

DAL FRY	\$19.95
Yellow lentils cooked in tomato and onion based sauce with herbs	
PANEER TIKKA MASALA	\$22.95
Cheese paneer cooked with capsicum, onions in tomato based sauce	
MUTTER PANEER	\$22.95
Home made cottage cheese and pea curry	
SAAG PANEER	\$22.95
Cottage cheese and spinach curry	
PANEER BUTTER MASALA	\$22.95
Paneer cooked with rich creamy masala sauce	

BASMATI RICE (CHAWAL)

PLAIN BASMATI RICE	small \$4.95 large \$5.95
JEERA RICE	\$8.95
PULAO RICE	\$9.95
LAMB BIRYANI	\$23.95
Basmati rice cooked with lamb, herbs & spices	
GOAT BIRYANI	\$24.95
Basmati rice cooked with goat, herbs & spices	
CHICKEN BIRYANI	\$21.95
Basmati rice cooked with chicken, herbs & spices	
BEEF BIRYANI	\$21.95
Basmati rice cooked with beef, herbs & spices	
VEGETABLE BIRYANI	\$19.95
Basmati rice cooked with mixed vegetables, herbs & spices	
KASHMIRI PULAO	\$18.95
Basmati rice cooked with mixed fruits & crushed cashew nuts	
PRAWN BIRYANI	\$25.95
Basmati rice cooked with prawns, herbs & spices	

FRESH BREAD

FROM TANDOOR (EARTHEN OVEN)

NAAN Plain flour	\$5.00
NAAN MAKHANI	\$5.50
ROTI Wholemeal flour	\$5.00
GARLIC NAAN with garlic	\$5.95
VEGETABLE PARATHA	\$6.95
CHEESE NAAN	\$6.50
CHEESE & GARLIC	\$7.00
CHEESE & SPINACH NAAN	\$6.95
KEEMA NAAN	\$6.95
PANEER NAAN	\$6.95
Filled with home-made cottage cheese with a touch of spice	
CHICKEN TIKKA NAAN	\$8.50
PESHWARI NAAN	\$7.50

SIDE DISHES

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

DRINKS

LASSI (sweet or salted)	\$6.50
Made from homemade yoghurt	
MANGO LASSI	\$7.50
COKE or LEMONADE	\$4.50
Water	\$4.00

DESSERTS

GULAB JAMUN	\$7.50
North Indian sweet made from homemade condensed whole milk, served in syrup	
GULAB JAMUN with ICE CREAM	\$9.50
MANGO KULFI-	\$7.50
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 - \$35.95 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 - \$40.95 per head (Dine-in Only)

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

BANQUET No.3 - \$45.95 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 - \$52.95 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

TANDOORI-INDIAN RESTAURANT

02 6584 7377

1/73 Clarence St, Port Macquarie NSW 2444

MAHARAJA

TANDOORI-INDIAN RESTAURANT

DINE -IN, TAKEAWAY & CATERING

"Port's Finest Indian Restaurant"

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02 6584 7377

✉ info@maharajaindian.restaurant

🌐 maharajaindianrestaurant.com.au

Opening Hours

7 days always

11:30am-2pm for Lunch

5pm till late for Dinner

1/73 Clarence St
Port Macquarie NSW 2444

Your Taste is our Pleasure

VEGETARIAN & NON-VEGETARIAN

ENTREES

VEGETABLE SAMOSAS 2 per serve	\$ 10.95
(1/2 serve \$5.95) Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried served with homemade chutney	
KEEMA SAMOSAS 2 per serve	\$ 11.95
(1/2 serve \$6.50) Spice minced lamb wrapped in a triangular homemade pastry	
PAKORAS 4 per serve	\$10.95
(1/2 serve \$5.95) Spinach & Onion battered in pea flour	
ONION BHAJI	\$10.95
served with mint sauce	
ALOO TIKKI CHAAT	\$12.95
Mashed potato patty mixed with coriander, onion, yogurt, tamarind sauce and spices	
SAMOSA CHAAT	\$12.95
Mashed samosa is served by adding chickpea masala with freshly cut coriander and onion toppings	
PAPADAMS 4 per serve	\$6.00
4 per serve	

FROM THE EARTHERN OVEN- TANDOOR

LAMB CUTLETS	3 for \$ 28.95
Marinated in yoghurt overnight with various spices for the spice box	

TANDOORI CHICKEN	\$25.95
(½ serve- \$16.95)Chicken marinated in fresh yoghurt with various spices	
CHICKEN TIKKA - 4 per serve	\$ 18.95
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and made to perfection in the tandoor	

SEEKH KABAB	\$19.95
Tender minced lamb flavoured with fresh herbs and roasted in the tandoor	

CHICKEN WINGS	\$ 18.95
Chicken wings marinated in the secret recipe and roasted in the tandoor	

M.S. PLATTER	\$20.95
A combination of some of the above entrees	

MIX ENTREES	\$29.95
5 item combination of the above entrees	

CHICKEN (MURGH)

CHICKEN CURRY	\$21.95
Traditional chicken curry	
CHICKEN KORMA (Mild)	\$21.95
Boneless chicken cooked in creamy sauce with crushed cashew nuts	
CHICKEN MADRAS	\$21.95
Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander	
CHICKEN TIKKA MASALA	\$22.95

Boneless Chicken pieces roasted in tandoor and cooked in spicy masala	
BUTTER CHICKEN (Mild)	\$22.95
Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs	
MANGO CHICKEN (V. Mild)	\$22.95
Fillet of chicken cooked in a delicious mango sauce	
CHICKEN VINDALOO (Hot!)	\$21.95
Hot and spicy dish created for those who love the taste of Vindaloo	
KADHAI CHICKEN	\$22.95
Boneless chicken cooked with capsicum, onion, spices finished with tomato and coriander	
CHICKEN SAAGWALA	\$22.95
Chicken cooked with spinach, herbs and spices	
CHICKEN JAL FREJI	\$21.95
Chicken cooked with potatoes & tomatoes in spicy masala sauce	
CHICKEN (MURGH SPECIAL)	\$22.95
Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs	
CHICKEN DO-PIAZA	\$21.95
Boneless chicken cooked with capsicum and onion based sauce	
CHICKEN WITH VEGETABLES	\$21.95
Chicken cooked with veggies in tomato & onion-based sauce	

GOAT

GOAT CURRY	\$28.95
GOAT SAAG	\$28.95

LAMB (GOSHT)

LAMB CURRY	\$24.95
Lamb cooked in tomato, yoghurt and onion with fresh ginger	
LAMB KORMA (Mild)	\$24.95
Lamb cooked in creamy sauce with crushed cashew nuts	
LAMB DO-PIAZA	\$24.95
Lamb cooked in marinated yoghurt and onion-based sauce	
LAMB WITH VEGETABLES	\$24.95
Lamb cooked with vegetables in tomato and onion-based sauce	
ROGAN JOSH	\$24.95
Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style	
SAAG GOSHT	\$24.95
Lamb blended to perfection with fresh green spinach and spices	
LAMB VINDALOO (Hot!)	\$24.95
Hot and spicy dish created for those who love the taste of vindaloo	
LAMB MADRAS	\$24.95
Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander	
LAMB JAL FREJI	\$24.95
Cooked with Potatoes & Spicy tomato-based sauce	

BEEF

BEEF CURRY	\$23.95
Traditional beef curry	
BEEF KORMA (Mild)	\$23.95
Beef cooked in creamy sauce with crushed cashew nuts	
BEEF JAL FREJI	\$23.95
Beef cooked with potatoes and spicy tomato base sauce	
BEEF VINDALOO (Hot!)	\$23.95
Hot and spicy dish created for those who love the taste of vindaloo	

MUMBAI BEEF	\$23.95
Beef cooked with capsicum and tomatoes with creamy sauce and herbs	
SAAG BEEF	\$23.95
Spinach and beef curry	
BEEF MADRAS	\$23.95
Beef cooked in creamy masala sauce with crushed cashew nuts and coriander	
BEEF DO-PIAZA	\$23.95
Beef cooked with capsicum and onion-based sauce	
BEEF WITH VEGETABLES	\$23.95
Beef cooked with vegetables in tomato and onion based sauce	

FISH (MACHLI)

FISH MASALA	\$23.95
Fillets of fish cooked in traditional curry	
FISH VINDALOO (Hot!)	\$23.95
Fish fillets cooked in hot and spicy vindaloo sauce	
PANJUM FISH CURRY (Mild)	\$23.95
Boneless pieces of fish simmered in spiced creamy sauce and coconut milk	
FISH JAL FREJI	\$23.95
Fish cooked with potatoes & tomatoes in spicy masala sauce	

PRAWN (JHINGA)

PRAWN MASALA	\$27.95
Prawns cooked in a freshly ground spiced masala	
PRAWN MALABAR (Mild)	\$27.95
Prawns cooked in cream, peas, capsicum, sauce and coconut milk	
PRAWN VINDALOO (Hot!)	\$27.95
Prawns cooked in hot and spicy vindaloo sauce	
KADAI PRAWN	\$27.95
Prawns cooked with garlic, capsicum, onion & tomato-based sauce	
PRAWN SAAG	\$27.95
Prawn cooked with fresh green spinach and spices	

VEGETARIAN MAINS

MALAI KOFTA	\$19.95
Potato balls stuffed with sultanas, peas, cooked in a cream-based sauce	
POTATO & PEA CURRY MIXED VEGETABLES	\$19.95
Fresh garden vegetables prepared in herbs, tomatoes and onion	
DAL MAKHANI	\$19.95
Black Urad Pulse (lentils) cooked in butter with fresh ginger	
CHANNA MASALA	\$19.95
Chick pea cooked in onion & tomato-based sauce	
EGG CURRY	\$19.95
Traditional egg curry	
POTATO & EGG CURRY	\$19.95
Boiled eggs & potatoes cooked in creamy masala sauce with coriander	
DAL MASALA	\$19.95
Black lentils cooked in spicy tomato base sauce with butter	
CHEESE KOFTA	\$19.95
Home-made cottage cheese and potato balls cooked in creamy masala sauce.	
VEG KORMA	\$19.95
Mixed vegetables cooked with creamy sauce.	
POTATO SAAG	\$19.95
Potato cooked in spinach sauce	