

Korma Korner

A traditionally mild dish cooked with fresh cream

PISTA KORMA

(Freshly ground pistachios are blended with cream and a hint of cinnamon to give a truly fabulous Korma)

PUNJABI KORMA

(Cooked with apricots and almond flakes)

KASHMIRI KORMA

(Prepared with fresh cream and choice of pineapple, banana or both)

SHAHI BAHAR KORMA

(Prepared with ground nuts, fresh cream and almond flakes)

GHORKA

(Prepared with fresh cream, coconut and fruit cocktail, giving it a sweet flavour)

CEYLONESE

(Cooked with fresh cream and lemon juice)

All dishes can be prepared as follows

63	VEGETABLE	£10.90
64	CHICKEN BREAST	£11.90
65	CHICKEN TIKKA	£11.90
66	LAMB	£12.90
67	PRAWN	£11.90
68	BEEF	£12.20
69	KING PRAWN	£16.50

House Specialities

TRADITIONAL CURRY

(The original classic)

ROGAN JOSH

(Prepared with fried onions, tomatoes and spices)

BHOONA

(A dry form of curry with fried onions, tomatoes and special herbs)

PATIA

(An excellent sweet and sour taste, cooked in mango chutney, fresh tomato puree and other spices)

KORMAL PATIA

(As Patia dishes except they are creamier and smoother)

DHANSAC

(Cooked with lentils)

BIRYANI

(The meat is tossed in fried rice, garnished with tomatoes, cucumber and coconut.

Served with a sauce to taste)

PUNJABI MASALA

(A dry form of curry prepared with green peppers, mushrooms, fried onions, tomatoes & fresh spices)

All dishes can be prepared as follows

70	VEGETABLE	£10.90
71	CHICKEN BREAST	£11.90
72	CHICKEN TIKKA	£11.90
73	LAMB	£12.90
74	PRAWN	£11.90
75	BEEF	£12.20
76	KING PRAWN	£16.50

Western Dishes

All served with salad and chips

77	SIRLOIN STEAK	£15.70
78	GAMMON STEAK	£9.60
79	CHICKEN MARYLAND	£9.20
80	OMELETTE – PLAIN	£8.40
81	OMELETTE Chicken, Prawn or Spanish	£9.10
82	FRIED HADDOCK	£9.20
83	HOMEMADE CHICKEN NUGGETS & CHIPS	£8.20

Sauces

KORMA/CHASNIE/MAKHANI MASALA	Small £6.10 Large £6.80
CURRY/TIKKA MASALA/BHOONA	Small £5.40 Large £6.10

Accompaniments

84	PULAO RICE (Fried Rice)	£4.00
85	BOILED RICE	£4.00
86	ACHARI RICE (Hot & Spicy)	£4.70
87	PASHORI RICE (Sweet Rice)	£4.70
88	MUSHROOM & CHICKPEA RICE	£4.70
89	NAN	£4.20
90	NAN – CHEESE	£4.70
91	NAN – MINCE	£4.90
92	NAN – CORRIANDER AND ONION	£4.70
93	NAN – GARLIC	£4.50
94	NAN – GARLIC AND CHILLI	£4.50
95	NAN – PUNJABI (coconut, almond flakes, Raisins and Syrup)	£4.90
96	NAN – GARLIC & CHEESE	£4.90
97	CHAPATI	£2.20
98	TANDOORI CHAPATI	£2.90
99	PARATHA	£3.30
100	KEEMA, VEGETABLE PARATHA	£4.50
101	PUREES (2 IN PORTION)	£3.80
102	POPPADOM (2 IN PORTION)	£1.50
103	MANGO CHUTNEY	£2.00
104	SPICED ONIONS	£2.00
105	SIDE SALAD	£2.90
106	RYTHA	£3.80
107	PICKLE TRAY (Pickles, Mango Chutney & Spiced Onions)	£4.80
108	CHIPS	£4.00
109	CAJUN CHIPS	£4.20
110	CHIPS AND CHEESE	£4.90
111	CHIPS AND CURRY SAUCE	£4.80
112	CHIPS AND KORMA/CHASNI/PATIA SAUCE	£4.90
113	DIPS – RED SAUCE OR MINT SAUCE	60p

Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared.

PLEASE NOTE: If you have any food allergies, please inform a member of staff whilst placing your order, as some of our dishes may contain allergens.



Maharani

INDIAN CUISINE

42 WEST PORTLAND STREET
TROON

Tel: 01292 311797

Meal for 2 - £30.90

STARTERS

2 Poppadoms and
Spiced Onions,
Vegetable Pakora

MAIN COURSE

Choice of any 2 Curries
Fried Rice and
Nan Bread

+ £1.00 for lamb dishes

Meal for 3 - £51.90

STARTERS

3 Poppadoms and
Spiced Onions, Mixed
Pakora, Chef's Jaat Paat

MAIN COURSE

Choice of any 3 Curries,
2 Fried Rice and
1 Nan Bread

+ £1.00 for lamb dishes

Family Feast - £79.90

STARTERS

4 Poppadoms and Spiced Onions, Chicken Breast Pakora,
Chef's Jaat Paat, Allo Tikki, Pakora

MAIN COURSE

Chicken Kashmiri Korma, Chicken Chasnietikka,
Chicken Tikka Masala, Karahi Gosht,
2 Fried Rice, Nan Bread, Punjabi Nan

CHARGES INCURRED TO ANY CHANGES

Light Meal

£11.50

Small Vegetable Pakora,
Small Curry (Excludes King
Prawn & Tandoori Dishes)
Small Rice

+ 50p for lamb dishes

Light Meal for 2

£24.50

Small Chicken Pakora,
2 Small Curries,
Rice, Nan

+ 50p for lamb dishes

DELIVERY CHARGES APPLY TO ALL AREAS

OUTSIDE CATERING AVAILABLE

FOR ALL TYPES OF EVENTS

Starters

PAKORA

1	VEGETABLE	£5.50
2	MUSHROOM	£6.50
3	CAULIFLOWER	£6.50
4	PANEER	£6.50
5	CHICKEN BREAST	£7.50
6	CHICKEN TIKKA	£7.50
7	FISH	£7.50
8	MIXED PAKORA <i>(Cauliflower, Mushroom & Chicken)</i>	£6.90
9	CHICKEN AND VEGETABLE	£6.70
10	ONION BAJI	£5.70
11	HAGGIS PAKORA	£6.90
12	HALLOUMI	£6.50

SAVOURY SNACKS

13	CHILLI PANEER	£7.50
14	SAMOSA	£6.00
15	CHANNA, PRAWN OR CHICKEN PUREE	£6.90
16	LAMB SPRING ROLLS	£6.50
17	CHEF'S JAAT PAAT <i>(Breast)</i>	£7.50
18	LEMON & LIME CHICKEN <i>(Hot)</i>	£7.50
19	SHARING PLATTER	£19.90
<i>(Vegetable Pakora, Chef's Jaat Paat, Garlic Chicken Tikka, Lamb Samosa)</i>		

DELICACIES FROM TANDOOR

20	SEEKH KEBAB	£6.50
21	TANDOORI CHICKEN <i>(on bone)</i>	£6.60
22	KING PRAWN TIKKA <i>(3)</i>	£8.20
23	SALMON TIKKA	£7.50
24	CHICKEN TIKKA	£7.20
25	TANDOORI MIX <i>(Lamb, chicken, kebab)</i>	£9.20

Tandoori Sizzlers

The traditional style of Tandoori dishes are marinated in Tandoori sauce and includes fresh garlic and ginger. All Tandooris are cooked in a Tandoori oven that gives these dishes a succulent barbecue-like taste. All these dishes are served with curry sauce & rice.

26	CHICKEN TANDOORI <i>(on bone)</i>	£15.50
27	CHICKEN TIKKA	£15.40
28	GARLIC CHICKEN TIKKA	£15.60
29	LAMB TIKKA	£16.70
30	KING PRAWN TIKKA	£18.90
31	SALMON TIKKA	£18.90
32	TANDOORI MIXED GRILL <i>Chicken, Lamb, King Prawn, Chicken Tandoori, Seesh Kebab and Nan</i>	£19.80
33	SHASHLIK CHICKEN TIKKA <i>Served with green peppers and onions</i>	£16.20
34	TAHINI MURG TIKKA <i>Barbecue pieces of chicken marinated in smooth mild spices served with rice and tahini sauce</i>	£16.20
35	LAMB CHOPS <i>(6 Pieces)</i>	£18.50

Mains

36	JEERA	<i>Prepared with fresh ginger, garlic, spring onions and mushrooms with a tomato based sauce</i>
37	CHICKEN MANCHURIAN	<i>Deliciously battered chicken, cooked to in our chef's own sweet chili sauce with a hint of soy.</i>
38	SAAG	<i>Cooked with spinach, potatoes and chillies</i>
39	RAJA	<i>This dish will tantalise your taste buds with its mild buttery sauce</i>
40	SONA	<i>Another introduction by our Chef with all the goodness of a Korma</i>
41	KASHMIRI BREAST	<i>Cooked with a choice of mango or pineapple</i>
42	GREEN CURRY	<i>Cooked with chef's home made Thai sauce</i>
43	PASANDA	<i>Cooked as Lamb Bhoona with special Tandoori sauce</i>
44	MIRCH KORMA	<i>Just when you think it's safe to swallow the mild cool coconut taste, you'll get a good kick from our rich aromatic chillies</i>
45	NAWABI PASANDA	<i>Cooked in a mild sauce with cashew nuts and raisins, with cream run through it</i>
46	TANDOORI MAKHANI MASALA	<i>Cooked with cashew nuts and fresh cream to give a smooth mild sauce</i>
47	JALFREZY	<i>Cooked with capsicums, fresh mushrooms, onions and tomatoes. All the vegetables are added to a condensed gravy with a spicy flavour</i>
48	BALTI	<i>Including fresh ginger and spring onions</i>
49	SINGAPOREAN	<i>Fancy something hot 'n' spicy? This is the one! Cooked with soya sauce & green chillies</i>
50	ACHARI	<i>A dish for the connoisseur – hot and spicy with pickle masala and fresh green chillies</i>
51	BLACK PEPPER INDIAN CURRY	<i>This fragrant eastern Indian Curry is unusual in that it gets all its heat from black pepper rather than chilli</i>
52	BUTTER	<i>Marinated in yoghurt then cooked in a sauce, blended with Tandoori Masala and fresh cream</i>
53	SING SING CHANDNI	<i>Cooked in peppers and spring onions, a Cantonese style sauce and sprinkle of cashews</i>
54	RANI	<i>An Ind-Chinese extravaganza! If you like sweet and sour dishes, this is a must!</i>
55	SOUTH INDIAN GARLIC CHILLI	<i>Cooked with extra garlic and chillies</i>

All dishes can be prepared as follows

CHICKEN TIKKA	£11.50
LAMB	£12.90
KING PRAWN	£16.50
VEGETABLE	£10.90

56	CHASNIE TIKKA	<i>With fresh cream, Tandoori spices and cashew nuts</i>
57	TIKKA MASALA	<i>Chicken off the bone is barbecued, then cooked in a special sauce</i>
58	TIKKA BHOONA	<i>Prepared with fried onions, tomatoes and Indian spices. Green chillies can be added to make it hotter</i>
59	KARAH	<i>Cooked in Karahi (metal bowl) with fresh garlic, ginger and tomatoes, highly spiced and herbed</i>

All dishes are served with rice and can be prepared as follows

CHICKEN TIKKA	£15.20
LAMB	£16.50
KING PRAWN	£18.60

60	KEEMA MUTTAR	£13.20
<i>Traditional homestyle lamb mince cooked with peas and chillies</i>		
61	CHEF'S SPECIAL BIRYANI	£12.50
<i>A dish specially cooked with chicken, beef and prawn, tossed in a pulao rice and garnished with fried egg, and served with curry sauce</i>		
62	TANDOORI SPEICAL CURRY	£12.50
<i>This includes Tikka pieces of chicken, lamb, prawns</i>		

Vegetarian Dishes

MAINS £10.90 / SIDES £7.20

DAAL MAKHANI

PANEER MAKHANI

with Cathew Nuts

SAAG PANEER

KARAH

PANEER

CHILLI PANEER

CHILLI MAKHANI

MUTTAR PANEER

with Peas

Vegan Dishes

MAINS £10.90 / SIDES £7.20

TURKA DAAL

ORKA BHAJI

BOMBAY POTATOES

Lady Fingers cooked

with Onions and Tomatoes

CHANA MASALA

TAK TAK VEGETABLES

A medley of Sauteed Vegetables: Aubergines, Red Pepper and Baby Potatoes

ALOO GOBI

Potatoes and Cauliflower