





SINCE 1981 Restaurant Menu



For Booking Online Or Reservation www.maharajatelford.com



MAHARAJA APPETISERS

Plain poppadom Includes relsih tray	£1.40
Sheekh kebab Minced lamb delicately seasoned, spiced and tandoored to perfection.	£5.95
<mark>Nargis kebab</mark> Hard boiled egg wrapped in spiced keema, chargrilled and served with a wafer thin omelette.	£5.95
<mark>Chicken chat</mark> Morsels of chicken gently cooked in chaat masala giving it that unique tangy edge and flavour.	£5.95
<mark>King prawn puri</mark> King prawn bhuna style served wrapped in a light fluffy puri.	£6.75
Tandoori lamb chops Tender lamb chops marinated in spices and cooked in the tandoor.	£6.75
Tandoori salmon Steaks of salmon marinated overnight in selected spices and herbs then chargrilled in the tandoor.	£6.75
Tandoori chicken Chicken marinated in selected spices and herbs then chargrilled in the tandoor.	£5.95
<mark>Mix starter</mark> Tandoor grilled chunks of chicken, sheikh kebabs and deep fried onion bhaji.	£6.75
<mark>Maharaja jhinga</mark> Tiger prawns marinated and delicately wrapped in wafer thin pastry, served with sweet chilli sauce.	£6.75
Botti kebab Lamb cooked in a thick, condensed and flavoursome bhuna sauce. Fairly hot.	£5.95
Tandoori stuffed mushroom Portabello mushroom cooked in the tandoor. Then stuffed with spicy keema and cheese.	£6.75

APPETISERS VEGETARIAN

ONION BHAJI	£4.95
PANEERTIKKA	£5.95
SAMOSA	£5.45
STUFFED PEPPER	£5.45
PAKORA	£5.45
ALOO CHAAT	£5.45
PANEERMIRCH	£5.95



MAHARAJA SIGNATURES

Unique innovative dishes created by Maharaja giving you the best gastronomical experience.

<mark>Chicken Tawa</mark> Tandoor roasted sliced chicken infused in special spices and herbs, served on a tawa.	£11.95
<mark>Chicken Chilli Tawa</mark> Tandoor roasted sliced chicken infused in special spices and herbs with fresh green chillies, served on a tawa.	£12.75
<mark>Garlic Chilli Tawa</mark> Tandoor roasted sliced chicken cooked with fresh green chillies, garlic and aromatic spices, served on a tawa.	£12.75
<mark>King prawn saag mushroom</mark> Jumbo king prawns, spinach and sliced mushrooms authentically cooked with onions, peppers and aromatic spices, served on a tawa.	£15.95
<mark>King prawn Tawa</mark> Tandoor roasted king prawns infused in special spices and herbs, served on a tawa.	£14.95
Butter chicken Dressed chicken marinated then pan fried. The sauce is made by gently heating butter and spices.	£11.95
<mark>King prawn madavkundo</mark> Tandoor roasted king prawn cooked in a bhuna style with unique spices and herbs.	£15.95
<mark>Korai Chicken</mark> Chicken gently cooked in a coconut based sauce with onions and peppers, served in a korai.	£11.95
<mark>Chicken tikka massala</mark> Cubes of chicken tikka slowly cooked in our unique thick and creamy massala sauce.	£11.95
<mark>Garlic chilli chicken</mark> Chicken tikka gently fried in freshly chopped garlic and green chillies Then cooked in a special blend of spices and herbs.	£11.95
<mark>Sylheti chicken</mark> Tender spiced cubes of chicken grilled in the Tandoor and cooked with spinach.	£11.95
Garlic chilli shashlik Succulent pieces of chicken braised in spices and cooked in the clay oven then garnished with a spicy garlic & chilly sauce with chunks of peppers, tomatoes & onions.	£15.95
<mark>Murghi mossala</mark> Marinated Tandoori Chicken cooked in our own Unique garam masalla served with minced lamb and hard boiled egg.	£14.95



MAHARAJA AUTHENTICS

A selection traditional dishes authentic to some of the famous regions and districts of India and Bangladesh.

Chicken podina Breast of chicken stuffed with spiced minced meat, shallow fried on a traditional Indian tawa then cooked with fresh mint, turmeric, cumin and whole coriander seeds.	£11.95
Dhaka mingle Chicken, lamb, prawn and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander.	£13.95
Jaflong Chicken Chicken cooked with herbs and spices, garnished with fresh garlic, coriander, ginger, chunks of capsicum, tomatoes, onions and chickpeas. A sweet, sour and slightly hot flavoured dish.	£11.95
<mark>Ambari chicken</mark> Marinated pieces of chicken breast laced with mango, honey and ground almonds producing a sweet flavoured dish.	£11.95
Tandoori mix bhuna Chicken tikka, lamb tikka, and minced meat cooked in a condensed bhuna sauce with onions, peppers and tomatoes.	£12.95
Chicken badami Tender cubes of chicken cooked with a smooth creamy blend of ground almonds and our Peanut Butter sauce	£11.95
<mark>Chicken chilli handi</mark> A hot dish with our own blend of chilli sauce, cooked and served in a Handi pot.	£11.95
Chicken pasanda Chicken marinated in sweet spices and cooked in a creamy almond based sauce.	£11.95
<mark>Sea Bass Biran</mark> Pan fried fillet of sea bass on a mild mushroom based sauce, served with pineapple rice.	£18.95
<mark>Keema sag</mark> Minced lamb cooked in spices and herbs then simmered with wilted spinach.	£11.95
Naga Chicken Tender pieces of chicken marinated in homegrown fiery hot chillies and cooked.	£12.95
Tandoori tarkhari A tamarind based dish consisting of a selection of meats from the Maharaja tandoor which is then infused in rich spices and herbs.	£14.95
Tandoori salmon bhuna Our salmon is cooked in our own bhuna style sauce which results in the deep infusion of flavours.	£15.95



MAHARAJA CLASSICS

PATHIA

Like the more famous Dansak, Pathia is a Parsee dish. A traditional pathia is cooked with various meats or vegetables in a dark vinegar sauce, whilst being hot, sweet and sour in equal measure.

DANSAK

A famous Parsee dish. An authentic Dansak will be made with lamb and many different types of dhal.

BHUNA

BHUNA IS FIRST AND FOREMOST A COOKING PROCESS WHERE SPICES ARE GENTLY FRIED TO BRING OUT THEIR FLAVOURS. OUR BHUNA IS AN EXTENSION OF THAT PROCESS WHERE MEAT OR VEGETABLES ARE ADDED TO THE SPICES AND THEN COOKED IN THEIR OWN JUICES RESULTING IN THE DEEP INFUSION OF FLAVOURS.

ROGAN JOSH

A dish originally from Kashmir but equally at home in Punjab. Our Rogan Josh is made in the most authentic style - with meat or vegetables containing at least a dozen of the most elaborate spices.

DUPIAZA

The Dupiaza is a classic Indian dish dating back to the Mogul Times. Cooked in a classic way, our Dupiaza uses onions, peppers and tomatoes in two ways, fried and boiled at different stages of cooking.

MADRAS

The most famous restaurant invention rather than a traditional recipe. Our Madras, though hot, is strongly spiced with the finest selected chillies and spices

KORMA

Korma has its roots in the Mughlai cuisine. Our Korma is similar to all other braising techniques in that the meat or vegetable is first cooked briskly or seared on high heat and then subjected to long, slow cooking.

VINDALOO

VERY HOT, STRONGLY FLAVOURED WITH SPICES WITH RICH GRAVY AND POTATOES.

Chicken	£10.95	Prawn	£10.95
Lamb	£11.95	King prawn	£15.95
Chicken Tikka	£11.95	VEGETABLE	£9.95



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MAHARAJA BALTI

The Balti is more a style of cooking Rather than one particular curry. It is said that this style of cooking is indigenous to an area of northern Pakistan known as Baltistan. The Balti is a meal in itself which contains both meat and vegetables and is typically eaten straight from the Balti using nan bread.

CHICKEN	£10.95
Lamb	£11.95
CHICKEN TIKKA	£12.95
DUCK	£15.95
Tandoori King Prawn	£16.95
VEGETABLE	£9.95

MAHARAJA JALFREZI

Like the Bhuna, the Jalfrezi is actually a method of cooking meaning Hot-Fry but better translated as Stir-Fry. Termed at the time of the British Raj in India, the Jalfrezi stir-Fry. Termed at the time of the British Raj in India, the Jalfrezi stir fries peppers, onions and plenty of green chillies as its basis for a curry. The chillies give it that special freshness but also makes it one of the more hotter dishes.

CHICKEN TIKKA	£11.95
Lamb тікка	£12.95
DUCK	£15.95
King prawn	£16.95
VEGETABLE	£9.95

MAHARAJA BIRYANI

The Biryani is not a curry at all. It originated from Persia and, at it's simplest, is rice and meat baked together in the oven. This was later turned into a delicacy by the Mogul Empire. Our Biryani is accompanied by a Mix Curry.

CHICKEN	£11.95
LAMB	£12.95
Tandoori Chicken	£11.95
PRAWN	£11.95
Tandoori King Prawn	£18.95
VEGETABLE	£9.95





MAHARAJA TANDOORI

Tandoor Khazana (barbecue) marinated poultry, meats and vegetables are DELICATELY GRILLED IN THE CLAY OVEN.

<mark>Tandoori chicken</mark> Half chicken marinated in our unique ingredients and cooked in the Traditional clay oven.	£10.75
<mark>Chicken tikka</mark> Tender pieces of chicken marinated overnight and char roasted in the Clay oven.	£10.75
Chicken shashlik Succulent pieces of chicken marinated in our unique blend of spices Then roasted on a skewer with onions, capsicum and tomatoes.	£11.95
Lamb tikka Tender pieces of lamb marinated and roasted in the clay oven.	£11.95
Lamb chops Tender lamb chops marinated in spices and cooked in the clay oven.	£13.45
<mark>mix Grill</mark> Our eclectic mix of tandoori chicken, chicken tikka, lamb tikka and sheekh kebab	£14.95
<mark>mix Grill Delux</mark> Our eclectic mix of tandoori chicken, chicken tikka, chicken wings, lamb chop, sheekh kebab and lamb tikka.	£18.95
<mark>King Prawn</mark> Jumbo king prawns marinated in our unique ingredients and cooked in the Clay oven.	£18.95
<mark>Salmon</mark> Steaks of salmon marinated overnight in selected spices and herbs then Chargrilled in the clay oven.	£13.45

MAHARAJA THALI

A classic Indian dish made up of several individual dishes served on a traditional Thali

TANDOORI THALI

£19.95 Our tandoori thali includes tandoori chicken, sheekh kebab, chicken tikka masala, PILAU RICE,NAAN BREAD AND SALAD.

VEGETABLE THALI

Our vegetable thali includes sag and bhindi, mixed vegetables, mushroom bhaji,



£16.95



VEGETABLE SIDE DISHES

Mixed vegetable curry Vegetables lightly fried and then gently cooked in aromatic spices and herbs	£4.75
Mushroom bhaji Sliced button mushrooms gently fried and cooked in selected spices and herbs.	£4.75
<mark>Bhindi bhaji</mark> Steamed okra (lady fingers) cooked in spices and garnished with fresh herbs	£4.75
<mark>Brinjal bhaji</mark> Aubergine cooked with medium spices.	£4.75
<mark>Saag aloo</mark> Potatoes and wilted baby spinach fused in rich spices	£4.75
<mark>Saag bhaji</mark> Spinach gently fried in spices and herbs.	£4.75
Bombay aloo Potatoes cooked with medium hot spices and aromatic herbs	£4.75
<mark>Gobi bhaji</mark> Cauliflower cooked using authentic bhuna methods.	£4.75
Tarka dhaal Split red lentils cooked with turmeric and herbs topped with flash fried garlic.	£4.75

ENGLISH DISHES

<mark>Steak</mark> Served with chips, peas and mushrooms	£17.45
Omelette (Various) Served with Chips and Salad	£10.95
Roast chicken Tender cubes of roast chicken served with chips, peas, mushrooms and salad	£10.95
Chicken nuggets Served with chips	£8.45





SUNDRIES

BOILED RICE	£3.75
PILAU RICE	£4.25
<mark>Fried rice</mark> Lightly fried Basmati rice	£4.25
<mark>Special fried rice</mark> Basmati rice with peas, eggs, onions and mushrooms	£5.25
<mark>Egg fried rice</mark> Lightly fried Basmati rice with eggs	£4.95
MUSHROOM FRIED RICE	£4.95
<mark>Keema pilau rice</mark> Pilau rice stir fried with minced lamb, spices and herbs.	£5.25
PLAIN NAN	£3.75
<mark>Keema nan</mark> Nan bread filled with spicy minced lamb	£4.95
Peshwari nan Nan bread filled with coconut, almonds and sultanas	£4.95
GARLIC NAN	£4.95
CHEESE NAN	£4.95
<mark>mix Nan</mark> Any two filled nans	£6.45
Paratha Extra light unleavened bread cooked with butter	£3.75
<mark>Stuffed Paratha</mark> Paratha stuffed with vegetables	£4.95
Chapatti Traditional unleavened bread	£2.25
CHIPS	£3.45
Masala chips Spicy chips	£3.95





Maharaja in Telford is equipped with extraordinary chefs, dedicated and polite staffs and the best management team who work passionately to satisfy our guests with the service they deserve.

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> > WWW.MAHARAJATELFORD.COM