

M A H A R A N I



DOSA

THIN AND CRISPY INDIAN PANCAKE MADE WITH LENTILS AND RICE

- **PLAIN DOSA 139**
SAMBAR & CHUTNEYS
- **GUN,P DOSA 145**
RED CHILI & LENTILS
- **EGG DOSA 145**
CHILI & CORIANDER

- **PANEER DOSA 155**
PANEER CURRY, ONION, CHILI
- **GHEE ROAST DOSA 139**
CLARIFIED BUTTER , CHILI
- **LAMB KEEMA DOSA 165**
THICK LAMB MINCE CURRY

- **MASALA DOSA 155**
SPICY POTATO CURRY
- **PLAIN UTTAPAM 139**
SAMBAR & CHUTNEYS
- **RANI UTTAPAM 155**
ONION,TOMATO, CHILI&PANEER

SMALL PLATES

- SAMOSA**
India's favourite fried snack topped with spicy yoghurt and chutneys. 89
- Mumbaiyya Vadapav**
Mumbai's very own burger with fried potato patties and chutneys. 65
- BHAJIYA**
Classic Indian street food. Crunchy fritters made with seasonal vegetables and chickpea flour. 75
- PANEER KACHORI**
Deep fried flaky pastry filled with Indian cheese, and spices. 129
- JAL TORI**
Fried fish with chickpea flour, indian beer and masala sourcream. 129
- WING 65**
Chicken wings tossed in sambal, curry leaves, garlic and honey. 129
- NAWABI SAMOSA**
Crispy fried donut with minced lamb, chilli, onion & cheddar. 135
- KEEMA PAV**
Spicy lamb mince curry served with butter toasted pav. 135
- HOUSE CHAT**
Potato crackers, chutneys, onion yoghurt, chili and coriander. 75
- MALAI BROCCOLI**
Marinated and charred broccoli with cashew cheddar, mustard seeds and kashmiri chili. 110
- KOLKATA CHILI CHICKEN**
Fried chicken with bell pepper, onion, soya, jaggery, schezwan pepper and sesame. 135

DUM BIRYANI

MARINATED MEAT AND RICE SLOW COOKED IN A DUM PROCESS TO TRAP IN THE STEAM AND AROMA.

- CHICKEN MALAI 229
- LAMB SHANK 259

GRILLS

- TANDOORI CHICKEN**
Half chicken grilled on the bone marinated with all the classic tandoori spices. 169
- TANDOORI TIKKA**
Marinated chicken fillets with yoghurt and herbs. 169
- LASSONI CHICKEN**
Garlic, ginger, green chili coriander and lime juice. 169
- SIKANDARI RAAN**
Lamb legs cooked with papaya brown sugar, mustard seeds and garam masala. 189
- LAMB CHOPS**
Garam masala, garlic, pistachio, roasted cumin, ginger, jaggery and kashmiri chili. 259
- RIB EYE SEEKH KEBAB**
Minced ribeye marinated with ginger, garlic, mentha, coriander and turmeric. 259
- PANEER TIKKA**
Marinated and charred Indian cheese with onion, bell peppers and walnuts. 169
- PRAWN HARA MASALA**
Ginger, garlic, basil, coriander lime and lemongrass. 259
- PORK RIBS VINDALOO**
Slow cooked ribs with ginger black pepper, dried chilli, dates and honey. 189

FISH & PRAWNS

- PRAWN JALFREZI**
HOT, SPICY AND THICK CURRY WITH KING PRAWNS, RED ONION, TOMATO BELL PEPPER, GARLIC AND GREEN CHILI. 179
- PRAWN COCONUT CURRY**
AUTHENTIC GOAN STYLE CURRY WITH KING PRAWNS, TAMARIND, COCONUT MILK, AND CURRY LEAVES. 179
- PRAWN PALAK**
RICH AND SPICY KING PRAWN CURRY WITH SPINACH, FENUGREEK, GINGER, GARLIC, CHILI, GHEE AND CORIANDER. 179
- KERLA FISH FRY (WHOLE FISH)**
MARINATED AND FRIED SEA BREAM SERVED WITH CREAMY COCONUT CURRY FROM THE SOUTH COAST OF INDIA. MADE WITH MUSTARD SEEDS, CRUSHED PEPPER RED CHILI AND CURRY LEAVES. 259

CURRY

- CHETTINAD CHICKEN**
A CURRY MADE THE SOUTH INDIAN WAY WITH COCONUT MILK, BLACK PEPPER AND CURRY LEAVES. 169
- MURG KADDAHI**
SPICY AND SMOKEY THICK CURRY WITH YOGHURT, ROASTED BELL PEPPER, ONION AND FENUGREEK. 169
- OLD DELHI BUTTER CHICKEN**
NO TWIST. NO SURPRISE. THE OLD CLASSIC CURRY SERVED AS IT SHOULD BE. 169
- MURG E MUSSALAM**
RICH & CREAMY CHICKEN CURRY SERVED ON THE BONE WITH NUTS, MINCED LAMB & DATES . 189
- CHICKEN VINDALOO**
A CLASSIC VINDALOO CURRY WITH MARINATED CHICKEN FILLETS MUSTARD SEEDS, PALM VINEGAR BROWN SUGAR AND RED CHILI. 189
- TIKKA MASALA**
T I K K A - M A S A L A . 169
- LAMB SHANK ROGAN JOSH**
SLOW COOKED LAMB SHANK PACKED WITH KASHMIRI CHILI, TOMATOES AND GARLIC. 169
- TAWA FRY LAMB**
THICK AND SPICY LAMB CURRY COOKED WITH CARAMELIZED ONION, NUTMEG AND CORINADER SEEDS. 179
- MUGHLAI GOSHT**
LAMB FILLETS COOKED IN RICH CREAMY SAUCE WITH CASHEW NUTS AND ALMONDS. 179
- SAAG GOSHT**
SLOW COOKED SPICY LAMB WITH CORIANDER, FENUGREEK, CUMIN GHEE AND SPINACH. 179

INDIAN BREADS

- PAROTTA 45**
FLAKY LAYERED FLATBREAD
- POORI 35**
FLAKY AND CRISPY FRIED BREAD
- PAV 35**
SOFT AND FLUFFY BAKED BREAD ROASTED WITH BUTTER
- NAAN**
INDIAN FLATBREAD COOKED IN CLAY OVEN
- **P L A I N 22**
- **B U T T E R 27**
- **G A R L I C 32**
- **C H E E S E 37**

VEG CURRY

- PANEER LABABDAR**
RICH AND CREAMY PANEER CURRY WITH CASHEWS AND ALMONDS. 169
- KADDAHI PANEER**
SPICY THICK PANEER CURRY COOKED WITH ONION, BELL PEPPER AND SAMBAL. 159
- BUTTER MASALA**
CLASSIC BUTTER CHICKEN GRAVY WITH PANNER INSTEAD. 159
- PALAK PANEER**
RICH SPINACH CURRY WITH PANEER, GINGER, FENUGREEK, GARLIC, GHEE AND CORIANDER. 169
- MALAI KOFTA**
PANEER DUMPLINGS COOKED IN A CREAMY CURRY WITH A LOT OF SPICES AND HERBS. 169
- HOUSE BLACK DAL**
CREAMY & BUTTERY LENTIL CURRY. THIS IS A MUST HAVE IN AN INDIAN HOME. 129
- ALOO GOBI**
TENDER CAULIFLOWER AND POTATOES SAUTÉED WITH GINGER, GARLIC, AND GARAM MASALA. 159
- VINDALOO MUSHROOM**
THE CLASSIC CURRY MADE VEGETARIAN. SPICY ROASTED MUSHROOMS COOKED IN VINDALOO SAUCE. 169
- AMRITSARI CHANA**
A ROBUST, TANGY CHICKPEA CURRY, ORIGINATING FROM AMRITSAR. SLOWLY COOKED TO PERFECTION CREATING A RICH AND DEEP FLAVOURED GRAVY. BEST ENJOYED WITH POORI AND HOME MADE PICKLES.

- JUST CHANA 129
- CHANA, POORI, ALO AND EVERYTHING 145

SIDE DISHES

- MASALA RAITA 25
- HOME MADE PICKLES 25
- MANGO CHUTNEY 35
- FRIED PAPADOM 25
- DESI SALAD 45
- PILAU RICE 45
- LEMON RICE 45

SWEET STUFF

GULAB JAMUN
SPONGY MILKY DONUTS SOAKED IN SUGER SYRUP WITH PISTACHIO, ICECREAM AND INDIAN COOKIES. 59

PISTA MALAI KULFI
MILK, CARDAMOM AND SUGAR SIMMERED SEVERAL HOURS CREATING A THICK PASTE. SERVED FROZEN AND TOPPED WITH ROSE WATER AND PISTACHIO. 49

GAJAR KA HALWA
CARROTS, BUTTER AND CREAM SLOWLY COOKED TOGETHER WITH ALMONDS, AND CASHEWS SERVED WITH MALAI KULFI, 69

BROWNIE
HOME MADE RICE CHOCOLATE CAKE WITH ICE CREAM AND NUTS 69

CHAI RUSK
35