



## **Business Hours:**

Closed Mondays

### **Tuesday through Sunday**

Lunch is served from 11:00 AM to 2:30 PM

Dinner is served from 5:00 PM to 9:30 PM

## **Dine in or Take out**

8492 Central Avenue NE • Spring Lake Park • MN 55432

**763-784-6008**

<http://maharajamsp.com>



## Appetizers

- Vegetable Pakora** – Fresh vegetables dipped in chickpea batter and deep-fried to a golden brown. • **3.99**
- Vegetable Samosa** – Crisp fried turnover, filled with spiced (mild) potatoes and green peas. • **3.50** (2pcs)
- Paneer Pakora** – Cubes of homemade cheese, deep fried, served with chutney. • **5.99** (6pcs)
- Aloo Tikki** – Seasoned potatoes fried in chick peas batter. • **3.50** (2 pcs)
- Chicken Pakora** – Tender pieces of chicken, in batter and deep fried. • **5.99** (6 pcs)
- Tandoori Chicken Wings** – Chicken wings marinated in herbs and cooked perfectly in Clay Oven. • **6.99** (6 pcs)
- Fish Pakora** – Cat Fish dipped in chickpea batter and golden fried. **5.99** (6 pcs)

## Soups

- Tomato Soup** – A delicate Indian style fresh tomato soup. • **2.50**
- Chicken Soup** – A unique flavored style chicken soup. • **3.50**
- MULLIGATAWNY SOUP** - A special Indian creation made with lentils, tomatoes, spices and herbs. • **2.99**

## Biryani

*(A classic dish of aromatic basmati rice, simmered with an array of spices. All biryanis are served with Raita.)*

- Vegetable Biryani** – Vegetables cooked with fragrant basmati rice, nuts, and raisins. • **10.99**
- Chicken Biryani** – Basmati rice cooked with boneless chicken, nuts, and raisins. • **11.99**
- Lamb Biryani** – Basmati rice cooked with boneless lamb, nuts, and raisins. • **12.99**
- Goat (Mutton) Biryani** – Rice cooked with goat, nuts, and raisins. • **12.99**
- Shrimp Biryani** – Shrimp cooked with rice and spices, garnished with nuts and raisins. • **13.99**
- Maharaja Biryani** – Lamb, chicken, shrimp, and vegetables cooked with spices and nuts with rice, garnished with raisins. • **14.99**

## Tandoor (Clay Oven Specialties)

- Tandoori Chicken** – Chicken marinated in homemade fresh yogurt and freshly ground herbs, tenderly barbecued in our clay oven. • **10.99**
- Chicken Tikka** – Tender, boneless pieces of chicken, flavored with spices and cooked on a skewer in the tandoor. • **9.99** (6 pcs)
- Boti Kabab** – Tender morsels of lamb marinated in Maharaja special recipe, then broiled in the tandoor. • **13.99**
- Tandoori Shrimp** – Subtly seasoned shrimp with spices and green herbs, simmered in our clay oven. • **14.99**



## **Tandoor** (Clay Oven Specialties) (continued)

**Maharaja Mixed Grill** – Tandoori chicken, chicken Tikka, seekh kabab, boti kabab and prawn kabab. • **15.99**

**Seekh Kabab** – Ground Lamb marinated with herbs and spices and broiled over charcoal in the tandoor. • **13.99**

## **Chicken (Murg)**

**Chicken Dansak** – Cubes of chicken cooked in a lentil and medium spice. • **12.99**

**Chicken Dopiazza** – Chicken cooked with extra onions in Ginger style. • **12.99**

**Chicken Curry** – Mildly spiced pieces of chicken cooked in mild spices Fresh Ginger and Garlic. • **10.99**

**Chicken with Vegetables** – Chicken coked with marinated vegetables. • **10.99**

**Chicken Tikka Masala** – Tender pieces of chicken tikka cooked with garlic, ginger, tomatoes and herbs. • **11.99**

**Chicken Makhani** – Tender pieces of chicken tikka cooked in a mild, rich tomato sauce. • **11.99**

**Chicken Vindaloo** – Chicken cooked in hot spices and vinegar. Potato Ginger Garlic • **11.99**

**Chicken Kadai** – Chicken sautéed with onions, green peppers, tomatoes, Ginger, Garlic and spices. • **11.99**

**Chicken Shahi Korma** – A Royal Dish of chicken cooked with chunks of Homemade Indian in a creamy Sauce, Garnished with Cashews and Raisins. • **11.99**

**Chicken Saag** – Chicken cooked with mildly-spiced spinach, cream, Ginger, Garlic and herbs. • **11.99**

**Chicken Mushroom** – Chicken cooked with mildly-spiced mushroom, cream, Ginger, Garlic and herbs. • **11.99**

## **Lamb and Goat**

**Lamb Dansak** – Tender cubes of lamb cooked with lentil and medium spices. • **13.99**

**Lamb Dopiazza** – Lamb cooked with extra onions in southern style Ginger, Garlic. • **12.99**

**Lamb Curry** – Lamb prepared with special sauce, fresh onions, tomatoes, garlic, Ginger. • **11.99**

**Lamb Tikka Masala** – Boneless lamb broiled in the Tandoor, then cooked in rich tomato, onion and butter sauce. • **12.99**

**Lamb Vindaloo** – Lamb and potatoes sautéed with spicy tangy sauce. • **12.99**

**Lamb Kadai** – Lamb cubes sautéed in a kadai(wok) with onion, tomatoes, green peppers, garlic and spices. • **12.99**

**Maharaja Special Lamb** – Lamb marinated in yogurt and spices, broiled in the tandoor and cooked in rich tomato, onion and butter sauce. • **13.99**

**Lamb Saag** – Tender pieces of lamb prepared with spinach and herbs. • **12.99**

**Rogan Josh** – Lamb cubes marinated in spices and sautéed with onions in Ginger, garlic sauce. • **13.99**

**Lamb Pasanda** – Lamb marinated in fresh, home-made yogurt and spices, cooked in a light Garlic and ginger sauce. • **13.99**

**Goat Curry** – Tender pieces of goat cooked with freshly ground spices and Ginger, Garlic sauce. • **13.99**



## Seafood (Sammundaree Namoon)

- Shrimp or Fish Curry** – Shrimp or Fish cooked in a mildly spiced Ginger, Garlic sauce. • **13.99**
- Shrimp or Fish Tikka Masala** – Shrimp or Fish cooked with spices in a light cream sauce. • **13.99**
- Shrimp Kadai** – Jumbo Shrimp sautéed with onions, green peppers, tomatoes, and spices. • **13.99**
- Shrimp or Fish Vindaloo** – Shrimp or Fish cooked in tangy tomato and curry sauce with cubed potatoes and fresh spices. • **13.99**
- Shrimp Saag** – Shrimp cooked with mildly spiced spinach and a touch of cream Ginger, Garlic. • **13.99**

## Vegetarian and Vegan Specialties

### Cheese (Paneer)

- Paneer Tikka Masala** – Homemade cheese cooked with a flavorful tomato cream sauce. • **10.99**
- Paneer Makhani** – Cubes of paneer cooked in a mild cream sauce. • **11.99**
- Saag Paneer** – Fresh homemade cheese, gently cooked with garden spinach, Ginger, Garlic cream and mild spice. • **10.99**
- Paneer Kadai** – Chunks of homemade cheese simmered with onion and green chili in a mildly spiced curry Ginger, Garlic sauce. • **10.99**
- Shahi Paneer** – Homemade cheese cubes cooked in a creamy onion and tomatoes sauce with nuts. • **10.99**
- Mattar Paneer** – Peas and lightly fried cheese cubes cooked in a mildly spicy Ginger, Garlic sauce. • **10.99**
- Malai Kofta** – Cheese stuffed in vegetable balls and cooked in a mild spiced, creamy sauce. • **10.99**

### Vegetables (Sabzi)

- Aloo Gobhi** – Cauliflower and potatoes cooked with fresh spices and ginger. • **9.99**
- Bhindi Masala** – Okra stuffed with spices and cooked with onions and peppers ginger, garlic. • **9.99**
- Dal Makhani** – Lentils cooked in butter with fresh onions, garlic, ginger tomatoes, the topped with Blended Spices. • **10.99**
- Baingan Bharta** – Eggplant roasted on an open flame, the mashed and blended with onions and tomatoes ginger and garlic. • **9.99**
- Chana Masala** – A delicious combination of chickpeas, onions and tomatoes rich ginger, garlic sauce. • **9.99**
- Navratan Korma** – A royal entree, garden fresh vegetables, gently simmered in a spice-laced cream sauce. • **10.99**
- Mashroom Masala** – Mushroom cooked in Tangy Indian sauce onion, tomato, green peppers. • **10.99**
- Mushroom Palak** – Freshly chopped spinach cooked with mushroom in a special blend of spices. • **10.99**



## Vegetables (Sabzi)

(continued)

**Peas and Mushrooms** – Fresh mushrooms and peas cooked in a mildly spiced creamy garlic, ginger sauce. • **10.99**

**Curry Pakora** – Fried vegetable balls prepared in tangy yogurt garlic, ginger sauce. • **9.99**

## South Indian Dishes (Dinner)

**Plain Dosa** – A rice and lentil-flour crepe. • **8.99**

**Masala Dosa** – A rice and lentil-flour crepe mixed with lightly spiced onions and potatoes. • **9.99**

**Idli Sambar** – Steamed rice and lentil patties immersed in Sambar. (2) • **4.99**

**Sambar Vada** – Fried donuts made with lentil flour immersed in Sambar. (2) • **4.99**

## Vegan (Gluten Free)

**Aloo Gobhi** – Cauliflower and potatoes cooked with fresh spices and ginger, garlic. • **9.99**

**Bhindi Masala** – Whole okra stuffed with spices and cooked with onions and peppers. • **9.99**

**Baingain Bharta** – Whole eggplant roasted on an open flame, then mashed and blended with onions and tomatoes ginger, garlic. • **9.99**

**Chana Masala** – A delicious combination of chickpeas, onions, and tomatoes in a rich ginger, garlic sauce. • **9.99**

**Mixed Vegetables** – Fresh vegetables simmered in Indian herbs. • **10.99**

**Tofu Masala** – Tofu cooked in Tangy Indian ginger, garlic sauce. **10.99**

**Aloo Palak** – Freshly chopped spinach cooked with potato in a special blend of spices, ginger, garlic. • **10.99**

**Tofu Makhani** – Tofu cooked in a rich and flavorful coconut milk ginger, garlic. • **11.99**

## Flavorful Sauces

**Raita** • **2.50**

**Tamarind Chutney** • **1.25**

**Mint Chutney** • **1.25**

**Indian Mixed Pickles (Acchar)** • **1.50**

**Mango Chutney** • **1.50**



## Deserts (Mishtan Bhandar)

- Gulab Jamun** – Light pastry with milk and honey in a thick syrup. • 3.99  
**Maharaja Special Kheer** – Rice pudding with almonds raisins. • 3.99  
**Carrot Halwa** – Shredded carrots cooked with nuts and milk. • 3.99  
**Mango Kulfi** – Authentic Indian ice cream enriched with nuts and flavors. • 3.99  
**Kulfi** – Indian ice cream flavored with rose water. • 3.99

## Breads (Freshly baked in the clay oven)

- Naan** – Plain bread baked in a clay oven • 1.99  
**Tandoori Roti** – Baked unleavened whole wheat bread. • 1.99  
**Garlic Naan** – Plain bread baked in a clay oven sprinkled with garlic and cilantro. • 2.50  
**Aloo Prantha** – Bread stuffed with mashed potatoes and baked in a clay oven. • 2.99  
**Lachha Paratha** – Multilayered flatbread. • 2.99  
**Peshwari Naan** – Bread stuffed with nuts, raisins and baked in a clay oven. • 4.99  
**Paneer Kulcha** – Bread filled with homemade cheese, and spices. • 3.99  
**Onion Kulcha** – Baked in a clay oven with onion with cilantro. • 2.99  
**Keema Naan** – Bread stuffed with ground lamb and spices. • 4.99  
**Bhatura** – Large fluffy deep fried bread. 2.00 (1 pc)  
**Puri** – Puffy deep fried whole wheat bread. 2.00 (2 pcs)

## Beverages (Pē'a)

- Soft Drinks** • 1.99  
**Spiced Indian Tea** • 1.50  
**Iced Tea** • 1.25  
**Mango Juice** • 2.99  
**Mango Lassi** (refreshing yogurt drink w/Mango) • 2.99  
**Mango Milk Shake** • 2.50  
**Strawberry Lassi / Milk Shake** • 2.50  
**Lassi** (refreshing yogurt drink, sweet or salty) • 2.00  
**Black Tea** infused with cardamom, ginger, cinnamon and clove, made with milk • 2.00  
**Coffee** • 2.50