

PRE-STARTER

1	SINGLE POPPADUM (GF) (Combination of plain and spicy poppadum with all chutney)	£0.95
2	SINGLE CHUTNEY / CHUTNEY TRAY (Onion salad, mint yogurt, mango chutney, mixed pickle, red sauce)	£0.95/3.50

STARTER (All starters served with freshly made mint Yoghurt)

SHARING STARTERS (Suitable for two person)

3	VEGETARIAN PLATTER (V) (G) (Combination of Onion bhaji, veg spring roll, veg samosa)	£7.95
4	MIXED PLATTER (Combination of Charcoal Chicken, sheek kebab, onion Bhaji)	£8.95

STARTER PLATES:

5	DUMPLING (MOMO) VEGETABLE / CHICKEN (G) (Steamed Dumpling filled with vegetable/chicken served with special chutney)	£5.95
6	VEG MANCHURIAN (V) (Sliced Vegetable marinated in spices dipped in corn flower batter, fried in oil, tossed with soya sauce)	£5.95
7	DELHIWALI GOLGAPPA (PANI PURI) (G) (White fish marinated in spice and breadcrumb, deep fried in oil to make it crispy)	£5.50
8	RAVA FISH PAKORA (G) (White fish marinated in spice and breadcrumb, deep fried in oil to make it crispy)	£5.95
9	MIXED STARTER (Combination of onion bhaji, chicken & lamb tikka)	£6.50
10	ONION KA BHAJI (V) (Deep fried Sliced Onion ball mixed with gram flours, spices)	£4.45
11	PARTRIDGE SAMOSA (VEGETABLE OR MEAT) (V) (G) (Filo Pastry filled with seasonal vegetables/chicken)	£4.45
12	CHILLI PANEER / CHILLI CHICKEN (Panner/Chicken cooked in hot & sour chilli sauce with mixed pepper and onions)	£5.95
13	GARLIC MUSHROOM (V) (Mushroom stir-fry with garlic, oyster and soya sauce)	£4.95
14	STIR-FRY PRAWN (Deep fried in oil and tossed with garlic, ginger, spring onion and sweet chilli sauce)	£6.95
15	CHAT PURI (CHICKEN / PRAWN / KING PRAWN)	6/6/7

* More Non veg starter available in tandoori Clay oven section.

BALTI DISHES

(Chicken 11.45, Lamb 11.95, Veg 10.45, Prawn 11.95, King prawn 14.95,

Balti jalfezi 12.95, Balti masala 12.95, add £1 for tikka) (Cooked with fresh spices, onion, coriander and garlic with a special Balti sauce, served with plain naan)

MAHARANI CREATIVE DISH

45	MAHARANI BEHMISAL (CHICKEN / LAMB / KING PRAWN) (It's a Maharani creative dish, Chicken / lamb / king prawn cooked in chef made Unique gravy sauce, wrap with egg omelette and curry sauce on top to garnish the whole dish served with jeera (cumin) rice)	16/17/18
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MAHARANI SPECIAL DISHES

46	BAHARI ROGAN (Clay oven chicken and lamb cooked with Garlic, ginger, sun dried Roma tomatoes and green herbs, tempered with mustard seed and curry leaves)	£12.95
47	LAAL MAANS (Boneless lamb cooked in onion, tomato & Kashmiri chilli gravy, Flavoured with Cardamom, cinnamon, cloves & variety of masala spices)	£11.95
48	OLD DELHI BUTTER CHICKEN (N) (D) (Slice piece of tandoori chicken Prepared in a buttery gravy with the addition of cream gives the curry sauce a silky Smooth rich texture)	£10.95
49	LASUN KURSANI CHICKEN (Tender pieces of Chicken Cooked with garlic, green chillies and spring onion with chef special sauce)	£11.95
50	MUTTON JOSH (Mutton cooked to perfection with a distinct flavour of tomatoes, onions, curry leaf, vinegar and the Authentic mutton spices)	£11.95
51	LAHORI GOSTH (Deboned lamb cooked with authentic Lahori spices, fresh tomato, ginger, green chillies fragrant coriander)	£11.95
52	CHICKEN ROSHNI (Cooked in a medium and highly flavoured sauce from a selection of chillies & lentils)	£10.95
53	KUSHBOO (CHICKEN / LAMB) (Preparation of medium strength, highly flavoured & cooked with a mixture of fried spices in yoghurt sauce)	£11.95
54	MURGH BAHAR (Marinated tender pieces of chicken tikka cooked with fresh herbs with mince meat topping in a mild creamy sauce)	£12.95
55	MAKHANI (CHICKEN / LAMB / KING PRAWN) (D) (Two layers, the bottom is cooked with mixed herbs and spices, top is a mild creamy sauce)	12/13/14
56	SZECHUAN (CHICKEN / LAMB / KING PRAWN) (Cooked with hot and flavoursome spices with spring onion, ginger, garlic with the touch of Szechuan pepper and sauce)	12/13/14

SEAFOOD DISH

57	BLACK PEPPER MACHLI (White fish cooked in onions and black pepper two stage; first an onion reduction, later topped with sautéed onions, tomatoes and fresh curry leaves)	£12.95
58	MALAI GOLDA KING PRAWNS (Jumbo king prawn cooked with chef special rich masala gravy, blended with spices, fenugreek leaves and fresh herb)	£18.95
59	MONK FISH CURRY (Lightly fried masala marinated Monk fish cooked in a tomato based sauce with freshly grounded spices and lime leaves)	£14.95
60	MALABAR PRAWN (D) (King prawns simmered in a sauce of coconut milk & ground spices flavoured with mustard, tamarind and curry leaves)	£15.95

BIRYANI DISHES (Our Biryani served with chef special curry sauce or Raita)

61	MUTTON BIRYANI (Tender pieces of mutton cooked with caramelised onions, tomato, ginger, garlic, butter ghee, and saffron with authentic Hyderabad biryani spices)	£12.95
62	SAFFRON CHICKEN OR LAMB BIRYANI / TIKKA BIRYANI (Hearty combination of tender chicken / lamb, basmati rice and authentic biryani spices with saffron, butter ghee)	£11.95 / 12.95
63	VEGETABLE BIRYANI (V) (Combination of seasonal vegetable cooked in authentic biryani spice with basmati rice)	£9.95
64	SEAFOOD BIRYANI (Marinated king prawns cooked with basmati rice and aromatic herbs, authentic biryani spices, butter ghee)	£13.95

* IF YOU DON'T SEE A DISH YOU REQUIRE PLEASE ASK MEMBER OF STAFF FOR ASSISTANCE

VEGETABLE DISHES

REGULAR

65	PANCHA VEG (V) (Seasonal five kinds of vegetable cooked in onion and tomato based gravy with green herb)	£8.95
66	SHAHI MATTAR PANEER (Cottage cheese & peas cooked in rich onion and tomato gravy)	£8.95
67	LASUNI VEGETABLE (V) (Potatoes, peas and Cauliflower cooked with spring onion, tomatoes and garlic)	£7.95
68	PANEER MAKHNI (D) (Cottage cheese cooked in a fenugreek flavoured tomato and cream gravy)	£8.95
69	MILI JULI VEGETABLE (V) (A medley of vegetable cooked together in spices & herbs to our own special recipe)	£7.95
70	SOUTHERN GARLIC VEGETABLE (V) (Mixed vegetable cooked with chilli sauce, fresh garlic and herbs)	£7.95

SIDES

71	SAG PANEER (D) (Spinach with Indian cottage cheese)	£5.95
72	TADKA DAL (V) (Yellow lentils tempered with roasted cumin and garlic)	£4.95
73	SAG ALOO (V) (Fresh potato and spinach cooked in exotic spice)	£4.95
74	MUSHROOM BHAJI (V) (Fresh mushroom cooked with fresh herb and spring onion)	£4.95
75	KEEMA ALO (Meat mince cooked with potatoes)	£5.95
76	BOMBAY ALOO (V) (Slow cooked potatoes with spices and touch of rock salt)	£4.95
77	BINDHI BHAJI (OKRA) (V) (Fresh okra cooked with fresh herbs)	£4.95
78	BRINJAL BHAJI (AUBERGINE) (V) (Aubergine cooked with fresh herbs and spring onions)	£4.95

CURRY SAUCE

Madras / curry / korma / masala sauce	£3.95
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RICE SELECTION

79	PLAIN RICE (Plain steamed Basmati rice)	£3.25
80	PILAU RICE (Basmati Rice with cumin, saffron and brown onion)	£3.45
81	MUSHROOM RICE (V) (Basmati rice with button Mushroom)	£4.45
82	SPECIAL FRIED RICE (Basmati rice tempered with garlic, peas, eggs and spring onion)	£4.95
83	LEMON RICE (Basmati Rice with mustard seeds, curry leaves, lemon zest and lemon juice)	£4.45
84	KEEMA RICE (Bastami rice with lamb mince)	£5.45
85	COCONUT RICE	£4.45

FOOD ALLERGIES & INTOLERANCES. Before you order food, please speak to our staff if you want to know about our ingredients.
GF – gluten free, G – contain gluten, V – vegetarian, D – contain dairy, W – contain wheat, N – contain nuts.

WRAPS

(Choice of chapatti bread/ Naan Bread)

16	SWEET CHILLI CHICKEN WRAPS (W)	£6.95
17	CHICKEN / LAMB TIKKA WRAPS (W)	£6.50
18	MIX MEAT WRAPS (W)	£7.50

SALADS

19	CHICKEN SALAD (Sliced Tandoori chicken with trio of Bell pepper, red onion, chatpata masala)	£5.95
20	GREEN TOSSE (V) (Fresh crunchy slices of salad vegetable and olive oil tossed with lime juice)	£3.95
21	KACHUMBER SALAD (V) (Crunchy julienne of pepper, onion and seasonal veg lemon honey dressing)	£4.45

SIZZLING TANDOORI DISHES

(All dishes are cooked in a traditional Indian clay oven, served with freshly made mint yoghurt sauce)

	Starter Portion	Regular Portion
22	BASIL SALMON TIKKA (Lightly spiced salmon fillets gently grilled in clay oven)	£6.95 £12.95
23	PANEER TIKKA (D) (Indian cottage cheese cubes marinated in yoghurt and spices grilled in clay oven)	£5.95 £10.95
24	CHICKEN/ LAMB/PANEER SHASHLIK (Chicken / Lamb / Paneer marinated with tikka spices and herbs, cooked as above over flaming charcoal)	£6.50 11/12/12
25	AKBARI LAMB CHOPS (Lamb chops marinated with spices and yoghurt, grilled in clay oven)	£6.99 £12.95
26	BBQ WINGS (Chicken wings coated in spices grilled in clay oven tossed in barbecue sauce)	£5.45 £9.45
27	SIZZLING SHEEK KEBAB (Minced lamb with mixed herb and spices grilled in clay oven)	£5.95 £9.95
28	CHARGRILLED CHICKEN / LAMB TIKKA (Boneless chicken / lamb cubes marinated in yoghurt and spices grilled in clay oven)	£4.95/ £5.45 £9.95/ £10.95
29	TANDOORI KING PRAWN (Mildly spiced succulent king prawns grilled in clay oven)	£7.95 £14.95
30	MIXED OCEAN PLATTER (Basil salmon, Tandoori Amritsari fish, grill King Prawn marinated in yoghurt and spices grilled in clay oven)	£15.95
31	MIX GRILL PLATTER (Selection of Tandoori clay oven lamb & chicken tikka, sheek kebab tandoori chicken, served with mint sauce and naan bread)	£14.95
32	MEGA TANDOORI PLATTER (suitable for two person) (Selection of grilled chicken & lamb tikka, lamb chops, sheek kebab, Tandoori chicken, grilled king prawns served with green salad, mint Sauce and naan bread)	£24.95

ALL TIME FAVORITE DISHES MILD DISHES

(Chicken 9.45, Lamb 9.95, Veg 8.95, Prawn 11.95, King prawn 12.95, add 1 for tikka)

33	KORMA (N) (D)
34	MASSALA (N) (D)
35	PASSANDA (N) (D)

MEDIUM-HOT

STRENGT DISHES

(Chicken 9.45, Lamb 9.95, Veg 8.95, Prawn 11.95, King Prawn 12.95, add 1 for tikka)

36	CURRY (Cooked in tomato based gravy)
37	BHUNA (Medium strength onion and tomato based curry)
38	ROGAN (Medium moist base garnished with onion and fried mashed tomato)
39	DUPIAZA (Medium moist curry cooked with green pepper and strong flavour of onion)
40	MADRAS (Cooked with Garam masala and curry leaves)
41	VINDALOO (Flavoursome Hot curry cooked with potato and Naga spices)
42	JALFEZI (Fairly hot curry, cooked with pepper and green chilli)

PERSIAN DISHES

(Chicken 11.95, Lamb 11.95, Veg 10.95, Prawn 12.95, King prawn 14.95, add £1 for tikka)

43	DHANSAK (Sweet and sour curry cooked with lentils, served with pilau rice)
44	PATHIA (Hot, sweet and sour cooked in coconut based gravy, served with pilau rice)

BREAD SELECTION

86	PLAIN NAAN (W) (Tandoori baked bread of leavened dough)	£2.95
87	GARLIC NAAN (W) (Tandoori baked bread layered with garlic)	£3.50
88	PESHWARI NAAN (W) (Sweet with coconut & almond stuffing)	£3.50
89	KEEMA NAAN (W) (Lamb mince stuffing)	£3.95
90	CHEESE NAAN (W) (Tandoori baked bread stuffed with cheese)	£3.95
91	ONION KULCHA (W) (Leavened bread stuffed with onion and fresh coriander)	£3.25
92	PARATHA (W)	£3.50
93	CHAPATTI (W)	£2.75

ACCOMPANIMENTS

94	RAITA (Plain or cucumber)	£3.00
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JUNIOR MENU:

95	OMELETTE AND CHIPS (Plain / Chicken)	5/7
96	CHICKEN NUGGETS AND CHIPS	£5.95
97	CHIPS	£3.45

Please note: While we do our best to reduce the risk of cross-contamination in our restaurant, our food is prepared in normal kitchen operations that involve shared cooking and preparation areas.

Therefore it is possible that all allergenic ingredients may be found in our dishes. We are unable to guarantee that any of our dishes are free from allergens and we assume no responsibility for patrons with food allergies or sensibilities. We strongly advice to our customer please read carefully our allergens policy before place an order.

We also Recommend that if any of our customer have got any food allergy please mention while ordering via (phone or online).

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Monday - Sunday, 12pm - 11pm

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