

## STARTERS

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- MURGH BEMISAL** - *Tender pieces of free range boneless chicken leg chopped with a hint of mint and a fusion of plum, all pan fried to a delicate crisp.* £6.95
- ONION BHAJI** - *Our very own twist on a classic. Deep fried finely sliced onions mixed with mild masala in gram flour. Once you try these you will always be back for more...* £4.95
- RAGRA PATISSE** - *special mashed potato filled with washed urid and whole spices laid on a bed of chick pea, finished with yoghurt, tamarind and mint sauce.* £6.95
- KEEMA KEBAB** - *A duo of free range minced lamb patties flavored with ginger, garlic, suffused with mint and onion.* £6.95
- DEVIL PRAWN** - *Tiger prawns deep-fried with onions, green peppers and south Indian spices and served with mini puris. Please let your waiter know if you would like them shelled.* £7.95
- SHEEK KEBAB** - *Our own mix of spiced free range mince lamb skewered and cooked in the clay oven.* £6.95
- LAMB CHOPS** - *Tender free range lamb cutlets marinated in herbs and our chefs chosen spices, grilled in the tandoori oven.* £8.95
- BROCCOLI PANEER TIKKA** - *Indian cheese marinated in herbs served with roasted broccoli, olives and crushed pepper.* £6.95
- ANJIRI KUMKUM** - *Mushrooms stuffed with dry figs, rock salt and paneer.* £6.95
- PAANI PURI** - *small puffed bread filled with potatoes, Bengal chick peas and bean sprouts served with our homemade sherbet.* £6.95

Please be aware that we use nuts in the preparation of some of our dishes, please inform one of our staff if you have any allergies. Should you not see what you would like, ask your waiter and we would be pleased to make it for you...



## **TANDOORI SE** *dishes prepared in our authentic Indian clay oven*

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- TANDOORI MURGH** - Free range chicken on the bone marinated in hung curd, spiced with traditional Punjabi hot spicy powder and roasted in the clay oven. £10.95
- MURGH TIKKA** - Free range boneless chicken leg marinated in sweet red chilies. £10.95
- LAMB SHASHLIK** - Free range tender lamb cutlets marinated with mint and coriander grilled with onions, red and green peppers. £11.95
- MACHLI TIKKA** - Chunks of monk fish marinated in green herbs and spices. £15.95
- CHAT KI JINGA** - King prawns marinated with our homemade lime pickle. £15.95
- HEERNI KI CHOPS** - Free range Venison chops delicately marinated in fresh Indian green herbs and finished with mouthwatering sweet chili. This is a rear dish not often seen; if you have not tried it then we highly recommend this dish... £19.95
- MIX PLATTERS TO SHARE** - A selection of our tandoori dishes, perfect to share between two, served with a light salad and homemade chutneys
- VEGETARIAN** - Paneer tikka – Anjiri kumkum - Tandoori broccoli and Ragra patisse. £18.95
- NON-VEGETARIAN** - Chat ki jinga - Machli tikka - Murgh tikka and Gosht tikka. £25.95

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## MAIN COURSE CURRY DISHES

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<b>MURGH MIRCHI KI SALAN</b> - <i>A spicy dish of free range, corn fed chicken with coriander and whole red chillies.</i>	£10.95
<b>KHURCHAN CHICKEN</b> - <i>Shredded tandoori chicken stir-fried with onions, peppers, tomatoes and flavored with our mix of Indian spices</i>	£10.95
<b>MURGH MAKANI</b> - <i>Free range corn-fed chicken breast basted in cream, tomato and dill sauce.</i>	£10.95
<b>GHALINA CONCAN</b> - <i>A Goan specialty of whole roasted chicken breast served with our own homemade spicy concan sauce.</i>	£14.95
<b>METHI GOSHT</b> - <i>Tenderised free range lamb pieces cooked gently with methi leaves, similar to fenugreek and mildly spiced.</i>	£11.95
<b>NALLI GOSHT</b> - <i>Our specialty of free range lamb shanks with coriander and red chillies.</i>	£15.95
<b>KARAI GOSHT</b> - <i>Simple and classic, Free range tender lamb marinated with fresh herbs and spices, cooked with garlic, chopped tomatoes, onions and capsicum.</i>	£11.95
<b>LOBSTER PEPPER FRY</b> - <i>lobster tail treated with lime and turmeric tossed in peppery onion and fennel masala tempered with curry leaves served with pepper flavor.</i>	£25.95
<b>GOAN FISH CURRY</b> - <i>A famous Goan recipe chunky pieces of halibut cooked in coconut milk with our tender mix of spices and herbs.</i>	£ 15.95
<b>CRAB MASALA</b> - <i>Soft shell Crab cooked in thick tomato onion sauce, curry leaves, roasted mustard seeds and south Indian spices, finished with coconut milk.</i>	£15.95
<b>PRAWN BALCHO</b> - <i>A traditional Goan dish of succulent king prawns blended with blanched tomatoes and a touch cider vinegar sauce.</i>	£15.95
<b>BEGUM-E-SAMUNDAR</b> - <i>Whole sea bass marinated with coconut, whole spices, wrapped in banana leaf and steamed.</i>	£14.95
<b>BHUNI DUCK</b> - <i>Barbary duck marinated in poppy seeds, mace and star anise, served in a bhuna sauce.</i>	£15.95

If there are any dishes which you would like and we do not have them on the menu, please let the staff know and the chef will be happy to prepare it for you. Please note that nuts may be used in the preparation of our dishes if you have any allergies please inform our staff.

## CHEFS CLASSIC PLATTER

A choice of your old favourites served on a large plate.

£15.95

1 CHOOSE BETWEEN *	2 CHOOSE A COOKING STYLE	3 CHOOSE A VEGETABLE	4 CHOOSE A RICE DISH
CHICKEN BREAST	MILD KORMA	CRISPY FRITTERS, YELLOW PEAS WITH SPINACH	PLAIN RICE
LAMB	MEDIUM MASALA	RAITA	PILAU RICE
DUCK	HOT MADRAS	SWEET POTATO SALAD	VEGETABLE RICE
TIGER PRAWNS	FIERY JALFREZI	ROASTED AUBERGINES AND PEANUT SALAD	LEMON RICE

\*VEGETARIAN OPTION ALSO AVAILABLE. All dishes served with naan bread.

## SPECIALTY MEALS

Our regional specialties are prepared overnight and are subject to availability.

**AVADHI GHOST BIRYANI** - Our chefs 300 year old family recipe of free range lamb and rice, served with a cool cucumber raita and a baby naan, we highly recommend this dish. £15.95

**MURGH BIRYANI** - Free range boneless chicken spiced and cooked with rice in a sealed pot, served with a cool cucumber raita and a baby naan. £15.95

**LAMB NIHARI - free range** - a mild delicacy from lucknow, cooked with onions, yoghurt, ginger and garlic aromatized with cardamom cloves, mace and kewda water, served with a light fluffy romali roti. £15.95

**HALEEM** - a traditional dish seldom seen on menus, mixed lentils, barley, free range lamb and whole spices, cooked overnight creating a unique taste and texture, served with a light fluffy romali roti. £15.95

**KABARGA** - Free range slow roasted rack of lamb, marinated in our own freshly ground and roasted Kashmiri spices, star anise, black pepper, cardamom and rose petal. Served on a bed of Kashmiri pilau rice with roasted apple, pear and lotus root. This dish was set before the Maharaja as a gift from his Maharani. Highly recommended as this dish is found in only a few of the best restaurants. £29.95

**ROASTED CHITAL SHIKAL** - Haunch of venison steak. This dish is a specialty of Rajasthan served only to the Maharaja's derbar. Slowly roasted with black pepper, cloves, bay leaf, fresh ginger and garlic garnished with a leaf salad. This is a dryish dish served with the gravy from the roast. We recommend this unusual and highly refined dish for your pleasure. £24.95

## VEGETABLE DISHES

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<b>MUSHROOMS HARA PYAAZ</b> - <i>Mushrooms and spring onions tossed with herbs.</i>	£6.95
<b>PANEER KHURCHAN</b> - <i>Indian cheese cooked with bell peppers and coriander in an onion masala.</i>	£9.95
<b>BHAGAR BAINGAN</b> - <i>Spicy baby aubergine served with a spicy Hyderabadi sauce.</i>	£7.95
<b>KAIRI BHINDI</b> - <i>Stir fried okra and potatoes with slivers of green mango.</i>	£6.95
<b>PHALDARI KOFTA</b> - <i>Vegetable dumplings in a light tomato and turmeric sauce.</i>	£6.95
<b>PALAK KI KATLI</b> - <i>Sautéed spinach with tangy spices and whole gram lentils.</i>	£6.95
<b>SUBZ KALDIN</b> - <i>Fresh mixed green vegetables cooked in a mild poppy seed sauce.</i>	£6.95
<b>PANCHRANGI DAAL</b> - <i>A traditional dish made from five lentils.</i>	£6.95
<b>DAAL MAKANI</b> - <i>Black lentils cooked slowly overnight in a creamy sauce giving it a unique texture and flavour.</i>	£7.95
<b>ALOO ZEERA SUKHA</b> - <i>Banarasi baby potatoes spiced with cumin, fresh ginger, coriander and red chilies.</i>	£6.95
<b>LAO KI NAZAKAT</b> - <i>Whole white pumpkin stuffed with paneer, raisins, coriander, cumin seeds, and fresh Indian herbs drizzled with a light masala sauce.</i>	£11.95

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## ACCOMPANIMENTS

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<b>SAFFED CHAWL</b> - <i>Boiled basmati rice.</i>	£3.95
<b>ZEERA PULAO</b> - <i>Baked and steamed basmati rice, mildly flavored with cumin and onions.</i>	£4.95
<b>SUBZ PULAO</b> - <i>Moist basmati rice, vegetables and spices steamed in a sealed pot.</i>	£5.95
<b>NAAN</b> - <i>Delicious royal Indian bread with a touch of onion seeds.</i>	£2.95
<b>LACHA PARATA</b> - <i>Whole wheat layers of malt bread.</i>	£2.95
<b>TANDOORI ROTI</b> - <i>Whole wheat bread cooked in our clay oven.</i>	£2.95
<b>KULCHA</b> - <i>Naan stuffed with your choice of fillings.</i>	£3.95
<b>ROMALI ROTI</b> - <i>A paper thin roti, that melts in your mouth.</i>	£2.95
<b>VEGETABLE SIDE DISHES</b> - <i>Small portions of vegetables to complement your meal.</i>	£5.95
<i>Bombay aloo</i>	
<i>Chana masala</i>	
<i>Aaj ki sabji</i>	
<i>Raita</i>	
<i>Sag aloo</i>	
<b>HOME MADE CHUTNEYS &amp; PAPADUMS</b>	£2.00 Per person

Maharani Soho is sure you have enjoyed your meal if for any reason you have not then please let us know.  
Thank you for choosing to dine with us.