

STARTERS & SMALL PLATES

PLAIN / SPICY POPPADUM **v, VG** £1.00

CHUTNEY TRAY **v, VG*** (M, D*) £3.50

KATCHUMBER SALAD **v, VG** £3.25

CUCUMBER / RED ONION RAITHA **v** (D) £3.00

MAHARANI'S STARTER PLATTER **v**

A delicious selection to share: Onion Bhajee, Bengali Vegetable Singhara, Chickpea Pani Puri, and Crispy Okra, with salad & home-made chutneys (G, E, S, S*, D*) £11.50

CHICKPEA PANI PURI **v, VG**

A traditional street-food snack of crisp puri shells filled with tangy spiced chickpeas, pomegranate, green herbs, and home-made chutneys – served cold (G) £6.50

ONION BHAJEE **v**

Our version of the pan-Indian classic, served with salad and homemade chutneys (E, D*) £5.95

CRISPY OKRA & TAMARIND CHUTNEY **v, VG**

Rajasthani-style in a crispy-crumby spiced chickpea batter, with home-made date & tamarind chutney (G, S) £7.50

CALCUTTA STREETFOOD CHILLI PANEER **v**

Wok-tossed with peppers in our home-made chilli & garlic sauce (D, SES*) £8.00

BENGALI VEGETABLE SINGHARA **v, VG***

Potato and vegetables cooked in a shortcrust pastry wrap, with salad & homemade chutneys (G, S, D*) £5.95

HAND-MADE LAMB SAMOSA **v**

Lightly-spiced minced lamb cooked in a crisp pastry wrap, with salad & homemade chutneys (G, D*) £5.95

BOMBAY CHARGRILLED CHICKEN WINGS **v**

Juicy whole jumbo wings marinated in bold spices, chargrilled to smoky perfection in the tandoor (D) £7.50

KING PRAWN AND PURI **v**

Lightly-spiced prawns served with a light flaky bread, and a slice of fresh lemon (G, C) £8.50

TAWA BIRYANI

Basmati rice tossed on a tawa with aromatic spices and a choice of meat, fish, or vegetables; served Sylheti-style with a side dish of yellow lentil dall

CHICKEN BIRYANI £13.50

LAMB BIRYANI **v** £14.50

KING PRAWN BIRYANI £15.95

VEGETABLE BIRYANI **v, VG** £13.50

TANDOORI GRILLS

CHICKEN TIKKA

Gently chargrilled lightly-spiced marinated chicken breast (D) £7.50 / £12.50

TANDOORI CHICKEN **v**

Chicken on the bone marinated in spiced yoghurt, grilled in the tandoor (D) £12.50

CHICKEN SHASHLIK

Chicken tikka chargrilled with colourful capsicum peppers and onions (D) £14.95

NORTH INDIAN SEEKH KEBAB **v**

Lightly-spiced minced lamb, chargrilled in the tandoor (E, D*) £5.95 / 12.00

CHARGRILLED KING PRAWNS **v**

Succulent king prawns in a light marinade with a spiced bite, served with turmeric onions and a fresh salad garnish (D, C) £15.95

PANEER SHASHLIK **v**

Paneer cheese chargrilled with colourful sweet peppers and onions served with a fresh salad garnish and home made relish (D) £14.95

MAHARANI'S TANDOORI PLATTER **v**

Tandoori Chicken, Chicken Tikka, Seekh Kebab, served with Naan bread, cucumber & red onion salad, and home made relish (D, E, G*) £17.50

CHICKEN SPECIALITIES

CHICKEN TIKKA MASALA

Our popular version of the classic British-Indian mild & rich curry (D, N) £12.95

LUCKNOW CHICKEN KORMA

Chicken simmered in a mild, rich, creamy coconut sauce with almonds (D, N) £11.95

OLD DELHI BUTTER CHICKEN

Chicken tikka simmered in a traditional rich and creamy tomato sauce with subtle spices and a hint of fenugreek (D) £12.95

NORTH INDIAN CHICKEN RAJESHWARI **v**

Marinated tender chicken cooked in a delicious sauce with tomato, fresh herbs, coriander, green chillies, and garlic (D) £13.95

BOMBAY PARSİ CHICKEN DHANSAK **v**

A wonderful Bombay Parsi aromatic spicy, and sweet-sour curry with lentils, jaggery, kaffir lime leaf, and toasted chillies £13.95

CLASSIC 1958 CHICKEN MADRAS **v, VG**

An excellent straight-down-the-line curry in a fairly hot, well-spiced sauce £11.95

HILL-STATION CHICKEN JALFREZI **v, VG**

The popular Hill Station spicy hot-fry of chicken tikka, onions, green peppers, and fresh green chillies in a rich, spicy sauce £12.95

NAGA CHILLI CHICKEN **v, VG**

In a rich, fiery sauce with the unique aroma of the Bengali naga chilli (M, G) £12.95

LAMB SPECIALITIES

SLOW-COOKED PARSİ LAMB **v**

A tasty, gently-spiced curry with ginger, garlic, and fresh ground masala £13.95

NORTH INDIAN LAMB & SPINACH **v**

A timeless classic from northern India of tender lamb slow-cooked Delhi & Haryana-style with spinach leaves and green herbs £13.95

LAMB KARAHİ **v**

A comforting North West Frontier dish of tender lamb cooked with peppers, onions, and fresh herbs, in a generous sauce £13.95

BENGALI LAMB ACHARI **v, VG**

A traditional hot and sharp curry of tender lamb with pickling spices, lemon, onions, fennel, mustard seed, and chillies (M) £14.95

KASHMIRI ROGAN JOSH **v, VG**

A classic North Indian medium-to-spicy dish of tender lamb in a rich garlic-tomato sauce with crushed Kashmiri chillies £14.95

VINDALOO OF LAMB **v, VG**

A boldly spiced dish prepared with chillies, tamarind, and roasted garlic £13.95

FISH & SEAFOOD

COCONUT FISH CURRY

Cod cooked coastal-style in a mild and aromatic coconut broth, tempered with mustard seed and curry leaf (E, D, N, M) £15.95

CHITTAGONG KING PRAWN CURRY **v**

A traditional coastal curry in a fairly spicy sauce with a dash of lime (C) £15.95

TAMARIND FISH CURRY **v**

Cod simmered in a fragrant and savoury tangy tamarind sauce, with well-balanced spices and a subtle hint of red chilli (F, M) £15.95

TANDOORI KING PRAWN MASALA

In a mild & rich sauce with tomato, cream, and almonds (C, D, N) £15.95

VEGETABLE & SIDE DISHES

TARKA DALL **v, VG**

Three varieties of lentils tempered with garlic & cumin £5.50

SPINACH AND LENTIL DALL **v, VG**

Lentils cooked with spinach and green herbs £6.95

AMRITSAR CHICKPEAS **v, VG**

Cooked in Indian tea with tomato, onion, and spices £5.50

MUSHROOM BHAJI **v, VG**

Sliced mushrooms cooked with onions and herbs £6.75

BHINDI BHAJI **v, VG**

Sliced okra cooked with onions and herbs (M) £6.75

BENGALI AUBERGINE CURRY **v, VG**

Silky aubergine melting in a rich sauce spiked with a touch of green chilli £7.95

SPINACH & POTATO **v, VG**

North Indian style, with fresh green herbs £5.95

GUNPOWDER CAULIFLOWER & POTATO **v, VG**

North Indian-style with fragrant spices, ginger & garlic (M) £6.50

SPINACH & PANEER **v**

Wok-tossed paneer cheese cooked with spinach, cumin, and cream (D) £8.95

TANDOORI PANEER & PEAS **v**

Spiced and grilled paneer cheese cooked with green peas in a generous sauce (D) £8.95

PUMPKIN JALFREZI **v, VG**

Hot-fried with onions, peppers, and fresh green chillies in a rich, spicy sauce £7.95

RICE & BREAD

STEAMED RICE **v, VG** £3.25

SAFFRON PILAU RICE **v, VG** £3.75

COCONUT RICE **v, VG** £4.50

MUSHROOM RICE **v, VG** £4.50

LEMON RICE **v, VG** (SES*) £4.50

PLAIN NAAN **v** (G, D, E) £3.00

PESHWARI NAAN **v** (N, G, D, E) £3.50

GARLIC & CORIANDER NAAN **v** (G, D, E) £3.50

CHEESE & GARLIC NAAN **v** (G, D, E) £3.50

KEEMA NAAN (G, D, E) £4.50

CHAPATI **v, VG** (G) £2.95

PARATHA **v, VG** (G) £3.00