

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)

SHAHIBAHAR KORMA

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

GHORKA

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

CEYLONSE

(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 Chasnie Tikka,
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 (Cauliflower, Mushroom & Chicken) | £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 (Breast) | £7.50 |
| 18 | LEMON & LIME CHICKEN (Hot) | £7.50 |
| 19 | SHARING PLATTER | £19.90 |

(Vegetable Pakora, Chef's Jaat Paat, Garlic Chicken Tikka, Lamb Samosa)

DELICACIES FROM TANDOOR

| | | |
|----|-------------------------------------|-------|
| 20 | SEEKH KEBAB | £6.50 |
| 21 | TANDOORI CHICKEN (on bone) | £6.60 |
| 22 | KING PRAWN TIKKA (3) | £8.20 |
| 23 | SALMON TIKKA | £7.50 |
| 24 | CHICKEN TIKKA | £7.20 |
| 25 | TANDOORI MIX (Lamb, chicken, kebab) | £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 (on bone) | £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 Chicken, Lamb, King Prawn, Chicken Tandoori, Seesh Kebab and Nan | £19.80 |
| 33 | SHASHLIK CHICKEN TIKKA Served with green peppers and onions | £16.20 |
| 34 | TAHINI MURG TIKKA Barbecue pieces of chicken marinated in smooth mild spices served with rice and tahini sauce | £16.20 |
| 35 | LAMB CHOPS (6 Pieces) | £18.50 |

Mains

JEERA

Prepared with fresh ginger, garlic, spring onions and mushrooms with a tomato based sauce

CHICKEN MANCHURIAN

Deliciously battered chicken, cooked to in our chef's own sweet chili sauce with a hint of soy.

SAAG

Cooked with spinach, potatoes and chillies

RAJA

This dish will tantalise your taste buds with its mild buttery sauce

SONA

Another introduction by our Chef with all the goodness of a Korma

KASHMIRI BREAST

Cooked with a choice of mango or pineapple

GREEN CURRY

Cooked with chef's home made Thai sauce

PASANDA

Cooked as Lamb Bhoona with special Tandoori sauce

MIRCH KORMA

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

NAWABI PASANDA

Cooked in a mild sauce with cashew nuts and raisins, with cream run through it

TANDOORI MAKHANI MASALA

Cooked with cashew nuts and fresh cream to give a smooth mild sauce

JALFREZY

Cooked with capsicums, fresh mushrooms, onions and tomatoes.

All the vegetables are added to a condensed gravy with a spicy flavour

BALTI

Including fresh ginger and spring onions

SINGAPOREAN

Fancy something hot 'n' spicy? This is the one! Cooked with soya sauce & green chillies

ACHARI

A dish for the connoisseur – hot and spicy with pickle masala and fresh green chillies

BLACK PEPPER INDIAN CURRY

This fragrant eastern Indian Curry is unusual in that it gets all its heat from black pepper rather than chilli

BUTTER

Marinated in yoghurt then cooked in a sauce, blended with Tandoori Masala and fresh cream

SING SING CHANDNI

Cooked in peppers and spring onions, a Cantonese style sauce and sprinkle of cashews

RANI

An Ind-Chinese extravaganza! If you like sweet and sour dishes, this is a must!

SOUTH INDIAN GARLIC CHILLI

Cooked with extra garlic and chillies

All dishes can be prepared as follows

CHICKEN TIKKA

£11.50

LAMB

£12.90

KING PRAWN

£16.50

VEGETABLE

£10.90

CHASNIE TIKKA

With fresh cream, Tandoori spices and cashew nuts

TIKKA MASALA

Chicken off the bone is barbecued, then cooked in a special sauce

TIKKA BHOONA

Prepared with fried onions, tomatoes and Indian spices.

KARAH

Prepared in Karahi (metal bowl) with fresh garlic, ginger and tomatoes, highly spiced and herbed

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

CHICKEN TIKKA

£15.20

LAMB

£16.50

KING PRAWN

£18.60

KEEMA MUTTAR

£13.20

Traditional homestyle lamb mince cooked with peas and chillies

CHEF'S SPECIAL BIRYANI

£12.50

A dish specially cooked with chicken, beef and prawn, tossed in a pulao rice and garnished with fried egg, and served with curry sauce

TANDOORI SPEICAL CURRY

£12.50

This includes Tikka pieces of chicken, lamb, prawns

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
Lady Fingers cooked with Onions and Tomatoes

BOMBAY POTATOES

TAK TAK VEGETABLES
A medley of Sauted Vegetables: Aubergines, Red Pepper and Baby Potatoes

CHANA MASALA

ALOO GOBI

Potatoes and Cauliflower