STARTERS AND SIDES
ਸਟਾਰਟਰਸ

Soups

Dal Soup (V) I Lentil	**7.00**
Muglai Soup I Chicken	**8.00**
Gosht Ka Shorba I Lamb	**9.00**

Homemade snacks

Pappadam I Crispy lentil crackers	**5.00**
Maharaja Pakora (V) I Mixed vegetable fritters	**8.50**
Piaz Bhaji (V) I Onion fritters	**8.50**
Samosa (V) I Spiced potato pastry	**9.50**
Samundar Rani Pakora I Fish fritters	**10.00**
Samundar Raja Pakora I Shrimp fritters	**12.00**
Chicken Pakora I Chicken fritters	**10.00**
Chicken Lollypop I Chicken wings	**12.00**

Yogurt and salad (V)

Raita I Yogurt with vegetables	**6.00**
Raita Boondi I Yogurt with fried chickpea crisps	**6.00**
Dahi Vada I Lentil fritters with yogurt sauce	**8.00**
Dhabe Da Salad I Spiced salad with cucumber, tomatoes, onions, carrots and lemon	**7.00**
Shakargandhi Chaat I Spiced sweet potatoes	**9.00**

Special rice (V)

Pilau Rice I Fried Basmati with saffron	**6.50**
Jeera Rice I Fried Basmati with cumin	**6.50**
Lemon Rice I Fried Basmati with lemon	**6.50**

Starters to share

Maharaja Veg Platter (V)
Mix of our most loved vegetarian bites: Samosas, Maharaja Pakoras, Piaz Bhaji
20.00

Maharaja Meat Platter
Royal selection for meat lovers: Chicken Pakora, Chicken Lollypop,
Fish Pakoras, Shrimps Pakoras
25.00

Naan bread

Tandoori Roti	**5.00**
Naan	**6.00**
Garlic Naan	**6.90**
Butter Naan	**6.90**
Onion Kulcha	**6.90**
Lacha Paratha	**6.90**
Chilli Naan	**6.90**
Paneer Naan	**7.90**
Chilli Cheese Naan	**9.00**
Garlic Cheese Naan	**9.00**

Naan to share

Maharaja basket small (3)
Roti, Naan, Garlic Naan
14.00

Maharaja basket big (5)
Roti, Naan, Garlic, Butter, Paneer or Chilli
25.00

VEGETABLE GARDEN
ਸਬਜ਼ੀ ਦਾ ਬਗੀਚਾ

Vegetables

Dhaba Dal I Yellow lentils with fresh herbs	**21.00**
Dal Makhani I Lentils in spiced creamy sauce	**21.50**
Amritsari Masala chole I Chickpeas curry	**21.50**
Gobhi Gulnar I Cauliflower in a creamy tomato sauce	**23.50**
Damm Aloo I Potatoes stuffed with paneer cheese in sauce	**25.50**
Locki Kofta Curry I Bottle gourd balls in curry	**24.50**
Hariyali Kofta I Vegetable balls sautéed in spinach, mint sauce	**24.50**
Malai Kofta I Grated cheese fritters cooked in creamy tomato onion sauce	**24.50**
Bhindi Masala I Okra in onions and tomatoes sautéed	**24.50**
Baingan do Piaza I Eggplant with onions sautéed	**24.50**
Biryani Vegetarian I Fried Basmati rice with vegetables, nuts, saffron and raisins	**25.50**

Homemade cheese

Palak Paneer I Cheese sautéed in spinach sauce	**24.50**
Methi Matter Paneer I Cheese with peas in fenugreek leaves sauce	**25.50**
Kadai Paneer I Cheese cooked with bell peppers and onions sautéed	**25.50**

Chef's favorites

Navratan Korma
Mixed vegetables sautéed in cashewnuts sauce
24.00

Paneer Butter Masala
Homemade cheese in a buttery creamy gravy
25.50

Tandoori veg platter
Grilled mixed Vegetables
30.00

Our favorite sides

Garlic Naan	**6.90**
Butter Naan	**6.90**
Garlic Cheese Naan	**9.00**
Pappadam	
Raita I Yogurt	**5.00**
Dhaba Da Salad I mixed spiced salad	**6.00** / **7.00**

MEAT SPECIALITIES
ਮੀਟ ਸਪੀਸ਼ਲ

Chicken

Chicken Curry | Chicken thigh in a curry sauce **25.50**

Chicken Chettinad | Chicken thigh in a spicy coconut sauce **28.50**

Chicken Vindaloo | Chicken thigh in spicy sauce with tomatoes and potatoes **28.50**

Damm Ka Murg | Chicken thigh in yogurt sauce **28.50**

Goan Chicken | Chicken thigh in coconut curry sauce **28.50**

Murg Korma | Chicken thigh in cashewnut sauce **28.50**

Chicken Tikka Masala | Grilled chicken thigh in tomato creamy sauce **34.90**

Lamb

Punjabi Lamm Curry | Lamb in curry sauce **29.50**

Boti Tikka Masala | Marinated lamb grilled in aromatic gravy **36.50**

Roghan Josh | Lamb cooked with coconut and cream **31.90**

Badami Gosht | Lamb in creamy cashew nut sauce **31.90**

Lamm Vindaloo | Lamb in spicy sauce with tomatoes and potatoes **30.90**

Lal Maas | Lamb in a spicy Rajasthani curry, slow-cooked with beetroot **32.50**

Kadai Gosht | Lamb with bell peppers, tomatoes and onions sautéed **31.50**

Shahi Biryani | Fried basmati rice with spiced lamb **33.90**

Chef reccomends

Butter Chicken
Grilled Chicken thigh in spiced, yogurt, buttery, creamy tomato sauce
34.90

Hydrabadi Chicken Biryani
Fried basmati rice with spiced chicken thigh
32.90

Tandoori specials

Tandoori Chicken
Chicken marinated in yogurt sauce & fresh spices
32.90

Tangari Kebab | Grilled Chicken leg marinated with garlic
33.90

Kesari Tikka | Grilled chicken thigh with saffron and herbs
34.90

Lamb Tikka | Marinated lamb grilled in the Tandoor
36.90

Maharaja Tandoori
Mixed platter with chicken, fish and lamb
39.00

MORE SPECIALITIES
ਹੋਰ ਸਪੀਸ਼ਲ

Seafood

Punjabi Fish Curry I Salmon cooked in curry sauce	**29.50**
Malabari Fish I Salmon cooked in coconut sauce	**30.50**
Maharaja Jinga Curry I Prawns in curry sauce	**34.90**
Lasooni Fish Tikka Masala I Grilled salmon in creamy garlic sauce	**34.90**
Jhinga Biryani I Fried basmati rice with prawns	**34.90**

Grilled Seafood

Ajwani Fish Tikka I Marinated fish with garlic and cumin	**32.50**
Tandoori Jingha I Marinated jumbo prawns	**36.90**

Maharaja Naan Bowl

Freshly baked naan shaped as a bowl, served with curry, rice, raita and salad inside.

Daal Makhani Bowl
Lentils in spiced creamy sauce
29.50

Navratten Korma Bowl
Mixed vegetables sautéed in cashewnuts sauce
31.50

Chicken Curry Bowl
Chicken thigh in a curry sauce
33.00

SWEETS

Vanilla Ice Cream I with pistachio nuts	**4.00**
Mango Kulfi I Homemade Indian ice cream	**7.90**
Pista Kulfi I Homemade Indian ice cream	**7.90**
Mango Cream I Mango with cream	**7.00**
Gulab Jamun I Milk balls in syrup with vanilla ice cream	**8.50**
Gajar Ka Halwa I Carrot pudding with nuts and vanilla ice cream	**8.50**
Gulab Jamun Cheesecake I Indian style cheesecake with Gulab Jamun.	**11.00**

Maharaja Dessert Selection
A royal tasting of our favorite Indian desserts with a twist.

Gulab Jamun Cheesecake, Gajar Ka Halwa, Vanilla Ice Cream, Mango Cream & Pistachio Kulfi

18.50

Maharaja Palace
INDIAN RESTAURANT
Since 1992

Maharaja Palace have been serving Indian flavors since 1992. We are proud of our food and every dish on this menu is homemade.

Feel free to share your experience or get inspired on our Instagram.
@maharajapalace_bern
www.maharajapalace.ch