

VEGETARIAN SPECIALITIES

(All vegetables include Kulcha, Bread and Rice)

THAALI	10.95
Traditional vegetarian meal with Matar Paneer, Chana Masala, Tarka Dal, Raita, Poori, Rice, Papadum and dessert (Gulab Jamun)	
MATTAR PANIR	8.95
Tender garden peas cooked with our own home made cheese	
CHANA MASALA	8.95
Chick peas, soaked overnight and cooked gently with onion, herbs and tomatoes	
TARKA DAL	8.95
Puree of lentil gently tempered with fresh herbs and seasonings	
BAINGAN BHARTHA	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 Cauliflower gently cooked with onions, herbs, and spices	
PALAK PANIR	8.95
Chopped spinach cooked with our own home-made 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	7.95
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 shrimps, 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 puffed bread (two)	
PLAIN PHARTHA	2.25
Whole wheat, buttered, pan-baked bread	
ALU PHARTHA	2.95
Phartha stuffed with gently seasoned mashed potatoes	
GOBHI PHARTHA	2.95
KEEMA PHARTHA	2.95
Whole wheat bread stuffed with ground beef	
TANDOORI ROTI	2.25

NAN	2.25
White flour, hand-made bread baked in a brick oven	
ONION, GARLIC, or ALU NAN	2.95
CHICKEN or KEEMA NAN	2.95

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 SHAKES	1.95
Mango, Vanilla, 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
Home-made rice pudding flavored with cardamom and blended with almonds and raisins	
BURFEE	2.25
Cake of Ricotta cheese and milk	
ICE CREAMS	2.25
Vanilla and Pistachio	
MANGO MELBA	2.95
A great Mango ice cream sundae	

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.cambridgemaharaja.com>
2088 Massachusetts Avenue, Cambridge, MA 02140

The Maharaja

(Please No Substitutions)

The Maharaja represents the authentic North Indian Cuisine alongwith 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.

2088 Massachusetts Avenue
Cambridge, Massachusetts
☎ (617) 876-8664, 492-9538

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)

CHICKEN CURRY (with bone)	4.95
BEEF CURRY	4.95
LAMB CURRY	4.95
ALU CHANA	4.50
Potatoes and chick peas cooked in a Savory Sauce	
MATTER PANEER	4.50
Fresh home made cheese and green peas	
BAGAIN BHARTHA	4.50
Fresh eggplants baked on an open flame then gently tempered with aromatic herbs and spices	
TARKA DAL	4.50
Puree of lentil gently tempered with fresh herbs and seasonings	
PALAK PANIR	4.50
Chopped spinach cooked with our own home-made cheese	
ALU GOBHI	4.50
Fresh Cauliflower gently cooked with onion, herbs & spices	
ALU MATAR	4.50
Potatoes and Peas	
ALU PALAK	4.50
Potatoes and Spinach	
ALU PRATHA	2.50
PLAIN PRATHA	2.00

SALADS

KACHUMBAR SALAD	2.50
Finely chopped onions, cucumber, tomatoes, green chilies and coriander tossed in herbs, spices and lemon juice	
SALAD BOWL	2.50
RAI'A	1.25
Whipped yogurt blended with cubed potatoes, chopped onions, tomatoes, fresh coriander & herbs	
CHUTNEY	1.00
Mango, Mint, or Tamarind	
PICKLES	1.00
Home-made mixed pickles	
PLAIN YOGURT	1.00

SOUPS

LENTIL	2.25
CHICKEN	2.50

APPETIZERS

SAMOSA (2 pieces)	
Home-made turnovers stuffed with lightly tempered and seasoned diced potatoes and peas or fresh minced beef.	
VEGETARIAN	2.25
NON-VEGETARIAN	2.50
VEGETABLE PAKORAS (5 PIECES)	2.25
Assorted fresh vegetable deep fried in chick-pea batter	
CHICKEN PAKORAS (5 PIECES)	3.75
Chunks of boneless chicken marinated in spicy sauce then fried	
VEGETABLE CHAT	2.50
Mixed vegetable tossed in herbs, spices and lemon juice	
CHICKEN CHAT	3.75
Boneless cubes of chicken delicately tossed in our very own sweet, sour and tangy sauce	
NARGISI KEBAB	3.75
Minced beef patties gently spiced with fresh herbs	

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, lentil soup, onion, chutney and tea or coffee.)

CHICKEN

A) CURRY (with bone)	7.95
B) SAAG (boneless)	8.95
Delicately spiced boneless chicken with spinach	
C) JALFREZIE (boneless)	8.95
Tender fillets of chicken gently sauteed with onions, tomatoes and bell peppers	
D) KORMA (boneless)	8.95
Boneless chicken pieces cooked in mild, rich almond and cream sauce	
E) TIKKA MASALA (boneless)	8.95
Boneless chicken pieces cooked in a tangy and spicy red sauce	
F) MUGLAI (with bone)	8.95
Chicken cooked very gently with yogurt, herbs, spices and cashews	
G) VINDALOO (with bone)	8.95
Chicken cooked with potatoes in a blend of very hot spiced sauce	

BEEF

A) CURRY	8.50
B) SAAG	9.50
Delicately spiced beef with spinach	
C) VINDALOO	9.50
For the brave at heart (very spicy, very special)	
D) BOTI KEBAB MASALA	9.50
Bar-b-queed beef tempered and sauteed in fresh herbs and spices	
E) BEEF-DO-PIAZA	9.50
Tender pieces of beef sauteed with onions, tomatoes and bell peppers	

LAMB

A) CURRY	8.50
B) SAHJAHANI	9.50
Cooked very gently with yogurt, herbs, spices and cashews	
C) SAAG	9.50
Delicately spiced lamb with spinach	
D) VINDALOO	9.50
Lamb cooked with potatoes in a blend of very hot spiced sauce	

SHRIMP

A) CURRY	9.95
B) BHUNA	10.95
Tender shrimps gently sauteed with onions, tomatoes and bell peppers	
C) TANDOORI SHRIMP MASALA	10.95
D) VINDALOO	10.95
Shrimp cooked with potatoes in a blend of very hot spiced sauce	
E) SAAG	10.95
Delicately spiced shrimp with spinach	


TANDOORI SPECIALITIES

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

CHICKEN TANDOORI	HALF 7.95 FULL 13.50
Spring chicken marinated in tandoori masala and yogurt for over 24 hrs. then bar-b-queed, tender and juicy!	
BOTI KEBAB	8.50
Tender cubes of beef marinated in herbs and spices and gently bar-b-queed, to perfection	
SEEKH KEBAB	8.50
Ground, spicy beef delicately bar-b-queed on skewers	
CHICKEN KEBAB	10.50
Boneless chicken cubes marinated in special sauce then bar-b-queed	
TANDOORI MIXED GRILL	14.95
A delicious combination of chicken, beef and seafood	

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

THE MAHARAJA DINNER FOR TWO
APPETIZER
 Vegetable Samosa or Vegetable Pakora
AUTHENTIC CURRY
 Vegetable-Non-Vegetable
TANDOORI
 BREAD, DESSERT, COFFEE, TEA
 \$ 30.50

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MAHARAJA

Pakistani Cuisine. Desi Menu

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

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

Appetizers

1. Aloo Tikki
Mashed potatoes and herbs round kababs.....\$2.50
2. Aloo Chana Chaat
Classic Lahori chaat and spicy potato mixed with chick peas, cucumbers, tomatoes, and radish. Delicately tossed with sweet & sour, tangy yogurt sauce.....\$3.95
- 2a. Dahi Barra (2)
Ground mixed lentil cakes fried and served in spicy yogurt.....\$3.95
3. Samosa Chaat
Vegetable samosa, chick peas, cucumbers, and tomatoes in tangy yogurt sauce.....\$3.95
4. Shami Kabab
Freshly minced beef and herbs round kababs.....\$3.95
5. Chapli Kabab
Fried spicy chopped beef kababs (Peshawari style).....\$3.95
6. Mutg Chaat
Shredded pieces of (white meat) chicken and cucumber delicately tossed in our own sweet & sour tangy yogurt sauce.....\$4.95

7. Jhinga Chaat

Succulent shrimp and cucumber delicately tossed in our own sweet and sour tangy sauce.....\$7.95

Side Orders

8. Chicken Seekh Kabab(2).....\$4.50
9. Beef Seekh Kabab(2).....\$4.50
10. Shashlik
Marinated cubes of chicken with onions, peppers, carrots and tomatoes on skewers grilled to perfection(3).....\$6.95

Main Entrees

11. Shahi Chicken Biryani
Saffron flavored basmati rice with raita.....\$9.95
12. Chicken Karahi
Onion masala dish made with tomatoes, garnished with corriender.....\$10.95
13. Haleem
Lamb and onion with four Indian lentils cooked overnight with spices (Delhi style.....Haleemed).....\$10.50
14. Nihari
Slow cooked beef in gravy paste, garnished with fried onions, ginger, and garlic.....\$10.95
15. Passanda
Thin beef steaks cooked with spices. Lahori style.....\$10.95
16. Kofta
Beef meat balls in curry sauce.....\$10.95

17. Zeera Aloo
Potato bhujia, Lahori style.....\$9.50
18. Katti Pakora
Pakora in turmeric yogurt sauce. Delhi style.....\$9.50
19. Machli Curry
Chunks of fresh fish cooked in a spicy curry sauce and garnished with fresh coriander.....\$10.50
(Different varieties of fish served. Ask for fish of the day)
20. Machli Masala
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 Machli
Lahori style. Chunks of fresh fish marinated in our own spicy paste and deep fried in chick pea batter. Comes with rice and aloo.....\$10.95
(Different varieties of fish served. Ask for fish of the day)
22. Bhindi Gosht Masala Karahi
Fresh okra and chunks of lamb cooked with onions, tomatoes, ginger, garlic & coriander in Lahori curry style.....\$10.50
23. Karela Masala
Fresh karela (bitter gourd, Florida grown) cooked with onions, tomatoes, ginger, garlic, and coriander in Lahori curry style.....\$9.95
24. Bhindi Masala Karahi
Fresh okra cooked with onions, tomatoes, ginger, garlic, and coriander in Lahori curry style.....\$9.95

25. Karela Gosht Masala
Fresh karela (bitter gourd, Florida grown) and chunks of lamb cooked with onions, tomatoes, ginger, garlic, and coriander in Lahori curry style.....\$10.95
26. Murg Khara Masala
Chunks of chicken (with bone) cooked with whole spices.....\$9.95
27. Murg Achari
Chunks of chicken (with bone) cooked with Italian bell pepper and pickles.....\$9.95
28. Murg Pulao
Lahori style basmati rice and chunks of chicken (with bone) slow cooked in chicken stock with authentic Pulao spices (mild). Served with raita.....\$9.95
29. Gosht Pulao
Lahori styled basmati with chunks of lamb stock with authentic Pulao spices (mild).....\$10.95
30. Bread
Peshawri Nan. White-flour nan with raisins and cashews baked in Tandoor.....\$2.95
31. Tandoori Paratha
Special paratha baked in Tandoor.....\$2.75
- (For breads also see the main menu)

Desserts

32. Gajar Halwa
Warmed-up dried carrot pudding with pistachios.....\$2.95
33. Gajar Kheer
Cool, carrot and rice pudding.....\$2.95
34. Firnee
Rice flour pudding flavored with cardamum.....\$2.75
35. Kulfi.....\$2.95
36. Mango Ice Cream.....\$2.95
37. Ginger Ice Cream.....\$2.95
- Drinks
38. Chai
Darjeeling tea cooked with milk and spices.....\$1.75
39. Peshawari Chai
Caffeine-free, light tea made with herbs and cardamum.....\$1.50

(For Lassi and other drinks/ dishes, see main menu)