VEGETARIAN SPECIALTIES
(All vegetables include Kulcha, Bread and Rice)

THALI .................................. 10.95
Traditional vegetarian meal with Malai Paneer, Chana Masala, Tarka Dal, Raita, Poori, Rice, Papadum and dessert (Gulab Jamun)
MATTAR PANIR .......................... 8.95
 Tender garden peas cooked with our own homemade cheese
CHANA MASALA .......................... 8.95
Chick peas, soaked overnight and cooked gently with onion, herbs and tomatoes
TARKA DAL ............................. 8.95
Puree of lentils gently tempered with fresh herbs and seasonings
BAINGAN BHARATHA ...................... 8.95
Fresh eggplants baked on an open flame, gently tempered with aromatic herbs and spices
MIXED VEGETABLE ...................... 8.95
A fresh garden vegetable, carrots, cauliflower, green peas, potatoes, etc.
ALU GOBHI ............................. 8.95
Fresh Carrot cooked with onions, herbs, and spices
PALAK PANIR ............................ 8.95
Chopped spinach cooked with our own homemade cheese
VEGETABLE MALAI KOFTA ............... 8.95
Vegetable kebab, mildly spiced then gently cooked in special sauce
SHAHI PANIR KORMA ................... 8.95
Home-made cheese sauteed with fresh ginger, garlic, onion, tomato, garnished with nuts and raisins, cooked in a creamy sauce

RICE
Biryani ........... Chicken .... 7.95 ...... Beef .... 8.25 ...... Lamb .... 8.50
Aromatic Indian basmati rice cooked with fresh herbs, spices, chicken, beef or lamb.
PARTY BIRYANI (for two) ............... 14.95
Our special biryani cooked with chicken, beef and desserts, served with Raita and Dal
VEGETABLE BIRYANI .................... 7.95
Basmati rice cooked with exotic spices, herbs and fresh vegetables
KASHMIRI PILLAU ....................... 4.75
Aromatic Indian Basmati rice cooked with fruits and nuts
MUSHROOM PILLAU ..................... 3.75
Aromatic Indian Basmati rice cooked with fresh mushrooms
PEAS PILLAU ............................ 3.75
Aromatic Indian rice cooked with green peas
PLAIN RICE ......................... 2.50
Basmati rice

BREADS
KULCHA .................................. 1.00
PAPADUM ................................ 1.00
Crisp lentil bread
CHAPATI ................................. 1.00
Whole wheat, pan-baked bread
POORI .................................. 2.25
Deep fried pulsed bread (two)
PLAIN PHARATHA ....................... 2.25
Whole wheat, buttered, pan-baked bread
ALU PHARATHA .......................... 2.95
Phattha stuffed with gently seasoned mashed potatoes
GOBHI PHARATHA ....................... 2.95
KEEMA PHARATHA ..................... 2.95
Whole wheat bread stuffed with ground beef
"NOODHI ROTI" ......................... 2.25

BEVERAGES
LASSI .................................. 1.75
Sweet or Salted... Cool, refreshing and delicious yogurt drink sweetened with honey, sugar and rose water or salted and spiced with crushed cumin seeds
MANGO LASSI ........................... 1.95
Milk, Vanale, Pistachio or Rose
MAZZA MANGO DRINK .................. 1.95
Mango juice
SOFT DRINKS ............................ 1.00
Coke, Pepsi, Sprite, Ginger Ale, Orange
COFFEE or TEA ......................... 1.00
ICED TEA ................................. 1.00
MASALA TEA ............................. 1.00
MILK ................................... 1.00
ORANGE JUICE ......................... 1.00
POLAND SPRING SPARKLING WATER .. 2.00

DESSERTS
(If we do say so ourselves, these are among the best desserts to be found in the area. The perfect ending to the perfect meal.)
GULAB JAMUN ........................... 2.25
Cream balls, dipped in syrup and rose water
RAS MALAI ............................. 2.25
Made from fresh home-made cottage cheese in sweetened milk, served cold with pistachios
BADAMI KHEER .......................... 2.25
Homemade rice pudding flavored with cardamom and blended with almonds and raisins
BURFEE ................................. 2.25
Glace of Ricotta cheese and milk
ICE CREAMS ............................. 2.25
Vanilla and Pistachio
MANGO MELBA ......................... 2.95
A great Mango ice cream sundae

THE MAHARAJA
(Please No Substitutions)
The Maharaja represents the authentic North Indian Cuisine along with selected delicacies from South India. Indian Food is spicy, but not hot. The spices used are all natural and come from all over India and the Far East. Every dish is individually prepared to ensure freshness, quality and to suit your personal taste, either mild, medium, spicy or very spicy. If you need assistance or have any questions, we will be delighted to help.

New England's first halal tandoori ☎ (617) 876-8664 492-9538

MAHARAJA RESTAURANT
Fine Indian/Pakistani Cuisine
Wood fired ceramic ovens
Exotic tandoori dishes
http://www.cambridge maharaja.com
2088 Massachusetts Avenue, Cambridge, MA 02140

Luncheon Served
Daily 11.00 a.m. to 3.00 p.m.

Dinner Served
Daily 5.00 p.m. to 10.00 p.m.
Sat. and Sunday 12 noon to 10 p.m.
### LUNCHEON SPECIALS
(All lunches are served with Rice, Bread & Onion chutney)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CHICKEN CURRY (with bone)</td>
<td>4.95</td>
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<tr>
<td>BEEF CURRY</td>
<td>4.95</td>
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<tr>
<td>LAMB CURRY</td>
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<tr>
<td>ALU CHANA</td>
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<td>MATTER PANEER</td>
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<tr>
<td>BAGAIN BHARTHA</td>
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<td>TARKA DAL</td>
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<tr>
<td>PALAK PANIR</td>
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<tr>
<td>ALU GOBHI</td>
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<tr>
<td>ALU MATAR</td>
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<tr>
<td>ALU PALAK</td>
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<td>ALU PRATHA</td>
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### APPETIZERS

<table>
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<tbody>
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<td>SAMOSA (2 pieces)</td>
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<tr>
<td>A) CURRY</td>
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<td>C) SAAG</td>
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<td>VEGETABLE CHAT</td>
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<tr>
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<td>B) BHUNA</td>
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<td>C) TANDOO SHRIMP MASALA</td>
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<td>D) VINDALOO</td>
<td>10.95</td>
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<tr>
<td>NARGISI KEBAB</td>
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<tr>
<td>A) CURRY</td>
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<tr>
<td>B) SAAG</td>
<td>8.95</td>
</tr>
<tr>
<td>C) JALFREZIE</td>
<td>8.95</td>
</tr>
<tr>
<td>D) KORMA</td>
<td>8.95</td>
</tr>
<tr>
<td>E) TIKKA MASALA</td>
<td>8.95</td>
</tr>
<tr>
<td>F) MUGLAI</td>
<td>8.95</td>
</tr>
<tr>
<td>G) VINDALOO (with bone)</td>
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<tr>
<td>BEEF</td>
<td></td>
</tr>
<tr>
<td>A) CURRY</td>
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<tr>
<td>D) BOTI KEBAB MASALA</td>
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</tr>
<tr>
<td>E) BEEF-DU-PIAZA</td>
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### SALADS

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>KACHUMBAR SALAD</td>
<td>2.50</td>
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<tr>
<td>SALAD BOWL</td>
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<tr>
<td>RAIYA</td>
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<tr>
<td>CHUTNEY</td>
<td>1.00</td>
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<tr>
<td>CHUTNEY</td>
<td>1.00</td>
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<tr>
<td>PICKLES</td>
<td>1.00</td>
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<tr>
<td>PLAIN YOGURT</td>
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### SOUPS

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<tr>
<th>Item</th>
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<tbody>
<tr>
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<tr>
<td>CHICKEN</td>
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### THE MAHARAJA DINNER FOR TWO

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>APPETIZER</td>
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</tr>
<tr>
<td>Vegetable Samosa or Vegetable Pakora</td>
<td></td>
</tr>
<tr>
<td>AUTHENTIC CURRY</td>
<td></td>
</tr>
<tr>
<td>Vegetable-Non-Vegetable</td>
<td></td>
</tr>
<tr>
<td>TANDOORI</td>
<td></td>
</tr>
<tr>
<td>BREAD, DESSERT, COFFEE, TEA</td>
<td>$30.50</td>
</tr>
</tbody>
</table>

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### AUTHENTIC CURRIES

From ancient recipes—traditionally prepared by a subtle blend of over a dozen herbs and spices gently cooked with patience and love—all curries served with rice, kanti, soup, onion, chutney and tea or coffee.

### CHICKEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>A) CURRY</td>
<td>7.95</td>
</tr>
<tr>
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<tr>
<td>E) TIKKA MASALA</td>
<td>8.95</td>
</tr>
<tr>
<td>F) MUGLAI</td>
<td>8.95</td>
</tr>
<tr>
<td>G) VINDALOO (with bone)</td>
<td>8.95</td>
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</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
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<tbody>
<tr>
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<tr>
<td>C) VINDALOO</td>
<td>9.50</td>
</tr>
<tr>
<td>D) BOTI KEBAB MASALA</td>
<td>9.50</td>
</tr>
<tr>
<td>E) BEEF-DU-PIAZA</td>
<td>9.50</td>
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### TANDOORI SPECIALITIES

All dishes accompanied by home-made Indian bread (Kulcha)

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>CHICKEN TANDOOI</td>
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<tr>
<td>TANDOO SHRIMP MASALA</td>
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<tr>
<td>TANDOOI MIXED GRILL</td>
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</tbody>
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The Maharaja Dinner comes with choice of Appetizer, choice of two curries, choice of Chicken Tandoori, Boti Kebab or Seekh Kebab, Chicken Kebab, Choice of two desserts plus tea and coffee.
MAHARAJA

Pakistan Cuisine. Desi Menu

All dishes on this menu are prepared with authentic Halal Meat. Only Halal chicken is served in our menu.

*Spices. We use blends of spices to make mild *, medium **, hot *** and spicy ****. Please choose with care and enjoy.

Appetizers

1. Aloo Tikki
Herbal potatoes and herbs round kababs..................................................$2.50

2. Aloo Chaat Chaat
Classic Indian chaat and spicy potato mixed with chick peas, cucumbers, tomatoes, and chutney. Tastefully served with sweet & sour, tandoori yogurt sauce.................................................................$3.95

2a. Dahi Bhalla (2)
Ground mashed lentil cakes fried and served in spiced yogurt..................$3.95

3. Samosa Chaat
Vegetable samosa, chick peas, cucumbers, and tomatoes in tandoori yogurt sauce.................................................................................................................$3.95

4. Shami Kabab
Fried minced beef and herbs round kababs..............................................$3.95

5. Chaap Kabab
Fried spicy chopped beef kababs (Peshawari style).................................$3.95

6. Murg Chaat
Shredded street style white meat chicken and cucumber deliciously tossed in our own sweet & sour tandoori yogurt sauce..............................................$4.95

7. Jhinga Chaat
Sauteed shrimp and cucumber delicately tossed in our own sweet and sour tandoori sauce..............................................................................$7.95

Side Orders

8. Chicken Seekh Kabab(2)...........................................................................$4.50
9. Beef Seekh Kabab(2)................................................................................$4.50

10. Sheekh Kabab
Marrowed cubes of chicken with onions, peppers, crenets, and tomatoes on skewers grilled to perfection(3)..............................................$6.85

Main Courses

11. Shahi Chicken Haanai
Saffron spiced marinated rice with numi.......................................................$9.95

12. Chicken Karahi
Onion mustard dish made with tomatoes, garnished with coriander.................................................................................................$10.95

13. Lamb
Lamb and onion with four Indian lentils cooked overnight with spices (Kalehese style).................................................................$10.95

14. Nihari
Slow cooked beef in gravy paste, garnished with fried onions, ginger, and garlic..............................................................................$10.95

15. Pakora
Thin beef tikka cooked with spices. Lahori style........................................$10.95

16. Kheeta
Rice and beef halal in curry sauce.................................................................$10.95
17. Zebra Aloo
Patanjali biryani, Lahori style....................................................... $9.95
18. Kani Pulao
Basmati rice in tomato yogurt sauce, Delhi style................................. $9.95
19. Machhi Curry
Chunks of fresh fish cooked in a spicy curry sauce and garnished with fresh coriander...................................................... $10.95
(Different varieties of fish served. Ask for fish of the day)
20. Machhi Malai
Chunks of fresh fish in a rich and creamy tomato sauce, garnished with fresh coriander...................................................... $10.95
(Different varieties of fish served. Ask for fish of the day)
21. Fried Masala
Lahori style. Chunks of fresh fish marinated in our own spice paste and deep fried in chick pea batter. Comes with rice and achaar................................. $10.95
(Different varieties of fish served. Ask for fish of the day)
22. Bhindi Gozle Masala Karahi
Fresh okra and chunks of lamb cooked with onion, tomatoes, ginger, garlic & coriander in Lahori curry style...................................................... $10.95
23. Kareda Malai
Fresh karada (thicker) gound, Florida grown and chunks of lamb cooked with onions, tomatoes, ginger, garlic, and coriander in Lahori curry style................................. $9.95
25. Kareda Malai
Fresh karada (thicker) gound, Florida grown and chunks of lamb cooked with onions, tomatoes, ginger, garlic, and coriander in Lahori curry style................................. $10.95
26. Murgh Khara Malai
Chunks of chicken with bone cooked with whole spices.............................. $9.95
27. Murgh Ashori
Chunks of chicken with bone cooked with indian bell pepper and pickles............................................................... $9.95
28. Pulao Lahori style basmati rice and chunks of chicken (with bone) slow cooked in chicken stock with authentic Pulao spices included. Served with roti...................................................... $9.95
29. Gozle Pulao
Lahori style basmati rice with chunks of lamb and a blend of authentic Pulao spices included................................. $10.95
30. Bihari
Peshwar biryani. White-flour nan with raisins and cashews baked in Tandoor .............................................................................. $2.95
31. Tandoori Panna
Special paneer baked in Tandoor..................................................................... $2.75
(For breads also see the main menu)

Drinks
32. Chai
Dairy-free, light tea made with herbs and cardamom.............................................. $1.50
33. Chai Tea
Tea with milk and cardamom................................................................. $1.75
34. Gharelu Chai
Dairy-free, light tea made with herbs and cardamom.............................................. $1.50
35. Kulfi
Ice cream with rum and cardamom.......................................................... $2.95
36. Mango Ice Cream
Tropical ice cream with mango flavor......................................................... $2.95
37. Ginger Ice Cream
Tropical ice cream with ginger flavor......................................................... $2.95
38. Halwa
Warm-up dried carrot pudding with pistachios.................................................. $2.95
39. Gujiya Halwa
Coconut, cardamom, and rice pudding.......................................................... $2.95
40. Trinex
Rice flour pudding flavored with cardamom.................................................. $2.75

For Lassi and other drinks/dishes, see main menu.