



MAHARAJA

Cuisine Across Cultures



SOUPS

- MANCHOW SOUP** 149/179
 A spicy and flavorful Indo-Chinese soup offering a warm and tangy taste. 140 KCal
- SWEET CORN SOUP** 149
 A comforting soup made with sweet corn offering a mild, creamy, and naturally sweet flavor. 130 KCal
- CREAM OF MUSHROOM SOUP** 179
 A rich and creamy mushroom soup with a smooth texture and delicious earthy flavor. 220 KCal
- TAMATAR DHANIA KA SHORBA** 149
 A flavorful Indian tomato soup infused with aromatic spices and herbs, offering a tangy and comforting taste. 110 KCal
- MAHARAJA SPECIAL SOUP** 199/249
 A rich and flavorful house-special soup made with a delicious blend of vegetables, aromatic herbs, and spices. 180 KCal
- HOT & SOUR CHICKEN SOUP** 149/199
 A spicy and tangy chicken soup with tender chicken, fresh vegetables, and aromatic Indo-Chinese flavors. 170 KCal
- CLEAR SOUP** 149/199
 A light and flavorful clear veg or chicken broth with tender chicken and fresh vegetables, seasoned with aromatic herbs. 100 KCal
- CREAM OF CHICKEN SOUP** 199
 A rich and creamy chicken soup with tender chicken pieces and a smooth, comforting texture. 230 KCal

SALADS

- GARDEN GREEN SALAD** 149
 A fresh assortment of locally sourced cucumber, carrot, tomato, onion, and green chilli, served crisp and refreshing. 70 KCal
- CAESAR SALAD** 149/199
 Crisp lettuce and fresh vegetables tossed in creamy Caesar dressing, topped with crunchy croutons and cheese. 300 KCal

- GREEK SALAD** 149
 A traditional Mediterranean dish made with fresh, chunky chopped tomatoes, cucumbers, Kalamata olives, and a block of feta cheese. 180 KCal
- CHICKEN TIKKA SALAD** 249
 A fresh and vibrant salad topped with juicy chicken tikka, crisp vegetables, and a flavorful dressing. 280 KCal
- MAHARAJA SPECIAL SALAD** 249/299
 A royal mix of assorted fresh fruits, vegetables, and crunch dry fruits, offering a delightful blend of flavors and textures. 250 KCal

APPETIZERS

- CHILLI PANEER** 269
 Crispy paneer tossed with bell peppers, onions, and aromatic spices in a flavorful Indo-Chinese chili sauce. 360 KCal
- VEG BALL MANCHURIAN** 219
 Crispy vegetable balls tossed in a tangy, spicy Manchurian sauce with aromatic herbs and vegetables. 330 KCal
- CRISPY VEGETABLE** 219
 Crispy fried assorted vegetables, lightly seasoned and fried to golden perfection. 300 KCal
- CORN CHEESE POPPER** 179
 Crispy golden poppers filled with sweet corn and creamy cheese, offering a deliciously crunchy and cheesy bite. 390 KCal
- MALAI PANEER TIKKA** 299
 Tender paneer cubes marinated in creamy malai, yogurt, and mild spices, grilled to perfection for a rich and delicate flavor. 380 KCal
- TANDOORI MALAI BROCCOLI** 249
 Broccoli marinated in creamy malai, yogurt, and mild spices, roasted in the tandoor for a smoky and rich flavor. 280 KCal
- HARA BHARA KABAB** 199
 Crispy green vegetable and spinach kebabs, delicately spiced and grilled to perfection for a flavorful bite. 300 KCal



■	MASALA PEANUT	129
	Spicy and crunchy roasted peanuts tossed with onions, tomatoes, coriander, and zesty Indian spices. 560 KCal	
■	PANEER TIKKA	249
	Soft paneer cubes marinated in aromatic spices and yogurt, grilled to perfection with onions and bell peppers. 330 KCal	
▲	CHICKEN 65	249
	Crispy, juicy chicken pieces marinated with aromatic spices, curry leaves, and a hint of tanginess, fried to perfection. 450 KCal	
▲	CHICKEN TIKKA	249
	Tender chicken pieces marinated in yogurt and aromatic spices, chargrilled to perfection for a smoky, flavorful taste. 350 KCal	
▲	FISH FINGER	399
	Tender fish fillets coated in seasoned crumbs and fried to golden perfection, offering a crispy and flavorful bite. 420 KCal	
▲	HARIYALI CHICKEN TIKKA	279
	Tender chicken marinated in fresh mint, coriander, yogurt, and aromatic spices, chargrilled to perfection for a smoky flavor. 420 KCal	

DESSERTS

■	GULAB JAMUN	129
	Soft, melt-in-the-mouth milk dumplings soaked in fragrant sugar syrup, served warm for a classic Indian sweet. 600 KCal	
■	GAJAR KA HALWA	149
	A classic Indian dessert made with slow-cooked grated carrots, milk, sugar, ghee, and aromatic cardamom, garnished with dry fruits. 280 KCal	
■	SHAHI TUKDA	149
	Golden fried bread soaked in rich saffron-infused rabri, topped with nuts for a royal and indulgent dessert. 350 KCal	
■	MOONG DAL HALWA	149
	A rich and traditional Indian dessert made with slow-cooked moong dal, ghee, sugar, and aromatic cardamom, garnished with dry fruits. 400 KCal	
■	CHOICE OF ICE CREAMS	129
	180 KCal	

BEVERAGES

HOT BEVERAGES

TEA	59
MASALA TEA	59
GREEN TEA	59
BLACK TEA	59
COFFEE	69

FRESH JUICES

ORANGE	79
WATERMELON	79
PINEAPPLE	79
MANGO	99
SWEET LIME	79
MIXED FRUIT	79

MILKSHAKES

VANILLA	129
CHOCOLATE	129
STRAWBERRY	129
MANGO	129
OREO	129

CHILLED BEVERAGES

FRESH LIME SODA	99
COLD COFFEE	129
LASSI	99
BUTTERMILK	99

SOFT DRINKS

SOFT DRINKS	99
SODA	99



VEGETARIAN MAIN COURSES

■ DAL TADKA/ FRY	149	■ BASMATI RICE	179
Traditional South Indian breakfast made with rice, lentils, black pepper		Long-grain basmati rice, steamed to perfection for a light, fluffy texture and delicate aroma.	320 KCal
280 KCal			
■ DAL MAKHANI	199	■ JEERA RICE	149
Slow-cooked black lentils and kidney beans simmered with butter and cream for a rich, smooth, and indulgent flavor.	350 KCal	Fragrant basmati rice tempered with roasted cumin seeds and aromatic spices for a simple, flavorful accompaniment.	420 KCal
■ PANEER KADHAI	299	■ SUBZI BIRYANI	249
Cottage cheese cooked with bell peppers, onions, tomatoes, and aromatic Kadhahi spices for a rich and flavorful taste.	420 KCal	Fragrant basmati rice layered with assorted vegetables, aromatic spices, and fresh herbs, slow-cooked for a flavorful and wholesome biryani.	420 KCal
■ PANEER BUTTER MASALA	299	■ PEAS PULAO	249
Soft paneer cubes simmered in a rich, creamy tomato and butter gravy, delicately spiced for a smooth and indulgent taste.	450 KCal	Fragrant basmati rice cooked with tender green peas, whole spices, and fresh herbs for a light and aromatic flavor.	360 KCal
■ PALAK PANEER	249	■ CURD RICE	149
Soft paneer cubes cooked in a creamy spinach gravy with aromatic spices for a rich, wholesome, and flavorful taste.	360 KCal	Soft rice blended with creamy yogurt, tempered with mustard seeds, curry leaves, and mild spices for a refreshing and comforting taste.	300 KCal
■ LASOONI PALAK	249	■ DAL KHICHDI	199
Fresh spinach cooked with roasted garlic and aromatic spices, creating a rich, flavorful dish with a distinctive garlicky taste.	250 KCal	Comforting blend of rice and lentils cooked with mild spices and ghee, offering a wholesome, hearty, and flavorful taste.	350 KCal
■ ALOO GOBI ADRAKI	249	■ FRIED RICE	249/299
Tender potatoes and cauliflower cooked with fresh ginger, aromatic spices, and herbs for a warm, flavorful taste.	260 KCal	Fragrant rice stir-fried with fresh mixed vegetables, aromatic seasonings, and savory sauces for a flavorful and satisfying dish.	390 KCal
■ EXOTIC VEGETABLES WITH SOY GINGER SAUCE	299	■ HAKKA NOODLES	249/299
Assorted exotic vegetables tossed in a savory soy-ginger sauce with aromatic herbs for a fresh, flavorful, and lightly spicy finish.	300 KCal	Stir-fried Hakka noodles tossed with fresh vegetables and savory Indo-Chinese sauces for a flavorful and satisfying dish.	450 KCal
■ VEG THAI CURRY	299	■ ROTI (PLAIN / BUTTER)	313/262 KCal 49
Assorted vegetables simmered in fragrant Thai curry with coconut milk, herbs, and aromatic spices, offering a rich and mildly spicy flavor.	380 KCal	■ NAAN (PLAIN / BUTTER)	160/120 KCal 69
		■ PHULKA	230 KCal 49
		■ RUMALI ROTI	220 KCal 49
		■ GARLIC NAAN	262 KCal 89
		■ LACCHA PARATHA	260 KCal 89
		■ CHOICE OF PARATHA / KULCHA (ALOO / GOBI / PANEER)	260 KCal 99/119/149
■ PASTA (PENNE/ FETTUCCINE/ MACRONI/ SPAGHETTI)	249/299	■ KULCHA (PLAIN / BUTTER)	230 KCal 79
Pasta of your choice tossed with fresh vegetables, aromatic herbs, and a flavorful sauce for a delicious and satisfying meal.	400 KCal	■ AKKI ROTI	200 KCal 79



NON VEGETARIAN MAIN COURSES

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|  BUTTER CHICKEN | 249 |  CHICKEN FINGER | 300 |
| Tender chicken cooked in a rich, creamy tomato and butter gravy, delicately spiced for a smooth, indulgent, and comforting taste.
520 KCal | | Crispy golden chicken strips, lightly seasoned and fried to perfection for a crunchy and juicy bite.
450 KCal | |
|  CHICKEN TIKKA MASALA | 299 |  MAHARAJA CHICKEN BIRYANI | 349 |
| Tender chicken tikka simmered in a rich, creamy tomato gravy with aromatic spices for a flavorful and indulgent taste.
450 KCal | | Fragrant basmati rice layered with tender chicken, aromatic spices, and fresh herbs, slow-cooked to perfection for a rich and flavorful taste.
600 KCal | |
|  CHICKEN THAI CURRY
SERVED WITH JASMINE RICE | 449 |  CHICKEN PEPPER FRY | 299 |
| Tender chicken simmered in fragrant Thai curry with coconut milk, herbs, and aromatic spices, served with steamed jasmine rice.
480 KCal | | Tender chicken tossed with crushed black pepper, onions, curry leaves, and aromatic spices for a spicy, flavorful finish.
450 KCal | |
|  CHICKEN HYDERABADI | 249 |  MURGH DO PYAZA | 299 |
| Tender chicken cooked in a rich Hyderabad-style gravy with aromatic spices, herbs, and a hint of tanginess for a bold, flavorful taste.
460 KCal | | A semi-dry or gravy-based dish featuring tender chicken cooked with double the amount of onions added at different stages of preparation.
480 KCal | |
|  CHICKEN CHETTINAD | 249 |  KERALA CHICKEN STEW | 299 |
| A rich royal-style chicken curry cooked with aromatic spices, herbs, and a creamy gravy for a smooth and indulgent flavor.
480 KCal | | Kerala style marinated chicken cooked with coconut gravy and served with Appam.
500 KCal | |
|  MAHARAJA CHICKEN CURRY | 349 |  PALAK CHICKEN | 299 |
| A rich and flavorful chicken curry prepared with aromatic spices, herbs, and a creamy gravy for a royal taste.
500 KCal | | Marinated steamed chicken cooked with creamy palak gravy.
450 KCal | |
|  KADHAI CHICKEN | 249 |  MUGHLAI CHICKEN | 349 |
| Tender chicken cooked with bell peppers, onions, tomatoes, and aromatic Kadhai spices for a rich, spicy, and flavorful taste.
440 KCal | | A rich, royal, and creamy dish made with tender chicken simmered in a luscious yogurt, fried onion, and cashew nut gravy.
520 KCal | |
|  LAL MAAS | 349 |  BHUNA GOSHT | 499 |
| A fiery Rajasthani mutton curry cooked with Mathania red chilies and aromatic spices for a rich, bold, and spicy flavor.
550 KCal | | Tender mutton slow-cooked with onions, tomatoes, and aromatic spices, creating a rich, thick, and intensely flavorful gravy.
580 KCal | |
|  CHILLI CHICKEN GRAVY | 249 |  MAHARAJA MUTTON BIRYANI | 449 |
| Tender chicken tossed with onions, bell peppers, green chilies, and flavorful Indo-Chinese sauce for a spicy, tangy finish.
430 KCal | | Fragrant basmati rice layered with tender, succulent mutton, aromatic spices, and herbs, slow-cooked to perfection for a rich and flavorful taste.
700 KCal | |
|  CHICKEN MANCHURIAN | 249 |  MAHARAJA PRAWNS CURRY | 399 |
| Tender chicken pieces tossed in a flavorful Manchurian sauce with garlic, ginger, onions, and aromatic spices.
410 KCal | | Juicy prawns marinated with yogurt, lemon, and aromatic spices, grilled in the tandoor for a smoky, succulent flavor.
420 KCal | |
|  CHICKEN KUNG PAO | 349 | | |
| Tender chicken tossed with crunchy peanuts, vegetables, and dried chilies in a savory, spicy Kung Pao sauce.
430 KCal | | | |





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