

Maharadscha



Menu

Indian Restaurant Maharadscha
S. Aujla
Gartenstraße 25
37073 Göttingen

Tel.: 05 51 / 4 88 61 25

www.maharadscha.com

Soups

1. Dal Shorba €3.50
yellow lentil soup with rice and fresh home-made Indian cheese
2. Tomato Shorba €3.50
tomato soup
3. Chicken Coconut-Ka-Shorba €4.00
creamy chicken and coconut soup
4. Saag-Ka-Shorba €3.50
spinach soup with grated fresh Indian cheese
5. Jhinga Shorba €4.50
shrimp soup with fresh coriander (cilantro) and coconut

Starters (Appetizers)

6. Papar €1.50
spicy crackers made of lentil flour, served with mint sauce
7. Samosa €4.50
deep-fried pastry with potato, pea and cheese filling
8. Gobi Pakora €3.50
cauliflower dipped in chickpea batter and deep fried; served with a variety of sauces and salad garnish
9. Paneer Pakora €4.50
home-made Indian cheese dipped in chickpea batter and deep fried; served with sauces and salad garnish
10. Bengan Pakora €4.00
aubergine (eggplant) slices dipped in chickpea batter and deep fried; served with a variety of sauces and salad garnish
11. Chicken Pakora €4.50
tender pieces of chicken breast dipped in chickpea batter and deep fried; served with a variety of sauces and salad garnish
12. Onion Pakora €3.00
onion rings dipped in chickpea batter and deep fried; served with a variety of sauces and salad garnish
13. Mixed Pakora (for two) €10.50
combination of all pakoras
14. Mixed Vegetable Pakora (for two) €10.50
combination of all vegetable pakoras
15. Kashmiri Nan €3.50
unleavened bread made from white flour, filled with minced onion, potato and cheese
16. Garlic Nan €2.50
unleavened bread made from white flour; with garlic

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| 17. Paneer-Ka-Kulich | €3.50 |
| unleavened bread made of white flour; with fresh Indian cheese and herbs, baked with butter in the tandoori oven | |
| 18. Kemah Nan | €4.00 |
| unleavened bread made of white flour; with minced lamb, baked in the tandoori oven | |
| 19. Butter Nan | €2.50 |
| layered unleavened bread prepared with butter | |

Salads

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| 20. Small Mixed Salad | €3.00 |
| 21. Chicken Tikka Salad | €8.50 |
| tender pieces of chicken breast marinated in yogurt, grilled on a skewer in the tandoori oven and served on a bed of salad. | |
| 22. Jhinga Tikka Salad | €10.50 |
| prawns marinated in yogurt, grilled on a skewer in the tandoori oven and served on a bed of salad. | |

Vegetarian Dishes

all vegetarian dishes served with rice and nan (bread)

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| 23. Dal Makhni | €9.00 |
| black lentils fried in butter sauce with a special blend of seasonings | |
| 24. Tarka Dahl Panjabi (spicy) | €9.00 |
| yellow lentils with onions, tomatoes, garlic and green chilis | |
| 25. Navrattan Sabji-Korma | €10.00 |
| mixed seasonal vegetables with Kashmiri spices in a mild creamy sauce | |
| 26. Mixed Sabji | €10.00 |
| mixed seasonal vegetables prepared with tomatoes, onions, ginger and garlic | |
| 27. Saag Paneer | €10.00 |
| cubes of home-made Indian cheese lightly fried in savory spinach | |
| 28. Malai Kofta | €10.00 |
| mixture of potato, home-made Indian cheese, almonds and raisins formed into balls, rolled in wheat flour, deep fried and served in a mildly spicy sauce | |
| 29. Mattar Paneer | €9.50 |
| home-made Indian cheese with peas, fried in curry sauce | |
| 30. Mango Curry | €11.00 |
| fresh mango prepared in savory curry sauce | |

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| 31. Auberginen Bartha
aubergine (eggplant) roasted whole over an open flame, pureed, seasoned with herbs, and prepared with onions, tomatoes and ginger | €10.00 |
| 32. Bhindi Masala
garden-fresh okra prepared with onions, tomatoes, ginger and seasonings | €10.50 |
| 33. Paneer Tikka Masala
fresh home made Indian cheese marinated in spiced yoghurt with saffron, grilled in the tandoori oven and then fried in a special sauce with bell peppers, onions, tomatoes, ginger and spices | €12.50 |
| 34. Channa Bhatoora
chickpeas with tomatoes, onions and ginger in a light, tangy sauce; served with crispy, deep-fried leavened bread | €10.00 |
| 35. Zucchini Aloo
zucchini with potatoes, onions, tomatoes, ginger and fresh coriander (cilantro) in a tangy sauce | €10.00 |

Tandoori Dishes

all tandoori dishes served with rice, nan (bread) and special sauces

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| 36. Paneer Tikka (vegetarian)
vegetarian specialty baked in the tandoori oven: cubes of home-made Indian cheese marinated in a tangy saffron-yogurt sauce, grilled with bell peppers and tomatoes and served with a variety of our special sauces | €12.50 |
| 37. Chicken Tikka
tender pieces of chicken breast marinated in a tangy saffron-yogurt sauce, grilled in the tandoori oven and served with a variety of sauces | €13.50 |
| 38. Murg Malai Tikka
tender pieces of chicken breast marinated in a mild sauce, grilled on a skewer in the tandoori oven and served with a variety of sauces | €13.50 |
| 39. Chicken Mint Tikka
tender pieces of chicken breast marinated in a fresh, aromatic mint sauce, grilled on a skewer in the tandoori oven and served with a variety of sauces | €13.50 |
| 40. Fish-Tikka
marinated fish filet grilled in the tandoori oven and served with a variety of sauces | €14.00 |
| 41. Tandoori Jhinga
prawns marinated in yogurt, ginger, garlic and seasonings, grilled in the tandoori oven and served with a variety of sauces | €19.50 |

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| 42. Lamb Tikka | €13.00 |
| tender boneless lamb marinated in a tangy saffron-yogurt sauce, grilled in the tandoori oven and served with a variety of sauces | |
| 43. Shahi Kebab | €12.50 |
| rolls of minced lamb and chicken grilled in the tandoori oven and served with a variety of sauces | |
| 44. Maharaja's Mixed Tandoori Grill | €15.00 |
| mixed tandoori platter with lamb and chicken, served with a variety of sauces | |

Chicken Dishes

all chicken dishes served with rice and nan (bread)

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| 45. Chicken Curry | €11.50 |
| tender pieces of chicken breast in curry sauce | |
| 46. Chicken Korma | €13.50 |
| tender pieces of chicken breast in a special mild sauce with almonds, home-made Indian cheese, fresh grated coconut and raisins | |
| 47. Chicken Tikka Masala | €13.50 |
| tender pieces of chicken breast marinated in a tangy yogurt-saffron sauce, grilled in the tandoori oven and then fried in a special sauce with bell peppers, onions, tomatoes, ginger and spices | |
| 48. Mango Chicken | €13.50 |
| tender pieces of chicken breast with fresh green mango in a special sauce | |
| 49. Butter Chicken | €13.50 |
| tender pieces of chicken breast marinated in a tangy saffron-yogurt sauce, grilled in the tandoori oven and served in a tomato cream sauce | |
| 50. Chicken Vindaloo (spicy) | €12.50 |
| tender pieces of chicken breast with potato, ginger and garlic in a spicy curry sauce | |
| 51. Chicken Jalfrezi (spicy) | €12.50 |
| tender pieces of chicken breast with vegetables, onions, tomatoes, garlic and ginger in a spicy curry sauce | |
| 52. Garlic Chicken | €12.50 |
| tender pieces of chicken breast fried with fresh garlic, onions, herbs and cardamom and served in a savory sauce | |
| 53. Chicken Harially | €13.50 |
| a specialty of the house: tender pieces of chicken breast in savory spinach with fresh mint, fresh coriander (cilantro), grilled tomatoes and onions | |

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| 54. Cream Chicken | €13.50 |
| tender pieces of chicken breast fried with onions, ginger in mild spicy chili sauce | |
| 55. Chicken Do Piazza | €12.50 |
| tender pieces of chicken breast fried with tomatoes, coriander and butter-fried onions | |
| 56. Chicken Achari Hot (spicy) | €13.50 |
| tender pieces of chicken breast fried with mixed pickle (spice pickled fruits), herbs and tomatoes and served in a savory sauce | |
| 57. Chicken Sabji | €12.50 |
| tender pieces of chicken breast fried with vegetables in a spicy curry sauce | |

Lamb Dishes

all lamb dishes served with rice and nan (bread)

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| 58. Lamb Curry | €12.50 |
| tender boneless lamb in curry sauce | |
| 59. Shahi Korma | €13.50 |
| tender boneless lamb in a special mild sauce with Indian cheese, almonds, cashews and fresh grated coconut | |
| 60. Lamb Dal | €13.50 |
| tender boneless lamb and yellow lentils with butter-fried onions, tomatoes, garlic and green chilis | |
| 61. Bhindi Lamb | €14.00 |
| a specialty of the house: juicy tender boneless lamb cooked with onions, ginger, garlic and yogurt, then fried with prepared okra | |
| 62. Lamb Punjabi | €14.00 |
| tender boneless lamb marinated in a saffron-yogurt sauce with ginger and garlic, grilled in the tandoori oven with special herbs and spices, and then fried briefly with tomatoes, onions and bell peppers | |
| 63. Lamb Saag | €13.50 |
| tender boneless lamb fried with savory spinach | |
| 64. Rogan Josh | €13.50 |
| tender boneless lamb in a special yogurt sauce seasoned with fennel | |
| 65. Lamb Do Piazza | €13.50 |
| tender boneless lamb fried with tomatoes, coriander and butter-fried onions | |
| 66. Lamb Vindaloo (spicy) | €13.50 |
| tender boneless lamb with potato, ginger and garlic in a spicy sauce | |
| 67. Lamb Achari Hot (spicy) | €13.50 |
| tender boneless lamb fried with mixed pickle (spicy pickled fruits), herbs and tomatoes and served in a savory sauce | |

Rice Dishes

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| 68. Vegetable Biryani | €10.50 |
| vegetables fried in basmati rice with onions, bell peppers, nuts, and raisins, served with a variety of sauces | |
| 69. Lamb Biryani | €12.50 |
| tender boneless lamb fried in basmati rice with onions, bell peppers, nuts and raisins, served with a variety of sauces | |
| 70. Chicken Biryani | €12.50 |
| tender pieces of chicken breast fried in basmati rice with onions, bell peppers, nuts and raisins, served with a variety of sauces | |
| 71. Maharaja Biryani | €14.00 |
| basmati rice with chicken, lamb and vegetables fried with onions, bell peppers, nuts and raisins, served with a variety of sauces | |

Fish Dishes

all fish dishes served with rice and nan (bread)

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| 72. Goa Machi Curry | €13.50 |
| a fish curry specialty from Goa: ocean perch filet fried with onions, ginger, garlic and selected herbs and seasonings, and then cooked in a mild sauce | |
| 73. Fish Madras (spicy) | €13.50 |
| fish with coconut, garlic, fresh curry leaves and tomatoes in a spicy curry sauce | |
| 74. Jhinga Harially | €19.50 |
| a specialty of the house: prawns fried in savory spinach with fresh mint, fresh coriander (cilantro), grilled tomatoes and onions | |
| 75. Jhinga Madras (spicy) | €19.50 |
| prawns with coconut, garlic, fresh curry leaves and tomatoes, in a spicy curry sauce | |
| 76. Jhinga Coconut Curry | €19.50 |
| a specialty from southern India: prawns roasted with seasonings in coconut cream | |

Desserts

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| 77. Mango Cream | €3.50 |
| 78. Schrikand | €3.50 |
| yogurt with saffron, cardamom, nutmeg and cloves, sweetened with honey | |
| 79. Kulfi | €3.50 |
| home-made ice cream specialty made of fresh milk, blanched almonds, pistachios and cardamom | |
| 80. Cassata-Icecream | €3.50 |
| 81. Gulab Jamun | €2.50 |

Side Orders

82. Tandoori Roti	€1.50
whole-grain unleavened bread	
83. Nan	€1.50
unleavened bread made with white flour	
84. Pratha	€2.00
layered whole-grain unleavened bread	
85. Kashmiri Nan	€3.50
unleavened bread made from white flour, filled with minced onion, potato and cheese	
86. Garlic Nan	€2.50
unleavened bread made from white flour; with garlic	
87. Bhatoora	€1.50
crispy, deep-fried leavened bread	
88. Paneer Ka Kulich	€3.50
unleavened bread made of white flour; with fresh Indian cheese and herbs, baked with butter in the tandoori oven	
89. Kemah Nan	€4.00
unleavened bread made of white flour; with minced lamb, baked in the tandoori oven	
90. Butter Nan	€2.50
layered unleavened bread prepared with butter	
91. Rice	€2.00
92. Raita	€3.00
Refreshing spiced yogurt with cucumber and herbs	
93. Mixed pickles	€1.50
pickled fruits in oil (spicy)	
94. Mango Chutney	€1.50
95. Assorted home-made sauces	€3.00

Combination Dinners and Thali (Platters)

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| 96. Maharaja Sabji Ki Thali (Vegetarian Platter) | €14.50 |
| three different vegetarian curries, basmati rice, chapati (whole-grain unleavened bread), raita (refreshing yogurt with cucumber and herbs), and dessert | |
| 97. Maharaja Gosht Ki Thali (Mixed Platter) | €15.00 |
| lamb curry, chicken curry and vegetable curry with basmati rice, raita (refreshing yogurt with cucumber and herbs), chapati (whole-grain unleavened bread), and dessert | |

Maharaja

Sparkling Mango Wine

Dahl Ka Shorba

yellow lentil soup with rice and fresh Indian cheese

Chicken Tikka

tender pieces of chicken breast marinated in a tangy saffron-yogurt sauce, grilled in the tandoori oven and served with a variety of sauces

and

Rogan Josh

tender boneless lamb in a special yogurt sauce seasoned with fennel

and

Mixed Sabji

mixed seasonal vegetables prepared with tomatoes, onions, ginger and garlic

Shrikhand

yogurt with saffron, cardamom, nutmeg and cloves, sweetened with honey

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| 98. | for 2 persons | €45.00 |
| 99. | for 3 persons | €65.00 |
| 100. | for 4 persons | €86.00 |

Maharani

Sparkling Mango Wine

Chicken Coconut Shorba
creamy chicken and coconut soup

Shahi Kebab

rolls of minced lamb and chicken grilled in the tandoori oven and
served with a variety of sauces

and

Chicken Harially

tender pieces of chicken breast in savory spinach with fresh
mint, fresh coriander (cilantro), grilled tomatoes and onions

and

Zucchini Aloo

zucchini with potatoes, onions, tomatoes, ginger and coriander in
a tangy cream sauce

Shrikhand

yogurt with saffron, cardamom, nutmeg and cloves, sweetened
with honey

101.	for 2 persons	€45.00
102.	for 3 persons	€65.00
103.	for 4 persons	€86.00

Vegetarian

Sparkling Mango Wine

Saag - Ka - Shorba
spinach soup with fresh grated Indian cheese

Paneer Tikka
cubes of fresh home-made Indian cheese, marinated in a tangy
saffron-yogurt sauce, grilled with bell peppers
and tomatoes, served with variety sauces
and
Bhindi Masala
garden-fresh okra prepared with onions, tomatoes, ginger, garlic
and special Indian seasonings
and
Bengan Ka Bartha
aubergine (eggplant) roasted whole over an open flame, pureed,
seasoned with herbs, and prepared with onions, tomatoes and
ginger

Mango Cream

104.	for 2 persons	€45.00
105.	for 3 persons	€65.00
106.	for 4 persons	€85.00

Goa

Sparkling Mango Wine

Jhinga Shorba

shrimp soup with fresh coriander (cilantro) and coconut

Fish Tikka

marinated fish filet grilled in the tandoori oven and served with a variety of sauces

and

Fish Harially

a specialty of the house:

fish filet fried in savory spinach with fresh mint, fresh coriander (cilantro), grilled tomatoes and onions

and

Jhinga Coconut Curry

a specialty from southern India: prawns roasted with seasonings in coconut cream

Shrikhand

yogurt with saffron, cardamom, nutmeg and cloves, sweetened with honey

107.	for 2 persons	€49.00
108.	for 3 persons	€72.50
109.	for 4 persons	€95.00

Indian Beverages

110. Lassi	€2.00
yogurt drink; your choice of sweet or salty	
111. Punjabi lassi	€2.50
yogurt drink with fresh curry leaves and seasonings	
112. Mango Lassi	€2.50
113. Mint Lassi	€2.50
yogurt drink with mint	
114. Rose Lassi	€2.50

Hot Beverages

Chai (Indian spiced tea with milk and honey)	€2.00
Green Chai, Black Chai, Mint Chai	€2.00
Coffee	€2.00
Espresso	€2.00
Cappuccino	€2.50

Non-alcoholic Beverages

	<i>0.25 l</i>	<i>0.5l</i>	<i>0.7 l</i>
Mineral water (sparkling or still)	€2.00	€3.50	€5.00
		<i>0.2 l</i>	<i>0.4 l</i>
Cola, Cola light, Fanta, Sprite, Cola/Fanta-Mix		€2.00	€3.00
Bitter Lemon (Schweppes)		€2.00	€3.50
Ginger Ale (Schweppes)		€2.00	€3.50
Tonic Water (Schweppes)		€2.00	€3.50

Fruit Juices

	<i>0.2 l</i>	<i>0.4 l</i>
Apple juice with sparkling water	€2.00	€3.00
Apple juice	€2.00	€3.50
Mango juice	€2.00	€3.50
Orange juice	€2.00	€3.50
Coconut-pineapple juice	€2.00	€3.50

Beers

Einbecker Brauherrn on draught	0.3l	€2.50
Einbecker Brauherrn on draught	0.4l	€3.00
Weizen (wheat beer), pale	0.5l	€3.20
Weizen, dark	0.5l	€3.20
Weizen, clear	0.5l	€3.20
Non-alcoholic beer	0.33l	€2.50
Non-alcoholic weizen	0.5l	€3.20
Malt beer	0.33l	€2.50

Indian Beers

Kingfisher	0.33l	€3.00
Cobra	0.33l	€3.00

Aperitifs

Sparkling mango wine, Glass		€3.00
Martini	5 cl	€3.00
Campari with orange juice	4 cl	€4.00
Campari with soda water	4 cl	€4.00

Indian Spirits

Mango schnapps	2 cl	€2.50
Old Monk (rum, aged 7 years)	2 cl	€2.50

Liqueurs

Mango liqueur	4 cl	€2.50
Amaretto di Saronno	4 cl	€2.50
Baileys Irish Cream	4 cl	€2.50
Batida de Coco	4 cl	€2.50

Whiskies

Johnny Walker Black Label	2 cl	€2.50
Dimple	2 cl	€2.50
Chivas Regal	2 cl	€2.50
Glenfiddich	2 cl	€2.50

Spirits

Malteser Aquavit	2 cl	€2.50
Smirnoff Vodka	2 cl	€2.50
Vodka Moskovsakya	2 cl	€2.50
Tequila	2 cl	€2.50

Eau de Vie

Kirsch (cherry)	2 cl	€2.50
Mirabelle plum	2 cl	€2.50
Williams pear	2 cl	€2.50
Damson plum	2 cl	€2.50

Cognacs

Hennessy V. S. O. P	2 cl	€2.50
Remy Martin V. S. O. P	2 cl	€2.50
Otard V. S. O. P	2 cl	€2.50

Cordials

Ramazotti	4 cl	€2.50
Fernet Branca	2 cl	€2.00
Fernet Menta	2 cl	€2.00
Underberg	2 cl	€2.00
Jägermeister	2 cl	€2.00

Mixed Drinks

Old Monk Cola	4 cl	€5.00
Gin Tonic	4 cl	€5.00
Wodka Lemon	4 cl	€5.00
Whisky Cola	4 cl	€5.00

White Wines

	<i>0.1 l</i>	<i>0.2 l</i>	<i>Bottle</i>
184. Riesling Kabinett medium dry Herrgottsacker, Forster Winegrowers Assoc. Light; discreetly sweet; aroma of yellow fruits	€2.50	€4.00	€14.00
186. Chenin Blanc Western Cape Culemborg, South Africa dry; aromatic; low acidity	€2.50	€4.00	€14.00
188. Con Class Rueda DO Spain medium weight; well balanced; exotic fruits	€2.50	€4.00	€14.00

Red Wines

	<i>0.1 l</i>	<i>0.2 l</i>	<i>Bottle</i>
190. Eguren Bodegas Eguren, Spain. matured in wood barrels; dry; berry flavors	€2.50	€4.00	<i>1/ Btl.</i> €16.00
192. Roca Moreno (Spain) Agreeably sweet; low acidity	€2.50	€4.00	€14.00
194. Merlot Trentino DOC Cantina Lavis, Italy. fruity, harmonious, pleasant to the taste	€2.50	€4.00	€14.00
196. White Wine Spritzer			€3.50

List of additives available on request.
All prices include tax.