



MAHARANI

INDIAN KITCHEN

BREAKFAST

ALOO PARATHA / RAITA TANDOORI STUFFED FLATBREAD, CRUSHED POTATOES, TURMERIC	5
GHOBI PARATHA / RAITA TANDOORI STUFFED FLATBREAD, CAULIFLOWER, GINGER	5
OMELETTE INDIAN STYLE WITH CILANTRO, TOMATOES, AND CHILE	7
IDLA VADA WITH SAMBAR CRUSHED LENTIL AND RICE CAKES, LENTIL STEW	6

LUNCH & DINNER

SAMOSA POTATO AND PEAS, TURMERIC AND TAMARIND CHUTNEY	5	TANDOORI CHICKEN MARINATED WITH CORIANDER, YOGURT, GINGER, AND GARLIC	9
PAKORA CRISPY CHICKPEA AND ONION FRITTERS	5	CHICKEN 65 INDIAN FRIED CHICKEN WITH MINT CHUTNEY	9
MALAI KOFTA POTATO AND CHEESE DUMPLINGS, TOMATOES, AND CASHEW SAUCE	11	CHICKEN BIRYANI BASMATI RICE, STEWED CHICKEN, SAFFRON	12
CHICKEN TIKKA MASALA SLOW COOKED CHICKEN, TOMATOES, AND GARAM MASAL	12	VEGETABLE BIRYANI BASMATI RICE, CARROTS, PEAS, AND SAFFRON	10
LAMB MASALA LAMB SHOULDER, FENUGREEK, TOMATOES	13		
MATTAR PANEER FARMER'S CHEESE, PEAS, CUMIN, AND CHILI POWDER	11		

ADD ONS:

NAAN (TANDOORI BAKED BREAD)			3
POORI (PUFFY WHOLE WHEAT INDIAN BREAD)			3
MINT .50	TAMARIND .50	RAITA	.50
KACHUMBAR .25	ADD GARLIC .25	ADD BUTTER	.50
GRILLED ONIONS .23			