

GOURMET CHOICE DISHES

STARTERS

King Prawn Patia Puri **5.95**
Lightly spiced, but hot, sweet and sour served with puri
Kathi Kabab **5.25**
Marinated Lamb grilled with Tomato, mints, peppers served in a puffy bread
Garlic Chicken or Lamb **4.25**
Cooked in butter with crushed garlic. Served with salad
Chicken Tikka or Lamb Pakura **4.25**
Long pieces of chicken or lamb in garam flour deep fried in butter and served with salad

MAIN DISHES: FISH

All fish is filleted

Salmon Tikka **13.95**
Marinated in medium spices with fresh ginger and roasted in Tandoori oven, served with nan bread
Fish Jalfrazi or Korai BANGLADESHI **10.95**
Jahall means very hot in Bengali. Fish preparation uses of main ingredients of fresh green chilli, mustard oil and other ingredients. Served with pilau rice
Dora Machli **13.95**
Salmon fillets and king sized prawns cooked in a thick spicy sauce garnished with garlic, ginger, coriander. Served with rice
Fish Kofta (fish ball, medium hot) **10.95**
Served with pilau rice

MAIN DISHES: MILD CUISINE

Pistachio Chicken or Lamb **9.25**
Chicken or lamb cooked in a silky pistachio sauce flavoured with creamy sauce, with coconut milk
Sultani Lamb or Chicken Special **9.25**
Thin slices, lightly spiced, marinated in olive oil with almonds, coconut and sultanas cooked to the right tenderness in a mild creamy sauce

MAIN DISHES: GOURMET NEW SPECIALITIES
Murugh Hariali **9.25**
Delicately flavoured tender pieces of chicken cooked with various spices, chopped spinach, mint and coriander leaves

Bhuna Khati Gost or Keema Rogan **9.75**
A deliciously medium spicy dish of tender lamb roasted in a tandoori cooked with onions, fresh tomatoes, touch of fenugreek and coriander
Chicken or Lamb Nawabi **9.25**
Pieces of tender chicken or lamb cooked in a shaslik style served in a red wine sauce, medium strength
Bengal Mustard Chicken or Lamb **9.25**
A traditional Bangladeshi dish. Chicken marinated with mustard paste and herbs slowly cooked with onions, with mustard seeds and green peppers medium hot

Naga Chicken **9.25**
Cooked with Bangladeshi chilli, hot

MAIN DISHES: VEGETABLE CUISINE

Main Side
Subji Panchmel **6.95 4.50**
A combination of exotic vegetables, including red and green peppers, mushroom, onions and tomatoes in a tangy hot tomato sauce

Main Side
Palak Aap ki Paand **6.95 4.95**
Spinach and chick peas cooked with potato, mushroom and home-made cheese
Sag Chana **6.95 4.50**
Medium hot. Spinach and chick peas, cooked with herbs and spices and cumin
Niramish **6.95 4.50**
A house speciality, selection of a combination of exotic vegetables including green pepper, slightly hot
Shabzi Zalfrizi **6.95 4.50**
Slightly hot, cooked with green chillies and mustard seeds, with mixed vegetables
Tarkan Diwan Begun Handi **6.95 4.95**
Tandoori smoked aubergine with onions, garlic and burnt red chillies
Aloo Bhaji **6.95 4.95**
Grated Potato fairly hot cooked in traditional style with mustard oil, onions, garlic and ginger, tomato coriander

MAIN DISHES: DUCK

Served with pilau rice

DUCK BHUNA, JALFRAZI OR DANSAK **13.95**
Medium strength dish cooked with chef's special recipe

NEW DISHES

Voted for by customers through tasting survey

STARTERS

Maharani Tandoori Lamb Chop **5.95**
Tawa Machli **5.95**
Fillet of freshwater fish marinated in an exquisite massala pan, fried and served with lemon wedges
Bata Chop **5.75**
Spicy potato and minced lamb, deep fried
Bakara (chicken or lamb) **5.75**
Using mainly garam massala, fresh coriander and onions toasted with mustard seeds and curry leaf
Nababi Seek Kebab **5.95**
Kebab of smoked ground lamb with green peppers, onions and cheese. Minty flavour
Petta (roll) Chicken or Lamb **5.95**
Flavoured with spiced mint, onions, garam massala, deep fried in vegetable oil
Mixed Platter (serves two) **8.25**
2 chicken tikka, 2 lamb tikka, 2 pakora, 2 onion bhaji

MAIN DISHES

Chicken Tikka Hot Massala **9.50**
Recipe by our chef, very similar to chicken tikka massala but spiced with chefs own sauce and creamy
GOAT CURRY, KORAI OR JALFREZI (off bone) **13.95**
cooked with fresh spices, onions, tomato, olive oil, garlic and ginger. Medium hot
Macheyr Biran Bhuna **11.95**
Popular Bangladeshi dish. Bangladeshi fish marinated with herbs and spices with onions, fresh tomatoes, pepper curry leaf and coriander, cooked with mustard oil

Spiced Salmon **13.95**
Fresh salmon steaks mixed with all the spices, onions, tomatoes, fresh coriander, lime juice, cumin seed, fresh green chilli and olive oil
Nababi Sheek Kebab Bhuna (minced lamb).... **9.45**
Kebab of smoked ground lamb with green peppers, onions and cheese, minty flavour. Medium hot
Lamb Ghostaba or Lamb Kofta Bhuna **9.45**
Tender lamb served in a cast iron dish in a spicy sauce, garnished with garlic, ginger, tomato, coriander and a touch of toasted mustard seeds and cooked with mustard oil
Salmon Shurisha **13.95**
Fresh salmon fried with olive oil, crushed mustard seeds and garlic, cumin, turmeric, squeezed lemon, coriander and curry leaf. Medium hot.
Lamb or Chicken Sizzler **9.25**
Succulent slow cooked lamb or chicken prepared with garlic, onions, capsicum, fresh chilli, saucy based (little hot)

SIDE DISHES

Main Side
Special Vegetable Bhuna **6.95 4.50**
Peas, potato, beans, carrot, cooked with cheese and mustard flavour. Medium hot
Garlic Vegetables **6.95 4.50**
Mixed vegetable with garlic flavour fried in olive oil. Medium hot
Dall, Bangladeshi Tarka **6.95 4.75**
Spiced with fried garlic and toasted red chilli toppings, fried with vegetable oil. Hot
Vegetable Pathia **6.95 4.50**
Sweet and sour, meti and curry leaf flavour. Fairly hot

SUNDRIES

Badami Rice **4.25**
Flavoured with almond and cashew nuts

SET MEALS

TWO PERSONS **39.50**
2 Papadoms and Chutney, 1 Sheek Kebab, 1 Chicken Tikka, 1 Chicken Tikka Masala, 1 Karai Lamb, 1 Mushroom Bhaji, 1 Sag Bhaji, 1 Pilau Rice, 1 Special Fried Rice, 1 Plain Nan, 2 Mangoor Lychee, 2 Coffees

FOUR PERSONS **79.95**
4 Papadoms and Chutney, 2 Onion Bhajis, 2 Samosa (meat or vegetable), 1 Chicken Tikka Jalfrazi, 1 Chicken Bhuna, 1 Lamb Tikka Massala, 1 Tandoori Chicken (full), 1 Vegetable Bhaji, 1 Tarka Dal, 1 Cucumber or Onion Raita, 2 Keema Rice, 2 Peshwari Nan, 4 Mango or Lychee, 4 Floater Coffees

VEGETARIAN SET MEAL FOR ONE PERSON . 18.50
1 Papadom and Pickle, Onion Bhaji, Vegetable Curry, Cauliflower Bhaji, Sag Bhaji, Rice , Mango and or Lychees, Coffee



Maharani

Indian & Bangladeshi Cuisine

FULLY AIR-CONDITIONED

Multiple Award Winning Indian Restaurant and Best British Curry Award Winner in East Anglian Region also Caterers of the Year Bangladesh Caterers Association

WINNER OF CHEF OF THE YEAR

FREE HOME DELIVERIES (3 MILES RADIUS)

£20 minimum on delivery orders

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ON COLLECTION

DISCOUNT APPLIES ON ORDERS OVER £15.00

OPENING HOURS :

Monday to Friday Lunch Closed

5.30 pm to 11.30 pm

Saturday & Sunday

12.00 to 2.00pm & 5.30pm to Midnight

7 days a week, including all Holidays

(Except Christmas Day)

Minimum Charge £12.00 per person

46 Norwich Road, Ipswich IPI 2NJ

Tel: (01473) 232266 or 213388

**PARKING AT REAR OF RESTAURANT
FREE AFTER 8PM**

Due to bank charges credit card accepted for orders over £10.00 only

All major credit cards accepted. All prices include V.A.T.

Gratuities are at customer's discretion

GOURMET SELECTION SET MENU

SUNDAY TO THURSDAY ONLY £12.95 PER GUEST

VISIT OUR WEBSITE : www.maharaniipswich.co.uk

*We take extra care with food hygiene
Some dishes take more time to prepare so please be patient*



STARTERS	
Chicken or Lamb Tikka or Tandoori Chicken	3.75
Shami or Sheek or Reshmi Kebab	3.95
Aloo Chat (Potato) or Garlic Mushroom	3.50
Chicken Tikka Chat or Chicken Tikka Puri	4.25
King Prawn Chat or Butterfly or Puri	5.20
Soup (Dal or Mulligatawny)	3.25
Prawn Cocktail	3.25
Samosa (Meat or Vegetable)	2.75
Onion Bhaji	3.20
Prawn or Begun Puri	4.20
Murug Mama	3.75

TANDOORI CUISINE	
<i>All dishes cooked in a clay oven with charcoal fire</i>	
Tandoori Chicken	7.25
<i>Half a Spring Chicken marinated in yogurt with delicate herbs and spice</i>	
Chicken or Lamb Tikka	7.45
<i>Diced boneless Chicken marinated and mildly seasoned with fresh herbs</i>	
Tandoori Mixed Grill	12.95
<i>Mixture of all Tandoori dishes and King Prawn, served with nan</i>	
Chicken or Lamb Shashlick	8.45
<i>Diced boneless Chicken o r La mb with capsicum, onions and tomatoes</i>	
Tandoori King Prawn	13.95
<i>King Prawn marinated and spiced with delicate herbs</i>	

CHEF'S SPECIALITIES	
<i>Any Tikka dishes not listed can be prepared at your request</i>	
Chicken or Lamb Tikka Curry	7.45
<i>With a sauce of rich flavour. Medium hot and spiced with an Oriental taste</i>	
Chicken or Lamb Tikka Massala	7.95
Tandoori King Prawn Massala	12.95
<i>Marinated in selected spices with a thick mild Massala sauce and fresh cream</i>	
Chicken or Lamb Tikka Bhuna or Dupiaza ...	7.75
Tandoori King Prawn Bhuna or Dupiaza	12.95
<i>Cooked with fresh herbs and spices, tomato, onion, coriander, green pepper with a thick sauce. Medium hot</i>	
Chicken or Lamb Tikka Jalfrazi	7.75
Tandoori King Prawn Jalfrazi	12.95
<i>Cooked with various spices, fresh green chilli, tomato and diced onion. Fairly hot</i>	
Chicken or Lamb Tikka Chilli Massala	7.95
Tandoori King Prawn Chilli Massala	12.95
<i>Cooked with special herbs and spices, fresh green chilli, tomato onions and green pepper with a thick sauce. Very hot</i>	
Chicken or Lamb Tikka Karai or Garlic	7.75
Tandoori King Prawn Karai or Garlic	12.95
<i>Cooked with fresh herbs and spices, coriander, onion, tomato, garlic and green pepper. Served on a iron skillet. Medium hot</i>	
Butter Chicken or Lamb Tikka	7.75
<i>Cooked with clarified butter with fresh ground almonds, raisins and nuts. Very mild</i>	
Peshwari Chicken or Lamb Tikka	7.75
<i>Cooked with fresh ginger, onions and capsicum. Served in a special sauce</i>	

MAHARANI SPECIALITIES	
<i>These dishes are served with vegetable fried rice</i>	
Makhani Chicken or Lamb	10.25
Makhani King Prawn	13.95
<i>Cooked with fresh herbs and spices. Served with thick, mild sauce garnished with nuts and raisins</i>	
Badshai Chicken or Lamb	10.25
Badshai King Prawn	13.95
<i>Cooked with almonds, sultanas, sweet sherry and fresh cream. Served with a creamy very mild sauce</i>	
Shuraji Chicken or Lamb	10.25
Shuraji King Prawn	13.95
<i>Cooked with raisins, coconut and Tia Maria, Served with sweet mild sauce</i>	
Chef's Special	12.95
<i>A mixture of Chicken Tikka, Lamb Tikka & Tandoori King Prawn in a medium hot thick sauce. Topped with spicy, minced Lamb and fresh green chilli</i>	
Chicken or Lamb Passanda	10.25
Tandoori King Prawn Passanda	13.95
<i>Marinated in light spices, garnished with nuts and almonds. Cooked in a very mild sauce with red wine</i>	
Achar Chicken or Lamb	10.25
Achar King Prawn	13.95
<i>Similar to Bhuna, cooked with touch of fresh garlic, coriander, onions, fresh citrus fruit and spices. Medium hot</i>	

OUR NEW SPECIALITIES	
<i>These dishes are served with egg rice</i>	
Royal Chicken	11.95
<i>Medium hot, home style, cooked on the bone</i>	
Chicken or Lamb Tikka Salli	11.95
<i>Spicy, medium hot, fried potato topping</i>	

BALTI SPECIALITIES	
<i>Cooked with fresh spices, onion, coriander and garlic, with a special Balti sauce in an iron skillet.</i>	
<i>Served with nan. Medium hot</i>	
Balti Chicken or Lamb Tikka Bhuna	8.75
Balti Prawn Bhuna	9.20
Balti King Prawn Bhuna	13.50
Balti Chicken or Lamb Tikka Massala	8.95
Balti Chicken or Lamb Tikka Karai or Dupiaza ...	8.95
Balti Chicken or Lamb Tikka Madras or Jalfrazi	8.95

BHUNA CUISINE	
<i>A combination of a special blend of fresh spices, medium hot and cooked with onions, tomato and fresh coriander in thick sauce</i>	
Chicken or Lamb Bhuna	6.75
Prawn Bhuna	6.95
King Prawn Bhuna	11.95

BASIC CURRY CUISINE	
<i>These dishes are medium hot with a wide range of Oriental spices and fresh coriander giving a rich flavour</i>	
Chicken or Lamb	6.75
Prawn Curry	6.85
King Prawn Curry	11.95
KORMA CUISINE (MILD)	
<i>Prepared with mild spices, fresh herbs and thick sauce, cooked with fresh cream to create a delicate flavour and creamy texture</i>	
Chicken or Lamb Korma	6.95
Prawn Korma	7.20
King Prawn Korma	11.95
Chicken or Lamb Kashmir or Malaya	7.25
DUPIAZA CUISINE	
<i>Dry, Similar to Bhuna where onions are mixed with spices and fried briskly. Medium hot with green pepper and fresh coriander</i>	
Chicken or Lamb Dupiaza	6.75
Prawn Dupiaza	6.95
King Prawn Dupiaza	11.95
HOT CUISINE	
<i>Cooked with a rich sauce and fresh spices</i>	
Chicken or Lamb Madras (Fairly hot)	6.95
Prawn Madras (Fairly hot)	7.20
King Prawn Madras (Fairly hot)	11.95
Chicken or Lamb Vindaloo or Phal (Very hot)	7.35
Prawn Vindaloo or Phal (Very hot)	7.45
King Prawn Vindaloo or Phal (Very hot)	11.95
CEYLON CUISINE	
<i>Cooked with coconut. Fairly hot</i>	
Chicken or Lamb Ceylon	7.45
Prawn Ceylon	7.70
Chicken or Lamb Tikka Ceylon	8.25
King Prawn Ceylon	11.95

BIRIANI CUISINE	
<i>These dishes are cooked with the finest basmati rice and served with a special vegetable curry. Medium hot</i>	
Chicken or Lamb Biriani	8.95
Prawn Biriani	9.20
Chicken or Lamb Tikka Biriani	9.25
Maharani Special Biriani	11.95
King Prawn Biriani	13.95
Mushroom Biriani or Vegetable	8.50
VEGETABLE SIDE DISHES	
Shobji Bhaji or Vegetable Curry	3.95
<i>(Special Mixed Dry Vegetables)</i>	
Mushroom or Cauliflower Bhaji	3.95
Bhindi or Begun Bhaji	3.95
Uree or Sag Bhaji or Sag Aloo	3.95
Onion Bhaji	2.50
Bombay Potato or Channa Massala	3.95
Tarka Dal or Dal Samba	4.25
Aloo Gobhi (Potato and cauliflower)	3.95
Sag Ponir (Spinach with fried garlic and cheese topping)	4.20
Mottor Ponir (Peas with fried onions and cheese topping)	4.20

NEW HANDI SPECIALITIES	
<i>From Bengal. Cooked with fresh spices. Medium Hot, similar to Bhuna. Served in a casserole pot with pilau rice</i>	
Bengal Special Handi Chicken or Lamb Tikka Bhuna	12.95
Handi Golda Chingri Bhuna (King Prawn)	14.95
Handi Chicken or Lamb Tikka Jalfrazi or Dupiaza	12.95
Handi Chicken or Lamb Tikka Massala or Dhansak	12.95

DHANSAK AND PATHIA CUISINE	
<i>Sweet and sour and served with Pilau rice</i>	
Chicken or Lamb Dhansak (with lentils, fairly hot)	9.25
Prawn Dhansak (with lentils, fairly hot).....	9.45
Chicken or Lamb Tikka Dhansak (with lentils, hot)	9.45
King Prawn Dhansak (with lentils, fairly hot) ..	13.95
Chicken or Lamb Tikka Pathia (with strong spices hot)	9.45
Prawn Pathia (with strong spices hot)	9.45
Lamb or Chicken Pathia	9.25
<i>(with strong spices hot)</i>	
King Prawn Pathia (with strong spices hot)	13.95
VARIATIONS OF CURRY CUISINE	
Chicken or Lamb Rogan (with tomato)	8.95
Chicken or Lamb Sag wala (with spinach)	8.95
Methi Chicken or Lamb (with fenugreek)	8.50
Sag Prawn (with spinach)	9.25
King Prawn Sag (with spinach)	12.95

VEGETARIAN CUISINE	
Mixed Vegetable Massala or Shobji Bhaji	6.95
Vegetable Karai or Madras (Fairly hot)	6.95
Vegetable Dhansak (Hot, sweet & sour with lentils)	6.95
Vegetable Rogan (Tomato) or Korma.....	6.95

SUNDRIES	
Plain Rice	2.50
Pilau Rice (Basmati rice cooked with ghee).....	2.75
Egg Fried Rice or Special Rice or Peas Rice .	3.50
Vegetable Fried Rice or Mushroom Fried Rice .	3.50
Keema Rice (Minced lamb) or Bengal Rice	3.95
Plain Nan (Leavened bread) or Tandoori Rot .	1.95
Keema Nan (Stuffed with minced lamb)	3.25
Garlic & Coriander Nan or Cheese Nan	2.45
Kulcha Nan (Stuffed with potatoes and onion)..	2.45
Peshawari Nan (Stuffed with nuts and raisins, sweet)	2.45
Stuffed Paratha (Stuffed with potato)	2.45
Plain Paratha	2.25
Chapati, Puri or Green Salad.....	1.50
Chips	2.10
Raita (Cucumber or onion)	1.75
Papadom (Plain or spicy)	0.80
Chutney and Pickle	0.50

ENGLISH CUISINE	
<i>Served with chips, peas, mushrooms and tomato</i>	
Mushroom Omelette	7.95
Fried Chicken or Prawn Omelette or Fried Scampi	8.95