

<b>MUTTER PANEER</b>	\$25.95
Home made cottage cheese and pea curry	
<b>SAAG PANEER</b>	\$25.95
Cottage cheese and spinach curry	
<b>PANEER BUTTER MASALA</b>	\$25.95
Paneer cooked with rich creamy masala sauce	

### BASMATI RICE (CHAWAL)

<b>PLAIN BASMATI RICE</b>	small \$5.95
	large \$6.95

<b>JEERA RICE</b>	\$10.95
<b>PULAO RICE</b>	\$12.95
<b>LAMB BIRYANI</b>	\$27.95
Basmati rice cooked with lamb, herbs & spices	
<b>GOAT BIRYANI</b>	\$28.95
Basmati rice cooked with goat, herbs & spices	
<b>CHICKEN BIRYANI</b>	\$25.95
Basmati rice cooked with chicken, herbs & spices	
<b>BEEF BIRYANI</b>	\$26.95
Basmati rice cooked with beef, herbs & spices	
<b>VEGETABLE BIRYANI</b>	\$22.95
Basmati rice cooked with mixed vegetables, herbs & spices	
<b>KASHMIRI PULAO</b>	\$23.95
Basmati rice cooked with mixed fruits & crushed cashew nuts	
<b>PRAWN BIRYANI</b>	\$29.95
Basmati rice cooked with prawns, herbs & spices	

### FRESH BREAD

#### FROM TANDOOR (EARTHEN OVEN)

<b>NAAN Plain flour</b>	\$5.50
<b>NAAN MAKHANI</b>	\$6.50
<b>ROTI Wholemeal flour</b>	\$5.50
<b>GARLIC NAAN with garlic</b>	\$6.95
<b>VEGETABLE PARATHA</b>	\$7.95
<b>CHEESE NAAN</b>	\$7.50
<b>CHEESE &amp; GARLIC</b>	\$8.00
<b>CHEESE &amp; SPINACH NAAN</b>	\$8.95
<b>KEEMA NAAN</b>	\$9.95
<b>PANEER NAAN</b>	\$7.95
Filled with home-made cottage cheese with a touch of spice	
<b>CHICKEN TIKKA NAAN</b>	\$10.50
<b>PESHWARI NAAN</b>	\$8.50
Filled with coconut and dried fruits	

### SIDE DISHES

<b>RAITA</b>	\$6.50
Homemade yoghurt and cucumber with a touch of spice	
<b>PUNJABI SALAD</b>	\$11.50
<b>BANANA COCONUT</b>	\$5.50
<b>TOMATO ONION</b>	\$5.50
<b>PICKLES (each)</b>	\$3.50
Mango, lime, chilli	
<b>MIXED PICKLE</b>	\$4.50
<b>MANGO SWEET CHUTNEY</b>	\$3.50
<b>PLAIN YOGHURT</b>	\$5.50

### DRINKS

<b>LASSI (sweet or salted)</b>	\$7.50
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Made from homemade yoghurt	
<b>MANGO LASSI</b>	\$8.50
<b>COKE or LEMONADE</b>	\$4.50
<b>Water</b>	\$4.00

### DESSERTS

<b>GULAB JAMUN</b>	\$8.50
North Indian sweet made from homemade condensed whole milk, served in syrup	
<b>GULAB JAMUN with ICE CREAM</b>	\$10.50
<b>MANGO KULFI-</b>	\$9.50
Indian ice cream made with fresh mangoes	
<b>RASMALAI</b>	\$10.50
made with cheese, milk and cardamom	
<b>LYCHEES with ICECREAM</b>	\$7.50
<b>ICECREAM WITH TOPPING</b>	\$7.00

### DINE-IN BANQUET MEALS - FOR 4 OR MORE

**BANQUET No.1 - \$45.95 per head (Dine-in Only)**  
**ENTREE:** PAPANADAMS, TOMATO ONION or MANGO SWEET CHUTNEY  
**MAIN:** CHICKEN MAKHANI, ROGAN JOSH, DAL, BEEF JAL FREJI, BASMATI RICE, NAAN

**BANQUET No.2 - \$50.95 per head (Dine-in Only)**  
**ENTREE:** PAPANADAMS, TOMATO ONION or MANGO SWEET CHUTNEY, CHICKEN WINGS  
**MAIN:** CHICKEN CURRY, ROGAN JOSH, BEEF KORMA, MX VEGETABLES, BASMATI RICE, NAAN, RAITA

**BANQUET No.3 - \$55.95 per head (Dine-in Only)**  
**ENTREE:** PAPANADAMS, 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 - \$64.95 per head (Dine-in Only)**  
**ENTREE:** PAPANADAMS, 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**  
 Indian Restaurant

Call  
**02 6617 6777**

**130/685-707 Casuarina Way,  
 Casuarina NSW 2487**

  
**Maharaja**  
 Indian Restaurant

**DINE -IN, TAKEAWAY & CATERING**

*"Best Quality on the Coast"*

**MENU**

Call  
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 [info@maharajaindian.restaurant](mailto:info@maharajaindian.restaurant)

 [www.maharajaindian.restaurant](http://www.maharajaindian.restaurant)

*Opening Hours*

Tuesday - Sunday - Lunch 11:30am - 2:00pm  
 Dinner 5:00pm till late  
**OPEN 7 NIGHTS IN HOLIDAYS**

**130/685-707 Casuarina Way,  
 Casuarina NSW 2487**

Your Taste is our Pleasure

## VEGETARIAN & NON-VEGETARIAN

### ENTREES

<b>VEGETABLE SAMOSAS 2 per serve</b>	<b>\$ 12.95</b>
(1/2 serve \$6.95) Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried served with homemade chutney	
<b>KEEMA SAMOSAS 2 per serve</b>	<b>\$ 13.95</b>
(1/2 serve \$7.50) Spice minced lamb wrapped in a triangular homemade pastry	
<b>PAKORAS 4 per serve</b>	<b>\$12.95</b>
(1/2 serve \$6.95) Spinach & Onion battered in pea flour	
<b>ONION BHAJI</b>	<b>\$12.95</b>
served with mint sauce	
<b>ALOO TIKKI CHAAT</b>	<b>\$13.95</b>
Mashed potato patty mixed with coriander, onion, yogurt, tamarind sauce and spices	
<b>SAMOSAS CHAAT</b>	<b>\$13.95</b>
Mashed samosa is served by adding chickpea masala with freshly cut coriander and onion toppings	
<b>PAPADAMS 4 per serve</b>	<b>\$5.00</b>
<b>4 per serve</b>	

### FROM THE EARTHEN OVEN- TANDOOR

<b>LAMB CUTLETS</b>	<b>3 for \$ 29.95</b>
Marinated in yoghurt overnight with various spices for the spice box	

<b>TANDOORI CHICKEN</b>	<b>\$26.95</b>
(½ serve- \$16.95) Chicken marinated in fresh yoghurt with various spices	

<b>CHICKEN TIKKA - 4 per serve</b>	<b>\$ 19.95</b>
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and made to perfection in the tandoor	

<b>CHICKEN WINGS</b>	<b>\$ 19.95</b>
Chicken wings marinated in the secret recipe and roasted in the tandoor	

<b>M.S. PLATTER</b>	<b>\$21.95</b>
A combination of some of the above entrees	

### CHICKEN (MURGH)

<b>CHICKEN CURRY</b>	<b>\$25.95</b>
Traditional chicken curry	
<b>CHICKEN KORMA (Mild)</b>	<b>\$25.95</b>
Boneless chicken cooked in creamy sauce with crushed cashew nuts	
<b>CHICKEN MADRAS</b>	<b>\$25.95</b>
Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander	
<b>CHICKEN TIKKA MASALA</b>	<b>\$25.95</b>
Boneless Chicken pieces roasted in tandoor and cooked in spicy masala	
<b>BUTTER CHICKEN (Mild)</b>	<b>\$25.95</b>
Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs	
<b>MANGO CHICKEN (V. Mild)</b>	<b>\$25.95</b>
Fillet of chicken cooked in a delicious mango sauce	

<b>CHICKEN VINDALOO (Hot!)</b>	<b>\$25.95</b>
Hot and spicy dish created for those who love the taste of Vindaloo	
<b>KADHAI CHICKEN</b>	<b>\$25.95</b>
Boneless chicken cooked with capsicum, onion, spices finished with tomato and coriander	
<b>CHICKEN SAAGWALA</b>	<b>\$25.95</b>
Chicken cooked with spinach, herbs and spices	
<b>CHICKEN JAL FREJI</b>	<b>\$25.95</b>
Chicken cooked with potatoes & tomatoes in spicy masala sauce	
<b>CHICKEN (MURGH SPECIAL)</b>	<b>\$25.95</b>
Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs	
<b>CHICKEN DO-PIAZA</b>	<b>\$25.95</b>
Boneless chicken cooked with capsicum and onion based sauce	
<b>CHICKEN WITH VEGETABLES</b>	<b>\$25.95</b>
Chicken cooked with veggies in tomato & onion-based sauce	

### GOAT

<b>GOAT CURRY</b>	<b>\$29.95</b>
<b>GOAT SAAG</b>	<b>\$29.95</b>

### LAMB (GOSHT)

<b>LAMB CURRY</b>	<b>\$27.95</b>
Lamb cooked in tomato, yoghurt and onion with fresh ginger	
<b>LAMB KORMA (Mild)</b>	<b>\$27.95</b>
Lamb cooked in creamy sauce with crushed cashew nuts	
<b>LAMB DO-PIAZA</b>	<b>\$27.95</b>
Lamb cooked in marinated yoghurt and onion-based sauce	
<b>LAMB WITH VEGETABLES</b>	<b>\$27.95</b>
Lamb cooked with vegetables in tomato and onion-based sauce	
<b>ROGAN JOSH</b>	<b>\$27.95</b>
Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style	
<b>SAAG GOSHT</b>	<b>\$27.95</b>
Lamb blended to perfection with fresh green spinach and spices	
<b>LAMB VINDALOO (Hot!)</b>	<b>\$27.95</b>
Hot and spicy dish created for those who love the taste of vindaloo	
<b>LAMB MADRAS</b>	<b>\$27.95</b>
Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander	
<b>LAMB JAL FREJI</b>	<b>\$27.95</b>
Cooked with Potatoes & Spicy tomato-based sauce	

### BEEF

<b>BEEF CURRY</b>	<b>\$26.95</b>
Traditional beef curry	
<b>BEEF KORMA (Mild)</b>	<b>\$26.95</b>
Beef cooked in creamy sauce with crushed cashew nuts	
<b>BEEF JAL FREJI</b>	<b>\$26.95</b>
Beef cooked with potatoes and spicy tomato base sauce	
<b>BEEF VINDALOO (Hot!)</b>	<b>\$26.95</b>
Hot and spicy dish created for those who love the taste of vindaloo	
<b>MUMBAI BEEF</b>	<b>\$26.95</b>
Beef cooked with capsicum and tomatoes with creamy sauce and herbs	
<b>SAAG BEEF</b>	<b>\$26.95</b>
Spinach and beef curry	
<b>BEEF MADRAS</b>	<b>\$26.95</b>
Beef cooked in creamy masala sauce with crushed cashew nuts and	

coriander	
<b>BEEF DO-PIAZA</b>	<b>\$26.95</b>
Beef cooked with capsicum and onion-based sauce	
<b>BEEF WITH VEGETABLES</b>	<b>\$26.95</b>
Beef cooked with vegetables in tomato and onion based sauce	

### FISH (MACHLI)

<b>FISH MASALA</b>	<b>\$26.95</b>
Fillets of fish cooked in traditional curry	
<b>FISH VINDALOO (Hot!)</b>	<b>\$26.95</b>
Fish fillets cooked in hot and spicy vindaloo sauce	
<b>PANJUM FISH CURRY (Mild)</b>	<b>\$26.95</b>
Boneless pieces of fish simmered in spiced creamy sauce and coconut milk	
<b>FISH JAL FREJI</b>	<b>\$26.95</b>
Fish cooked with potatoes & tomatoes in spicy masala sauce	

### PRAWN (HINGA)

<b>PRAWN MASALA</b>	<b>\$29.95</b>
Prawns cooked in a freshly ground spiced masala	
<b>PRAWN MALABAR (Mild)</b>	<b>\$29.95</b>
Prawns cooked in cream, peas, capsicum, sauce and coconut milk	
<b>PRAWN VINDALOO (Hot!)</b>	<b>\$29.95</b>
Prawns cooked in hot and spicy vindaloo sauce	
<b>KADAI PRAWN</b>	<b>\$29.95</b>
Prawns cooked with garlic, capsicum, onion & tomato-based sauce	
<b>PRAWN SAAG</b>	<b>\$29.95</b>
Prawn cooked with fresh green spinach and spices	

### VEGETARIAN MAINS

<b>MALAI KOFTA</b>	<b>\$23.95</b>
Potato balls stuffed with sultanas, peas, cooked in a cream-based sauce	
<b>POTATO &amp; PEA CURRY</b>	<b>\$23.95</b>
<b>MIXED VEGETABLES</b>	<b>\$23.95</b>
Fresh garden vegetables prepared in herbs, tomatoes and onion	
<b>DAL MAKHANI</b>	<b>\$23.95</b>
Black Urad Pulse (lentils) cooked in butter with fresh ginger	
<b>CHANNA MASALA</b>	<b>\$23.95</b>
Chick pea cooked in onion & tomato-based sauce	
<b>EGG CURRY</b>	<b>\$23.95</b>
Traditional egg curry	
<b>POTATO &amp; EGG CURRY</b>	<b>\$23.95</b>
Boiled eggs & potatoes cooked in creamy masala sauce with coriander	
<b>DAL MASALA</b>	<b>\$23.95</b>
Black lentils cooked in spicy tomato base sauce with butter	
<b>CHEESE KOFTA</b>	<b>\$23.95</b>
Home-made cottage cheese and potato balls cooked in creamy masala sauce.	
<b>VEG KORMA</b>	<b>\$23.95</b>
Mixed vegetables cooked with creamy sauce.	
<b>POTATO SAAG</b>	<b>\$23.95</b>
Potato cooked in spinach sauce	
<b>DAL FRY</b>	<b>\$23.95</b>
Yellow lentils cooked in tomato and onion based sauce with herbs	
<b>PANEER TIKKA MASALA</b>	<b>\$25.95</b>
Cheese paneer cooked with capsicum, onions in tomato based sauce	