

SIDE VEGETABLE DISHES as main dish £9.95

Bhindi Bhajee okera.....	£6.95
Saag Paneer	£6.95
spinach cooked in Indian paneer or mild cheddar cheese	
Dry Vegetables.....	£5.95
mixed vegetables cooked with light special blend of herbs and spices - medium	
Chana Massala chick peas.....	£5.95
Vegetable Curry.....	£5.95
Cauliflower And Aloo Bhajee.....	£5.95
cauliflower with potatoes	
Bombay Aloo potatoes.....	£5.95
Mushroom Bhajee.....	£5.95
Saag Aloo spinach with potatoes.....	£5.95
Saag Bhajee spinach.....	£5.95
Dal Tarka lentils cooked in garlic.....	£5.95
Dal Samba.....	£5.95
lentils and vegetables cooked in thick hot and sour sauce	

RICE DISHES

Boiled Rice.....	£3.25
Pulao Rice.....	£3.50
Fried Rice.....	£3.75
Fried Rice with Egg.....	£3.95
Fried Rice with Peas.....	£3.95
Fried Rice with Mushrooms.....	£3.95
Special Fried Rice egg, peas & sultanas.....	£4.50
Vegetable Rice mix vegetables.....	£4.50
Keema Rice minced meat cooked with pulao rice.....	£4.75

SUNDRIES - SIDE DISHES

Naan.....	£3.25
Keema Naan	£3.50
Naan Peshwari.....	£3.50
Garlic Naan	£3.50
Vegetable Naan.....	£3.50
Tandoori Roti.....	£3.25
Chapati.....	£2.25
Puri.....	£2.25
Papadum.....	£0.95
Spiced Papadum.....	£1.25
Pickles Tray selection of four dips.....	£1.50
mint sauce, mango chutney, onion salad & chilli sauce	
Mint Sauce.....	£0.65
Mango Chutney.....	£0.65
Onion Salad.....	£0.65
Chilli Sauce (hot).....	£0.65
Mix Lime Pickle (hot).....	£0.75

ENGLISH DISHES

Sirloin Steak.....	£12.95
Fried Scampi.....	£11.50
Fried Chicken.....	£10.50
tender pieces of boneless chicken coated with golden breadcrumbs	
Chips.....	£3.50
Green Salad.....	£2.75

23 Bridge Street
Deeping St James PE6 8HA
Tel: 01778 341110

OPENING TIMES:

4.30pm - 9.30pm (Monday)
CLOSED (Tuesday)
4.30pm - 10.30pm (Wednesday & Thursday)
4.30pm - 11.00pm (Friday & Saturday)
4.00pm - 9.30pm (Sunday)



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STARTERS

King Prawn Puree £7.75
large king prawns marinated lightly with a special blend of herbs and spices before being cooked in a thick medium spiced sauce. Served on a specially-made puree

Lamb Chops £5.95 NEW
tender pieces of lamb chops marinated in a special blend of tandoori spices for 24 hours before pan-grilled on slow heat in light blend of kashmiri spices

Chat Puree £5.25 **Chicken £5.25** **Lamb £5.95**
tender pieces of boneless barbecued chicken / lamb sliced into small pieces and cooked in a slightly hot spiced sauce. Served on a specially-made puree

Shashlick £5.25 **Chicken £5.25** **Lamb £5.95**
tender pieces of chicken / lamb with chunks of onions, peppers and tomatoes marinated in special blend of herbs and spices and barbecued at high temperatures in a tandoor

Kofta Kabab £5.75
freshly minced meat balls mixed with diced onions and a special blend of medium hot tandoori spices before being barbecued on a slow heat in a tandoor

Peri Peri Wings £5.95 NEW
chicken wings marinated in freshly blended paste of chilli pepper, lime juice, garlic and a blend of gram spices before barbecued in tandoori oven

Sheek Kebab £5.50
minced meat mixed with diced onions, peppers and a special blend of spices. The meat is shaped onto a skewer like a sausage, and barbecued at high temperatures in a tandoor

HOUSE SPECIALITIES

Tikka Massala £10.50 **Chicken £10.50** **Lamb £12.50** **King Prawn £14.95**
the nation's favourite Indian dish. Boneless chicken, lamb or king prawns blended with herbs and mild spices and barbecued in the tandoor before being cooked in a special massala sauce to give a distinctive fruity, creamy, sweet texture and taste

Buttered Massala £10.50 **Chicken £10.50** **Lamb £12.50** **King Prawn £14.95**
spring chicken, lamb or king prawns barbecued in a clay oven before being cooked in butter and a special blend of rich creamy sauce

Passanda £10.50 **Chicken £10.50** **Lamb £12.50** **King Prawn £14.95**
spring chicken, lamb or king prawns marinated in yoghurt and a special blend of mild spices and herbs and barbecued in the tandoor before being cooked in a mild creamy sauce

Chat Massala £10.50 **Chicken £10.50** **Lamb £12.50** **King Prawn £14.95**
a typical North Indian home-style boneless chicken, lamb or king prawn curry in a medium spiced sauce blended with selected herbs and spices to produce a mouth watering flavour

Jehangiri Krahi £10.50 **Chicken £10.50** **Lamb £12.50** **King Prawn £14.95**
boneless pieces of chicken, lamb or king prawns lightly marinated with ginger, coriander and garam masala and barbecued in the tandoor before being cooked in medium spices with chunks of onions and peppers to produce a classic indian dish dating back to Mughal times

Achari £11.50 **Chicken £11.50** **Lamb £13.50** **King Prawn £15.95**
boneless pieces of chicken, lamb or king prawns marinated lightly with garlic, ginger, coriander and a selection of tandoori spices before being cooked in medium-hot spices and a touch of home-made mixed pickle to create a typical Rajasthani regional dish

Maharani's Mix £5.75
a selection of Maharani's favourite starters (onion bhajee, sheek kebab and chicken tikka)

Chilli Chicken Pakora £5.75
tender pieces of chicken strips cooked in a tandoor before being dipped in a special batter and herbs with whole green chillies and then deep-fried

Chicken Tikka £5.25
tender pieces of boneless chicken marinated in yoghurt and a special blend of Indian spices for 24 hours, before being barbecued at high temperature in a tandoor

Samosas £4.95 **Vegetable £4.95** **Meat £5.50**
delicious fresh minced lamb or diced mixed vegetables combined with a special blend of spices, wrapped in a thin layer of crispy pastry and deep fried in low fat vegetable oil

Onion Bhajee £4.95
one of the favourite light starters, finely sliced fresh onions with a special blend of spices put together as small balls and deep-fried in low-fat vegetable oil

Garlic Mushrooms £4.95
fresh mushrooms chopped into small pieces and cooked with finely sliced garlic

Paneer Shashlick £5.75
Cubes of Indian cottage cheese with chunks of onions, peppers and tomatoes marinated in special blend of tandoori herbs & spices barbecued in a tandoor

Kofta Bhuna £11.95
freshly minced lamb/mutton meat mixed with diced onions, peppers and special blend of roasted tandoori and garam spices. Barbecued on slow heat in clay oven before cooked in medium-hot spiced thick sauce

Jerra Chicken £11.50
boneless pieces of chicken marinated lightly with garlic, ginger, coriander and garam massala and barbecued in the tandoor before being cooked in a medium-hot spiced sauce with distinctive toasted whole jerra (cumin) seeds

Jalfrezi £10.50 **Chicken £10.50** **Lamb £12.50** **King Prawn £14.95**
tender cubes of chicken, lamb or king prawns barbecued in the tandoor before being cooked in a delicious medium thick sauce with distinctive green chillies and chunks of onions and peppers

Garlic Chilli £11.50 **Chicken £11.50** **Lamb £13.50** **King Prawn £15.95**
a traditional South Indian dish. Boneless pieces marinated with delicate herbs and a different blend of tandoori spices before being cooked in a sauce of finely diced, fresh garlic and whole sliced green chillies

Kashmiri Gosth £11.50 NEW
tender pieces of lamb on-bone marinated in a light blend of Kashmiri spices and herbs for 24 hours, cooked on a slow heat with fresh sliced garlic, ginger and mild chillies

Chicken Chana £10.50
boneless chicken marinated in a special blend of herbs and spices, barbecued in the tandoor and cooked in a thick medium spiced sauce with chick peas

Murg Massala £12.95
pieces of chicken on the bone marinated in yoghurt, ginger, coriander and garam massala for 24 hours, barbecued in a clay oven before being cooked in a medium blend of tandoori spices and herbs.

Chicken Sri Lanka £10.95
boneless pieces of chicken marinated with ginger and garam massala, barbecued in a tandoor before being cooked in a fairly hot coconut sauce with a touch of vinegar

MAIN COURSES

Garlic Tandoori chicken, lamb or king prawns cooked in a medium thick sauce with a distinguished garlic taste

Chicken....£9.95 **Lamb.£11.25** **King Prawn...£13.95**

Saag Tender pieces of boneless chicken, lamb or king prawns cooked with fresh spinach (saag) in a thick medium spiced sauce

Chicken....£9.95 **Lamb.£11.25** **King Prawn...£13.95**

Rogan Medium spiced dish with tomatoes

Chicken....£9.75 **Lamb.£10.95** **King Prawn...£13.95**

Bhuna Medium hot in a thick sauce with tomatoes

Chicken....£9.75 **Lamb.£10.95** **King Prawn...£13.95**

Ceylon Fairly hot with coconut

Chicken....£9.75 **Lamb.£10.95** **King Prawn...£13.95**

Kashmir With lychees, banana and pineapple pieces – mild

Chicken....£9.75 **Lamb.£10.95** **King Prawn...£13.95**

Koorma Very mild creamy flavoured curry

Chicken....£9.25 **Lamb.£10.50** **King Prawn...£13.50**

Vindaloo Very hot

Chicken....£9.25 **Lamb.£10.50** **King Prawn...£13.50**

Madras Fairly hot

Chicken....£9.25 **Lamb.£10.50** **King Prawn...£13.50**

VEGETARIAN

Paneer Tikka Massala £11.95

Vegetable Jehangiri Krahi £11.95

Vegetable Jalfrezi £11.95

Vegetable Rogan £9.95

Paneer Bhuna £10.50

Paneer Shashlick £11.95

Paneer Koorma £9.95

BALTI

Balti dishes (name of dish they are served in) are marinated in a special blend of herbs and spices for many hours before cooking in order to bring out their delicate flavours. They are cooked with fresh tomatoes, ginger, garlic and chunks of onion and green peppers in a thick gravy sauce.

Chicken £10.50 **Lamb £12.50**

King Prawn £14.95

Maharani's Balti Mix chicken, lamb & king prawns **£13.95**

Keema Balti minced lamb meat **£12.95**

Vegetable £10.95

TANDOORI DISHES

Tandoori Mach (Salmon) £15.95
succulent pieces of boneless, skinless salmon marinated lightly in garlic, ginger, coriander and selection of garam spices before grilling at a high temperature in a tandoor (earthen oven)

Tandoori Trout £14.95
a whole trout marinated in yoghurt, ginger, coriander and garam massala for 24 hours before being barbecued at a high temperature

Tandoori King Prawn £14.95
large king prawns marinated lightly with a special blend of herbs and spices before being barbecued at a high temperature in a tandoor

Tandoori Mixed Grill £12.95
a selection of Maharani's favourite tandoori dishes (chicken tikka, lamb tikka, tandoori chicken and sheek kebab)

Shashlick £10.95 **Chicken £10.95** **Lamb £12.50**
tender pieces of boneless chicken with chunks of onions, peppers and tomatoes marinated in a special blend of herbs and spices for 24 hours before being barbecued at high temperature in a tandoor

Chicken Tikka £9.50
tender pieces of boneless chicken / lamb marinated in yoghurt and a special blend of herbs and spices for 24 hours before barbecuing at high temperature in a tandoor

Tandoori Chicken half £9.50 full £13.95
pieces of chicken on the bone are marinated in yoghurt, ginger, garlic, coriander and garam masala for 24 hours before barbecuing at a high temperature in a tandoor

Kofta Sizzler £10.95
freshly minced lamb/mutton meat balls stuffed with diced onion and a special blend of medium hot tandoori spices before being barbecued on slow heat in a tandoor

Lamb Chops £11.95 NEW
tender pieces of lamb chops marinated in a special blend of tandoori spices for 24 hours before pan-grilled on slow heat in light blend of kashmiri spices

DHANSAK / PATHIA DISHES

Tender pieces of chicken, lamb or king prawns cooked with sweet, sour and hot sauce to create a traditional persian dish. Dhansak dishes are cooked with lentils and Pathia dishes are cooked with diced onions and tomatoes. Served with pulao rice.

Chicken £12.95 **Lamb £14.50**

King Prawn £14.95 **Vegetable £12.95**

BIRIANY DISHES

Boneless pieces of chicken, lamb or king prawns cooked in a thick dry sauce before blending with pulao rice. The dish is served with vegetable curry (mild, medium or hot).

King Prawn £14.95

Lamb £11.50

Chicken £9.95

Vegetable £9.95

Mushroom £9.95

Chicken Tikka £10.95

Handi Biriany

Chicken £13.50 **Lamb £14.95** (Subject to availability)
Originating from the Sindh Province of Pakistan, known as the king of all birianies. Boneless pieces of chicken/lamb cooked in garlic, ginger and special blend of instantly roasted gram spices in a medium spiced dry sauce. Layered with basmati rice and slowly cooked under pressure in deep tandoori well. Served with vegetable curry (mild, medium or hot) and hand cut mix vegetable rita.