



**Maharajah's**  
KITCHEN  
INDIAN • CUISINE

## WELCOME TO OUR RESTAURANT

*"We greatly appreciate your choice of dining with us  
and we promise to serve you with our excellence.  
Welcome you and have a fine dining experience."*

## INDIAN CUISINE

 **93357969**

*Vegan & Gluten Free Meals Available*

*Our food may contain traces of nuts, dairy & egg.  
If any allergies, please advise our attending staff  
before placing the order.*

306, South Terrace South Fremantle  
6162 Perth, Western Australia



## Entree



### **Samosa Veg. (2pcs)**

*Homemade and pyramid shaped pastry filled with spiced vegetables.*

**\$6.95**

### **Hara Bhara Kebab(2 Pcs)**

*Patties are made from spinach, peas, potatoes, spices and then deep fried till crispy.*

**\$7.95**

### **Onion Bhaji (4pcs)**

*Deep fried fritters made from spiced chickpea batter with onion & herbs.*

**\$9.95**

### **Paneer Pakora (4pcs)**

*Sliced cottage cheese sandwiches filled with our secret spice & herbs, coated with light batter from chickpea flour, then deep fried till golden.*

**\$11.95**

### **Paneer Tandoori**

*Lightly spiced cottage cheese skewered and cooked in a charcoal clay tandoor.*

**\$15.00**



## The Meat-Eat



### **Chicken Tikka**

*Chicken fillets marinated overnight & cooked in a traditional clay tandoor served in a traditional tandoor on table.*

**\$17.95**

### **Chicken Tandoori**

*A must in terms of traditional Indian entree, one of the favourites half or whole marinated chicken cooked to perfection in a traditional charcoal oven.*

**Half \$16.00 | Whole \$24.00**

### **Chicken Pakora (4pcs)**

*Strips of chicken fillet marinated, battered and deep fried.*

**\$10.95**

### **Lamb Chops (4pcs)**

*An Aussie favourite succulent Lamb chops marinated with authentic spices & yoghurt & cooked in the traditional charcoal clay oven.*

**\$17.95**

### **Seekh Kebab**

*Succulent spiced lamb mince skewered and coated with finely chopped bell pepper & cooked in the traditional charcoal oven.*

**\$14.95**



## Sea Food On Sizzler

### Amritsari Fish

\$16.00

*Fresh fish pieces coated in a marinade of yoghurt, spices and chickpea flour are deep fried, then served in a sizzler on a bed of sliced onions with a wedge of Lemon and mint Chutney.*

### Tasmanion Tandoori Salmon (4pcs)

\$24.00

*An Aussie delight fresh salmon fillet marinated overnight in traditional Indian Spices and cooked in the traditional charcoal clay oven.*

### Tandoori Prawns (6pcs)

\$20.95

*King Prawns marinated in Mediterranean Spices and then cooked in the traditional charcoal clay oven.*



## Platters

### Vegetarian Platter

\$25.95

*A selection of samosa, onion bhaji, paneer pakora, hara bhara kebab.*

### Non Vegetarian Platter

\$29.95

*A selection of chicken tikka, tandoori chicken, chicken pakora and seekh kebab.*

### Sea Food Platter

\$31.95

*A selection of tasmanion salmon, Amritsari fish, tandoori prawn.*



## Veg Thali

### Veg Thali

\$10.95

*2 curries, rice & naan, poppadum, raita, pickle.*



## Momos

### **Veg Momo (4pc )**

*Steamed dumplings stuffed with a lightly spiced vegetable filling.*

**\$12.95**

### **Non Veg Momo (4 pc )**

*Steamed dumplings stuffed with a lightly spiced chicken filling.*

**\$14.95**

### **Chole Bhature**

*A dish from the Punjabi cuisine, is a combination of spicy white chickpeas and a deep fried bread made from plain flour.*

**\$11.95**



## Main Courses

### **Dal Makhani**

*Whole black peas slow-cooked overnight with butter, onions, ginger, chopped tomatoes, mild spices and finished with fresh cream.*

**\$14.95**

### **Dal Bombay (Med.)**

*Mixed split lentils tempered with curry leaves, a special mix of whole and powdered spices and served with a swirl of coconut cream.*

**\$14.95**

### **Chana Masala**

*Whole chickpeas simmered in a special, medium-hot tangy masala. A favourite dhaba food.*

**\$14.95**

### **Mixed Veg**

*Capsicum, brockley, peas – potato, carrot cooked with crushed spices in a thick sauce.*

**\$15.95**

### **Bombay Potato**

*Potatoes curry infused with cumin seeds, onions, tomatoes finished with garam masala and fresh coriander.*

**\$14.95**

### **Mattar Mushroom (Med.)**

*Green peas and mushrooms cooked in tomato onion gravy spices and finished with cream.*

**\$15.95**

<b>Navratan Korma</b>	\$16.95
<i>Different vegetables, dried fruits and nuts in a rich, creamy mild saffron flavoured sauce.</i>	
<b>Malai Kofta</b>	\$18.95
<i>Potato dumplings stuffed with cheese, nuts and dry fruit. Served simmering in a mild creamy sauce.</i>	
<b>Butter Paneer</b>	\$16.95
<i>Cheese cooked in thick and rich tomato souse with butter and cream.</i>	
<b>Palak Paneer</b>	\$17.95
<i>Cooked spinach leaves pureed with cream and presented with chunks of cottage cheese.</i>	
<b>Paneer Bhurji</b>	\$17.95
<i>Grated cheese pan fried with dry nut sauce, ginger, garlic &amp; onion.</i>	
<b>Kadai Paneer</b>	\$17.95
<i>Delicate cottage cheese sautéed with capsicum and onion and authentic spices.</i>	
<b>Paneer Mirch Salan</b>	\$16.95
<i>Cottage cheese tempered with ginger and garlic and hot chilly.</i>	
<b>Paneer Tikka Masala</b>	\$17.95
<i>Fresh chunks of cottage cheese simmered in an exotic tomato and butter sauce with mild spices and wedges of capsicum.</i>	
<b>Cheese Chilli (Hot)</b>	\$16.95
<i>Cottage cheese cooked with tomato and onion with chef special chilly sauce.</i>	



**Maharajah's Kitchen Specialities**

<b>Butter Chicken</b>	\$18.95
<i>Chunks of grilled boneless chicken simmered in a rich sauce of butter, fenugreek leaves, mild spices, tomato and fresh cream.</i>	
<b>Chicken Tikka Masala</b>	\$19.95
<i>Smoked chicken pieces with onion, tomato and capsicum wedges in a medium spiced masala and cream sauce.</i>	
<b>Chicken Korma</b>	\$19.95
<i>Boneless chicken cooked with a tomato masala gravy, finished with fresh cream.</i>	
<b>Chicken Jalfrezi</b>	\$18.95
<i>The succulent chicken is stir-fried with green chilies, bell peppers, onions, capsicums and tomatoes then cooked in its own juices.</i>	

**Chicken Kadai (Med.)** **\$18.95**  
*Boneless chicken cooked with crushed spices and freshly sliced green capsicum in a thick sauce.*

**Chicken Palak** **\$19.95**  
*Boneless meet cooked with spinach & onion gravy.*

**Chicken Mango** **\$19.95**  
*Slices of boneless chicken are pan-fried with cashews, then simmered in a mildly spiced creamy mango sauce.*



**Lamb, Goat & Beef**

**Lamb Rogan Josh** **\$19.95**  
*Diced lamb pieces simmered in a home-style onion, herbs and tomato gravy.*

**Lamb Vindaloo (Hot)** **\$19.95**  
*Tender morsels of lamb cooked in very hot chili sauce with spices and vinegar.*

**Lamb Kadai (Med.)** **\$19.95**  
*Lamb cooked with crushed spices and freshly sliced green capsicum in a thick sauce.*

**Lamb Korma** **\$20.95**  
*Chunks of tender lamb simmered in a cream and almond sauce with mild spices and herbs.*

**Lamb Palak** **\$20.95**  
*Tender fillets of meat of your own choice cooked in fresh spinach with authentic spices & finished with fresh cream.*

**Goat Curry( Chef Sepical )** **\$21.95**  
*Goat cooked with pounded spices, herbs, onion, ginger, garlic, tomato.*

**Beef Vindaloo (Hot)** **\$19.95**  
*A legacy of the portuguese colonialists from the south Indian state of Goa. A very hot curry with pounded red chili, spices and malt vinegar.*

**Beef Badami** **\$19.95**  
*Tender diced beef in a mild and creamy almond sauce, presented with a topping of flaked almonds.*

**Beef Madras** **\$19.95**  
*Tender morsels of beef cooked in a curry leaves, mustard seeds, red chilli with coconut milk and our own mix of spices.*

**Beef Kadai** **\$19.95**  
*Beef cooked with crushed spices and freshly sliced green capsicum in a thick sauce.*



## Seafood

### Goan Fish Curry (Med.)

*Fish pieces cooked in a goan style sauce with coriander seeds and coconut milk cream.*

\$21.95

### Fish Malabari

*A medium hot curry with an authentic blend of South Indian spices, curry leaves and coconut cream.*

\$21.95

### Prawn Curry (Med.)

*Prawn cooked with mild creamy tomato gravy with spices.*

\$23.95

### Butter Prawn

*Mild curry spiced with turmeric, fennel and coconut.*

\$23.95

### Prawn Korma

*Large prawns and whole cashew nuts cooked in a mildly-spiced nut and cream sauce.*

\$24.95

### Prawn Jalfrezi

*Prawn cooked in a medium sauce with julienne of capsicums, onion and tomato.*

\$24.95

### Garlic Prawn

*Marinated Garlic Prawns cooked with spices and a mild creamy tomato & onion gravy.*

\$25.95



## Rice & Biryani

### Steamed Basmati Rice

\$3.00

### Saffron Flavoured Rice

\$4.00

### Zirra Rice

\$4.00

### Kashmiri Pulao

*Saffron rice with an exotic mix of dried fruits and nuts.*

\$5.00

### Peas Pulao

*Rice cooked with peas.*

\$6.00

### Vegetarian Biryani

*Basmati rice cooked with vegetables and authentic spices.*

\$15.95

<b>Chicken Biryani</b>	\$16.95
<i>Saffron-flavoured basmati rice cooked with mild-spiced Chicken morsels and garnished with almond silvers. Served with raita.</i>	
<b>Lamb Biryani</b>	\$17.95
<i>Saffron-flavoured basmati rice cooked with curried boneless lamb chunks. Served with yogurt or raita.</i>	
<b>Beef Biryani</b>	\$17.95
<i>Basmati rice cooked with authentic spices and your choice of meat.</i>	
<b>Goat Biryani</b>	\$19.95



## Bread & Naan

<b>Butter Naan</b>	\$3.00
<i>Butter folded through Punjabi leavened bread enriched with yoghurt then cooked till golden.</i>	
<b>Tandoori Roti</b>	\$3.00
<i>Flat bread from unleavened wholemeal wheat flour.</i>	
<b>Garlic Naan</b>	\$4.00
<i>Naan flavoured with chopped garlic and fresh coriander leaves.</i>	
<b>Cheese Naan</b>	\$4.00
<i>Naan stuffed with onions, coriander, cumin and 2 kinds of cheese.</i>	
<b>Kashmiri Naan</b>	\$5.00
<i>Naan stuffed with dry fruits.</i>	
<b>Chilli Naan</b>	\$5.00
<i>Punjabi bread enriched with yoghurt, stuffed with red and green chillies, cooked to perfection then lightly brushed with butter.</i>	
<b>Chicken Naan</b>	\$5.00
<i>Naan stuffed with spicy chicken mince.</i>	
<b>Keema Naan</b>	\$5.00
<i>Naan stuffed with spicy lamb mince.</i>	
<b>Potato Kulcha</b>	\$5.00
<i>Naan stuffed with mashed spicy potatoes.</i>	



**Lacha Paratha** \$5.00  
*Lacha Paratha is whole wheat layered crispy flat bread.*

**Mix Naan Basket** \$14.95  
*Kashmiri, Garlic, Cheese and Plain- 1 of each.*



**Accompaniments**

**Fresh Yoghurt** \$3.00

**Home Style Raita** \$3.95  
*Fresh yoghurt with shredded cucumber, carrot, fresh chilli and onions.*

**Tomato And Onion Salad** \$4.00  
*Finely Chopped tomatoes and onion with mild spices.*

**Mixed Indian Pickles** \$2.95  
*Mango, Carrot and chilly pickles.*

**Mango Chutney** \$3.95  
*Mango slices mixed with Indian rich spices.*

**Home Style Mint Chutney** \$3.00  
*Mint and yoghurt are combined with a selection of spices by our Chefs to make a tasty chutney.*

**Pappadam Basket** \$4.00



**Kids Menu**

**Butter Chicken & Rice** \$9.95

**Chicken Nuggets & Chips** \$10.95

**Fish & Chips** \$10.95

**Desserts**

**Gulab Jamun (2 pcs)** \$6.95

**Ras Malai (2 pcs)** \$7.95

**Ice Cream** \$4.95

*Flavours: Vanilla, Chocolate, Strawberry*

# Drinks



## Sparkling



Jacob's Creek Pinot Noir Chardonnay

Bottle: \$27.95 | Glass: \$6.95

Chandon Brut

Bottle: \$39.95 | Glass: \$9.95



## White Wine



Houghton Sauvignon Blanc Semillon

Bottle: \$26.95 | Glass: \$6.95

Capel Vale Margaret River

Bottle: \$29.95 | Glass: \$7.95

Haughton White Classic

Bottle: \$26.95 | Glass: \$6.95

Brookland Valley Semillon Sauvignon Blanc

Bottle: \$32.00 | Glass: \$7.95

Jacob's Creek Classic Riesling

Bottle: \$23.95 | Glass: \$6.95



## Red Wine



Pepperjack(Barossa-Me Larenvie)

Bottle: \$45.95 | Glass: \$10.95

Capel Vale(Margaret River)

Bottle: \$32.95 | Glass: \$8.95

Taylor Shiraz(South Australia)

Bottle: \$34.95 | Glass: \$8.95

## Liquor



Johnny Walker Red Label

\$8.00

Johnny Walker Black Label

\$10.95

Jack Daniel

\$8.95

Smirnoff Vodka

\$8.95

## Ciders



Strongbow Pear

\$7.50

Sweet

\$7.50

Strongbow Original

\$6.95

## Beers



Crona (Australia)

\$7.95

Heineken

\$7.95

Kingfisher (India)

\$7.95

Carton Draught

\$6.95

Carton Dry

\$6.95

Crown Lager

\$6.95



## Juices

<b>Mango &amp; Banana</b>	<b>\$3.95</b>
<b>Orange</b>	<b>\$3.95</b>
<b>Apple</b>	<b>\$3.95</b>



## Soft Drinks

<b>Lemonade</b>	<b>\$3.95</b>
<b>Sunkist</b>	<b>\$3.95</b>
<b>Fanta</b>	<b>\$3.95</b>
<b>Coke</b>	<b>\$3.95</b>

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**Plain Iced Lassi** **\$3.95**  
*Lassi is a refreshing thirst quencher made from fresh yoghurt. Served plain, with a hint of salt and chopped coriander leaves or sweet with saffron strands.*

**Salt Lassi** **\$3.95**

**Mango Lassi** **\$4.95**  
*A fresh yoghurt and mango pulp smoothie. A world-wide favorite!*

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