

## RICE

Plain Basmati Rice .....	\$ 3.50
Pulao Rice .....	\$ 4.50
Coconut Rice .....	\$ 4.50
Jeera Rice .....	\$ 4.50
Peas Pulao .....	\$ 4.50

## BREADS

Plain Naan .....	\$ 3.00
Garlic Naan .....	\$ 3.50
Butter Naan .....	\$ 4.50
Tandoori Roti .....	\$ 3.00
Kashmiri Naan .....	\$ 5.50
Cheese Naan .....	\$ 4.50
Cheese and Garlic Naan .....	\$ 4.50
Cheese and Spinach Naan .....	\$ 4.50

## DESSERT

Gulab Jamun with Rabadi .....	\$ 5.00
Malpuwa With Rabadi .....	\$ 6.00
Chocolate Spring Roll .....	\$ 6.00
Pista Kulfi .....	\$ 6.00

## DRINKS

Can of Soft Drinks .....	\$ 2.50
Soft Drinks (1.25 Litre) .....	\$ 5.50
Mango Lassi .....	\$ 5.50

Please note that with all **FOOD ALLERGIES**, care is taken when catering for special requirements. It must be also noted that within premises we handle nuts, seeds, seafood, shellfish, flour, wheat, eggs, and dairy products. Customer requests will be catered for to the best of our abilities, however the decision to consume a meal is the responsibility of the diner.

## VEG MAIN

<b>YELLOW DAL</b> .....	\$ 14.50
<i>Assorted lentils tempered with fresh garlic, cumin seed and ghee.</i>	
<b>DAL MAKHANI</b> .....	\$ 15.50
<i>Slow cooked black lentil infused with fenugreek leaf, spices and cream.</i>	
<b>MALAI KOFTA</b> .....	\$ 17.50
<i>Vegetable dumpling enriched in nutty sauce.</i>	
<b>EGGPLANT CURRY</b> .....	\$ 16.50
<i>Eggplant and potato with tomato and onion sauce.</i>	
<b>KADAI PANEER</b> .....	\$ 17.50
<i>Home made cottage cheese fortified with veggies and special spice mix.</i>	
<b>PANEER BUTTER MASALA</b> .....	\$ 17.50
<i>Cottage cheese with onion tomato masala and cashew</i>	
<b>KADAI VEG MASALA</b> .....	\$ 15.50
<i>Assorted seasonal veggies with onion, tomato and spices.</i>	
<b>PALAK PANEER</b> .....	\$ 17.50
<i>Eggplant and spinach paste and cottage cheese with hint of clove.</i>	
<b>METHI MUTTER MALAI</b> .....	\$ 17.50
<i>soft green peas folded in nuts and kasoori methi enriched with khoya.</i>	
<b>CHANA MASALA</b> .....	\$ 14.50
<i>well cooked Bengal gram seasoned in onion and tomato with potato.</i>	

**MEAL DEAL**



### HOME ALONE \$ 24.00

1 Butter Chicken, 1 Garlic Naan  
1 Plain Rice, 4 pcs Papadum

### FEED THE FAMILY \$ 50.00

2 Curry (Chicken, Lamb, Beef or veg)  
2 Rice, 1 Naan, 4 pcs Papadum, 2 pcs  
Onion Bhaji, 2 Cans of soft drink.

**LUNCH SPECIAL**



### HALF CURRY+ HALF RICE \$ 9.50

(Chicken, Lamb, Beef or Veg)

### NAAN ROLL \$ 8.50

Naan is made with basic bread ingredients  
(chicken, Lamb, Paneer)

## MENU



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116 Summer Street Orange NSW 2800

### TAKE-AWAY

Tuesday to Sunday: 11:30 AM- 9:00 PM

### DINE IN

Tuesday to Sunday: 11:30 AM- 2:30 PM  
5:00 PM- 9:00 PM





## VEG STARTER

<b>VEG SAMOSA (Each)</b> .....	<b>\$ 03.50</b>
<i>Triangular homemade shortcrust pastry stuffed with spiced potato, green peas and deep fried</i>	
<b>ONION BHAJI (4 Pcs)</b> .....	<b>\$ 07.50</b>
<i>Carpaccio of onion spiced with carom seed and Bengal gram flour fried till golden brown</i>	
<b>PAPADUMS (4 Pcs)</b> .....	<b>\$ 05.00</b>
<i>Thin and crisp lightly spiced lentil waffer with mint sauce</i>	
<b>PANEER PAKODA</b> .....	<b>\$ 10.50</b>
<i>Home made cottage cheese battered in chick pea flour and spiced with thymol seed, fried till golden brown</i>	
<b>CHILLI PANNER</b> .....	<b>\$ 12.00</b>
<i>Batter fried cottage cheese tossed with soy sauce, red chilli sauce and veggies.</i>	
<b>ALOO TIKKI CHAAT</b> .....	<b>\$ 08.50</b>
<i>Spiced potato patty topped with chickpeas vermicelli, mint sauce, sweet yoghurt and tamarind sauce</i>	
<b>TANDOORI MUSHROOM</b> .....	<b>\$ 14.50</b>
<i>Button mushroom marinated with clove and fortified with truffle oil</i>	
<b>ASSORTED VEG PLATER</b> .....	<b>\$ 15.50</b>
<i>Combination of one veg samosa, onion bhaji, paneer pakoda, aloo tikki</i>	

## SIDES

<b>MANGO CHUTNEY</b> .....	<b>\$ 02.50</b>
<b>GREEN APPLE CHUTNEY</b> .....	<b>\$ 02.50</b>
<b>PEAR CHUTNEY</b> .....	<b>\$ 02.50</b>
<b>MIXED PICKLE</b> .....	<b>\$ 02.50</b>
<b>CUCUMBER RAITA</b> .....	<b>\$ 02.50</b>
<b>MINT SAUCE</b> .....	<b>\$ 02.50</b>
<b>JAGGERY AND TAMARIND SAUCE</b> .....	<b>\$ 02.50</b>
<b>FRESH CUT SALAD</b> .....	<b>\$ 05.00</b>

## NON-VEG STARTER

<b>LAMB SAMOSA (Each)</b> .....	<b>\$ 04.50</b>
<i>Spiced lamb mince stuffed in conical short crust dough fried till golden brown</i>	
<b>LAMB SEEKH KEBAB (3 Pcs)</b> .....	<b>\$ 14.50</b>
<i>Tender lamb mince mashed with panchforan spice, skewered and cooked in clay oven</i>	
<b>LAMB CUTLET (3 Pcs)</b> .....	<b>\$ 17.50</b>
<i>Succulent one bone lamb cutlet marinated with jhakhkha masala and cooked in clay oven</i>	
<b>CHICKEN TIKKA (4 Pcs)</b> .....	<b>\$ 12.50</b>
<i>Boneless chunk of chicken thigh marinated in fenugreek leaf and garam masala, cooked in clay oven</i>	
<b>TANDOORI CHICKEN (Half / Full)</b> ...	<b>\$ 12.50 / \$ 19.50</b>
<i>Bird marinated with spice, yoghurt and mustard oil, cooked in a clay oven</i>	
<b>TANDOORI PRAWNS</b> .....	<b>\$ 14.50</b>
<i>Jumbo prawns seasoned in ajwain, yoghurt and garlic</i>	
<b>FISH PAKODA</b> .....	<b>\$ 13.50</b>
<i>Batter fried barramundi with mint sauce</i>	
<b>ASSORTED NON-VEG PLATER</b> .....	<b>\$ 17.50</b>
<i>Combination of one Chicken Tikka, Fish Pakoda, Lamb Samosa, Lamb Seekh Kebab</i>	

## BIRYANI

<i>Aromatic rice with fresh mint, coriander, spices and fried onion, cooked on dum</i>	
<b>Vegetable</b> .....	<b>\$ 14.50</b>
<b>Chicken</b> .....	<b>\$ 15.50</b>
<b>Lamb</b> .....	<b>\$ 16.50</b>
<b>Prawn</b> .....	<b>\$ 18.50</b>

**Please ask for Day Special**

## NON-VEG MAIN

### Select Your Meat

<b>CHICKEN</b> .....	<b>\$ 17.50</b>
<b>LAMB</b> .....	<b>\$ 18.50</b>
<b>BEEF</b> .....	<b>\$ 17.50</b>
<b>PRAWN</b> .....	<b>\$ 19.50</b>
<b>FISH</b> .....	<b>\$ 19.50</b>
<b>GOAT</b> .....	<b>\$ 19.50</b>

**Butter Chicken (Western Style/Desi Style)**  
*Rich tomato sauce uplifted with nuts, cream, butter and fenugreek leaf*

**Korma (Chicken/Lamb/Beef/Prawn)**  
*Nutty sauce added with khoya, cream and flavoured with cardamom*

**Goan curry (Fish/Prawn)**  
*Fine sauce churned with garlic chilli clove and coconut milk*

**Madras Curry (Chicken/Lamb/Beef/Prawn/Fish)**  
*Onion and tomato sauce finished with south Indian tempering and coconut*

**Masala Curry(ChickenTikka/Lamb/Beef/Prawn/Goat)**  
*Masala cooked on slow fire with capsicum, onion and tomato*

**Rogan josh (Lamb/Beef/Goat)**  
*Cooked in its own jus with caramelised onion and garam masala*

**Bombay (Chicken/Lamb/ Beef)**  
*Tomato onion masala upgraded with potato, cumin and laced with coconut milk*

**Vindaloo (Chicken/Lamb/Beef/Prawn)**  
*Spicy pickled delicacy, Unique togetherness of indo-purtgal*

**Saalan (Chicken/Beef/Lamb)**  
*Sauce blended with peanut, sesame and coconut twisted with lemon juice*

**Saag wala (Chicken/Lamb/Beef/Prawn)**  
*Pureed spinach tempred with onion tomato and hinted with clove*

**Jhalfrezi (Chicken/Lamb/Beef/Prawn)**  
*Sour and hot masala with veggies and spice*

**Mango Sauce (Chicken/Lamb/Beef)**  
*Reach nutty sauce blended with alphonso puree*