



Starters

Blue Cheese Naan \$10

Spinach and Ricotta Naan \$10

Entrees

Dirty Samosa \$12

The classical samosa served on a splash of yogurt and a chic pea masala finished with cool and tangy sauces

Paneer Tikka \$12

A ricotta cheese wheel grilled in the tandoor and served with delicious vegetables and sauces

Onion Bhaji Burger \$10

Onion bhaji stack with tangy tamarind sauce filling

Lamb Cutlets \$17

Succulent lamb cutlets marinated in tandoori spices, grilled in the Tandoor and served with a masala mash and sauteed baby spinach leaves

Tandoori Chicken Tikka \$15

Chicken pieces marinated in a yogurt tandoori masala, char grilled in the Tandoor and served with a seasonal salad & sauces

Lamb Seekh Kebab \$15

Lamb mince marinated with fresh coriander mint & spices, grilled in the tandoor and served with vegetables & sauces

Amritsari Fish Fingers \$19

Burramundi Fish coated and fried in a Fenugreek leaf batter in the famous Northern Indian 'Amritsari' way

Tandoori Prawns \$18

Kings Prawns marinated in chef's secret spices and cooked in tandoor

Maharaja Mix Platter (min 2 people) \$45

Assorted mixed entrees (samosa, lamb cutlets, tandoori chicken tikka, tandoori prawns)

Maharaja Vegetarian Platter (min 2 people) \$35

Assorted mixed entrees (samosas, onion bhaji, paneer tikka, and hara bara kebab)

Breads from the Tandoor

Plain Naan \$ 3

Butter Naan \$4

Garlic Naan \$ 4

Cheese Naan \$ 5

Cheese Garlic Naan \$ 5

Peshawari Naan \$5

Tandoori Roti \$ 3

Rice

Boiled Basmati Rice \$5

Biryani \$25

Dum ki biryani

(Rice with vegetable/chicken/lamb/beef/seafood flavours enhanced biryani spices)

Accompaniments

Cucumbar Raita \$5

Mixed Pickles \$3

Mango Chutney \$3

Garden Salad \$9



Mains

Classics

Butter Chicken \$29
India's iconic dish

Lamb Rogan Josh \$29
The rich and majestic princely dish from the days of Mughal Emperors

Bombay Beef \$27
A famous regional curry from Bombay cooked with baby potato chats

Goan Fish Curry \$31
A light regional seafood curry from Goa, famous around the world

Carmen's Classics
Chicken(\$27) Lamb(\$29) Beef(27) Seafood(31) in your choice of sauce; Korma(*), Madras(**) or Vindaloo(***)

Moti Mahal's Dhal Makhani \$21 (V)
Black lentils slow cooked with tomato ginger garlic and finished with cream

Palak Paneer \$25 (V)
Cottage cheese and fresh chopped spinach cooked delicately in a masala

Navrattan Vegetable Korma \$25 (V)
Fresh vegetables. cooked in a rich, creamy and nutty sauce

Signature

'Chicken 65' \$25
There have been many interpretations of the '65' chicken but none better than our chef's own secret recipe. A spicy dish to be savoured!

Punjabi Chicken Curry \$29
The best loved and epitome of Punjabi curries is a must try

Maharaja's Baby Goat Curry \$35
A festive dish enjoyed for centuries in one of the world's oldest cultures

Panjim Prawns \$33
'Chefs favourite' prawns in a coconut and kalonji gravy

Maharaja's Crab Curry \$35
Spicy crab curry from the South

Tandoori snapper \$39
Signature Baby snapper coated with turmeric herbs and spices, grilled whole in the Tandoor

Vegetable Masala \$25 (V)
Fresh seasonal vegetables cooked in chef's special masalas

Baby Spinach with Chana Daal \$22 (V)
Healthy and hearty split chick pea Daal finished with baby spinach leaves

Malai Kofta \$23 (V)
Potato and cottage cheese dumplings in chef's special gravy

Patiala Eggplant \$23 (V)
Fresh eggplant cubes cooked in chef's masala

Spicy Pumpkin Masala \$23 (V)
Butternut pumpkin cubes sifted through our chef's spicy masala and fresh snowpeas