

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 your 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

72	VEGETABLE	£8.20
73	CHICKEN BREAST	£8.70
74	CHICKEN TIKKA	£8.90
75	LAMB	£9.50
76	PRAWN	£8.70
77	BEEF	£8.70
78	KING PRAWN	£13.50

Weightwatchers

CHICKEN TIKKA £11.90

Boiled Rice & Chapati with a choice of Curry, Tikka Masala or Rani Sauce

Vegetarian

Main - £8.20 / Side - £5.50

INDIAN VEGETABLES

SAAG PANEER

ALOO CHANNA

ALLO GOBI

BOMBAY POTATOES

MUSHROOM BHAJI

PANEER

CHASNIE

TURKA DAAL - £6.90

Western Dishes

All served with salad and chips

79	SIRLOIN STEAK	£13.50
80	GAMMON STEAK	£7.90
81	CHICKEN MARYLAND	£7.50
82	OMELETTE - PLAIN	£6.90
83	OMELETTE	£7.50
	Chicken, Prawn or Spanish	
84	FRIED HADDOCK	£7.50
85	HOMEMADE CHICKEN NUGGETS & CHIPS	£6.50

Sauces

	SMALL	LARGE
KORMA/CHASNIE/MAKHANI MASALA	£4.90	£5.60
CURRY/TIKKA MASALA/BHOONA	£4.20	£4.80

Accompaniments

86	ACHARI RICE (Hot & spicy)	£3.50
87	PASHORI RICE (Sweet rice)	£3.50
88	MUSHROOM & CHICKPEA RICE	£3.50
89	PULAO RICE (Fried rice)	£2.50
90	BOILED RICE	£2.50
91	NAN	£2.70
92	NAN - CHEESE, MINCE, SPICED OR ONION	£3.50
93	NAN - CORIANDER AND ONION OR CHILLI	£3.50
94	GARLIC NAN	£3.50
95	PUNJABI NAN (Sweet nan)	£3.80
96	CHEESE & GARLIC NAN	£3.80
97	CHAPATI	£1.50
98	TANDOORI CHAPATI	£2.00
99	PARATHA	£2.50
100	KEEMA, VEGETABLE PARATHA	£3.50
101	PUREES (2 IN PORTION)	£3.00
102	POPPADOM (2 IN PORTION)	£1.00
103	MANGO CHUTNEY	£1.20
104	SPICED ONIONS	£1.20
105	SIDE SALAD	£2.20
106	RYTHA	£2.50
107	PICKLE TRAY (Pickles, Mango Chutney & Spiced Onions)	£3.00
108	CHIPS	£3.00
109	CAJUN CHIPS	£3.50
110	CHIPS AND CHEESE	£3.80
111	CHIPS AND CURRY SAUCE	£3.80
112	CHIPS AND KORMA/CHASNI/PATIA SAUCE	£4.00

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 - £23.90

STARTERS

2 Poppadoms and Spiced Onions, Vegetable Pakora

MAIN COURSE

Choice of any 2 Curries
Fried Rice and Nan Bread

Meal for 3 - £38.50

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

Meal for 4 - £54.90

STARTERS

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

MAIN COURSE

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

Light Meal

£8.50

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

Vegan/Vegetable

MEAL FOR 2 - £20.90

Onion Bhaji or Veg Pakora
2 Poppadoms & Spiced Onions
Allo Chana / Daal Curry
Boiled Rice / 2 Chapati

DELIVERY CHARGES APPLY TO ALL AREAS

OUTSIDE CATERING AVAILABLE

FOR ALL TYPES OF EVENTS

Starters

PAKORA

1	VEGETABLE	£4.00
2	MUSHROOM	£4.50
3	CAULIFLOWER	£4.50
4	PANEER	£5.50
5	CHICKEN BREAST	£5.90
6	CHICKEN TIKKA	£5.90
7	FISH	£5.00
8	MIXED PAKORA (Cauliflower, Mushroom & Chicken)	£4.90
9	CHICKEN AND VEGETABLE	£5.00
10	ONION BHAJI	£4.50
11	HAGGIS PAKORA	£5.50

SAVOURY SNACKS

12	CHILLI PANEER	£5.90
13	SAMOSAS	£4.50
14	CHANNA, PRAWN OR CHICKEN PUREE	£4.90
15	LAMB SPRING ROLLS	£4.90
16	CHEF'S JAAT PAAT (Breast)	£5.90
17	LEMON & LIME CHICKEN (Hot)	£5.90
18	CHEF'S OWN PLATTER FOR 2	£11.50

A medley of Vegetable Pakora, Chicken Puree & Chef's Jaat Paat

DELICACIES FROM TANDOOR

20	SEEKH KEBAB	£5.00
21	TANDOORI CHICKEN (on bone)	£5.50
22	KING PRAWN TIKKA (3)	£7.30
23	SALMON TIKKA	£6.90
24	CHICKEN TIKKA	£5.50
25	TANDOORI MIX (Lamb, chicken, kebab)	£7.30

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)	£11.50
27	CHICKEN TIKKA	£11.50
28	GARLIC CHICKEN TIKKA	£11.90
29	GINGER CHICKEN TIKKA	£11.90
31	LAMB TIKKA	£12.50
32	KING PRAWN TIKKA	£16.50
33	SALMON TIKKA	£15.50
34	TANDOORI MIXED GRILL	£15.90
	Chicken, Lamb, King Prawn, Chicken Tandoori, Seekh Kebab and Nan	
35	SHASHLIK CHICKEN TIKKA	£12.20
	Served with green peppers and onions	
36	TAHINI MURG TIKKA	£12.20
	Barbecue pieces of chicken marinated in smooth mild spices served with rice and a tahini sauce	

Mains

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

All dishes can be prepared as follows

CHICKEN TIKKA	£8.90
LAMB	£9.50
KING PRAWN	£13.50
VEGETABLE	£8.20

57	CHASNIE TIKKA	With fresh cream, Tandoori spices and cashew nuts.
58	TIKKA MASALA	Chicken off the bone is barbecued, then cooked in a special sauce.
59	TIKKA BHOONA	Prepared with fried onions, tomatoes and Indian spices. Green chillies can be added to make it hotter.
60	KARAH	Cooked 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	£11.20
LAMB	£11.80
KING PRAWN	£15.80

61	PUNJABI CHICKEN BIRYANI	£8.90	Chicken Tikka pieces cooked with onions, tomatoes, green chillies and pickle masala to give the ultimate Biryani flavour. Served with curry sauce of your flavour
62	CHEF'S SPECIAL BIRYANI	£9.00	A dish specially cooked with chicken, beef and prawn, tossed in pulao rice and garnished with fried egg, and served with a curry sauce
63	TANDOORI SPECIAL CURRY	£9.50	This includes Tikka pieces of chicken, lamb and prawns
64	CHEF'S SPECIAL CURRY	£8.90	Chicken, lamb and prawn cooked in a special sauce with other ingredients



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 a 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

65	VEGETABLE	£8.20
66	CHICKEN BREAST	£8.50
67	CHICKEN TIKKA	£8.90
68	LAMB	£9.50
69	PRAWN	£8.50
70	BEEF	£8.90
71	KING PRAWN	£13.50