

MAHARAJA - CALL THE MEAL MOBILE 414-763-1925 FOR DELIVERY
OR PLACE ORDER ONLINE AT
WWW.THEMEALMOBILE.COM

APPETIZERS

<i>CHEESE PAKORA: (5 Pieces) Homemade Cheese Deep Fried in Chick Pea Batter</i>	\$	5.45
<i>CHICKEN PAKORA: (5 Pieces) Assorted 'Boneless Cubes of Chicken Deep Fried in Chick Pea Batter</i>	\$	5.45
<i>FISH PAKORA: (5 Pieces) Fish, Boneless and Skinless, Marinated with Yogurt, Lemon Juice, Spices, Chick Pea Batter and Deep Fried</i>	\$	8.49
<i>SHRIMP PAKORA: Shrimp Marinated Yogurt, Lemon, Juice and Spices. Deep Fried in the Chick Pea Batter</i>	\$	8.49
<i>ALOO TIKKI: (2 Pieces) Chopped Potatoes, Green Peas, Gram Flour Balls Deep Fried</i>	\$	5.00
<i>SAMOSA: Spicy Turnovers Stuffed with Potatoes and Green Peas</i>	\$	5.00
<i>VEGETABLE PAKORA: (5 Pieces) Vegetable Fritters</i>	\$	4.45
<i>MIXED VEGETARIAN PLATTER: Two Vegetable Pakoras and Cheese Pakoras, Samosa, Aloo Tikki and Slices of Papadam</i>	\$	8.49
<i>MIXED PLATTER (NON VEGETARIAN): Two Chicken and two Fish Pakora, Seekh Kabob and a Slice of papadam</i>	\$	9.49
<i>PAPADAM: (2 Slices) Crispy, Spicy Wafers</i>	\$	2.00

SOUPS

<i>MULLIGATAWNY SOUP: Lentils, Vegetables, Spice, Etc.</i>	\$	4.50
<i>COCONUT SOUP: Coconut, Cream, Pistachio, Etc.</i>	\$	4.50

INDIAN BREADS

<i>PLAIN PARATHA: Multi-layers bread freshly made with butter</i>	\$	2.75
<i>POORI: (2 Pieces) Light, fluffy-puffed, deep-fried</i>	\$	3.25
<i>CHAPATITI: Thin, dry whole wheat bread</i>	\$	2.75
<i>ALOO PARATHA: A multi-layer bread, stuffed with potatoes and made with butter</i>	\$	4.00
<i>GOBHI PARATHA: whole wheat bread, stuffed with cauliflower, cooked on a griddle with butter</i>	\$	4.00
<i>NAN: Fine flour tandoor baked Bread</i>	\$	2.45
<i>ONION KULCHA: Unleavened White Bread Stuffed with Onions and Baked in Tandoor</i>	\$	3.45
<i>STUFFED NAN: Unleavened Bread Stuffed with Potatoes and Spices and Baked in Tandoor</i>	\$	4.00
<i>ROTI: Whole Wheat Bread Baked in Tandoor</i>	\$	2.45
<i>GARLIC NAN: Unleavened White Bread Stuffed with Garlic Baked in Tandoor</i>	\$	4.00
<i>CHICKEN KULCHA: Unleavened White Bread Stuffed with Chicken and baked in Tandoor</i>	\$	4.50
<i>GINGER NAN: Unleavened White Bread Stuffed with Ginger and Baked in Tandoor</i>	\$	4.00
<i>CHEESE NAN: Unleavened White Bread Stuffed with Cheese and Baked in Tandoor</i>	\$	4.00

KEEMA NAN: Tandoori Nan Stuffed with Seasoned Minced Meat	\$ 4.50
PISHAWRI NAN: Unleavened White Bread Stuffed with Dry Nuts and Raisins and Baked in Tandoor	\$ 4.50
CHEFS SPECIAL NAN: Unleavened White Bread Stuffed with Onions, Potatoes and Cheese and Baked in Tandoor	

TANDOORI SPECIALS (Charcoal Clay Oven)

and ground fresh spices baked in a charcoal clay oven (Tandoor). The result is lean and tender meat with a seductive

TANDOORI CHICKEN: Skinless Chicken Marinated in a Mixture of Yogurt, Aromatic Spice and Baked to a Succulent Tenderness in the Tandoor	\$ 14.79
CHICKEN TIKKA: Chicken Roasted in Charcoal Oven, Mild Spices, Served with Lemon	\$ 16.79
SEEKH KABOB: Finely Minced Lamb Seasoned with Chopped Onions, Herbs and Spices then Baked on Skewers in our Tandoor Oven	\$ 16.79
RESHMI KABOB: Tender Chicken Breast Pieces Marinated in Sour Cream with Fresh Spices and Roasted in the Tandoor	\$ 17.79
TANDOORI SHRIMP: King-sized Shrimp Marinated in Fresh Ginger and Garlic the Roasted in the Tandoor	\$ 18.79
TANDOORI MIXED GRILL: Combination of Tandoori Specialties like Tandoori Chicken, Chicken Tikka, and Seekh Kabob, Reshmi Kabob and Tandoori Shrimp with Sauteed Onions and a Piece of Lemon	\$ 18.79

MAHARAJA DINNERS

Sauce.

As per choice, Mild, Medium, Hot.

CHICKEN CURRIES

CHICKEN CURRY: Boneless Chicken, Cooked in Onions, Garlic, Ginger, Yogurt and Spices	\$ 13.29
CHICKEN MUSHROOM: Boneless Chicken Curry Cooked with Mushrooms	\$ 13.79
CHICKEN JALFRAZIE CURRY: Boneless Chicken Cooked with Green Vegetables and Onions	\$ 13.79
CHICKEN SHAHIKORMA: Chicken Cooked with Cream Sauce and Cashews	\$ 14.79
CHICKEN SAAG: Boneless Chicken Cooked with Spinach	\$ 13.79
CHICKEN TIKKA MASALA: Boneless Roasted Chicken Cooked in Spices and Thick Curry Sauce	\$ 14.79
CHICKEN VINDALOO: Boneless Chicken Curry Cooked with Potatoes and Very Hot Spices	\$ 13.79
CHICKEN MANGO: Boneless Chicken Cooked in an Onion, Garlic, Ginger and Mango Sauce	\$ 13.79
CHICKEN MOGHLAI: Chicken Tikka Cooked in Mushroom Cream Sauce, Tomato Sauce and a Blend of spices and Herbs	\$ 14.79
CHICKEN MAKHANI: Boneless Tandoori Chicken in Butter and Cream Sauce with Cashews and Raisins	\$ 14.79
CHICKEN TIKKA SAAG: Boneless Roasted Chicken Cooked in Delicately Spiced Spinach and Fresh Ginger Gorklak	\$ 14.79

LAMB CURRIES

LAMB CURRY: <i>The Perfect Lamb Curry, Cooked with Onions and Yogurt</i>	\$ 14.79
LAMB SHAHIKORMA: <i>Lamb Cooked in Cream with Herbs and Cashews</i>	\$ 15.29
LAMB MUSHROOM: <i>Juicy Lamb, Pan Roasted with Spices, Onions, Tomatoes, Mushrooms</i>	\$ 14.79
LAMB SAAG: <i>Lamb Curry Cooked with Spinach</i>	\$ 14.79
LAMB VINDALOO CURRY: <i>Lamb Curry Cooked with Potatoes and Very Hot Spices</i>	\$ 14.79
LAMB JALFRAZIE CURRY: <i>Lamb Curry Cooked with Green Vegetables and Onions</i>	\$ 14.79
LAMB MASALA: <i>Boneless Roasted Lamb Cooked in Spices and Thick Curry Sauce</i>	\$ 15.29
ROGAN JOSH: <i>Lean Lamb cooked in a Yogurt Based Sauce</i>	\$ 14.79
LAMB MOGHLAI: <i>Juicy Pieces of lamb Cooked in a Special Sauce of Tomatoes, Cream, Fresh Mushrooms, Herbs & Spices</i>	\$ 15.29
LAMB MANGO: <i>Boneless Lamb Cooked in an Onion, Garlic, Ginger and Mango Sauce</i>	\$ 14.79

VEGETABLES

NAVARATTAN KORMA: <i>Mixed Vegetables Cooked with Cream, Herbs and Cashews</i>	\$ 12.79
MALAI KOFTA: <i>Vegetable Balls, Fried, Cooked in Delicious Gravy</i>	\$ 12.79
MUTTER PANEER: <i>Fresh Homemade Cottage Cheese and Green Peas Curry</i>	\$ 12.79
ALOO MUTTER: <i>Fresh Green Peas Cooked in a Delicately Spiced Sauce with Potatoes</i>	\$ 11.79
PALAK PANEER: <i>Spinach Cooked with Homemade Cheese</i>	\$ 12.79
PALAK ALOO: <i>Delightful Ragout of potatoes, Spinach & Tomatoes, Light Cream, Cinnamon & other Spices</i>	\$ 11.79
VEGETABLE MIX CURRY: <i>Variety of Vegetables (Green Peas, Potatoes, Cauliflower, etc.)</i>	\$ 11.79
ALOO CHOLE: <i>Chick Peas Deliciously Cooked with Tomatoes, Potatoes, etc</i>	\$ 11.79
ALOO GOBHI: <i>Cauliflower and Potatoes Cooked with Tomatoes and Spices</i>	\$ 12.79
SHAHI PANEER: <i>Chunks of Cheese Sauteed with Ginger, Garlic, Onion & Tomatoes, Garnished with Cashews and Raisins, Cooked in Creamy Sauce. A Royal Vegetarian Delight</i>	\$ 13.79
DAL MAKHNI: <i>Black Bean and Kidney Bean Cooked with Butter</i>	\$ 11.79
KAJ MAH: <i>Kidney Beans in a Robust Tomato Base Sauce of Ginger, Garlic, Turmeric & other Herbs</i>	\$ 11.79
BAINGAN BHARTHA: <i>An Eggplant Specialty Baked over Open Flame, Mashed and then Sauteed with Onions, Garlic, Ginger and other Spices</i>	\$ 12.79
PALAK CHOLE: <i>Spinach Cooked with Chick Peas</i>	\$ 11.79
KARHI PAKORA: <i>Ground Flour of Chick Peas, Yogurt and Vegetable</i>	\$ 11.79
PALAK MUSHROOM: <i>Fresh Mushroom and Spinach Cooked in Mild Spice</i>	\$ 11.79

VEGETABLE MANGO: Variety of Vegetables Cooked in Mango Sauce \$ 11.79
PANEER JALFRAZIE: Fresh Homemade Cottage Cheese Cooked with Fresh Vegetables and Spices \$ 13.79

MUTTER MUSHROOM: Fresh Mushrooms and Green Peas Cooked in a Delicately Spiced Sauce \$ 11.79

BEEF CURRIES

BEEF CURRY: Beef Cooked in Onions, Garlic, Ginger, Yogurt and Spices \$ 13.79

BEEF JALFRAZIE: Beef Curry Cooked with Green Peppers, Tomatoes and Onions \$ 13.79

BEEF MUSHROOM: Juicy Beef, Pan Roasted with Spices and Mushrooms \$ 13.79

BEEF SAAG: Beef Curry Cooked with Spinach \$ 13.79

BEEF SHAHIKORMA: Beef Cooked in Cream with a Blend of Spices and Herbs \$ 14.79

BEEF VINDALOO CURRY: Juicy Beef Curry Cooked with Potatoes and Very Hot Spices \$ 13.79

BEEF MASALA: Beef Cooked in a Rich Cream Tomato Sauce \$ 14.79

SEAFOOD

FISH CURRY: Boneless Fish Cooked in Onions, Garlic, Ginger, Yogurt and Spices \$ 14.79

FISH MASALA: Boneless Fish Pieces Marinated with Yogurt, Mild Spices and Cooked with Curry Sauce, Tomatoes and Peppers \$ 14.79

FISH VINDALOO CURRY: Boneless Fish Cooked with Potatoes and Hot Spices \$ 14.79

SHRIMP CURRY: Fresh Jumbo Shrimp Cooked in a Spicy Curried Sauce \$ 17.95

SHRIMP JALFRAZIE: Shrimp cooked with Green Vegetables, Onions, Tomatoes, etc \$ 17.95

SHRIMP SAAG: Shrimp Curry Cooked with Spinach \$ 17.95

SHRIMP MUSHROOM: Shrimp Cooked with Mushrooms and Curry Sauce \$ 17.95

SHRIMP VINDALOO: Shrimp Cooked in a Spicy Sauce with Potatoes and Onions \$ 17.95

SHRIMP MASALA: Fresh Jumbo Shrimps Cooked in a Rich Cream Sauce of Tomatoes Sauce \$ 17.95

BIRYANI RICE SPECIALTIES

CHICKEN BIRYANI: Basmati Rice Cooked with Chicken Chunks, Nuts and Spices \$ 14.79

LAMB BIRYANI: Juicy Pieces of Lamb Cooked with Basmati Rice and Spices and Garnished with Nuts \$ 15.95

VEGETARIAN BIRYANI: Basmati Rice Cooked with Green Vegetables and Garnished with Dried Fruits \$ 13.79

SHRIMP BIRYANI: King Sized Shrimp, Cooked with Basmati Rice and Garnished with Dried Fruits \$ 16.79

BEEF BIRYANI: Basmati Rice and Spicy Beef Chunks Cooked with Nuts and Flavored with Saffron \$ 14.79

CHEFS SPECIAL: Basmati Rice Cooked with Green Vegetables, Chicken Chunks, Juicy Lamb, Beef Chunks and King Shrimp with Herbs, Fresh Spices, Nuts and Raisins \$ 16.79

PLAIN PULLAO: Basmati Rice 3.99

PRESENTING MAHARAJA'S SPECIAL SOUTH INDIAN CUISINE

APPETIZERS

IDDLY (3 Pcs)* Steamed Rice and Lentil Patties	\$ 6.25
KANCHEEPURAM IDDLY (3 Pcs)* Mildly spiced Ruva iddly garnished with Cashew nuts, Carrots and Coriander.	6.45
MEDHU VADA (3 Pcs)* Fried lentil donuts.	6.45
DAHI VADA (3Pcs)* Lentil donuts dipped in special yogurt	\$ 7.55
RASH VADA (3 Pcs)* Lentil donuts dipped in Rasam. (Spicy)	\$ 7.55
MASALA VADA (3 Pcs)* (Spicy Med.) Spiced fried chick peasa patties	\$ 7.55
VEGTETABLE CUTLET (2Pcs)* Minced vegetables with spices crumbed and deep fried.	\$ 7.55
UPPUMA (Med)* Wheatlets cooked in mixed Vegetables and nuts. Mildly Spiced.	\$ 9.79
SOUTH INDIAN COMBO* Madhu Vada, Vegetable cutlet, Masala Vada and choice of cutlet, Choice of Iddly & Uppuma	9.79
FISH CUTLETS (2 Pcs) * (Med) Tuna Fish and potatoes in spiced patties.	\$ 9.79

SOUPS

TOMATO SOUP*	3.99
RAMSAM SOUP A traditional South Indian sour & spicy soup	3.99

UTHAPPAMS

PLAIN UTHAPPAM* Indian style pancake with rice flour and lentils.	\$ 10.79
TOMATOUE UTHAPPAM* With tomatoe toppings.	\$ 10.79
ONION UTHAPPAM* With onion toppings.	\$ 10.79
ONION CHILLY UTHAPPAM* With onion and chilly toppings.	\$ 10.79
VEGETABLE UTHAPPAM* With mixed vegetable toppings	\$ 11.79
CHEESE UTHAPPAM* With Homemade Cheese toppings.	\$ 11.79
VEGETABLE AND CHEESE UTHAPPAM* With mixes vegetables and cheese toppings.	\$ 11.79
CHICKEN TIKA UTHAPPAM* With minced chicken tika toppings	\$ 11.79
FISH UTHAPPAM* With tuna fish w/ masala toppings.	\$ 11.79

DOSAI

SADA DOSAI* Thin Rice crepes.	\$ 9.79
MASALA DOSAI* Rice crepes filled with potatoes and onions.	\$ 10.79
MYSORE PLAIN DOSAI* Rice crepes with special mysoor sauce on it.	\$ 10.79
MYSORE MASALA DOSAI* Rice crepes with special mysoor sauce, potatoes and onions.	\$ 10.79
PALAK DOSAI* Rice crepes with layer of spinach topped with onion and chillies.	\$ 10.79

PLAIN EGG DOSAI* Rice crepes with layer of egg.	\$ 10.79
EGG MASALA DOSAI* Rice crepes with egg potatoes and onions.	\$ 10.79
CHICKEN TIKA DOSAI* Rice crepes filled with chicken tika.	\$ 11.79
FISH MASALA DOSAI* Rice crepes filled with mildly spiced fish cooked with potatoes and onions	\$ 11.79

SPECIAL DISHES

AVIAL* Variety mixed vegetables cooked in mild yogurt and coconut sauce.	\$ 13.79
FISH MOLY* Chunks of fish cooked in touch of coconut and spices.	\$ 14.79
GOAT MALABAR* Goat meat cooked in spices and a touch of coconut Kerala style.	\$ 15.29
CHICKEN MADRAS* Chicken cooked in special sauce spiced with coconut and herbs in Madras style.	\$ 14.79
LAMB MADRAS* Lamb cooked in special sauce spiced with coconut and herbs in Madras style.	\$ 15.29

PULLAVS

CURD RICE* Yogurt rice garnished with mustard seed and herbs.	\$ 9.79
TAMARIND RICE* Rice cooked in tamarind with nuts and spices.	\$ 10.79
LEMON RICE* Rice cooked in lemon juice and nuts.	\$ 10.79

CONDIMENTS

PICKLE	\$ 1.50
MANGO CHUTNEY	\$ 1.50
SALAD	\$ 2.50
RAITA: Cucumber, Mint in Yogurt	\$ 1.50
PLAIN YOGURT	\$ 1.50

DESSERTS

KULFI: Exotic Ice Cream from India made with Saffron, Almonds & Nuts	\$ 4.99
MANGO ICE CREAM: Ice Cream made with Mango and Milk and Flavored with Nuts and Rose Water	\$ 4.50
GULAB JAMUN: Non Fat Dry Milk and Cottage Cheese Fried Ball Soaked in Sugar Syrup	\$ 4.50
KHEER: Rice Cooked in Sweetened Milk, Raisins and Almonds	\$ 4.50

Bottled Water - \$1.50

Cans Coke, Diet Coke, Sprite - \$1.00

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