



# MAHARAJA

CUISINE OF INDIA

## INDIAN COOKERY

The cuisine of India is as varied and diverse as the sub-continent from which it originates. As a first time experience, the variety in taste and flavor is simply overpowering. In fact, a delicately spiced Indian curry can tantalizingly tease your taste buds! The culinary art in India is passed from generation to generation and the recipes have seldom been accurately reproduced in written form. The "gurus" in cooking never divulge their exact methods of preparation. Professional skill inspires a sense of pride and satisfaction in the Chefs and they would not part with it at any price.

The use of spices in Indian cookery dates back to time immemorial. It was the lure of these spices that brought many foreign traders to the shores of the ancient land of India. Indian cuisine is not necessarily acrid and searing. The art of Indian cookery lies not in the excessive use of spices but in the delicate mix of a variety of spices to enhance the taste and flavor.

There is a popular belief, rampant in the West, that Indian cookery requires the use of special herbs and ingredients and the cooking is done in special utensils by some complicated technique. Special utensils were used but there was another reason for this - different types of food require heat conduction and distribution differently, this dictated the use of brass, copper and iron utensils.

*We at Maharaja's hope you have a pleasant and memorable dining experience! Best of eating!*

### MAHARAJA'S APPETIZERS VEGETARIAN

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|---|------|
| 1. <b>PAPRI-PAKAURI</b>   | 4.00 |
| Crisp wafers with chick-peas and potato cubes in curd, spiced to taste. |      |
| 2. <b>SAMOSA</b>  | 3.00 |
| A light pastry shell stuffed with peas and potatoes.                    |      |
| 3. <b>ONION BHAJI</b>   | 3.50 |
| Plain savoury onion fritters, delicately spiced.                        |      |
| 4. <b>SHAHI BHAJIA</b>  | 4.00 |
| Crisp deep fried vegetable fritters.                                    |      |
| 5. <b>PANEER PAKORA</b>   | 4.50 |
| Indian cream cheese fritters, subtly spiced.                            |      |
| 6. <b>ALOO CHAAT</b>  | 4.00 |
| A potato delicacy tossed with spices and lemon juice.                   |      |

### NON-VEGETARIAN

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|---|-----------|
| 7. <b>CHICKEN PAKORA</b>  | 4.00      |
| Tender boneless chicken fritters.                                   |           |
| 8. <b>KEEMA SAMOSA</b>  | 3.50      |
| Minced lamb and peas with herbs and spices in a light pastry shell. |           |
| 9. <b>MURG KEBAB</b>  | 4.50/5.50 |
| Spicy grilled chicken wings - dry or in a hot tomato sauce.         |           |
| 10. <b>ASSORTED HORS D'OEUVRES</b>                                  | 6.95      |
| A balanced mix of vegetarian and non-vegetarian appetizers.         |           |

### SOUPS

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|---|------|
| 15. <b>CREAM OF TOMATO</b>                    | 3.00 |
| Fresh tomato soup with herbs and spices.      |      |
| 16. <b>MAHARAJA'S SPECIAL</b>                 | 3.00 |
| A protein rich lentil, onion and tomato soup. |      |
| 17. <b>SPINACH 'N' CREAM</b>                  | 3.00 |
| Spinach soup with herbs, spices and cream.    |      |
| 18. <b>CHICKEN SOUP</b>                       | 3.50 |
| A spicy chicken soup.                         |      |

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### SALADS FROM INDIA

20. **KATCHUMBER SALAD** 3.00  
Fresh lettuce, cucumber and tomatoes in a house dressing.
21. **ONION SALAD** 3.00  
A popular Indian salad with onions, tomatoes, jalapenos and spices.

### TANDOOR-E-AZAM

The "Tandoor" is used for tandoori meat preparation and baking tandoori breads. It is an earthenware pot which is about four feet deep. The upper half slopes inward thus presenting an opening about a foot in width. It is fired and heated with charcoal. The tandoori preparations tend to have a unique, 'earthy' taste about them!

*(MIXED VEGETABLES ARE SERVED WITH TANDOORI PREPARATIONS)*

23. **SHEEKH KABAB** 11.95  
Ground lamb roasted on skewers.
24. **FISH TANDOORI** 14.95  
Fillet of fish marinated in herbs and spices, grilled to perfection.
25. **SHRIMP JEHANGIR** 14.95  
Choice tandoori shrimp.
26. **BOTI KABAB** 12.95  
Boneless chunks of mildly spiced lamb roasted on skewers.
27. **TANDOORI MURG** 10.95  
Chicken marinated and roasted on skewers.
28. **CHICKEN TICCA** 12.95  
Boneless chicken marinated and grilled.
29. **MAHARAJA'S GRILL** 16.95  
A selective mix of Tandoori preparations.

*(THE ABOVE ARE COOKED ON SKEWERS, BUT SERVED ON A HOT PLATE)*

### MAHARAJA'S VEGETARIAN KITCHEN

Since the medieval ages India has been the cradle of vegetarianism therefore, it is not surprising to find the choicest and most delicious vegetable preparations. Even the humblest of vegetables are coaxed into a rare delicacy and can take their place at the most lavish dinner table.

30. **DUM ALOO** 9.95  
A delicious fried potato curry.
31. **DAL MAKHANI** 7.95  
Lentils with herbs and spices flavored with butter or cream.
32. **NAVARATTAN KORMA** 9.95  
A unique mix of vegetables cooked with almonds, cashew and pistachio in a cream sauce.
33. **SAAG PANEER** 10.95  
Spinach cooked with homemade cheese and special spices.
34. **ALOO GOBI** 9.95  
Subtly spiced cauliflower and potatoes with herbs.
35. **MATTAR PANEER** 10.95  
Peas with homemade cheese in a delicately spiced curry.
36. **BENGAN BHARTA** 10.95  
Grilled eggplant cooked with peas, potatoes, onions and rare spices.
37. **MALAI KOFTA** 10.95  
Indian vegetable and cheese balls in a delicately spiced curry.
38. **CHANA MASALA** 9.95  
Spiced chick peas garnished with coriander and peppers.
39. **MAHARAJA'S PAKORA CURRY** 9.95  
Special fritters cooked in a curd-based sauce, delicately spiced to perfection.
40. **VAISHNAV THALI** 12.95  
A traditional vegetarian platter with a variety of vegetable curries, lentils, rice and roti (bread).

*(Chef's Special - mushroom curry, bhindi masala (okra) and aloo mattar (potatoes & peas) available on certain days or by special request - 24 hour notice)*

### CURRY

Does that sound familiar? Indian cuisine is synonymous with curried preparations. However, the preparation of curry as it pertains to Indian cuisine is totally different from the everyday mention that links it to the curry powder so readily available at the supermarkets. Curry in India is not a dish but a class of dishes.

The art of Indian cookery lies not in high spicing but in the subtle use of delicate spices to enhance the dormant flavors and subdue the undesirable ones.

We have a varied mix of preparations from different regions of India; however, the dominant style is "MUGHLAI" and has its roost in the Mughal era.

### CHICKEN

42. **CHICKEN SHAHI KORMA** 10.95  
Chicken in a cream sauce with almonds, cashews and raisins.
43. **CHICKEN SAAG** 11.95  
Boneless chicken in a spinach sauce.
44. **MURGH MUSSALLUM** 10.95  
A spicy chicken curry.
45. **CHICKEN VINDALOO** 10.95  
Chicken cooked with potatoes in a hot, spicy gravy.
46. **MAKHANI MURG** 12.95  
Tandoori chicken cooked in a delightfully flavored sauce.
47. **TICCA MASALA** 12.95  
Boneless tandoori chicken diced and cooked in a sauce with herbs.
48. **TICCA SAAG** 12.95  
Boneless tandoori chicken diced and cooked in a spinach and cream sauce.
49. **CHICKEN NOORANI** 11.95  
Chicken cooked in a traditional curry served over a bed of tandoori ground lamb and garnished with eggs.
50. **CHICKEN BHOONA** 10.95  
Chicken cooked with tomatoes, onions and fresh bell peppers.
51. **NARYAL CHICKEN** 11.95  
Chicken cooked in a deliciously flavored coconut sauce.

### LAMB

52. **MUTTON SHAHI KORMA** 11.95  
Lamb cooked in a cream sauce with almonds, cashews and raisins.
53. **GOSHT SAAG** 12.95  
Lamb cooked in a spinach sauce.
54. **MUTTON PESHAWRI** 11.95  
Mildly spiced lamb marinated in curd and cooked to perfection.
55. **LAMB VINDALOO** 11.95  
Lamb cooked with potatoes in a hot spicy gravy.
56. **SHEEKH KABAB CURRY** 11.95  
Kababs cooked in an onion and cream sauce.
57. **BOTI MASALA** 12.95  
Boneless tandoori lamb cooked in a delicately spiced sauce.
58. **BHOONA GOSHT** 11.95  
Lamb cooked with onions, tomatoes and bell peppers.
59. **KASHMIRI ROGAN JOSH** 11.95  
A traditional lamb curry perfected by the Kashmiris.
60. **MUTTON DOH PEEAZAH** 11.95  
Lamb cooked to perfection with onions and peppers.
61. **BOTI SAAG** 12.95  
Boneless tandoori lamb cooked in a spinach and cream sauce.
62. **GOSHT KA SALUN** 11.95  
Boneless lamb cooked in a delicately flavored coconut sauce.
63. **KEEMA MATTAR** 11.95  
Ground lamb cooked with peas, bell peppers and tomatoes.

