



## Restaurant Maharaja a la carté dishes

Remember to order side dishes with a la carté dishes.

### Starters:



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|--|-------------|
| <b>No.1 Samosa</b>   | <b>49,-</b> |
| Puff pastry stuffed with mildly spiced potatoes and green peas. Served with a little salad.                                |             |
| <b>No.2 Onion Bhaji (onion rings)</b>  | <b>49,-</b> |
| Deep-fried sliced onions mixed with gram flour. Served with a little salad.  |             |
| <b>No.3 Chicken Pakora</b>   | <b>49,-</b> |
| Deep-fried boneless pieces of chicken mixed with gram flour. Served  |             |
| <b>No.4 Tandoori Chicken</b>   | <b>55,-</b> |
| One-fourth chicken marinated in yogurt with tandoori spices and roasted in oven. Served with salad.                        |             |
| <b>No.5 Chana chat</b>   | <b>55,-</b> |
| Chick peas, potatoes, onions, cucumbers, tomatoes mixed with yogurt, chat spice mix and squeeze of lemon. Served cold.     |             |
| <b>No.6 Chicken chat</b>   | <b>59,-</b> |
| Chicken pieces, potatoes, onions, cucumbers, tomatoes mixed with yogurt, chat spice mix and squeeze of lemon. Served cold. |             |
| <b>No.7 Shrimp chat</b>  | <b>69,-</b> |
| Shrimps, potatoes, onions, cucumbers, tomatoes mixed with yogurt, chat spice mix and squeeze of lemon. Served cold.        |             |
| <b>No.8 King Prawn Pakora</b>  | <b>69,-</b> |
| Deep-fried King Prawns mixed with gram flour.  |             |
| <b>No.9 Tomato Soup</b>  | <b>59,-</b> |
| Aromatic home-made tomato soup with cream and cardamom.  |             |
| <b>No.10 Dal Soup</b>  | <b>59,-</b> |
| Home-made lentil soup.   |             |
| <b>No.11 Chicken Soup</b>  | <b>59,-</b> |
| Aromatic home-made chicken soup.   |             |

### Main courses

<b>No.12 <u>Karahi Lamb</u></b>	<b>135,-</b>
Lamb cooked with tomatoes, bell pepper and onions in a savoury sauce. (medium hot)	
<b>No.13 <u>Karahi Beef</u></b>	<b>145,-</b>
Beef cooked with tomatoes, bell pepper and onions in a savoury sauce. (medium hot)	
<b>No.14 <u>Karahi Chicken</u></b>	<b>135,-</b>
Chicken pieces cooked with tomatoes, bell pepper and onions in savoury sauce.	
<b>No.15 <u>Karahi Prawn</u></b>	<b>155,-</b>
King Prawns cooked with tomatoes, bell pepper and onions in a savoury sauce.	
<b>No.16 <u>Indian Thali</u></b>	<b>229,-</b>
Selection of 10 different specialities: Papadam with pickles, tomato soup, mixed vegetables, lamb spinach, chicken butter, tandoori chicken with a little salad, rice, nan bread, raita and chocolate ice-cream.Min 2 person. (Not available to take a way)	
	
<b>No.17 <u>Tandoori Chicken</u></b>	<b>135,-</b>
Half-chicken marinated in yogurt with special tandoori spices. (roasted in oven)	
<b>No.18 <u>Chicken Tikka</u></b>	<b>145,-</b>
Boneless pieces of chicken marinated in spiced yogurt. (roasted in oven)	
<b>No.19 <u>Lamb Tikka</u></b>	<b>145,-</b>
Boneless pieces of lamb marinated in spiced yogurt. (roasted in oven)	
<b>No.20 <u>Beef Tikka</u></b>	<b>145,-</b>
Beef marinated in spiced yogurt. (roasted in oven)	
<b>No.21 <u>Mix Grill</u></b>	<b>165,-</b>
Combination of beef tikka, lamb tikka and chicken tikka.	
<b>No.22 <u>Lamb Curry</u></b>	<b>119,-</b>
Savoury lamb cooked in a mildly spiced curry sauce.	
<b>No.23 <u>Lamb Channa</u></b>	<b>125,-</b>
Savoury lamb with chick peas cooked in a mildly spiced curry sauce.	
<b>No.24 <u>Lamb Do Piazza</u></b>	<b>125,-</b>
Savoury lamb marinated in vinegar and cooked with onions in a mildly spiced curry sauce.	
<b>No.25 <u>Lamb Spinach</u></b>	<b>125,-</b>
Savoury lamb cooked with spinach in curry sauce.	
<b>No.26 <u>Lamb Khara Masala</u></b>	<b>129,-</b>
Savoury lamb with bell pepper and ginger in a piquant sauce.	
<b>No.27 <u>Lamb Roghan Josh</u></b>	<b>129,-</b>
Savoury lamb in curry sauce with yogurt, almonds, raisins and saffron.	
<b>No.28 <u>Lamb Butter</u></b>	<b>129,-</b>
Savoury lamb with raisins and almonds in curry and tomato sauce with tandoori spices.	
<b>No.29 <u>Lamb Korma</u></b>	<b>129,-</b>
Savoury lamb cooked with curry, almonds and saffron in a creamy sauce.	
<b>No.30 <u>Lamb Tikka Masala</u></b>	<b>135,-</b>
Tandoori lamb pieces cooked with fresh tomatoes, onions and bell pepper in curry sauce.	
<b>No.31 <u>Chicken Curry</u></b>	<b>115,-</b>
Savoury chicken pieces in curry sauce.	
<b>No.32 <u>Chicken Khara Masala</u></b>	<b>119,-</b>
Savoury chicken pieces with bell pepper and ginger in a piquant sauce.	

<b>No.33 <u>Chicken Channa</u></b>	<b>119,-</b>
Savoury chicken pieces with chick peas in curry sauce.	
<b>No.34 <u>Chicken Do Piazza</u></b>	<b>119,-</b>
Savoury chicken pieces marinated in vinegar and cooked with onions in a mildly spiced curry sauce.	
<b>No.35 <u>Chicken Spinach</u></b>	<b>119,-</b>
Savoury chicken pieces cooked with spinach in curry sauce.	
<b>No.36 <u>Chicken Creamy</u></b>	<b>129,-</b>
Savoury chicken pieces with curry in a creamy sauce.	
<b>No.37 <u>Chicken Butter</u></b> (The most popular dish of the House)	<b>129,-</b>
Tandoori chicken cooked with almonds, raisins and butter in tomato sauce.	
<b>No.38 <u>Chicken Korma</u></b>	<b>129,-</b>
Savoury chicken pieces cooked with curry, almonds and saffron in a creamy sauce.	
<b>No.39 <u>Chicken Tikka Masala</u></b>	<b>129,-</b>
Tandoori chicken pieces cooked with fresh tomatoes, onions and bell pepper in curry sauce.	
<b>No.40 <u>Chicken Tawa</u></b>	<b>129,-</b>
Chicken breast cooked with onions, tomatoes, bell pepper, garlic and fresh green chilli.	
<b>No.41 <u>Beef Curry</u></b>	<b>129,-</b>
Savoury beef cooked in a mildly spiced curry sauce.	
<b>No.42 <u>Beef Spinach</u></b>	<b>129,-</b>
Savoury beef cooked with spinach in curry sauce.	
<b>No.43 <u>Keema Matar</u></b>	<b>129,-</b>
Minced beef with green peas cooked in curry sauce.	
<b>No.44 <u>Kebab Masala</u></b>	<b>129,-</b>
Kebab with curry in a piquant sauce.	
<b>No.45 <u>Beef Khara Masala</u></b>	<b>129,-</b>
Savoury beef with bell pepper and ginger in a piquant sauce.	
<b>No.46 <u>Beef Korma</u></b>	<b>135,-</b>
Savoury beef cooked with curry, almonds and saffron in a creamy sauce.	
<b>No.47 <u>Fish Curry</u></b>	<b>139,-</b>
Salmon pieces cooked in curry sauce.	
<b>No.48 <u>Shrimp Curry</u></b>	<b>139,-</b>
Shrimps cooked in curry sauce.	
<b>No.49 <u>King Prawn Creamy</u></b>	<b>159,-</b>
King Prawns cooked with butter, tomato sauce, cream and spices.	
<b>No.50 <u>King Prawn Masala</u></b>	<b>159,-</b>
King Prawns cooked with tomatoes and bell pepper in a piquant sauce.	
<b>No.51 <u>Dal Curry</u></b>	<b>99,-</b>
Yellow lentils in curry sauce.	
<b>No.52 <u>Channa Masala</u></b>	<b>99,-</b>
Chick peas in a savoury curry sauce.	
<b>No.53 <u>Allo Zeera</u></b>	<b>99,-</b>
Potatoes with cumin cooked in tomato sauce.	
<b>No.54 <u>Allo Ghobi</u></b>	<b>99,-</b>
Potatoes and cauliflower cooked in curry sauce.	
<b>No.55 <u>Bhindi Masala</u></b>	<b>99,-</b>
Fried okra (lady's fingers) with tomatoes in curry sauce.	

<b>No.56 Paneer Saag</b> Farmer cheese with curry and spinach.	<b>109,-</b>
<b>No.57 Paneer Matar</b> Farmer cheese with green peas cooked in curry sauce.	<b>109,-</b>
<b>No.58 Mix Vegetables</b> Assortment of fresh vegetables cooked with spices in curry sauce.	<b>109,-</b>
<b>No.59 Vegetarian Biryani</b> (Rice mixing) Rice mixed with assorted vegetables, including bell pepper, almonds, raisins, coconut and spices.(Served with Raita, see No.73)	<b>145,-</b>
<b>No.60 Chicken Biryani</b> (Rice mixing) Rice mixed with chicken pieces, bell pepper, almonds, raisins, coconut and spices. (Served with Raita, see No.73)	<b>145,-</b>
<b>No.61 Lamb Biryani</b> (Rice mixing) Rice mixed with lamb, bell pepper, almonds, coconut, raisins and spices. (Served with Raita, see No.73)	<b>155,-</b>
<b>No.62 Beef Biryani</b> (Rice mixing) Rice mixed with beef, bell pepper, almonds, coconut, raisins and spices. (Served with Raita, see No.73)	<b>155,-</b>
<b>No.63 Shrimp Biryani</b> (Rice mixing) Rice mixed with shrimps, bell pepper, almonds, coconut, raisins and spices. (Served with Raita, see No.73)	<b>165,-</b>
<b>Side dishes:</b>	
<b>No.66 Rice Pulao</b> Fried basmati rice with saffron.	<b>25,-</b>
<b>No.67 Channa Pulao</b> Fried basmati rice with chick peas (mildly spiced)	<b>28,-</b>
<b>No.68 Nan</b> Thick, soft bread. (freshly baked)	<b>19,-</b>
<b>No.69 Garlic Nan</b> Thick, soft bread with garlic. (freshly baked)	<b>25,-</b>
<b>No.70 Badami Nan</b> Thick, soft bread with almonds. (freshly baked)	<b>25,-</b>
<b>No.71 Chapati</b> Indian flatbread (freshly made without yeast)	<b>16,-</b>
<b>No.72 Tandoori Roti</b> Soft bread (flatbread) cooked in oven (freshly made without yeast)	<b>16,-</b>
<b>No.73 Raita</b> Yogurt with cucumbers, tomatoes and boiled potatoes (mildly spiced)	<b>29,-</b>
<b>No.74 Pickles</b> Pickled vegetables, mango and chilli. (hot)	<b>10,-</b>
<b>No.75 Mango Chutney</b> Savoury mango. (sweet)	<b>10,-</b>
<b>No.76 Pickle set</b> Selection of mango chutney, pickles, chilli sauce and mint dressing.	<b>20,-</b>



- No.77 Papadam** 10,-  
Mildly spiced gram flour chips. Served with dip (mint dressing)
- No.78 Salad** 49,-  
Iceberg lettuce (crisp-head lettuce), tomatoes, cucumbers, etc...

**Child Menues:**

- No. 64 Children's Menu(1)** 75,-  
Fish and chips with ketchup and tartare sauce.
- No. 65 Children's Menu(2)** 75,-  
Indian children's menu: Chicken creamy, rice, bread and salad.

**Desserts:**

- No.79 Ghulab Jaman** 59,-  
Very sweet Indian dessert made from dry milk powder, egg and wheat flour.
- No.80 Gajjar Ka Halwa** 59,-  
Very sweet Indian cake made from carrots, milk, nuts and butter. Served warm.
- No.81 Chocolate Ice Cream** 59,-  
Vanilla ice cream with chocolate syrup and whipped cream.
- No.82 Mango Ice Cream** 59,-  
Vanilla ice cream with mango pulp and whipped cream.
- No.83 Mixed Ice Cream** 59,-  
Strawberry, chocolate and vanilla ice cream with whipped cream.

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