

VEGETARIAN

MALAI KOFTA - Potato balls stuffed with sultanas, peas cooked in a cream based sauce.	\$20.95
POTATO & PEA CURRY	\$20.95
MIXED VEGETABLES - Fresh garden vegetables prepared in herbs, tomatoes and onion.	\$20.95
DAL MAKHANI - Black Urad Pulse (lentils) cooked with fresh ginger and creamy sauce.	\$20.95
CHANNA MASALA - Chick pea cooked in onion and tomato based sauce.. . . .	\$20.95
EGG CURRY - Traditional egg curry.	\$20.95
POTATO & EGG CURRY - Boiled eggs and potatoes cooked in creamy masala sauce with coriander.	\$20.95
DAL MASALA - Black lentils cooked in spicy tomato based sauce with butter.	\$20.95
CHEESE KOFTA - Home made cottage cheese and potato balls cooked in creamy masala sauce.	\$20.95
VEGE KORMA - Mixed vegetables cooked with creamy sauce.. . . .	\$20.95
POTATO SAAG - Potato cooked in spinach sauce.	\$20.95
DAL FRY - Yellow lentils cooked in tomato and onion based sauce with herbs.	\$20.95
MUTTER PANEER - Home made cottage cheese and pea curry	\$23.95
SAAG PANEER - Cottage cheese and spinach curry	\$23.95
PANEER BUTTER MASALA - Paneer cooked with rich creamy masala sauce	\$23.95
PANEER TIKKA MASALA - Cheese paneer cooked with capsicum onions in tomato based sauce.	\$23.95

BASMATI RICE (CHAWAL)

PLAIN BASMATI RICE	Small \$ 4.95 Large \$ 5.95
JEERA RICE - Basmatic rice cooked with cumin seeds	\$9.95
PULAO RICE - Basmati rice cooked with peas and cumin seeds	\$10.95
LAMB BIRYANI - Basmati rice cooked with lamb, herbs & spices.	\$24.95
CHICKEN BIRYANI - Basmati rice cooked with chicken, herbs & spices.	\$22.95
BEEF BIRYANI - Basmati rice cooked with beef, herbs & spices.	\$23.95
GOAT BIRYANI - Basmati rice cooked with goat, herbs and spices.	\$27.95
PRAWN BIRYANI - Basmati rice cooked with prawns, herbs and spices.	\$28.95
VEGETABLE BIRYANI - Basmati rice cooked with mixed vegetables, herbs and spices.	\$20.95
KASHMIRI PULAO - Basmati rice cooked with mixed fruits and crushed cashew nuts.	\$19.95

FRESH BREAD

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

NAAN	Plain flour	\$ 5.00
NAAN MAKHANNI		\$ 5.50
ROTI	Wholemeal flour	\$ 5.00
GARLIC NAAN		\$ 5.95
VEGETABLE PARATHA - Stuffed with potato, peas and a touch of spice.		\$ 7.50
KEEMA NAAN - Stuffed with mince.		\$ 7.50
PANEER NAAN - Filled with home made cottage cheese with a touch of spice.		\$ 7.95
PESHWARI NAAN - Filled coconut & dried fruits		\$ 8.50
CHEESE AND SPINACH NAAN		\$ 8.50
CHEESE NAAN		\$ 6.95
CHEESE NAAN WITH GARLIC		\$ 7.50
CHICKEN TIKKA NAAN		\$ 9.50

SIDE DISHES

RAITA - Home made yoghurt and seasoned cucumber with a touch of spice.	\$ 7.95
PUNJABI SALAD - Lettuce, cucumber, tomatoes and onions, and a touch of spice.	\$ 13.50
BANANA COCONUT	\$ 5.95
TOMATO ONION	\$ 5.50
PICKLES (each) - Mango, lime, chilli	\$ 3.50
MIXED PICKLE	\$ 4.95
MANGO SWEET CHUTNEY	\$ 4.50
HOME MADE YOGHURT	\$ 6.00

DRINKS

LASSI (sweet or salted) - From home made yoghurt	\$ 7.00
MANGO LASSI - From home made yoghurt.	\$ 7.95
ORANGE, APPLE JUICE or PINEAPPLE	\$ 6.50
COKE, LEMONADE, DIET COKE, FANTA, SOLO	\$ 5.50
GINGER BEER, SODA WATER, TONIC WATER, SPARKLING MINERAL WATER, FIRE ENGINE and more	\$ 7.50

DESSERT

GULAB JAMUN - North Indian sweet made from home made condensed whole milk, served in syrup.	\$ 8.95
GULAB JAMUN with ICE CREAM	\$ 11.50
MANGO KULFI - Indian ice cream made with fresh mangoes and dried fruit	\$ 8.50
LYCHEES with ICE CREAM	\$ 8.95
INDIAN TEA	\$ 5.95
RASMALAI - Made with cheese, milk and cardamon (2 piece)	\$ 11.95

Thank you for your patronage
Your taste is our pleasure

Maharaja Tandoori
Restaurant

