

# WELCOME TO THE MAHARAJA

## A VERY WARM WELCOME TO THE MAHARAJA RESTAURANT

We value that you have chosen to dine with us and your personal satisfaction is our foremost priority.

Our restaurant exists only because of customers like you.

Our goal is to provide you with the best possible dining experience. If you have any suggestions, complaints or if there is anything we can do to make your experience better, please do not hesitate to speak to the manager.

We also greatly value your feedback. They provide us an opportunity to learn, enhance our employee training and improve our overall quality. If there is any feedback, suggestion or complaint after your visit, please send an email directly to the owners at [feedback@maharajaboston.com](mailto:feedback@maharajaboston.com). We read all emails and respond as soon as possible.

Once again, welcome to The Maharaja and we look forward to serving you.

## THANK YOU FOR DINING WITH US

# SOUPS & SALADS

- (V,G,D) MULLIGATAWNY SOUP *Traditional soup made with lentils, vegetables, spices, and flavored with delicate herbs.* . . . . 5.99
- (V,G) TOMATO SOUP *A rich blend of creamy tomato soup seasoned with a delicate touch of herbs and spices.* . . . . . 5.99
- (G, D) CHICKEN SHORBA *A flavorful chicken soup seasoned with aromatic Indian herbs.* . . . . . 6.99
- (V,G,D) HOUSE GARDEN SALAD *Fresh salad served with your choice of Indian vinaigrette or Italian dressing.* . . . . . 6.99
- (V,G,D) INDIAN KACHUMBER SALAD *Diced onions, tomatoes and cucumbers tossed with lemon juice and herbs.* . . . . . 6.99
- (V,G,D) CORN AND BEAN SALAD *Sweet corn, beans, chopped onions, tomatoes & green peppers with herbs.* . . . . . 6.99

# SAMOSAS & PAKORAS

- (V,D) VEGETABLE SAMOSA *Pastry turnovers stuffed with seasoned potatoes and green peas* . . . . . 6.99
- (V,G,D) VEG PAKORA *Crispy fried vegetable fritters dipped in chickpea batter* . . . . . 9.99
- (D) CHICKEN SAMOSA *Pastry turnovers stuffed with seasoned ground chicken* . . . . . 7.99
- (G) PANEER PAKORA *Crispy fried paneer slices with a thin layer of potatoes dipped in chickpea batter* . . . . . 11.99
- (G,D) CHICKEN PAKORA *Crispy fried boneless chicken tenders dipped in chickpea batter* . . . . . 12.99
- (G,D) FISH PAKORA *Talapia fish, lightly spiced, dipped in chickpea batter and fried* . . . . . 12.99

Before placing your order, please inform your server if a person has a food allergy.  
18% service charge is added for parties of 6 or more. One entrée cannot be split by more than 2 guests.  
V - Vegan. G - No Gluten Ingredients. D - Dairy Free.

## VEG STARTERS

- ALOO PAPRI CHAAT *Mildly seasoned potatoes with wheat wafers, topped with yogurt and chutneys. . . . .* 12.99
- (G) ALOO TIKKI CHAAT *Mildly spiced potato patties dunked in seasoned chickpea curry, topped with yogurt, mint . . . and tangy tamarind chutneys* 16.99
- ALOO SAMOSA CHAAT *Vegetable samosas dunked in seasoned chickpea curry, topped with yogurt, mint and . . . tangy tamarind chutneys* 16.99
- (G) BHEL POORI *A popular street snack made with puffed rice, onions, mint and tangy tamarind chutneys. . . . .* 11.99
- HARA BHARA KEBAB *Green vegetable patty made with fresh minced spinach, green peas, potatoes, and nuts . . . flavored with traditional herbs and spices* 13.99
- (G) PANEER TIKKA *Paneer cubes marinated in house marinade and grilled . . . . .* 13.99

## NON-VEG STARTERS

- (G,D) LOLLIPOP CHICKEN *Frenched chicken wings marinated in a seasoned batter with seafood blend, deep-fried, and served with spicy red chili sauce on the side.* 15.99
- (G) TANDOORI WINGS *Chicken wings marinated with traditional Indian spices and herbs, cooked in tandoor. . . . .* 15.99
- (G,D) SEEKH KEBAB *Popular ground lamb kebabs marinated with traditional Indian herbs and spices, cooked on a . . . . . skewer in tandoor.* 16.99
- (D) SHAMMI KEBAB *Traditional lamb kebabs in the form of grilled patties made with ground lamb, lentil, and flavorful Indian herbs and spices, cooked on a grill* 15.99
- (G,D) GALOUTI KEBAB *Smoked, soft, and juicy lamb kebabs in the form of grilled patties made with ground lamb, . . . . . flavorful Indian herbs, and spices, cooked on a grill.* 15.99

## TANDOORI SPECIALTIES

Served with a side of Basmati rice and Dal of the day

- (G) CHICKEN TIKKA *Boneless chicken breast pieces marinated in yogurt, traditional Indian herbs, and spices. . . . .* 23.99
- (G) MURGH MALAI KEBAB *Boneless chicken breast cubes marinated in malai (cream), cheese, mildly seasoned . . . . with herbs and spices.* 23.99
- (G) LAMB TIKKA *Juicy cubes of boneless leg of lamb marinated in cream and flavorful spices. . . . .* 24.99
- (G) TANDOORI CHICKEN *Tender cornish chicken marinated in yogurt, traditional Indian herbs and spices. . . . .* 23.99
- (G) TANDOORI MALAI SHRIMP *Jumbo shrimp marinated in malai (cream), cheese, mildly seasoned with herbs. . . . and spices, grilled in skewers in tandoor.* 25.99
- (G) TANDOORI SALMON *Fresh Atlantic salmon marinated in herbs and spices and cooked in the tandoor*
- 8OZ . . . . . 19.99
- 16OZ. . . . . 34.99
- (G) TANDOORI LAMB CHOPS *Tender and juicy rack of lamb marinated with traditional spices, grilled in tandoor. . . .* 32.99

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# VEGETARIAN SPECIALTIES

All vegetarian specialties are served with a side of Basmati rice

- (G) MAHARAJA DAL MAKHANI Creamed lentils slow cooked, smoked and flavored with fresh ginger, garlic and . . . . 22.99  
rich blend of herbs and spices. Our house secret recipe.
- (G) SAAG PANEER Creamed spinach (saag) with cubes of cottage cheese, flavored with traditional herbs and spices. . . . 23.99
- (G) PUNJABI KADHI Flavorful yogurt curry with seasoned spices and fried pakoras (fritters). . . . . 23.99
- (G) NARGISI MALAI KOFTA Golden fried cheese and vegetable dumplings served in a creamy sauce flavored with . . . . 23.99  
exotic spices, paste of ground nuts and herbs.
- (G) SHAM SAVERA Golden fried spinach and cheese dumplings cooked in a creamy sauce made with tomatoes, . . . . . 23.99  
flavorful spices, nuts, finished with butter and herbs.
- (G) NAVRATAN SHAHI KORMA Assorted mixed vegetables sautéed in a creamy sauce flavored with exotic spices, . . . 22.99  
paste of ground nuts and herbs.
- (G) PANEER TIKKA MASALA Paneer cubes in our house special tikka masala sauce made with tomatoes, herbs & . . . 23.99  
spices.
- (G) PANEER MAKHANI Cubes of paneer (cottage cheese) cooked in silky makhni sauce made with tomatoes, flavorful 23.99  
spices, finished with butter and herbs.
- (G) PANEER SHAHI KORMA Cubes of paneer (cottage cheese) cooked in creamy korma sauce flavored with exotic . . . 23.99  
spices, nuts and herbs.
- (G) KADHAI PANEER Cubes of paneer (cottage cheese) cooked in tangy tomato sauce with bell peppers and onions. . . . 23.99
- (G) PANEER VINDALOO Tender pan seared paneer (cottage cheese) cubes stewed with potatoes in a tangy sauce. . . . 23.99
- (G) PANEER JALFREZI Mixed vegetables & paneer sautéed in semi-dry tangy sauce with onions and bell peppers. . . . . 23.99
- (G) MUTTER PANEER Cubes of paneer (cottage cheese) cooked gently with tender green peas and traditional spices. . . . 22.99
- (G) GOBHI KAJU Cauliflower florets pan seared in a delicately, mildly-spiced creamy sauce with paste of ground nuts . . . . 23.99  
and whole cashews (kaju).
- (G) TOFU TIKKA MASALA Tofu cubes in our house special tikka masala sauce made with tomatoes, herbs & spices. . . . 23.99
- (V,G,D) CHANA MASALA Gently cooked chickpeas sautéed in a curry with special blend of herbs and spices. . . . . 21.99
- (V,G,D) YELLOW DAL TADKA Yellow and red lentils cooked with delectable blend of traditional herbs and spices. . . . . 21.99
- (V,G,D) BAINGAN BHARTA Charcoal smoked eggplant mashed and sautéed with onions, tomatoes and herbs. . . . . 23.99
- (V,G,D) BAINGAN PATIALA MASALA Eggplant slices smeared and sautéed with herbs, spices, nuts and cooked in a . . . . 23.99  
tangy sauce
- (V,G,D) BHINDI DO PYAZA Okra sautéed with flavorful blend of herbs and spices. . . . . 23.99
- (V,G,D) ALOO GOBI Cauliflower florets (gobhi) and potatoes (aloo) cooked with a flavorful blend of herbs and spices. . . . . 22.99
- (V,G,D) VEGETABLE AND TOFU JALFREZI Assorted mixed vegetables and tofu sautéed in a tangy sauce with onions 22.99  
and bell peppers
- (V,G,D) CHANA SAAG / TOFU SAAG / MUSHROOM SAAG Spinach (saag) with Chana (chickpeas) or Tofu or . . . 23.99  
Mushroom. Choose coconut milk or "no cream" option.
- (V,G,D) KADHAI TOFU / KADHAI MIXED VEG Tofu or mixed vegetables in tangy tomato sauce with bell peppers . . . 23.99  
and onions
- (V,G,D) TOFU VINDALOO / MIXED VEG VINDALOO Tofu or Mixed Veg in a tangy sauce with potatoes . . . . . 23.99
- (V,G,D) TOFU MUTTER Tofu cooked gently with green peas and traditional spices. . . . . 23.99

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## CHICKEN SPECIALTIES

All chicken specialties are served with a side of Basmati rice

- (G) CHICKEN TIKKA MASALA *Most popular Indian entrée! Boneless chicken tenders marinated and grilled in tandoor, cooked in flavorful creamy tomato sauce* . . . . . 24.99
- (G,D) CHICKEN TIKKA MASALA (DAIRY FREE) *Most popular Indian entrée! Boneless chicken tenders marinated and grilled in tandoor, cooked in flavorful tomato sauce with coconut milk* . . . . . 24.99
- (G) CHICKEN MAKHANI (BUTTER CHICKEN) *Bone-in tandoori chicken simmered in a silky makhani sauce made with tomatoes, flavorful spices, finished with butter and herbs. Ask server to substitute bone-in chicken for boneless chicken tenders.* . . 24.99
- (G) CHICKEN KORMA *Boneless chicken tenders cooked in creamy korma sauce flavored with exotic spices, paste of ground nuts and herbs* . . . 24.99
- (G,D) DHABA CHICKEN *Bone-in chicken cooked with ground spices, onions & tomatoes* . . . . . 24.99
- (G) METHI MALAI CHICKEN *Boneless chicken tenders cooked in flavorful sauce, mildly spiced with herbs & methi (fenugreek) leaves* . . 24.99
- (G,D) KADHAI CHICKEN *Boneless chicken tenders in semi-dry sauce with bell peppers & onions* . . . . . 24.99
- (G,D) CHICKEN CHETTINAD *Boneless chicken tenders cooked in flavorful spicy sauce with coconut milk & spices* . . . . . 24.99
- (G) CHICKEN SAAG *Boneless chicken tenders cooked with creamed spinach flavored with exotic spices & herbs* . . . . . 24.99
- (G,D) CHICKEN CURRY *Boneless chicken tenders cooked in a house special sauce with traditional spices and herbs* . . . . . 22.99
- (G,D) CHICKEN JALFREZI *Boneless chicken tenders sautéed in a spicy, tangy sauce with onions and bell peppers* . . . . . 24.99
- (G,D) CHICKEN VINDALOO *Tender chicken tenders stewed with potatoes in a tangy sauce* . . . . . 24.99

## LAMB SPECIALTIES

All lamb specialties are served with a side of Basmati rice

- (G) LAMB ROGAN JOSH *Tender cubes of boneless lamb in a slow cooked succulent curry made with yogurt and aromatic blend of traditional spices* . . . . . 25.99
- (G) LAMB SHAHI KORMA *Tender cubes of boneless lamb cooked in creamy korma sauce flavored with exotic spices, paste of ground nuts and herbs* . . 25.99
- (G) LAMB TIKKA MASALA *Tender cubes of boneless lamb grilled in tandoor, simmered and cooked in a creamy tomato sauce with traditional spices and herbs* . . . . . 25.99
- (G,D) LAMB VINDALOO *Tender boneless lamb cubes stewed with potatoes in a tangy sauce* . . . . . 25.99
- (G) LAMB SAAG *Tender cubes of boneless lamb cooked with creamed spinach flavored with exotic spices and herbs* . . . . . 25.99
- (G, D) KHATTA DHUANDAR GOSHT *Tender cubes of boneless lamb with mildly-spiced ground lamb cooked together in rich and flavorful sauce with exotic spices* . . 25.99
- (G) GULMARG GOSHT YAKHNI *Tender boneless cubes of lamb cooked in a flavorful creamy sauce made with yoghurt, cardamom, fennel and other aromatic spices* . . . . . 25.99
- (G,D) GOAT CURRY *Bone-in pieces of goat meat cooked in house special sauce seasoned with aromatic spices and herbs* . . . 25.99

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# TREASURES FROM THE SEA

All seafood entrées are served with a side of Basmati rice

- (G) SHRIMP TIKKA MASALA *Shrimp cooked in our house special "Tikka Masala" sauce made with tomatoes, flavorful spices & herbs* . . . . . 25.99
- (G,D) GOAN FISH CURRY *Tilapia fish cooked in a slightly tangy sauce with coconut milk, hint of tamarind & mild spices* . . . . . 23.99
- (G,D) SHRIMP VINDALOO *Shrimp stewed with potatoes in a tangy sauce* . . . . . 25.99
- (G) SHRIMP SAAG *Shrimp simmered with creamed spinach flavored with exotic spices and herbs.* . . . . . 25.99
- (G) SHRIMP KORMA *Shrimp cooked in creamy korma sauce with exotic spices, paste of ground nuts and herbs* . . . . . 25.99
- (G,D) SHRIMP CHETTINAD *Shrimp cooked in flavorful spicy sauce with coconut milk & spices* . . . . . 25.99
- (G,D) FISH CURRY *Fish cubed cooked in a house special sauce with traditional spices and herbs* . . . . . 23.99
- (G) SALMON TIKKA MASALA *Salmon cubes cooked in our house special "Tikka Masala" sauce made with tomatoes, spices & herbs* . . . . . 29.99

## RICE SPECIALTIES

All Biryanis are cooked with aromatic Basmati rice, vegetables and exotic blend of spices and herbs.  
All Biryanis served with house special Raita (yoghurt).

- (G) VEG BIRYANI *Biryani with assorted vegetables. Served with side of raita (yogurt).* . . . . . 22.99
- (G) CHICKEN BIRYANI *Biryani with boneless chicken tenders. Served with side of raita (yogurt).* . . . . . 24.99
- (G) LAMB BIRYANI *Biryani with boneless lamb cubes. Served with side of raita (yogurt).* . . . . . 25.99
- (G) SHRIMP BIRYANI *Biryani with sautéed shrimps. Served with side of raita (yogurt).* . . . . . 25.99
- (G) GOAT BIRYANI *Biryani with bone-in goat meat. Served with side of raita (yogurt).* . . . . . 25.99
- (G) MAHARAJA BIRYANI (LAMB, CHICKEN & SHRIMP) *Biryani with boneless lamb, boneless chicken tenders and shrimp. Served with side of raita (yogurt).* . . . . . 26.99
- (G,D) BASMATI RICE *Side of basmati rice* . . . . . 3.99

## ACCOMPANIMENTS

- ONION & GREEN CHILLIES PLATTER . . . . . 2.99
- ONION, GREEN CHILLIES, CUCUMBERS & TOMATOES PLATTER . . . . . 5.99
- PLAIN YOGURT . . . . . 2.99
- CUCUMBER RAITA *Fresh yogurt blended with cucumber, tomatoes and onions* . . . . . 3.99
- ANAR & CORN RAITA *Yogurt blended with corn and pomegranate (based on availability)* . . . . . 4.99
- (G) CHUTNEYS (MINT, ONION & TAMARIND) . . . . . 3.99
- MANGO CHUTNEY OR MIXED PICKLE . . . . . 2.99
- PAPPADUM & CHUTNEYS *Pappadums with Mint, Onion & Tamarind chutneys* . . . . . 4.99

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# BREADS

All breads have Gluten

NAAN	Plain leavened bread cooked in a tandoor . . . . .	4.50
GARLIC NAAN	Naan bread topped with fresh garlic, cilantro and seasoning . . . . .	4.99
PESHAWARI NAAN	A sweet naan stuffed with almonds raisins cashews and coconut . . . . .	5.99
KEEMA NAAN	Naan stuffed with ground lamb, fresh ginger and cilantro . . . . .	5.99
PARATHA	Layered whole wheat flour bread cooked on a "tawa" (flat griddle) . . . . .	4.99
TANDOORI ROTI	Whole wheat flour bread cooked in a tandoor . . . . .	4.99
ALOO PARATHA	Whole wheat bread stuffed with spiced mashed potatoes . . . . .	5.99
PANEER PARATHA	Whole wheat flour bread stuffed with mildly spiced paneer . . . . .	5.99
PLAIN BHATURA	Deep fried leavened bread . . . . .	4.99
PANEER BHATURA	Deep fried leavened bread stuffed with paneer (cottage cheese) . . . . .	5.99
POORI (2)	Whole wheat puffed bread deep fried . . . . .	5.99
ONION KULCHA	Spicy and hot bread stuffed with onions. Cooked in tandoor . . . . .	5.99
PANEER KULCHA	Kulcha bread stuffed with shredded paneer, spices and herbs. Cooked in tandoor . . . . .	5.99
CHAPATI (2)	Whole wheat flat bread cooked on a "tawa" (griddle) . . . . .	5.99
SPINACH PARATHA	Whole wheat flat bread stuffed with spinach . . . . .	5.99
BREAD BASKET	Our most popular breads - plain naan, garlic naan, tandoori roti and paratha . . . . .	18.99

## VEGAN BREAD OPTIONS

(D) PARATHA / TANDOORI ROTI	without butter . . . . .	4.99
(D) ALOO PARATHA / SPINACH PARATHA / CHAPATI(2) / POORI (2)	without butter . . . . .	5.99

# DESSERTS

(G) RICE PUDDING	Sweet and creamy rice pudding slow cooked for hours with exotic mild spices. Served cold. . . . .	6.99
(G) GAJAR HALWA	Traditional Indian dessert slow cooked with grated carrots, milk, sugar and herbs. Served warm. . . . .	6.99
(G) KULFI	Traditional Indian ice cream. House special recipe . . . . .	6.99
GULAB JAMUN	Sweet, fried round dumplings of milk and flour dipped in rose-flavored sugar syrup. Served warm. . . . .	6.99
(G) RAS MALAI	Soft dumplings made from cottage cheese soaked in sweet, thickened milk delicately flavored with cardamom. Served cold. . . . .	6.99
MANGO MOUSSE CAKE	A layer of sponge cake with a layer of mango mousse finished with raspberry coulis . . . . .	6.99
ALMOND CAKE	Layered sponge & cream cake, topped with roasted almonds & chocolate sauce . . . . .	6.99

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