



About Maharaja

Maharaja is a unique, indian restaurant on Østerbro, of the highest quality.

Here we emphasize the traditions within the indian cuisine.

We offer indian specialities, where spiciness can be adjusted to fit the individual needs of our guests. With us, the spicier courses are marked as follows :

Hot ♦

**Hotter ♦♦
(Vindaloo)**

**Hottest ♦♦♦
(Madras)**

At Maharaja the combination of danish “hygge” and the classical indian ways are very important to us. It is from these we’ve sourced the inspiration for the atmosphere in the restaurant and for our Kitchen.

What does Maharaja mean?

We have chosen the name Maharaja, as this was the title used for ‘king’, in the feudal times of India. And it was in these times, that a wealth of spices and the mixtures thereof, could conjure up those luxurious and exquisite specialities, that the indian cuisine has become so famous for.

Maharaja has recieved several, positive reviews and chef’s hats from danish and international media alike, for our traditional indian cuisine.

4 Chef’s hats in “Politiken”, 2009.

4 Chef’s hats in “Sydsvenskan”, 2009.

3 Stars in “Berlingske Tidende”, 2010.

“Maharaja, a kitchen with yoghurt here, there & everywhere”,
GOOD TASTE / Arla, 2010.

“Maharaja Østerbro, one of the 5 good Indian restaurants in town”,
WWW.AOK.DK, 2017.

New Chef

By the new year we were lucky enough as to employ Deepak Rathor, who came directly from India. With him, he’s brought craftsmanship and lots of experience. His letters of recommendations speak their own, clear language: Deepak is deeply rooted in the centuries long traditions of the indian cuisine!

We hope that our guests will enjoy the flavours of his art.

Food allergies & intolerances

Before ordering, please speak to our staff about your requirements.





APPETIZERS / SNACKS

- | | |
|------------------------------------------------------------------------------------|------|
| 1. Papadam. 2 pcs. Tandoori crisps of lentil- or rice flour, with 4 diff. pickles. | 40,- |
| 2. Papadam. 1 Tandoori crisp, with mint sauce. | 10,- |
| 3. Masala Nuts/Peanuts. spiced, roasted peanuts. | 30,- |

ENTRÉES

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| 10. Vegetable Samosa. Puff pastry filled with spiced potatoes and peas. | 59,- |
| 11. Paneer Pakora. Homemade cottage cheese, battered in chick pea-flour. | 65,- |
| 12. Onion Bhaji. Sliced onions in spiced lentil flour, fried in vegetable oil. | 59,- |
| 13. Vegetable Pakora. Marinated vegetables in lentil flour, fried in veg. oil. | 65,- |
| 14. Aloo Tikki. Mashed potatoes, green peas and crushed herbs.
Fried in veg. oil. | 65,- |
| 16. Tandoori Malai Chicken. 1/4 chicken marinated in yoghurt with
cardamom, citrus and spices, made in Tandoori style.
Served in Maharaja's cream sauce. | 69,- |
| 17. Tandoori Chicken. 1/4 chicken marinated in yoghurt, with added
Tandoori spices and made in Tandoori style. | 69,- |
| 19. Lamb Seek Kebab. Marinated, minced lamb. With salad and hot sauce. | 75,- |
| 20. King Prawn Pakora. Tiger prawns, fried in veg. oil with chick pea-flour
and herbs. | 75,- |
| 23. Chicken Pakora. Boneless chicken, fried i veg. oil with chick pea-flour.
Served with salad. | 65,- |
| 24. Chicken Nuggets. Pan-fried with added spices. Served with salad. | 55,- |

SOUPS

- | | |
|-----------------------------|------|
| 27. Tomato Soup. | 65,- |
| 28. Dal Soup (Lental soup). | 65,- |
| 29. Chicken Soup. | 65,- |





CHICKEN DISHES

- 32. Tandoori Chicken.** 1/2 chicken marinated in yoghurt, lemon juice and Tandoori spices, with red- and white cabbage. Made in Tandoori style and served on a sizzling, hot plate of iron. **139,-**
- 33. Chicken Tikka.** Tandoori marinated, boneless chicken, peppers, onion, red- and white cabbage and herbs. Made in Tandoori style and served on a sizzling, hot plate of iron. **159,-**
- 35. Chicken Spinach.** Boneless chicken made in Maharaja's own curry sauce with spinach, herbs and coriander. **139,-**
- 36. Creamy Chicken.** Mildly spiced, boneless chicken with cream-based curry sauce. Served with a sprinkle of coconut. **145,-**
- 37. Butter Chicken.** Tandoori marinated, boneless chicken made in Maharaja's Butter Sauce, with almonds, extra butter, saffron and raisins. Served with a sprinkle of coconut. **145,-**
- 38. Chicken Korma.** Spiced, boneless chicken made in a cream sauce, with curry, almonds and saffron. **145,-**
- 39. Chicken Tikka Masala.** Tandoori marinated, boneless chicken made with fresh tomatoes, onions and peppers in a curry sauce. **145,-**
- 40. Chicken Tawa.** Chicken breast made with onions, tomatoes, peppers, garlic and fresh, green chillies. ♦ **145,-**
- 41. Chicken Curry.** Lightly spiced, boneless chicken in Maharaja's mild curry sauce. **139,-**
- 42. Chicken Hyderabadi.** Boneless chicken made with sesame seeds, peanuts, onion, garlic, ginger, green chilli, turmeric, garam masala and lemon juice in Maharaja's own curry sauce. ♦ (can also be served mild). **145,-**





CHICKEN DISHES

44. **Chicken Yoghurt.** Mildly spiced, boneless chicken in Maharaja's curry sauce with yoghurt. 145,-
46. **Chicken Channa.** Boneless chicken with chick peas in Maharaja's mild curry sauce. 145,-
47. **Maharaja Chicken & Lime.** Boneless chicken in Maharaja's citrus-curry with lime-peel, onions, tomato sauce, peppers and plenty of ginger. 145,-
48. **Karahi Chicken.** Boneless chicken made with tomatoes, peppers and onions in a picante sauce. 145,-
49. **Chicken Jalfrezy.** Diced chicken breast, with onions, chilli, peppers, turmeric and cumin in Maharaja's own Vindaloo sauce. ♦♦ 149,-
50. **Chicken Madras.** Boneless chicken in red curry, with fresh tomatoes, ginger, lime, turmeric and vinegar. ♦♦♦ 149,-
51. **Chicken Achari.** Boneless chicken, pickles, lemon juice, onions, Black Garlic and ginger, in sauce ♦♦ 149,-
52. **Chicken Mango.** Boneless chicken with mango in citrus-curry, onions, Black Garlic and ginger. 149,-
53. **Bone-in Chicken Curry.** Carved leg and thigh gives the chicken its maximum flavour in this curry. 139,-
55. **Chicken Coconut.** Curry-marinated, boneless chicken. Prepared in curry sauce with coconut milk. 145,-
56. **Chicken Vindaloo.** Boneless chicken with ginger, cumin, cinnamon, turmeric, paprika and green chilli, in hot sauce ♦♦ 149,-





LAMB DISHES

57. **Maharaja's Lamb & Lime.** Tender lamb in Maharaja's citrus-curry with lime-peel, onions, tomato sauce, peppers and plenty of ginger. 149,-
59. **Lamb Tikka.** Marinated lamb made in Tandoori-style, prepared with spiced citrus and yoghurt. 149,-
60. **Karahi Lamb.** Tender lamb, made with tomatoes, peppers and onions in a picante sauce. 149,-
61. **Lamb Curry.** Tender lamb, prepared in a mild curry sauce. 139,-
62. **Lamb Channa.** Lamb with chick peas, prepared in a mild curry sauce. 149,-
64. **Lamb Spinach.** tender lamb, made in Maharaja's own curry sauce with spinach, herbs and coriander. 149,-
66. **Lamb Roghan Josh.** Tender lamb in Curry sauce with yoghurt, almonds, raisins and saffron. 149,-
67. **Lamb Yoghurt.** Pieces of lamb in tomato sauce, with yoghurt, curry and coriander. 149,-
68. **Butter Lamb.** Tender lamb prepared in Maharaja's Butter Sauce, with almonds, extra butter, saffron and raisins. Served with a sprinkle of coconut. 149,-





LAMB DISHES

69. **Lamb Korma.** Made in cream sauce with curry, almonds and saffron. 149,-
70. **Lamb Tikka Masala.** Made in Tandoori-style, with tomatoes, onion and peppers. 149,-
71. **Lamb Hyderabad.** Lamb made with sesame seeds, peanuts, onions, garlic, ginger, green chilli, turmeric, garam masala and lemon juice in Maharaja's own curry sauce. ♦ (can also be served mild). 149,-
72. **Lamb Aloo.** Tender lamb in curry sauce with potatoes, ginger and turmeric. 139,-
73. **Lamb Madras.** Tender lamb in red curry, with fresh tomatoes, ginger, lime, turmeric and vinegar. ♦♦♦ 149,-
74. **Lamb Jalfrezy.** Tender lamb with onions, chilli, peppers, turmeric and cumin in Maharaja's own Vindaloo sauce. ♦♦ 149,-
75. **Lamb Achari.** Tender lamb with pickles, lemon juice, onions, Black Garlic and ginger, in sauce ♦♦ 145,-
76. **Lamb Vindaloo.** Tender lamb with ginger, cumin, cinnamon, turmeric, paprika and green chilli, in hot sauce ♦♦ 149,-





BEEF DISHES

82. **Maharaja Beef & Lime.** Veal in Maharaja's citrus-curry with lime-peel, onions, tomatosauce, peppers and plenty of ginger. 149,-
84. **Karahi Beef.** Beef made with tomatoes, peppers and onions in a picante sauce. 145,-
85. **Beef Spinach.** Spiced beef, made in Maharaja's own curry sauce with spinach, herbs and coriander. 139,-
87. **Kebab Masala.** Kebab in a zesty curry sauce. 139,-
88. **Beef Khara Masala.** Spiced beef with peppers and ginger in a picante sauce. 139,-
89. **Beef Korma.** Made in cream sauce with curry, almonds and saffron. 145,-
90. **Beef Madras.** Beef in red curry, with fresh tomatoes, ginger, lime, turmeric and vinegar. ♦♦♦ 149,-
91. **Beef Vindaloo.** Beef with ginger, cumin, cinnamon, turmeric, paprika and green chilli, in hot sauce ♦♦ 149,-





SEAFOOD DISHES

98. King Prawn Creamy. Tiger-prawns prepared with butter, tomato sauce, cream and spices. **169,-**

99. King Prawn Masala. Tiger-prawns made in a zesty sauce with fresh tomatoes, peppers and pearl onions. **169,-**

KID'S MENU

102. Filet o' fish. Breaded fish with fries, ketchup and Remoulade dip. **85,-**

103. Indian kid's course. Chicken creamy, rice, bread and a little salad. **85,-**

104. Chicken Nuggets. Breaded pieces of chicken, with rice and salad. **85,-**

105. Paneer Masala. Homemade Cottage cheese, with Maharaja's creamy sauce, served with rice. **85,-**

106. Pommes Frites (French fries). **45,-**





VEGETARIAN OR VEGAN DISHES

- 110. Butter Vegetables.** Vegetables prepared in Maharaja's Butter Sauce, with almonds, butter, saffron and raisins. Served with a sprinkle of coconut. **19,-**
- 111. Rajma Kashmiri.** Red kidney beans, butter, cumin, ginger, yoghurt, Garam Masala, green chillies and ground coriander seeds, in Maharaja's own curry sauce. **135,-**
- 112. Dal Curry Tarka.** Yellow lentils in Maharaja's own curry sauce. **129,-**
- 113. Dal Makhani.** Black Urid-lentils and red kidney beans in Maharaja's own curry sauce. **129,-**
- 114. Kadhi Pakora.** Made of baby lentils, with grahamflour, yoghurt and spices, served with salad. A little zesty in taste. **129,-**
- 115. Chana Masala.** Chick Peas in Maharaja's own curry sauce. **129,-**
- 116. Karahi Paneer.** Homemade cheese (paneer) made with tomatoes, peppers and onions, in hot sauce. **145,-**
- 117. Malai Kofta.** Fried spheres of vegetables with mashed potatoes and a little wheat flour. Served i Maharaja's cream sauce. **135,-**
- 118. Butter Paneer.** Homemade cheese in Butter Sauce, with added almonds, saffron and raisins. Served with a sprinkle of coconut. **145,-**
- 119. Vegetable Korma.** Vegetables in cream sauce, with curry, almonds and saffron. **139,-**
- 120. Aloo Zeera.** Potatoes with cumin, coriander and other spices. **129,-**





VEGETARIAN OR VEGAN DISHES

121. Aloo Ghobi. Potatoes and cauliflower, prepared in Maharaja's curry sauce.	129,-
122. Bhindi Masala. Okra (Ladies' fingers) fried with tomatoes and onions in curry sauce.	139,-
123. Paneer Saag. Homemade cheese with spinach in Maharaja's curry sauce.	139,-
125. Saag Aloo. Spicy potatoes in curry sauce, made with spinach.	129,-
126. Paneer Matar. Homemade cheese with peas in a picante curry sauce.	129,-
127. Maharaja Mixed Vegetables. Prepared in Maharaja's curry sauce.	129,-
129. Aubergine Aloo. Grilled Aubergine, turmeric and cumin, in a zesty sauce.	139,-
130. Creamy Mushrooms. Mushrooms in Maharaja's spiced cream sauce.	139,-
131. Mushroom Masala. Mushrooms in Masala sauce with ginger, turmeric and a little chilli.	139,-
132. Mushroom Spinach. Mushrooms, spinach and coriander in curry sauce.	139,-
133. Vegetarian Biryani. Vegetables in rice, mixed with almonds, raisins and spices. Incl. Raita.	145,-





DIFFERENT TYPES OF BIRYANI (Rice Mixture)

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- 139. Egg Biryani.** Masala-flavoured basmati rice with eggs, roasted onions and spices. Incl. Raita and salad. **135,-**
- 140. Chicken Biryani.** Boneless chicken in rice, with almonds, roasted onions and spices. Incl. Raita and salad. **155,-**
- 141. Lamb Biryani.** Lamb in rice, with almonds, roasted onions and spices. Incl. Raita and salad. **155,-**
- 142. Beef Biryani.** Veal in rice, with almonds, roasted onions and spices. Incl. Raita and salad. **155,-**
- 143. Prawn Biryani.** Tiger-prawns in rice, with almonds, roasted onions and spices. Incl. Raita and salad. **165,-**
- 144. Vegetarian Biryani.** Vegetables in rice, with almonds, roasted onions and spices. Incl. Raita and salad. **145,-**





RICE, BREAD AND SUNDRIES

145. Rice Pulao. Basmati rice with a sprinkle of saffron.	28,-
146. Chana Pulao. Basmati rice with chick peas and a sprinkle of saffron.	30,-
147. Egg Fried Rice. Basmati rice with eggs and a sprinkle of saffron.	35,-
101. Puffed Popcorn Pulao Rice. Popcorn, rice, cumin, roasted onions and coriander.	35,-
128. Bhatura/Puri. A puffy, leavened, deep-fried Indian bread, made with wheat flour, served with or without powdered sugar.	32,-
148. Nan. Airy, soft bread baked with wheat flour. Buttered and sprinkled with sesame seeds.	28,-
149. Butter Nan. Baked with wheat flour and butter, served buttered.	38,-
151. Peshwari Nan. Bread with coconut and raisins.	35,-
152. Garlic Nan. Bread with garlic, sesame seeds and butter.	30,-
153. Cheese Nan. Bread with garlic, cheese, butter and coriander.	38,-
154. Badami Nan. Bread with chopped almonds and butter, brushed with egg .	35,-
155. Aloo Nan. Bread with spiced potatoes and butter.	35,-





RICE, BREAD AND SUNDRIES

156. Chapati. Unleavened and unsweetened, indian bread. Pan-fried with salt.	23,-
157. Tandoori Roti. Unleavened and unsweetened indian bread. oven baked with salt and butter.	25,-
158. Paratha. Pan-fried bread of wheat flour, margarine and butter.	37,-
159. Raita. Yoghurt with cucumber, tomatoes and boiled potatoes (mildly spiced).	35,-
160. Pickles. Pickled mangoes, vegetables and chilli in oil.	10,-
161. Mango Chutney.	10,-
162. Hot Tamarind Chutney. ◇◇◇	10,-
163. Pickles-set. Set of 4 different pickles.	40,-
164. Salad. Lettuce, tomatoe and cucumber.	55,-
165. Onion & Lemon salad.	55,-
170. Maharaja's Magic Hot Sauce. Jalapeño-flavoured.◇◇◇	10,-





DESSERTS

166. **Ice Cream for the kids.** Vanilla-flavoured with whipped cream and chocolate- or mango sauce. 59,-
167. **Kulfi.** Indian dessert made with milk, custard, almonds and mango. 69,-
168. **Ice Cream w. Chocolate.** Vanilla ice with chocolate sauce and whipped cream. 69,-
169. **Ice Cream w. Mango.** Vanilla ice with purée of mango and whipped cream. 69,-
171. **Banana Split.** Vanilla Ice Cream, whipped cream, chocolate sauce honey and banana. 75,-
172. **Indian Cake.** Gulab Jaman/Halwa. Ask the waiter. 75,-

SMOOTHIES, LASSI, JUICE

179. **Lemonade.** Homemade lime juice. 69,-
180. **Freshly squeezed Orangejuice.** 69,-
181. **Indian Smoothie.** Purée of mango, honey, almonds, yoghurt and chrushed ice. 69,-
182. **Mango Lassi.** Indian drink made with purée of mango and yoghurt. 0,5L. 69,-
183. **Mango Lassi.** 0,3L. 45,-
184. **Lassi.** Indian drink made of Yoghurt. Choose between sweet and saltet. 0,5L. 60,-
185. **Lassi.** 0,3L. 40,-
186. **Banana Milkshake.** 69,-
187. **Strawberry & Banana Milkshake.** 69,-
188. **Chocolate & Banana Milkshake.** 69,-
189. **Healthy Smoothie.** Fruits of the season, honey and almonds, with crushed ice. 69,-
192. **Juice.** Mango -, orange - or apple juice. 35,-
193. **Water.** (Service charge). 20,-





COCKTAILS

89,- Each

Offer: Two for 170,- / Three for 240,- / Four for 300,-

195. Crazy Cocktail of the House.

Exotic Cocktail with Bacardi, Vodka, Campari,
Purée and juice of mango, with ice cubes
(Also made without alcohol).

196. Daiquiri Strawberry.

Strawberries, white rum, fresh lime juice and sugar syrup,
Mixed with crushed ice.

198. Daiquiri.

Rum, fresh lime juice and sugar syrup,
shaken with ice cubes.

199. Screwdriver.

Vodka & Orange juice.

200. Dry Martini.

Gin and dryVermouth, shaken with ice cubes
and served with a green olive.

201. Black Russian.

Vodka and Kahlúa, with ice cubes.

202. Margarita.

Tequila, Cointreau, freshly squeezed lime juice
and sugar syrup.

203. Kir.

Chardonnay & Creme de Cassis.

204. White Lady.

Gin, Cointreau, lemon juice and pasteurized egg white,
double-shaked with ice cubes and served with an olive.

205. Vodkatini.

Vodka, dry Vermouth and lime, shaken with ice cubes.


206. Gin & Tonic.

Dry Gin with Schweppes Tonic or Indian Tonic,
decorated with lemon peel.





BEER, SOFT DRINKS and WATER



210. Kingfisher or Cobra. The two most popular beers in India, 33cl.	65,-
211. Tuborg. Bottled or draught, 33cl.	39,-
212. Big Tuborg. Draught, 50cl.	65,-
213. Tuborg Classic. Draught, 33cl.	45,-
214. Big Tuborg Classic. Draught, 50cl.	69,-
215. Soda Pops. Coca Cola, Fanta, Sprite, carbonated water etc. 25cl.	35,-
216. Big Soda Pop. As above. 50cl.	65,-
217. Spring Water. 50cl.	29,-
218. Juice. Mango -, orange - or apple juice.	38,-





WINE LIST

220. Tenuta Monticello delle Venezie Operetta. 1 Bottle. 240,-

Grapes: Cabernet Sauvignon, Corvina og Rondinella.

At Tenuta Monticello, the grapes are dried before pressing, just as they are with other wine makers. Thereby, a full-bodied and powerful flavour is achieved, which is recognizable by its effervescent taste of fruit and a slightly higher percentage of alcohol (13,5%)

INDIAN RED - AND WHITE WINE

221. Grovers Art Label, red. 1 Bottle. 289,-

Good, full-bodied nose and strong, spiced taste with intense nuances of liquorice and tobacco among others. Long aftertaste of berries.

222. Grovers Art Label, white. 1 Bottle. 289,-

Elegant nose. Fine medium-bodied, herb-like nuances in a prolonged sensation of taste. Good as an Apéritif, and good for all vegetarian dishes, as well as creamy, mild dishes with chicken.

In the year 2009, more exactly the 30th of April, Jérôme Bonnafont, the then french ambassador to India, held a special reception at the embassy in New Delhi.

Here, the owner of Grovers Vineyard Limited, Kanwal Grover, was decorated with the title of *Officier du Mérite Agricole*. And his son, Kapil Grover, with the title of *Chevalier de L'ordre National du Mérite*. At the same time the Grover-family took the opportunity to launch the series 'Art Label', where indian artists were asked to decorate the labels.





RED WINES

223. Red wine of the house. San Vigilio Merlot Trentino, Italy. 1/1 Bottle. 239,-
A soft and mild red wine with fresh, fruity notes of brightly coloured berries.
Good all-round wine, suitable for light - and medium hearty dishes.
224. Red wine of the house. 1/2 Bottle. 129,-
225. Red wine of the house. 1 Glass. 79,-
226. Garnacha Legado Muñoz, Spain. 1 Bottle. 259,-
Medium-bodied wine with good heat and a fine balance between
sweetness and spicyness. The flavour is dominated by vanilla and pepper.
Goes really well with spicy dishes.
227. Montepulciano d' Abruzzo. From Caldora, Italy. 1 Bottle. 269,-
A soft and fruity wine with light and sweet notes. A taste dominated
by dark berries and a hint of vanilla, from its short time in the barrel.
A good companion for curry dishes.
228. Angayrac Cuvée Prestige Costières de Nimes, France. 1 Bottle. 269,-
A powerful and lightly spiced red wine with character. 9 months in the
barrel adds a silky smooth structure, with notes of vanilla. Suitable
with our lamb dishes.
229. Ripasso della Valpolicella Superiore. From Semprebon, Italy. 1 Bottle. 299,-
Power and elegance at the same time. Silky tannines and notes
of dark berries. Very suitable with our chicken dishes.
230. Amarone della Valpolicella. From Semprebon, Italy. 1 Bottle. 399,-
Nice, dark colour with concentrated and complex bouquet.
Strong and smooth tannines. Beautiful finish of dark berries, with
nuances of mocca, almonds and prunes. Perfect for meaty dishes.





WHITE WINE

235. White wine of the house. Chardonnay San Vigilio, Trentino, Italy. 1 Bottle. 239,-
Clear yellow colour with an aroma of fresh fruit, quince, banana and pine apple. Fruity flavour with a good balance and an elegant finish.
236. White wine of the house. 1/2 Bottle. 129,-
237. White wine of the house. One Glas. 79,-
238. Trebbiano d'Abruzzo. From Caldora, Italy. 1 Bottle. 259,-
The colour is a light, straw-yellow. The bouquet is intense and lasting. Rich taste with a hint of yellow fruits and a well balanced body.
239. Riesling Alsace Paul Schneider, France. 1 Bottle. 279,-
100% Riesling gives a nice and fresh Alsace-wine, from the house located in the town of Equisheim. A great fruity bouquet with a delicate aftertaste. A very harmonious wine.
240. Bogle Chardonnay, USA. 1 Bottle. 299,-
This Chardonnay has something for every taste. Like a true Chardonnay has to be, it is rich and creamy. Fresh tropical fruits -like pine apple and mango- meets You, both in a bouquet and a flavour that is elegantly finished with creamy butter and caramel.

ROSÉVIN

245. Rosé Bellaretta, Italy. 1 Bottle. 239,-
The colour is a pinkish red. Both in bouquet and flavour there's a juicy and wonderful richness of fruit, with a great aroma of strawberries. A really fresh and delicious rosé.

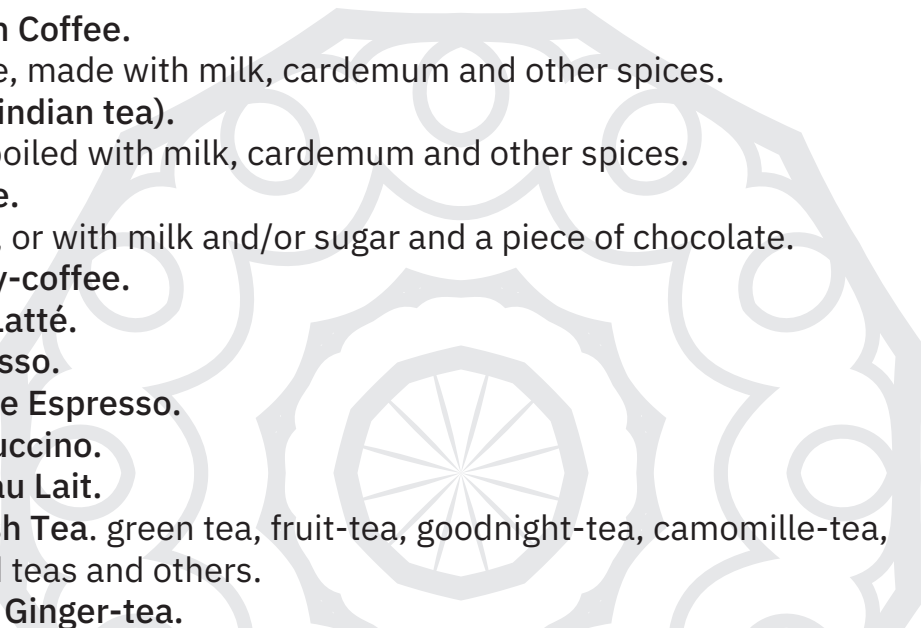
CHAMPAGNE

246. Champagne. 1 Bottle. 499,-





COFFEE & TEA



250. Indian Coffee.	39,-
Coffee, made with milk, cardemum and other spices.	
251. Chai (indian tea).	35,-
Tea, boiled with milk, cardemum and other spices.	
252. Coffee.	30,-
Black, or with milk and/or sugar and a piece of chocolate.	
253. Honey-coffee.	38,-
254. Cafe Latté.	38,-
255. Espresso.	30,-
256. Double Espresso.	45,-
257. Cappuccino.	40,-
258. Café au Lait.	40,-
261. English Tea. green tea, fruit-tea, goodnight-tea, camomille-tea, mixed teas and others.	29,-
262. Fresh Ginger-tea.	35,-

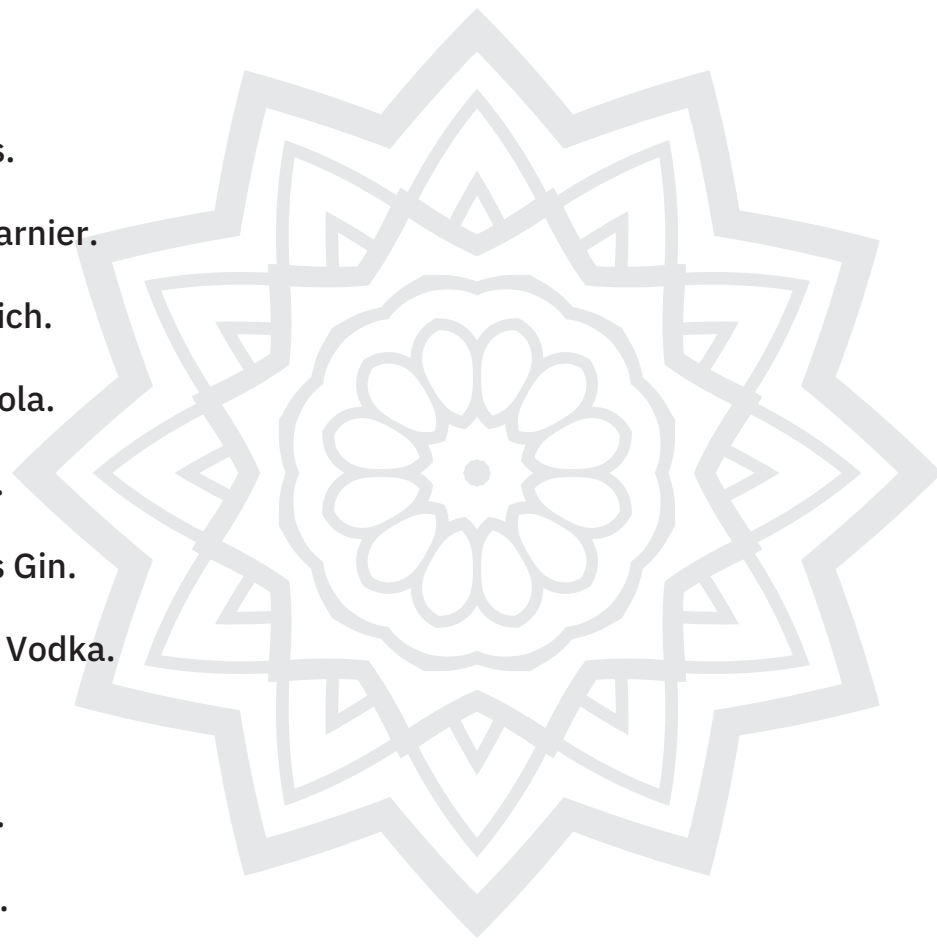
COFFEE WITH ALCOHOL

263. Irish Coffee. With Tullamore	79,-
264. French Coffee. With Grand Marnier.	79,-
265. Coffee Kahlúa. Nescafé with Kahlúa.	79,-





LIQUOR



270. Sambuca.	50,-
271. Tequila.	50,-
272. Ouzo.	50,-
273. Cognac.	55,-
274. Calvados.	50,-
275. Grand Marnier.	50,-
276. Glenfiddich.	55,-
277. Rum & Cola.	85,-
279. Campari.	50,-
280. Gordon's Gin.	50,-
281. Smirnoff Vodka.	50,-
282. Bacardi.	50,-
283. Whiskey.	60,-
285. Hennessy.	60,-
286. Chivas Regal.	70,-
287. Renault.	70,-
288. Gammel Dansk. ("Old Danish", a bitter).	50,-
290. Sherry.	50,-





LUXURIOUS MINI-BUFFET

Appetizers

2 pcs. Tandoori crisps of lentil- or rice flour,
with 4 different pickles.

Starters

Combination of Onion Bhaji and Prawn Pakora, fried in veg. oil
with lentil flour. Served with salad.

4 different main courses

Butter Chicken. Tandoori-spiced, boneless chicken made in butter sauce,
with almonds, raisins, saffron and extra butter, and a sprinkle of coconuts.

Lamb Spinach. Spiced lamb made in the curry of the house, with spinach.

Beef Korma. Veal made in a curry- and cream sauce, with almonds and saffron.

Dal Curry. Yellow lentils in Maharaja's own curry sauce.

Sundries

Rice Pulao. basmati rice with spices.

Cheese Nan. Soft bread with garlic, cheese, butter and Coriander.

Raita. Spiced yoghurt with cucumber and boiled potatoes.

Hot Sauce is served separately,
so that anyone may adjust the strength to their liking.

Dessert:

Indian dessert, cake or ice cream.

Per serving 375,-

Min. 2 servings.

Thali (10 dishes) and Mixed Grill

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| 6. Indian Thali. A mixture of 10 different specialiteter: Tomato soup, mixed vegetables, Papadam with pickles, Tandoori Chicken, Lamb Spinach, Butter Chicken, salad, rice, Nan-bread, Raita and ice cream with chocolate sauce. Minimum 2 servings. | 289,- |
| 8. Mixed Grill. A mixture of marinated Beef-, Lamb- og Chicken Tikka. peppers, onions, red- and white cabbage, with added herbs. Made in oven, Tandoori-style. | 175,- |





COMPLETE MENUES

Price per serving, minimum 2 servings.

Menu A

Papadam w. dip
Tomato Soup
Karahi Lamb
Chicken Korma
Pulao-rice, Nan
and Raita
Vanilla ice cream
with Mango sauce

289,-

Menu B

Papadam w. dip
Dal Soup
Lamb Spinach
Chicken Achari
Pulao-rice, Nan
and Raita
Vanilla ice cream with
Chocolate sauce

289,-

Menu C

Papadam w. dip
Chicken Soup
Lamb Rogan Josh
Chicken Spinach
Pulao-rice, Nan
and Raita
Vanilla ice cream
with Mango sauce

289,-

Menu D

Papadam w. dip
Tandoori Chicken
Kebab Masala
Butter Chicken
Pulao-rice, Nan
and Raita
Vanilla ice cream with
Chocolate sauce

289,-

Menu E

Papadam w. dip
Paneer Pakora
King Prawn Creamy
Chicken Tikka Masala
Dal Curry
Pulao-rice, Nan
and Raita
Vanilla ice cream
with Mango sauce

330,-

Menu F

Papadam w. dip
Aloo Tikki
Lamb Rogan Josh
Kebab Masala
Pulao-rice, Nan
and Raita
Vanilla ice cream
with Mango sauce

315,-

Menu G

Papadam w. dip
Free choice of
starter- and main course
Pulao-rice, Nan
and Raita
Free choice of
Dessert

315,-

Menu H

Papadam w. dip
Vegetable Pakora
Maharaja Mix. Vegetables
Dal Curry
Bhindi Masala
Pulao-rice, Nan
and Raita
Vanilla ice cream
with Mango sauce

320,-

