MAHARAJA's APPETIZERS VEGETARIAN

1. PAPRI-PAKAURI 4.00
   Crisp wafers with chick-peas and potato cubes in curd, spiced to taste.

2. SAMOSA 3.00
   A light pastry shell stuffed with peas and potatoes.

3. ONION BHAKI 3.50
   Plain savoury onion fritters, delicately spiced.

4. SHAHI BHAKIA 4.00
   Crisp deep fried vegetable fritters.

5. PANEER PAKORA 4.50
   Indian cream cheese fritters, subtly spiced.

6. ALOO CHATT 4.00
   A potato delicacy tossed with spices and lemon juice.

NON-VEGETARIAN

7. CHICKEN PAKORA 4.00
   Tender boneless chicken fritters.

8. KEEMA SAMOSA 3.50
   Minced lamb and peas with herbs and spices in a light pastry shell.

9. MURG KEBAB 4.50/5.50
   Spicy grilled chicken wings - dry or in a hot tomato sauce.

10. ASSORTED HORS D'OEUVRES 6.95
    A balanced mix of vegetarian and non-vegetarian appetizers.

SOUPS

15. CREAM OF TOMATO 3.00
    Fresh tomato soup with herbs and spices.

16. MAHARAJA'S SPECIAL 3.00
    A protein rich lentil, onion and tomato soup.

17. SPINACH 'N' CREAM 3.00
    Spinach soup with herbs, spices and cream.

18. CHICKEN SOUP 3.50
    A spicy chicken soup.
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. NAVARATAN KORMA  9.95
   A unique mix of vegetables cooked with almonds, cashew and pistachio in a cream sauce.

33. SAAG PANNEER  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. BENGALI BHARTA  10.95
   Grilled eggplant cooked with peas, tomatoes, onions and rare spices.

37. MALAI KOFTE  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 mattr (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 root 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.
MUGHLAI SEAFOOD
(We use only swordfish for fish preparations)

64. SHRIMP SAAG
Shrimp cooked in a spinach and tomato sauce. 13.95
65. SHRIMP VINDALOO
Shrimp cooked with potatoes in a hot spicy curry. 12.95
66. SHRIMP BHOONA
Shrimp cooked with tomatoes, onions and fresh bell peppers. 12.95
67. SHRIMP CURRY
Shrimp cooked in a flavorful gravy. 12.95
68. COCONUT SHRIMP CURRY
Choice shrimp cooked in a coconut flavored sauce. 13.95
69. MAKHANI MACHHI
Tandoori fish cooked in a delightfully flavored sauce. 15.95
70. MACHHI MASSULUM
A spicy fish curry. 13.95
71. MACHHI-BE-NAZEER
Fish cooked in a special coconut curry with herbs. 13.95
72. FISH VINDALOO
Fish cooked with potatoes in a spicy curry 13.95
73. FISH SAAG
Fish cooked with spinach and herbs. 13.95

OUR SPECIAL RECOMMENDATIONS

74. AKBAR BOTI
Tandoori lamb and shrimp cooked in a special sauce with bell peppers and herbs. 13.95
75. TICCA JEHANGIR
Tandoori boneless chicken with tandoori shrimp cooked in a special sauce and flavored with exotic spices. 13.95
76. MUGHLAI Baida CURRY
Choice hardboiled eggs cooked to perfection in an enticingly spiced sauce. 10.95
77. SHRIMP TICCA MASALA
Tandoori shrimp cooked in a delightfully flavored sauce. 15.95
78. PANEER MAHKANI
Cheese cooked in a flavorful sauce with herbs and spices. 11.95

MAHARAJA'S COMBINATION THALIS

79. BOMBAY THALI
A dinner for one, includes a choice sampling of Tandoori and curry preparations. 16.95
80. CALCUTTA THALI
A dinner for one, with a variety of seafood preparations. 17.95
81. MAHARAJA THALI
A sumptuous three-course dinner for two, including dessert. 34.95
82. MAHARANI THALI
A vegetarian dinner for two, includes appetizer, a variety of vegetarian preparations and dessert. 27.95

CHILDREN'S SPECIAL ORDERS

83. TANDOORI MURG (27) 7.95
84. CHICKEN TICCA (28) 7.95
85. CHICKEN SHAHI KORMA (42) 7.95
RICE
Indian rice pulao is an object of exquisite beauty. It is the main attraction at the table, spreading its fragrance all over the dining room. Rice is always served tastefully garnished. The rice pulao stimulates the appetite of one, however aloof he might have been from Indian cuisine. BIRYANI is a delectable variation of rice preparation and was a Mughlai specialty.

87. LAMB BIRYANI
   Rice cooked with lamb, herbs and spices. 11.95
88. CHICKEN BIRYANI
   Boneless chicken cooked with rice. 11.95
89. SHRIMP BIRYANI
   Rice cooked with shrimp, herbs and spices. 13.95
90. VEGETABLE BIRYANI
   Rice cooked with fresh vegetables. 10.95
91. MAHARAJA PULLAO
   Basmati rice cooked with peas, spices and herbs. 7.95

NOTE: ALL OF OUR RICE PREPARATIONS ARE WITH ALMONDS AND CASHWEWS.
LET US KNOW IF YOU DO NOT WANT NUTS.

ROTI (INDIAN BREADS)
Indian breads are unique unto themselves. They have no counterpart in English or continental cookery. Unlike the breads of Western origin, Indian breads are not all leavened. Tandoori roti is baked in the tandoor, and is most popular in Punjab due to the fact they are real delicious if consumed while still hot.

There are other forms of bread too – Chapati, a flat bread baked on a hot griddle; Paratha, a shallow fried wholemeal bread; and Pooris, that are deep fried and are a treat to eat with chick-peas.

92. ROGNI NAN
   A triangular shaped flat bread. 1.75
93. ROTI
   A whole wheat bread. 1.75
94. PARATHA
   A layered and buttered whole wheat bread. 2.25
95. ALOO PARATHA
   Stuffed with mildly spiced potatoes. 2.25
96. KANDA PARATHA
   Onion and garlic bread. 2.25
97. PANEER PARATHA
   Stuffed with homemade cheese. 2.75
98. KEEMA PARATHA
   Stuffed with spiced ground lamb. 3.25
99. GOBI PARATHA
   Stuffed with grated spicy cauliflower. 2.75
100. MAHARAJA NAN
    Nan stuffed with coconut, raisins & cashews. 2.50

SIDE ORDERS AND CONDIMENTS

PAPADUM
1.00
RAITA
1.00
MANGO CHUTNEY
1.00
ACHAAR (Indian Pickles)
1.00
NAVRAATAN KORMA
5.95
DAL MAHKANI
4.95
SAAG PANEER
6.95
BASMATI RICE
2.95

DESSERTS

110. KHEER A very popular rice pudding with almonds and raisins. 3.00
102. RAS-MALAI Indian cream cheese balls in double cream with pistachios. 3.50
103. GULAB JAMUN Lustrous brown cream cheese balls in syrup. 3.00
104. GAJAR HALWA A grated carrot pudding with raisin and nuts. 3.00
105. KULFI An Indian ice cream, available in various flavors - Mango, Pistachio, Chocolate or Strawberry. 3.00
106. CINNAMON BREAD PUDDING A cinnamon treat. 3.00

BEVERAGES

COFFEE Regular of decaffeinated. 1.75
CHAI
A special sweet spiced tea brewed with herbs and spices, recommended as an after-dinner beverage. Due to the cost of the spices, we can only offer one refill for free. 2.00

ICE TEA A Cardamom flavored variation. 1.75

FRUIT LASSI
These are special drinks prepared from yogurt and fruit juice.

SWEET LASSI
SALTY LASSI
MANGO LASSI
STRAWBERRY LASSI
PINEAPPLE LASSI
GRAPE LASSI

BEER FROM INDIA
Beer goes well with Indian cuisine. In fact, it enhances the flavor of various spices – that's what they say! LAGER and the lighter PILSNER are most popular. A note of caution: Indian beer is generally available in large 22oz. bottles! We carry a variety of beer from India.

MAHARAJA'S COCKTAILS

MADRAS Absolut Vodka and Cranberry juice. 4.25
BENGAL TIGER Baccardi Rum and mango juice. 4.25
JAIPUR Gin with lime juice and a splash of soda. 4.25

We serve most cocktails. Please do not hesitate to ask for your favorite!
MAHARAJA'S reserves the right to levy a 15% service charge on tables of five people or more and on customers who repeatedly do not tip.
MAHARAJA'S accepts all major credit cards and checks.

ACUISINO INDIA, INC.
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