



By Vijay Biala

452 PAPANUI ROAD, PAPANUI
CHRISTCHURCH - NEW ZEALAND

PHONE: (03) 352 0150

Web: www.maharaja.net.nz

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ENTREÉS

🍷 Onion Bhaji \$7.50

Finely sliced onions dipped in special batter. Crisp fried and served with homemade mint sauce.

🍷 🌱 Vegetable Samosa \$7.50

Mashed potatoes, green peas, mint, fresh coriander and spices filled into a pyramid shaped dough. Crisp fried and served with homemade tamarind sauce.

🌱 Lamb Samosa \$8.50

Minced lamb, green peas, mint, fresh coriander and spices filled into a pyramid shaped dough. Crisp fried and served with homemade tamarind sauce.

Prawn Pakora \$10.50

Fresh prawns with ginger, garlic and spices dipped in a special batter. Crisp fried and served with homemade mint sauce.



Chicken Tikka \$8.90

Boneless chunks of chicken subtly marinated overnight in a special selection of spices and roasted to perfection in the tandoor oven.

Kesari Chicken Kebab \$8.90

Boneless cubes of chicken marinated overnight in chef's special selection of spices and roasted to perfection in the tandoor oven.

Lamb Chop Nawabi 15.90

Speciality of the house. Predominantly rich flavour lamb marinated in yoghurt and spices overnight and roasted to perfection in the tandoor oven.

Seekh Kebab \$7.90

Freshly minced lamb blended with chef's own combination of herbs and spices, skewered and roasted over glowing charcoal.

Maharaja Special Platter \$18.50

For two people, Combination of few of the above entrees along with Vegetable Samosa. Served with homemade mint and tamarin sauce.

Tandoori Platter \$22.50

A special selection of tandoori entrees. Perfect way to start any meal.



🍷 Papadoms \$3.00

Popular deep fried crispy lentil wafers, served with homemade mint sauce. Enjoy this as an appetizer or alongside your main meal.

🍷 Side Dish Platter \$10.00

Deep fried crispy lentil wafers, served with a selection of our finest dips.

🍷 Naan Platter \$15.90

A combination of Plain/Butter/Garlic Naan served with Mango Chutney, Tomato Chutney, Raita and Tomato Onion and Corriander.

PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

🍷 VEGETARIAN

🌱 CONTAINS GLUTEN

MAINS

Chefs Special \$21.90

Please ask your host for details

Non Vegetarian Banquet \$40.00pp

Please ask your host for details, Minimum 2 people.

Tandoori Chicken 4 piece \$22.90

Chicken marinated overnight with spices and yoghurt is sure to please you.

Dahl Chah \$18.90

Lentils simmered with finely diced marinated chicken on a slow fire and tempered with onion, ginger, garlic and a touch of coconut.

Butter Tikka Masala \$17.90

Vijay Biala's own creation made here in Christchurch, a perfect blend of 2 famous dishes – butter chicken and chicken tikka masala bound to explode your taste buds.

Mango Chicken \$17.50

Delicacy of the house. To suit everyones taste. Tender chicken morsels prepared in a very mild gravy with a touch of mango.

Butter Chicken \$17.50

Creamy boneless chicken morsels cooked in a rich tomato sauce.

Chicken Tikka Masala \$17.90

Chef's special preparation.

Chicken Jalfrezi \$17.90

Succulent chunks of chicken. Cooked to perfection with extra onion, tomatoes, capsicum with a touch of venigar to produce a medium to hot taste.

Chicken Korma \$17.90

We have taken the recipe from Moghuls to you – made from safron almonds and cashew nuts finished in a creamy mild curry.

Saagh Gosht \$18.50

Lamb blended to perfection with fresh green leafy spinach and freshly ground spices to produce a classic curry.

Rogan Josh \$18.50

*A popular preparation of lamb curry from North India,
A rich gravy, finished with green coriander.*

Kadai Gosht \$18.90

*Lamb morsels roasted in natural juices with pepper spices.
A touch of garlic, ginger and brown onions.*

Lamb Bhuna \$18.90

If lamb is your weakness, then this dish is a must. Succulent pieces of tender lamb cooked with capsicum, ginger, garlic and complimented with lamb mince and mint.

Beef Vindaloo \$18.50

A typical Goanese style meal. Beef morsels cooked in chef's special dynamite sauce.

Beef Madras \$18.50

Beef morsels cooked in a hot and spicy coconut sauce.

Prawn Malabari \$21.50

Fresh shelled prawns cooked in coconut, vinegar, capsicum topped with tomatoes.

Prawn Maharaja \$21.50

A royal taste of fresh shelled prawn curry prepared in a lightly spiced pineapple based creamy gravy.

Fish Vindaloo \$19.50

A typical Goanese style meal. Using fish of the day, cooked in chef's special dynamite sauce.

All meat dishes can be altered to be cooked in your choice of curry, please ask staff to assist you in choosing the right dish.

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VEGETARIAN



CONTAINS GLUTEN

VEGETARIAN MAINS

Chefs Special \$21.90

Please ask your host for details

Vegetarian Banquet \$35.00pp

Please ask your host for details, Minimum 2 people.

Malai Kofta \$17.90

Home-made cottage cheese and potatoes mashed with raisins, formed into a ball, deep fried and prepared in a thick mild gravy.

Palak Paneer \$18.50

A puree of fresh leafy spinach cooked with home-made cottage cheese, finished with spices and fresh cream.

Mutter Paneer \$17.90

Delicacy of the house. Home-made cottage cheese cooked in a rich mild creamy sauce with green peas

Aaloo Gobi \$16.90

Fresh cauliflower and potatoes cooked with onion, tomatoes and ginger, served semi dry.

Channa Masala \$16.90

A very popular yet traditional preparation of Northern India. Chickpeas cooked in chef's special spices.

Dahl Makhni \$17.90

Lentils simmered in a slow fire overnight and tempered with onions, ginger, garlic and tomatoes.

Jeera Aaloo \$16.90

Potatoes chopped into small pieces tempered with tumeric and cooked with a touch of cumin and fresh coriander. This dish will compliment any main meal.

Kadai Paneer \$18.50

A great main dish for any occasion. Cottage cheese and colourful bell peppers, sauteed in a spicy tomato gravy with traditional spices.



BIRYANI'S

Chicken/Lamb or Beef Biryani \$18.00

Rice cooked with morsels of your choice of meat and spices.

Vegetable Biryani \$17.90

Rice cooked with fresh vegetables and spices.

Now available, Goat option \$21.90

Please ask Staff.

🍲 Extra Plain Basmati Rice \$3.00

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🌾 CONTAINS GLUTEN

BREADS

 **Plain Naan \$3.00**

Fine flour bread.

 **Butter Naan \$3.00**

Fine flour bread, with a touch of butter.

 **Garlic Naan \$3.50**

Fine flour bread, with a touch of garlic.

 **Roti \$3.00**

Traditional wholemeal bread cooked in the tandoor oven.

 **Parantha \$3.50**

Multi layered buttered wholemeal bread.

 **Stuffed Kulcha \$6.00**

Fine flour bread with stuffing of your choice.

ONION AND POTATO

COTTAGE CHEESE

COTTAGE CHEESE AND MINT

MINCED MEAT

 **Peshwari Naan \$6.00**

Fine flour bread stuffed with fruits and nuts.

  **Spinach & Fetta Naan \$6.50**

Try our new bread.

  **Jalapeno & Cheddar Cheese \$6.50**

Try this for a change.



SIDES

MANGO CHUTNEY

MIXED PICKLE

RAITA

TOMATO, ONION AND CORRIANDER

\$3.50 Each

TRADITIONAL INDIAN SALAD **\$8.00**

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 VEGETARIAN

 CONTAINS GLUTEN

DESSERTS

Pistachio Kulfi \$6.50

Mango Kulfi \$6.50

Gulab Jamun \$8.50

Decadent Chocolate Cake \$10.50

Served with vanilla ice cream.

Affagato \$6.50

Shot of espresso poured over vanilla ice cream.

Rass Malai \$10.50



TEA/REFRESHMENTS

Masala Chai \$4.50

Mango Lassi \$5.50

Plain Lassi \$5.00

Fresh Lime Drink \$5.00

Lemon Lime & Bitters \$5.50

Ginger Beer \$6.00

Espresso Coffee \$4.50

Flat White

Cappuccino

Long Black

Short Black

Mochaccino

Juices \$4.50

Orange

Apple

Pineapple

Cranberry

Tomato

FOR ALL COFFEES, ALCOHOLIC AND NON ALCOHOLIC DRINKS,
PLEASE REFER TO THE DRINKS MENU.