



# TAKEAWAY MENU

Indian Style Entrees, From the Indian Tandoori Oven.

## Hariyali chicken

Tender Chicken Pieces marinated in Mint flavored Indian herbs and secret Spices.

### Size

Half (\$14.00)  
Full (\$24.00)

## Amritsari Fish Tikka

**\$24.00**

Fresh fish marinated in yogurt, spice, lemon, and tandoori masala grilled on slow fire, served in a hot sizzling platter.

## Achari Murg Tikka

Boneless chicken pieces marinated in yogurt and a special pickling spice blend.

### Size

Half (\$16.00)  
Full (\$26.00)

## Chicken Seekh Kebab

Minced chicken flavored with Indian herbs and pressed on a skewer on a slow fire.

### Size

Half (\$15.00)  
Full (\$25.00)

## Lasan Murg Tikka

Boneless chicken marinated in Garlic, Ginger, and Yogurt, roasted on a slow fire.

### Size

Half (\$15.00)  
Full (\$25.00)

## Tandoori Jheenga

**\$24.00**

King Prawns marinated in yogurt, ginger, and garlic paste roasted on a slow fire.

## Harabhara Paneer

**\$22.00**

Cubes of Cottage cheese marinated with yogurt, spices, and a mint paste.

## Tandoori Lasan Tikka Masala

**\$25.00**

Choice of Boneless or Bone Chicken marinated in Garlic, Ginger, Yogurt, and cooked in medium spicy gravy.

## Balti Dum Goat

**\$24.00**

Village style especially for Goat meat Lovers, cooked in brown Gravy.

## Tandoori Jheenga Masala Curry

**\$26.00**

Marinated Prawns roasted on a slow fire and then cooked with medium-spicy gravy.

## Murg Mirch Kebab

Tendered boneless chicken marinated in paprika and yogurt, served with salad and Sauces.

### Size

Half (\$15.00)  
Full (\$25.00)

## Chicken Boti Kebab

**\$21.00**

Chicken cubes marinated with Indian spices and threaded on metal skewers, served with mint and Tamarind sauce.

## Tangadi Kebab

**\$22.00**

Chicken Drumsticks marinated with yogurt, spices, and cream cooked to perfection.

## Lamb Seekh Kebab

Minced Lamb flavored with Indian herbs and pressed on a skewer on a slow fire.

### Size

Half (\$15.00)  
Full (\$25.00)

## CHICKEN TIKKA

Tendered boneless chicken marinated in paprika and yogurt, roasted in tandoori oven.

### Size

Half (\$15.00)  
Full (\$25.00)

## Tandoori Murg

Whole bone chicken marinated in yogurt, ginger, and garlic paste and roasted on a slow fire.

### Size

Half (\$15.00)  
Full (\$24.00)

## Tandoori Murg Tikka Masala

**\$25.00**

Bone chicken Roasted in Tandoori Oven, then cooked in medium spicy gravy with green capsicum and herbs.

## Goat curry Bone

**\$22.00**

Bone-Goat meat cooked with garlic, ginger, brown onion & tomato in a home style.

## Himalayan Handi

Choice of Meat cooked with juliennes of capsicum, Garlic, onion sauce, and garnished with Coriander.

### Protein

Goat (\$24.00)  
Lamb (\$24.00)  
Chicken (\$23.00)  
Beef (\$23.00)

## Special Paneer Tikka Masala

**\$24.00**

Cottage cheese flavored with coriander seeds, and cumin seeds with tomatoes tossed in hot and spicy ingredients.

## Rara Special

Choice of meat option meat mince cooked with Fresh onion, ginger, garlic, and chef-special spices.

### Protein

Goat (\$25.00)  
Lamb (\$25.00)  
Chicken (\$24.00)  
Beef (\$24.00)

## Mix-veg Pakora

\$11.00

Chopped mixed vegetable mildly spiced dipped in batter and deep fried.

## Achari Paneer Tikka

\$22.00

Cottage cheese marinated in ginger, garlic, pickle and yoghurt, roasted in tandoori oven.

## Mixed VEG- PLATTER

\$20.00

A combination of samosa, mix pakora, onion bhaji, and Paneer pakora.

## MAHARAJA Non-Veg BANQUET

Includes Drink, Entrees (Onion Bhaji, Lasan Tikka, Chicken Tikka, Lamb Seekh Kebab), Main Course (Butter Chicken, Lamb Rogan Josh, Vegetable Korma), Naan, and Rice. Min 2 people.

### Variations

Without Drinks (\$42.00)

## MAHARAJA Veg BANQUET

\$41.00

Vegetarian banquet deal. Includes Entrees, Mains, Naan, and Rice. Minimum 2 people. Price is without drinks.

## Butter Chicken

\$21.00

Boneless Chicken cooked in tandoori oven, cooked with tomato based gravy, finished in a mild creamy flavored.

## Korma Curry

Choice of Meat Options Cooked with cashew, almond and creamy gravy, garnished with sliced almond.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Jalfrejee Curry

Choice of Meat Options cooked with capsicum, onion and tomatoes in sweet and sour sauce.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Saagwala Curry

Choice of Meat Options cooked with lightly spiced herbs, garlic and fresh spinach puree.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Vegetable Samosa

\$8.00

Flaky pastry filled with diced potatoes, peas, cumin seeds and fried golden brown.

## Onion Bhaji

\$8.00

Sliced onion mixed in chickpea flour batter and deep fried.

## CHILLI GARLIC PRAWNS/SCALLOPS

\$17.00

Marinated prawn or scallops sauteed with mushroom and chef special gravy.

## Mixed Non Veg- PLATTER

\$22.00

A combination of samosa, onion bhaji, chicken tikka and seekh kebabs. Minimum for two people.

## MAHARAJA Non-Veg BANQUET

Per Person. Includes Drink (Sparkling Wine, House Wine, Beer, or Non-Alcoholic), Entrees (Onion Bhaji, Lasan Tikka, Chicken Tikka, Lamb Seekh Kebab), Main Course (Butter Chicken, Lamb Rogan Josh, Vegetable Korma), Butter Naan, Garlic Naan, and Rice. Minimum 2 people.

### Variations

With Drinks (\$46.00)  
Without Drinks (\$42.00)

## House Special Banquet

\$57.00

Includes Entree (Onion Bhaji, Lasan Tikka, Chicken Tikka, Lamb Seekh Kebab), two main-size curries from the Main menu, one Garlic Naan, and one Butter Naan. (Excludes seafood and House Special curries).

## Tikka Masala Curry

Choice of Meat options cooked in medium spicy gravy with green capsicum, sliced onion and fresh herbs.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Vindaloo Curry

Choice of Meat Options cooked with brown onion gravy in a hot vindaloo sauce. A Traditional South Indian Dish.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Karahi Curry

Meat options cooked with onion, capsicum, and chief special spices, Garnished with fresh coriander.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Madras Curry

Choice of Meat Options cooked with medium hot meat curry in coconut cream, very popular dish from South India.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Nawabi Curry

Choice of Meat Options Cooked with cashew, almond and creamy Rich Gravy.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Bhuna Curry

Choice of Meat options cooked with a thick sauce ,mixed with an amazing chef special spices garnished with onion, ginger and fresh coriander.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## CURRY (INDIAN STYLE)

Choice of Meat options cooked with Cumin, coriander, turmeric, ginger, garlic, onions, chilli peppers , Tomatoes in traditional way.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Do-pyaza Curry

Choice of meat pieces cooked with onion, tomato, capsicum and Indian herbs. Garnished with fresh coriander.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Mango Curry

Choice of Meat option cooked with exotic creamy gravy in mild mango flavor sauce.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Butter Seafood

Fresh scallops/prawns cooked with variety of spices and creamy tomato gravy. A curry for mild spicity.

### Choice of Seafood

Prawns (\$24.00)  
Scallops (\$25.00)

## Goan Curry

Seafood cooked in a fine thick tomato and coconut gravy finished with lemon and Dessicated Coconut.

### Choice of Seafood

Prawns (\$24.00)  
Fish (\$25.00)

## Masala Seafood

Fresh seafood cooked with medium spicy gravy, capsicum and sliced onion, garnished with Ginger and Garlic.

### Choice of Seafood

Prawns (\$24.00)  
Scallops (\$25.00)  
Fish (\$25.00)

## Pasanda

Fresh seafood cooked with almond, cashew cream gravy. Great for mild spicity.

### Choice of Seafood

Prawns (\$24.00)  
Scallops (\$25.00)  
Fish (\$25.00)

## Dhansaag Curry

Choice of meat cooked with lentils, garlic, fresh baby spinach, onions and Tomatoes finished with Special Chef spices.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Rara Curry

Choice of Meat Option Cooked with meat mince cooked with Fresh onion, ginger, garlic, Fresh coriander and Chef special spices.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## BALTI Curry

Choice of Meat Options cooked with onion, capsicum and chief special spices. Garnished with fresh coriander.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Rogan-Josh Curry

Meat options cooked with brown gravy, Tomato onion Based and finished with ginger and Garlic.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Fenugreek- Peas Curry

Choice of Meat Options cooked with fenugreek leaves, Peas in the cashew creamy gravy garnished with Ginger and garlic.

### Protein

Chicken (\$21.00)  
Beef (\$21.00)  
Lamb (\$22.00)  
Goat (\$22.00)

## Curry Seafood

Seafood cooked with tomato, Brown Onion sauce and Special Sauce in medium spiced gravy finished with Garlic and Ginger.

### Choice of Seafood

Prawns (\$24.00)  
Fish (\$25.00)

## Jalfrejee Seafood

Fresh seafood cooked with Onion, capsicum, ginger garlic finished with sweet and sour flavor.

### Choice of Seafood

Prawns (\$24.00)  
Fish (\$25.00)

## Malavari

Fresh Seafood cooked with sauteed capsicum, onion and tomato sauce finished in creamy coconut flavor.

### Choice of Seafood

Prawns (\$24.00)  
Scallops (\$25.00)  
Fish (\$25.00)

## BUTTER PANEER / Butter Paneer MASALA \$20.00

Homemade cottage cheese cooked in creamy tomato sauce and a touch of chef special spices.

**Shahi Paneer** **\$20.00**

Homemade cottage cheese cooked in creamy Rich cashew & almond sauce.

**PANEER BALTI / Mushroom Balti** **\$21.00**

Paneer or Mushroom cooked with onion, capsicum and chef Special Spices in the Traditional Way.

**Vegetable Korma / Butter Vegetable** **\$20.00**

Mix Vegetable cooked with Cashew Gravy / Creamy Tomato Gravy finished with mild spicy sauce.

**Dal Makhani** **\$20.00**

Lentils cooked overnight on slow fire, finishing with cream and special house Spices.

**Aalo Gobi** **\$20.00**

Potato and Cauliflower mixed with onion, tomato gravy, homemade spices and garnished with Ginger and Garlic.

**Palak Paneer / Mix Vegetable** **\$20.00**

Homemade cottage cheese or Mix vegetable cooked with spinach puree and a touch of cream.

**Cheese Chilli / Chicken Chilli** **\$21.00**

Choose chicken or cottage cheese cooked with a special batter, onion, capsicum, and spring onion. Great for medium spicy.

**Manchurian**

Battered chicken or chopped mixed vegetables tossed with corn flour base, ginger, garlic, and fresh herbs.

**Choices**

- Chicken (\$21.00)
- Vegetarian (\$20.00)

**Soya Chaap Chilli** **\$20.00**

Vegan Soyabean Meatballs coated in own masala recipe cooked with soya sauce, chillis, and pepper on a slow fire.

**Pulav Rice** **\$9.00**

Basmati rice cooked in cashew nuts, sultanas, and herbs.

**Goat / Lamb / Beef Biryani** **\$23.00**

Choice of Goat, Lamb, or Beef cooked with Basmati rice and aromatic spices. Served with Raita.

**Tandoori Butter Naan** **\$4.00**

Plain flour bread cooked in a tandoori oven and garnished with butter.

**Cheese and Garlic Naan** **\$6.50**

Naan stuffed with cheese and garlic.

**Pashewari Naan** **\$6.50**

Naan stuffed with dried fruits and coconut flavors, cooked in tandoori oven.

**Laccha Naan** **\$5.00**

Multi-layered butter naan cooked in clay oven.

**Keema Naan** **\$7.00**

Naan filled with minced lamb and special spices.

**Onion Kulcha** **\$6.50**

Naan stuffed with onion and homemade spices.

**Lachha Paratha** **\$5.50**

Multi-layered bread cooked in clay oven.

**Kachumber Salad** **\$10.00**

Julienne cut mixed salad with chunky chaat masala and lemon.

**Paneer Methi Matar** **\$21.00**

Cottage cheese and peas cooked with fenugreek leaves in the cashew creamy gravy.

**Paneer Bhuna** **\$21.00**

Cottage Cheese Cooked with Homemade bhuna masala & chopped capsicum.

**Kadai Vegetable** **\$21.00**

Mix vegetable cooked with onion sauce, capsicum, tomato sauce and garnished with Ginger, Garlic.

**Daal Fry / Palak Daal**

Yellow lentils cooked with garlic, ginger, onion, and tomato. Option to add fresh spinach.

**Choices**

- Daal Fry (\$19.00)
- Palak Daal (\$21.00)
- Extra Spinach (+\$3.00)

**Kofta special** **\$20.00**

Balls Made of Cottage cheese, potato and special spices cooked with special house made creamy gravy.

**Chana Aalo Masala** **\$20.00**

Potato, white chick peas cooked together with brown gravy and capsicum.

**Chicken 65** **\$22.00**

Battered chicken deep fried and cooked with ginger, garlic, curry leaves, mustard seeds, yogurt, and onion capsicum.

**Chicken Lollipop** **\$21.00**

Chicken wings coated with spicy red batter mix of special spices and Szechuan sauce.

**Cumin Rice** **\$6.00**

Basmati rice cooked with cumin seeds and special spices.

**Smoked Chicken Dum Biryani** **\$22.00**

Basmati rice and chicken cooked with aromatic spices, served with Raita on the side.

**Vegetable Biryani** **\$21.00**

Rice cooked with mix vegetables in herbs and spices, garnished with ginger, garlic, and coriander.

**Garlic Naan** **\$4.50**

Plain flour bread with garlic baked in clay oven.

**Cheese Naan** **\$6.00**

Naan stuffed with cheese and coriander.

**Vegetable Naan** **\$7.00**

Plain flour stuffed with mix vegetable and spices.

**Tandoori Roti** **\$4.50**

Hand rolled bread made from wholemeal flour.

**Chicken Keema Naan** **\$7.50**

Naan filled with mince chicken and cheese.

**Chocolate Naan** **\$6.00**

Naan breads filled with chocolate and cooked in tandoori oven.

**Indian Salad** **\$10.00**

Cucumber, carrots, tomatoes, cabbage, and onion with lemon.

**Jheenga Salad** **\$19.00**

King prawn toasted in tandoori oven, mixed with salad, cherry tomato, cucumber, and onion.

**Tandoori Chicken Salad** ..... **\$17.00**

*Mix salad, cherry tomatoes, cucumber, capsicum, and tandoori boneless chicken.*

**Sauces & Raita** ..... **\$4.00**

*Mint Sauce, Tamarind Sauce, Pickles, Sweet Mango Chutney, or Raita.*

**Papadoms (4 Pcs)** ..... **\$4.00**

**Curry Rice** ..... **\$12.00**

*Curry selected from the main menu served with rice.*

**Curry Rice & Naan Bread** ..... **\$14.00**

*Curry selected from the main menu served with rice and naan.*

**Extra Drinks** ..... **\$2.00**