

The Maharaja

By Baobab...

SOUPS

MAKAI SHORBA 400/=

Creamy sweet corn soup with robust flavours of exotic spices

STARTERS (Vegetarian)

MASALA PAPAD 700/=

Roasted or fried papad topped with a tangy and spicy onion tomato mix.

SWEET POTATO CHAAT 1,000/=

Roasted sweet potatoes, crunchy papdi with garam masala, tossed with onions, cilantro, tomatoes, pomegranate seeds, green and tamarind

CLASSICAL PANEER TIKKA 4,500/=

Cottage cheese, marinated with yogurt marination seasoned with ground spices served with mint chutney

STARTERS (Non vegetarian)

SEEK KEBAB 5,000/=

Mince lamb with finely chopped onions, chillies, coriander, ginger and garlic
With special spices finished in tandoor

MURGH MALAI TIKKA 5,000/=

Tandoor cooked chicken marinated in ginger, garlic, cream-cheese, coriander-stem with the pinch of cardamom.

TANDOORI KING PRAWNS 6,500/=

Prawns Marinated in spiced yogurt, cooked in tandoor

MAIN COURSE (Vegetarian)

PANEER ZAFRANI 4,500/=

Saffron scented cottage cheese in royal cashew nut and tomato, onion sauce seasoned with freshly ground spices

METHI MATAR MALAI 4,500/=

Smooth, rich, and delicious curry made in white gravy along with fenugreek, peas, and cashews.

VEGETABLE MAKHANWALA 5,000/=

Melange of vegetable cooked in rich makhani gravy and seasoned with ground spices.

DAL MAHARAJA 4,500/=

Signature black lentil preparation, simmered for 48 hours on slow flame and topped with butter

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SEAFOOD

MALABAR FISH CURRY	5,500/=
Warm and tangy fish curry cooked in coconut milk and tempered with mustard seeds and freshly picked curry leaves	
PRAWN TIKKA MASALA	8,000/=
Prawn cooked with onions, tomato masala, hint of green chillies, seasoned with freshly ground spices	
LOBSTER MALAI CURRY	9,000/=
Delicious lobster cubes sautéed well in cashew and cream gravy spices, This dish is surely going to get you hooked.	

CHICKEN & MUTTON

CHICKEN MAHARAJA	4,500/=
Signature home-style chicken curry cooked in caramelized onion and plum tomato sauce seasoned with the dust of spices	
CHICKEN TIKKA LABABDAR	5,000/=
Boneless chicken pieces, cooked onions, tomatoes, cream, ginger, butter, mustard oil	
LAMB ROGAN JOSH (SPICY)	6,500/=
Hot and spicy combination of intense spices in a creamy tomato curry sauce	
DUMPUKHT BIRYANI (SPICY)	7,000/=
Choice of biryani (chicken, lamb, prawn) served with curry sauce & salad	

RICE & BREADS

CHOICE OF BASMATI RICE	500/=
Steamed / Saffron / Jeera	
TANDORI ROTI/LACHHA PARATHA	500/=
TRADITIONAL NAN	
GARLIC AND CORIANDER NAN	

DESSERTS

GULAB JAMUN	1,500/=
Classic Indian sweet made with milk solids, sugar, rose water & cardamom powder	
MOONG DAL HALWA	1,500/=
Rich and decadent Indian dessert made with soaked lentils, ghee, milk, sugar and topped with nuts.	