

MAURYA

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STARTERS

- 10. Popadums** **\$1.10**
- 10. Vegetable Samosa** **\$5.40**
Stuffed prism shaped savouries filled with mildly spiced potatoes green peas and tamarind sauce.
- 10. Meat Samosa** **\$5.40**
Stuffed prism shaped savouries filled with minced meat and peas with a little spice and tamarind sauce.
- 10. Murgh Tikka** **\$10.75**
Boneless chicken marinated in tandoori masala and yogurt. Cooked to perfection in our clay oven.
- 10. Vegetable Pakoras** **\$8.60**
Vegetables dipped in gram flour and deep fried
- 10. Mila Jula** **\$10.75**
Mixed platter: vegetable samosa, pakoras and meat samosa.
- 10. Paneer Pakoras** **\$9.70**
Home made fresh cottage cheese marinated in batter of cream, gram flour & fried

SOUP

- 10. Mulligatawny Soup** **\$4.30**
Soup of pureed lentil, having the aroma of ginger, curry powder and delicately laced with coconut milk and cream. Garnished with steamed pearl rice or chicken dices
- 10. Murgh Yakhani Soup** **\$5.40**
Chicken clear soup made from slow cooking of chicken drumsticks with cinnamon, saffron and tempered with cloves
- 10. Kadhi Soup** **\$5.40**
Fresh homemade yogurt soup, served hot.

SALAD

- 10. Kachumber Salad** **\$6.45**
The choicest East Indian salad made with diced cucumbers, onions, tomatoes, cilantro, lemon juice, salt and pepper.

TANDOORI SPECIALTIES

- 10. Tandoori Murgh** **\$16.10**
Most admired delicacy and the tastiest way to barbecue a chicken.
- 10. Murgh Malai Tikka** **\$17.20**
Creamy kebab of chicken blended with cream cheese, green chilies and coriander
- 10. Tandoori Prawns** **\$16.10**
Prawns marinated in special Indian spices and cooked in our tandoori oven
- 10. Garden Kebab (Mixed Platter)** **\$20.40**
Tandoori mixed platter which includes boneless chicken, beef seekh kebab, prawns, green pepper, grilled tomatoes and onions.

- 10. Fish Tikka** **\$17.20**
Fish peices marinated in spices and yogurt cooked in a thick gravy with herbs and spices

CHICKEN

- 10. Murgh Makhni - Butter Chicken** **\$17.20**
Boneless tandoori chicken simmered in a silky tomato gravy. Finished with cream and butter. Garnished with cashews and raisins.
- 10. Chicken Korma** **\$16.10**
Chicken breast cooked in a delicate cashew cream sauce
- 10. Chilli Chicken** **\$17.20**
Diced chicken cooked hakka style
- 10. Murgh Bharta** **\$16.10**
Finely chopped boneless tandoori chicken. Sauteed with chopped onions, tomato, coriander and ginger garlic paste, finished with garam masala, gravy and cream.
- 10. Murgh Kali Mirch** **\$17.20**
Fiery chicken preparation in onion gravy spices with peppercorns
- 10. Chicken Curry** **\$16.10**
Chicken Pieces cooked in a light gravy of onions, tomatoes, fresh coriander
- 10. Murgh Vindaloo** **\$16.10**
Boneless chicken and potatoes, cooked in a spicy South Indian recipe.
- 10. Murgh Masala** **\$16.10**
Chicken cooked with yogurt, in a thick sauce with a blend of many herbs and spices.
- 10. Murgh Palak** **\$16.10**
A combination of fresh spinach and chicken.

LAMB

- 10. Gosht Shahi Korma** **\$16.10**
Boneless lamb cooked with delicate spices, herbs and cashews.
- 10. Bhuna Ghost** **\$16.10**
Succulent pieces of marinated meat cooked in an onion-tomato masala
- 10. Balti Lamb** **\$15.05**
Lamb simmered in onions, garlic, ginger, garlic, and tomatoes
- 10. Gosht Masala** **\$16.10**
Boneless pieces of lamb, simmered in herbs and spices (our secret recipe).
- 10. Gosht Do Piazza** **\$15.05**
Boneless lamb cooked in thick gravy and caramelized onions.
- 10. Palak Gosht** **\$15.05**
Tender pieces of lamb simmered in freshly pureed spices and spinach.
- 10. Gosht Vindaloo** **\$15.05**
Lamb and potatoes cooked in spicy sauce. A South Indian specialty.

BEEF

- 10. Beef Curry** **\$14.00**
Boneless beef cooked in our special curry, sprinkled with coriander and green chilies.

- 10. Balti Beef** \$16.10
Beef simmered in garlic, ginger, onion, chillies, and spices
- 10. Beef Vindaloo** \$15.05
Beef cooked in a vindaloo sauce. South Indian Specialty.

FISH / SEAFOOD

- 10. Samundri Tufon** \$16.10
Wild salmon cooked with herbs and spices.
- 10. Jhinga Vindaloo** \$17.30
Prawns cooked in hot vindaloo sauce.
- 10. Fish Tikka Masala** \$17.20
Fish pieces marinated in spices and yogurt, cooked in a thick gravy with herbs and spices
- 10. Jhinga Malai** \$17.20
Prawns simmered in coconut milk with ginger, garlic and herbs.
- 10. Jhinga Masala** \$17.20
Prawns cooked in thick gravy, herbs and spices.

VEGETARIAN

- 10. Baadin Jaan** \$11.80
An exotic and colourful eggplant delicacy dressed in a creamy coriander flavoured sauce. Our Chef found this dish from the Imperial Kitchen of Emperor Akbar.
- 10. Dhingri Dolma** \$12.90
A colourful combination of mushrooms, peas, and paneer, cooked with tomatoes and tempered with black cumin seeds.
- 10. Gobi Mussallam** \$11.80
Spicy steamed cauliflower roasted with onions, garlic, ginger and garam marsala
- 10. Palak Paneer** \$11.80
Home made cheese cooked with spinach and herbs
- 10. Malai Matar Paneer** \$11.80
Fresh homemade cheese and peas cooked in a creamy sauce.
- 10. Paneer Makhni** \$11.80
Cubed of homemade cheese cooked with herbs and spices.
- 10. Malai Kofta** \$12.90
Home made cheese, potatoes & vegetable dumplings cooked in a creamy sauce
- 10. Bhindi Masala** \$11.80
Okra cooked in a thick creamy gravy with herbs.
- 10. Daal Makhani** \$10.70
A combination of black lentils, tomatoes, ginger and garlic simmered on low heat and finished with cream.
- 10. Daal Masoor** \$10.70
A light preparation of lentils and spices.
- 10. Pindi Channa Masala** \$10.70
Chick peas cooked with onions, tomatoes, green peppers and spices.
- 10. Diwani Handi** \$12.90
Mixed vegetables cooked in a spinach-based sauce, flavoured with special house spices
- 10. Alu Gobi** \$12.90
Potatoes and cauliflower cooked with herbs and spices

- 10. Rajmah Rasmisa** \$10.70
Red Kidney beans stewed with onions garlic and spices

TANDOORI BREAD

- 10. Tandoori Naan** \$3.20
- 10. Garlic Naan** \$4.30
- 10. Onion Naan** \$4.30
- 10. Lacha Pratha** \$5.40
Made with whole wheat flour. Multi layered tandoori bread.
- 10. Masala Naan** \$4.30
Naan topped with onion, garlic and coriander
- 10. Alu Naan** \$4.30
Naan stuffed with spicy potatoes
- 10. Coconut Raisin Naan** \$4.30
- 10. Peshawari Naan** \$4.30
Naan stuffed with coconut, raisin, and cherry
- 10. Alu Pratha** \$4.30
Pratha stuffed with potatoes
- 10. Tandoori Roti** \$3.20
Thin whole wheat bread

RICE

- 10. Safron Rice Pilau** \$5.40
- 10. Coconut Rice** \$5.35
- 10. Peas Pliau** \$5.35
- 10. Prawn Biryani** \$16.10
Everyone's favourite Basmati rice pilau cooked with prawns.
- 10. Beef Biryani** \$13.90
Everyone's favourite Basmati rice pilau cooked with beef.
- 10. Vegetarian Biryani** \$12.90
Everyone's favourite Basmati rice pilau cooked with vegetables.
- 10. Lamb Biryani** \$16.10
Everyone's favourite Basmati rice pilau cooked with lamb.
- 10. Chicken Biryani** \$15.05
Everyone's favourite Basmati rice pilau cooked with chicken.

ACCOMPANIMENTS

- 10. Raita** \$3.20
- 10. Mango Chutney** \$3.20
- 10. Mixed Pickle** \$2.15

DESSERTS

- 10. Rice Pudding** \$5.40
- 10. Gulab Jamun** \$5.40
Powdered milk, cream and butter are made into round balls, deep fried and dipped in Cardamon syrup. Served with a sprinkle of coconut powder.
- 10. Kulfi** \$5.40
- 10. Rasmalai** \$5.40

MISC.

10. Special Order Instructions