SIDE VEGETABLE DISHES as main dish £7.95 SUNDRIES - SIDE DISHES

Saag Paneer	£5.50
spinach cooked in Indian paneer or mild cheddar chees	е
Chana Massala chick peas	£4.50
Vegetable Curry	£4.50
Cauliflower And Aloo Bhajee	
cauliflower with potatoes	
Bombay Aloo potatoes	£4.50
Mushroom Bhajee	£4.50
Saag Aloo spinach with potatoes	£4.50
Saag Bhajee spinach	
Bhindi Bhajee okera	
Dal Tarka lentils cooked in garlic	
Dal Samba	
lentils and vegetables cooked in thick hot and sour saud	
Don't Variable	

mixed vegetables cooked with light special blend of herbs and

RICE DISHES

spices - medium

Boiled Rice	£2.50
Pulao Rice	£2.75
Fried Rice	£2.95
Fried Rice with Egg	£3.25
Fried Rice with Peas	£3.25
Fried Rice with Mushrooms	£3.25
Special Fried Rice egg, peas & sultanas	£3.75
Vegetable Rice mix vegetables	£3.75
Keema Rice minced meat cooked with pulao rice	£3.95

IFT VOUCHE

GIFT VOUCHTR

IFT VOUCHER

£50

Naan	£2.50
Keema Naan	£2.75
Naan Peshwari	£2.75
Garlic Naan	£2.75
Vegetable Naan	£2.75
Tandoori Roti	£2.50
Chapati	£1.95
Puri	£1.95
Papadum	£0.75
Spiced Papadum	£0.95
Pickles Tray	£1.50

ENGLISH DISHES

Sirloin Steak	£9.95
Fried Scampi	£8.95
Mushroom Omelette	£7.95
Chips	£2.50
Green Salad	£2.50
Fried Chicken	£7.95
tender pieces of boneless chicken coated with golden	



OPENINGTIMES: **5pm - 10pm** (Sunday & Monday) **5pm - 11pm** (Wednesday to Saturday) **CLOSED** (Tuesday)







Payment by cash or debit/credit card only telephonist when placing your order if you intend to pay by card.
Drivers carry less than £10.00 in change.

www.maharanis.co.uk



All prices include 20% VAT and are valid until Dec 2020

10% DISCOUNT ON COLLECTIONS



Free Delivery Service Available Within 3 Miles Minimum Order £15.00

5★ AWARDED FOR FOOD HYGIENE BY SOUTH KESTEVEN DC **FULLY LICENCED & AIR CONDITIONED** OVER 80 COVERS WITH PRIVATE PARKING RIVERSIDE RESTAURANT MODERN CONTEMPORARY ATMOSPHERE

Order online now with the Maharanis App





STARTERS

large king prawns marinated lightly with a special blend of herbs and delicious fresh minced meat with a touch of herbs and spices, cooked spices before being cooked in a thick medium spiced sauce. Served on on skewers over charcoal and decorated with egg omelette a specially-made puree

King Prawn Butterfly.....£5.50 large king prawns coated with a thin layer of bread crumbs and deep fried in low fat vegetable oil

tender pieces of boneless barbecued chicken / lamb sliced into small pieces and cooked in a slightly hot spiced sauce. Served on a specially-made puree

Shashlick......Chicken £4.25 tender pieces of chicken / lamb with chunks of onions, peppers and tomatoes marinated in special blend of herbs and spices and barbecued at high temperatures in a tandoor

Kofta Kabab£4.75 freshly minced meat balls mixed with diced onions and a special blend of medium hot tandoori spices before being barbecued on a slow heat in the clay oven

a selection of Maharani's favourite starters (onion bhajee, sheek kebab and chicken tikka)

Lamb Boti£4.50 tender pieces of lamb marinated in a special blend of tandoori spices for 24 hours before cooked on slow heat in a clay oven in a light blend of garam spices

King Prawn Puree.....£5.95 Rashmi Kebab£4.25

minced meat mixed with herbs and a special blend of spices. The meat is shaped onto a skewer like a sausage, and barbecued at high temperatures in a tandoor (earthen oven)

tender pieces of chicken strips cooked in the clay oven before being dipped in a special batter and herbs with whole green chillies and then deep-fried

Lamb £4.95 Chicken Tikka£3.95

tender pieces of boneless chicken marinated in yoghurt and a special blend of Indian spices for 24 hours, before being barbecued at high temperatures in a tandoor

Samosas Vegetable £3.95...... Meat £4.25 delicious fresh minced lamb or diced mixed vegetables mixed with a special blend of spices, wrapped in a thin layer of crispy pastry and deep fried in low fat vegetable oil

Maharani's Mix.....£4.50 Onion Bhajee.....£3.75 one of the favourite light starters, finely sliced fresh onions with a special blend of spices put together as small balls and deep-fried in low-fat vegetable oil

> Garlic Mushrooms £3.75 fresh mushroom chopped into small pieces and cooked with finely shredded garlic

HOUSE SPECIALITIES

Tikka Massala

Chicken £8.95 Lamb £9.95 King Prawn £11.95 the nation's favourite Indian dish. Boneless chicken, lamb or king

Buttered Massala

Chicken £8.95 Lamb £9.95 King Prawn £11.95

Chicken £8.95 Lamb £9.95 King Prawn £11.95

before being cooked in a mild creamy sauce

Chat Massala

Chicken £8.95 Lamb £9.95 King Prawn £11.95

Jehangiri Krahi

Chicken £8.95 Lamb £9.95 King Prawn £11.95

boneless pieces of chicken or lamb lightly marinated with ginger, coriander and garam masala and barbecued in the tandoor before

Achari

Chicken £9.95 Lamb £10.95 King Prawn £12.95

boneless pieces of chicken, lamb or king prawns marinated lightly with garlic, ginger, coriander and a selection of tandoori spices before

Kofta Bhuna 🚳

special blend of roasted tandoori and garam spices. Barbecued on slow

and garam massala and barbecued in the tandoor before being cooked in a

Jalfrezi

Chicken £8.95 Lamb £9.95 King Prawn £11.95 tender cubes of chicken or lamb barbecued in the tandoor before

Garlic Chilli

Chicken £9.85 Lamb £10.85 King Prawn £12.95

Nawabi

Chicken £9.15 Lamb £10.25 King Prawn £12.95

tender cubes of chicken or lamb marinated in natural yoghurt then

f9.25 Chicken Chana

£10.50 Murg Massala pieces of chicken on the bone marinated in yoghurt, ginger, coriander

Chicken Sri Lanka

boneless pieces of chicken marinated with ginger and garam massla, barbecued in a tandoor before being cooked in a fairly hot coconut sauce with a touch of vinegar

MAIN COURSES

Garlic Tandoori chicken, lamb or king prawns cooked in a medium thick sauce with a distinguished garlic taste

Chicken....£7.95 Lamb...£8.95 King Prawn...£11.25

Saag Tender pieces of boneless chicken, lamb or king prawns cooked with fresh spinach (saag) in a thick medium spiced sauce

Chicken....£7.95 Lamb...£8.95 King Prawn...£11.25

Rogan Medium spiced dish with tomatoes

Chicken....£7.95 Lamb...£8.95 King Prawn...£11.25

Bhuna Medium hot in a thick sauce with tomatoes

Chicken....£7.25 Lamb...£8.25 King Prawn...£11.25

Ceylon Fairly hot with coconut

Chicken....£7.25 Lamb...£8.25 King Prawn...£11.25

Kashmir With lychees, banana and pineapple pieces – mild

Chicken....£7.25 Lamb...£8.25 King Prawn...£11.25

Korma Very mild creamy flavoured curry

Chicken....£6.95 Lamb...£7.95 King Prawn...£10.95

Vindaloo Very hot

Chicken....£6.95 Lamb...£7.95 King Prawn...£10.95

Madras Fairly hot

Chicken....£6.95 Lamb...£7.95 King Prawn...£10.95

Curry Medium

Chicken....£6.95 Lamb...£7.95 King Prawn...£10.95

VEGETARIAN DISHES

All house specialities and main course dishes can be ordered with any one of the side dish vegetables

Vegetarian House Speciality.....£8.95 Vegetarian Main Course£7.95

BALTI

Balti dishes (name of dish they are served in) are marinated in a special blend of herbs and spices for many hours before cooking in order to bring out their delicate flavours. They are cooked with fresh tomatoes, ginger, garlic and chunks of onion and green peppers in a thick gravy sauce.

Chicken	£8.95	Lamb	£9.95
King Prawn			£12.50
Maharani's Balti M	1ix chicken,	lamb & king prawns	£11.95
Keema Balti minced I	amb meat		£10.95
Vegetable			£8.95

TANDOORI DISHES

Tandoori Mach (Salmon).....£13.95 succulent pieces of boneless, skinless salmon marinated lightly in garlic, ginger, coriander and selection of garam spices before grilling at a high temperature in a tandoor (earthen oven)

Tandoori Trout£12.95 a whole trout marinated in yoghurt, ginger, coriander and garam

massala for 24 hours before being barbecued at a high temperature Tandoori King Prawn£13.45

large king prawns marinated lightly with a special blend of herbs and spices before being barbecued at a high temperature in a tandoor

Tandoori Mixed Grill£10.95 a selection of Maharani's favourite tandoori dishes (chicken tikka, lamb tikka, tandoori chicken and sheek kebab)

Shashlick. Chicken £9.45.... Lamb £10.45 tender pieces of boneless chicken with chunks of onions, peppers and

tomatoes marinated in a special blend of herbs and spices for 24 hours before being barbecued at high temperature in a tandoor

Chicken Tikka£7.95 tender pieces of boneless chicken / lamb marinated in yoghurt and a special blend of herbs and spices for 24 hours before barbecuing at high temperature in a tandoor

Tandoori Chicken......half £7.50 full £10.95 pieces of chicken on the bone are marinated in yoghurt, ginger, garlic, coriander and garam masala for 24 hours before barbecuing at a high temperature in a tandoor

Kofta Sizzler @.....£8.95 freshly minced lamb/mutton meat balls stuffed with diced onion and a

special blend of medium hot tandoori spices before being barbecued on slow heat in a clay oven

Lamb Boti @ £8.95 tender pieces of lamb marinated in a special blend of tandoori spices for 24 hours before cooked on slow heat in a clay oven in a light blend of garam spices

DHANSAK / PATHIA DISHES

Tender pieces of chicken, lamb or king prawns cooked with sweet, sour and hot sauce to create a traditional persian dish. Dhansak dishes are cooked with lentils and Pathia dishes are cooked with diced onions and tomatoes. Served with pulao rice.

Chicken..... £10.45 Lamb..... ...£11.45 £13.95 King Prawn Vegetable £10.45

BIRIANY DISHES

Boneless pieces of chicken, lamb or king prawns cooked in a thick dry sauce before blending with pulao rice. The dish is served with vegetable curry (mild, medium or hot).

King Prawn	£11.50
Lamb	£8.95
Chicken	£7.95
Vegetable	£7.95
Mushroom	£6.95
Chicken Tikka	£9.50

Handi Biriany @

Chicken £11.95 Lamb £13.95 (Subject to availability)

Originating from the Sindh Province of Pakistan, known as the king of all birianies. Boneless pieces of chicken/lamb cooked in garlic, ginger and special blend of instantly roasted gram spices in a medium spiced dry sauce. Layered with basmati rice and slowly cooked under pressure in deep tandoori well. Served with vegetable curry (mild, medium or hot) and hand cut mix vegetable rita.