MAHARAJAH NAAS TABLE MENU

STARTERS

1)	VEGETABLE SAMOSA 1 (V) Golden fried pastry parcels stuffed with cumin, green peas	€7.95
2)	& mashed potato ONIONS BHAJI 1 (V)	€7.95
3)	Shallow fried onion slices with cumin seeds & mild spices PALAK DAL PAKORA 1.4 \bigcirc Pure vegetarian. Kebab of spinach & chana dal.	€7.95
4)	Made with spinach, onion, ginger & fresh herbs. MURGH ACHARI TIKKA 4,6	€9.50
	Tender pieces of chicken breast marinated in yogurt, mus tard, ginger, fresh seasonal herbs & grilled in the clay oven	60.40
5)	CHICKEN PAKORA 1 Strips of chicken breast slightly spiced, dipped in gram flour batter & deep fried	€8.49
6)	TANDOORI CHICKEN STARTER 4,6 A mouth watering chicken leg piece marinated in yogurt sauce, tandoori spices, fresh herbs & chargrilled	€7.45
7)	LAMB SEEKH CHAT 8 Grilled minced lamb, tossed with onions & tomato sauce, flavoured with mild spices & chargrilled	€9.50
8)	MAHARAJAH TANDOORI MIX PLATTER FOR TWO 8,6	€13.99
0)	A simple & delightful way to savour the wonders of Tandoor cooking - an assortment of tiger prawns, chicken & lamb JHINGA CHAT 6,9,10	€11.99
9)	Grilled prawns tossed with onions, tangy tomato, fresh herbs & spices	£11.95
10)	JHINGA KOLKATA 4,6,9,10 Prawns with mint, chilli & ginger	€11.99
11)	ALOO TIKI 1,4,6 (V) A potato cake served with chick peas - topped with mint, turmeric & fresh coriander	€8.50
12)	MIXED VEGETABLE PAKORA 1 (V) Fresh mixed seasonal vegetables with herbs & spices, fried till golden	€8.50
13)	SPICY CHICKEN WINGS 6,4,1 Tandori spices, fresh herbs & chargrilled	€8.50
14)	LAMB CHOP NEW 6,4,1 Ginger, garlic, green chilli & specially blended garam masala	€10.40

SIZZLER SPECIALITIES

15)	CHICKEN SHASHLIK 4,6	€1 <mark>7.</mark> 50
Tender pieces of chicken breast marinated with fresh herbs r		s mixed
	peppers, mushrooms, onions & grilled in the clay oven	
16)	TANDOORI CHICKEN 4,6	€16.50
*	A mouth watering half chicken marinated in yogurt,	
	tandoori spices, fresh herbs & grilled in clay oven	
17)	SEEKH KEBAB 8,4	€17.50
*	Marinated lamb, flavoured with mild spices, fresh herbs, coated with chopped peppers, skewered & chargrilled	

MAHARAJAH MIX SIZZLER 4,6 €19.99 18) Mixed platter of king prawns, tandoori chicken, chicken * tikka & lamb kebab flamed in brandy **CHICKEN/LAMB TIKKA** 4,6 €17.50/€18.50 19) Special sliced chicken/lamb marinated with Himalayan * spices & grilled in clay oven served on sizzling hot plate **CHICKEN PHALL** 4,6 €17.50 20) **I** Speciality with chicken pieces, tossed with pepper, caramelized onion, vindaloo sauce, black malabar pepper & cumin masala **CHICKEN/LAMB DHANSAK** 6 €17.50/€18.50 21) (Choice of Mild/Medium/Hot) Persian dish- pan cooked pieces of chicken/lamb with chickpeas lentil, onion, tomato, ginger, garam masala, whole red chilli, cumin, fenugreek & coriander

ANY OF S CHIC	L TIME FAVOURITES OF THESE DISHES WITH YOUR CHOICE AUCE FROM THE LIST BELOW: CKEN €17.50 LAMB €18.50 PRAWN €19.99 ETABLES €15.99
22)	TIKKA MASALA 3,4
*•	Tomato based cream sauce with grounded cashew nuts
23)	KORMA 3,4 Mild almond cream sauce sprinkled with ground cardamom & flavoured with rose water
24)	ROGAN JOSH 4 (Choice of Mild/Medium/Hot) Fresh curry prepared with onion, ginger fresh herbs & green pepper
25)	JALFREZI 4 (Choice of Mild/Medium/Hot) Slightly sweet & sour curry prepared with infusion of diced peppers & onions, fresh chopped coriander & finished with the touch of lemon
26)	SAAG 4,6
*	Spinach, plum tomatoes, caramalized onion, coriander seed, roasted cumin & cream finished with fresh coriander
27)	BHUNA 4,6 (Choice of Mild/Medium/Hot) Onion, tomatoes, mixed pepper, ginger, garlic, coriander, cumin, garam masala & fenugreek
28)	KARAHI 4 (Choice of Mild/Medium/Hot) Onion, mixed pepper, plum tomato, garam masala, fenugreek, black pepper, chilli, cumin & finished with coriander
29)	MADRAS 4,6 (Choice of Medium/Hot) A South Indian special curry leaves, tangy tomatoes onions, garam masala, coconut powder & tossed mustard seeds
30)	BALTI 4 (Choice of Mild/Medium/Hot) Cooked with onions, tangy tomatoes, garam masala, pickled spice,
	yogurt & finished with fresh mint
	VINDALOO 4 Cooked with onions, tangy tomatoes, garam masala, pickled spice, yogurt & finished with fresh mint
ANY OF S CHIC	IEF'S SPECIALITIES OF THESE DISHES WITH YOUR CHOICE AUCE FROM THE LIST BELOW: CKEN €17.50 LAMB €18.50 PRAWN €19.99 ETABLES €15.99
32)	LAMB CHILLI MASALA 4,6 (Choice of Medium/Hot) Maharajah speciality of lamb morsels, tossed with pepper, brown

onion, garam masala, vindaloo sauce, black malabar pepper & cumin masala

33) HAANDI SHAH AALAM 6

A delicious dish of lamb marinated with yogurt & spices, diced potatoes, ginger juliennes, green chillies & garlic then cooked in clay pot

34) MATKA PANEER 4

🔭 Onion, pepper, plum tomatoes, ginger, garlic, fennel, cumin,

paneer cheese finished with cream & yogurt

35) **SAAG PANEER** 4

Spinach & paneer cheese cooked in onions & tomatoes sauce
& infused with root ginger

36) **MAHARAJAH CHICKEN CURRY** 6 (Choice of Mild/Medium/Hot)

Cooked with tomatoes, garlic, ginger, green chillies & freshly ground herbs & spices.

Minimum spend per person (must include one main course). Terms & conditions apply.

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37)	GOAN PRAWN CURRY 4,6,9 (Choice of Mild/Medium/ King prawns cooked in onion sauce, coconut milk, flavoured with curry leaves & fresh coriander	Hot)
38)	JHINGA MIRCHIWALA 4 (Choice of Mild/Medium/Hot Jumbo king prawns cooked with tangy tomatoes, cumin, garam masala, crushed coriander, onion, green chillies, pepper finished with fresh coriander	
39)	TANDOORI BUTTER CHICKEN 3,4 (Choice of Mild/ Tender large pieces of marinated chicken breast, slow cooked in traditional Indian clay oven, completed in cream butter, tomatoes & fenugreek	'Medium/Hot)
40)	before simmering in tomatoes with delicate spices & finished with almonds & yogurt	
H (41)	OUSE FAVOURITES LAMB LAL 6 Cooked in traditional Indian village style with yogurt, beetroot, tomato, onion & finished with garam masala	€18.50
42) 🔧	LUSUN KA CHICKEN 6 Hot garlic chicken with ginger, onions, tomatoes, garam masala & mustard then finished with spring onion	€18.05
43)	WICKLOW LAMB 4 Cooked in traditional Indian valley style using ginger,	€18.50
44) *	garlic, tangy tomatoes served with aloo gira TANDORI SEA BASS (FISH) NEW 4 A mouth watering sea bass marinated in yogurt, tandoori spices, fresh herbs & grilled in clay oven	€20.95
45)	KOBULUM PRAWN 4,6 (Choice of Medium/Hot) Marinated grilled prawn cooked with yogurt, coconut milk, cream, finished with garam masala & red chilli	€19.99
VI	EGETARIAN HOUSE FAVOUR	RITES
46)	CHLOE BHATOORE NEW 1,4 (V) Roasted coriander, ginger, cumin seeds, chillis, mint & other Indian spices, served with fried bread	€15.99
47)	VEGETABLE KOFTA 4,6 W	€15.99

Variety of seasonal vegetables, in batter & deep fried with onions, tomatoes cream, roasted mustard seeds, garam masala & finished with fresh coriander

BIRYANI

Traditional dish of India, rice is cooked with meat or vegetables & whole spices in a sealed pot over the slow fire to seal in the aroma & taste

48) S CHICKEN BIRYANI 4	€17.50
49) ¾ LAMB BIRYANI 4	€19.50
50) ¾ VEGETABLE BIRYANI 4 🕖	€15.50
51) * PRAWN BIRYANI 4,9,10	€19.95
52) SPACE MAHARAJAH SPECIAL	€19.95
MIXED BIRYANI 4,9,10	

ASIAN CUISINE (NEW) HAKKA NOODLES 1.4.5

VEGETABLES €14.99 CHICKEN €15.99 MIXED €19.99 Cabbage, onion, carrot, made with aramet powder, soya & vinegar

CIDEC

21	DES	
53)	SAAG ALOO 4 🕖	€11.50
*	Potatoes cooked with tossed spinach & caramelized onion	
54)		€11.50
*	Fresh cauliflowers & potatoes cooked in curry sauce, fresh herbs & spices	
55)	DUM ALOO BHOJPURI 4 🕖	€11.50
*	Potatoes tossed with onions & fresh tomatoes	
56)		€11.50
	<i>Chickpeas simmered in mild curry sauce with shallots, spring onion, fresh tomatoes & whole spices</i>	
57)	DAAL MAKHNEE 4 🕖	€11.50
*	Mixed lentils cooked with tomato, cream, butter	
	& finished with mild spices	
58)	RAJMA	€11.50
	North Indian curry dish made with kidney beans, onions, tomatoes & plenty of spices and herbs	
RI	CE	
59)	STEAM BASMATI	€3.50
60)	PULAO RICE	€3.50
61)	VEGENUT PULAO 3 V	€3.99
62)	SPECIAL PULAO RICE 3,8 V	€5.50
63)	EGG FRIED RICE 8 V	€4.95
03)	Basmati rice cooked in saffron syrup	01.55
64)		€4.95
65)	CHIPS 🕥	€4.75
	<u> </u>	
NA	AAN BREAD	
66)		€3.05

66)	PLAIN NAAN 1,4,8 🕖	€3.05
67)	GARLIC & CORIANDER NAAN 1,4,8 V	€3.80
68)	PESHWARI NAAN 1,4,8 V	€4.35
	Naan bread stuffed with roasted coconut, almond & raisins	
69)	CHILLI CHEESE NAAN 1,4,8 🕖	€4.55
	Cheese & chilli topping	
70)	KASHMIRI NAAN 6,8 🕖	€4.99
	Naan bread stuffed with seasonal Kashmiri fruit	
	& topped with fruit cocktail	
71)	LACCHA PRATHA NEW 6,8 🕖	€4.99
	Multi layered, shallow fried north Indian flat bread	
72)	TANDOORI ROTI 🕖	€3.00
	Cooked in a clay oven	

SALAD

CHICKEN €15.95 LAMB €16.95 PRAWN €19.95 VEGETABLES €14.95

LARGE BOWL "INDUS VALLEY" HEALTHY SALAD 4,6 73) Seasonal fresh salad with gram flavour traditional mix rote croûtons with your choice of sizzling dressing & cheddar cheese

KID'S MENU

74)	CHICKEN NUGGETS AND CHIPS	€9.99
75)	CHICKEN TIKKA MASALA 3,4	€12.50

MOMOS 1,4,2 VEGETABLES €10.50 CHICKEN €12.50 Onion, ginger, garlic, aramet powder stuffed in fresh pastry & steamed, served with hot sauce sweet chilli sauce MANCHURIAN 1,4,2 VEGETABLES €15.00 CHICKEN €17.50 *Cabbage, carrot, spring onion, beans, seasoned vegetables* chopped & deep fried, dipped in sweet & sour sauce VEGETABLE FRIED RICE 1,4 €4.99 Cabbage, carrot, beans, spring onions in aramet powder & soya sauce **CHILLI CHICKEN** *1,2,4,5* €18.95 Dried cut onions, pepper with green chilli, ginger, garlic roast cooked with soya sauce & aramet powder Allergens: I-Soya Sauce, 2-Corn Flour, 3-Aramet Powder, 4-Msgpowder, 5-Gluten

76) **CHICKEN KORMA** 3,4 €12.50 **BUTTER CHICKEN** 3,4 €12.50 77) All Children's meals served with ice-cream & a soft drink (Under 10 years) **INDIAN DRINKS** (All yogurt based) MANGO/SWEET/SALTED LASI 4 €5.99

DESSERT PLEASE ASK YOUR SERVER FOR DAILY SPECIAL

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY **REQUIREMENTS OR IF YOU REQUIRE FURTHER INFORMATION**

FOOD ALLERGENS: I-Gluten 2-Peanut 3-Nuts 4-Milk 5-Soya 6-Mustard 7-Lupin 8-Egg 9-Fish 10-Crustaceans 11-Molluscs 12-Sesame Seeds 13-Celery 14-Sulphur Dioxide