



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
Off-Premises Consumption: Class A Beer Class A Liquor

Section A – Applicant

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: _____)
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

- Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

2. This application is for the license period ending June 30, 20 15.
3. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.

NIRMAL CORPORATION

4. Trade Name (doing business as) MAHARAJA RESTAURANT
5. Address to be licensed 6713 OJANA ROAD, STE 12, Madison WI-53719
6. Mailing address 6713 OJANA ROAD, STE 12, Madison, WI-53719.
7. Anticipated opening date 6/10/2014
8. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____
9. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

Behind the BAR served in the Restaurant.

stored behind the BAR, served at tables & Bar.

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 99

13. Describe existing parking and how parking lot is to be monitored.

By the Landlord & Manager.

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to BALBIR SINGH & BALDEV SINGH ^{BOLLA} (name of licensee)

15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent ROHIT LAMBA

17. City, state in which agent resides MADISON, WISCONSIN

18. How long has the agent continuously resided in the State of Wisconsin? 5 year.

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed March, 20, 2012

21. State and date of registration of corporation, nonprofit organization, or LLC.

WISCONSIN 4/3/2014

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
PRESIDENT	ROHIT LAMBA	MADISON, WISCONSIN
	PRAVEEN SEHGAL	MADISON, WISCONSIN

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

ROHIT LAMBA

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____

25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) Agent - ROHIT LAMBA, DASMESH II LLC, BUSINESS NAME
MATHARAJA GROCERY

Section D—Business Plan

26. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other _____

27. Business description RESTAURANT BUSINESS

28. Hours of operation 10:00 A.M. — 11:00 P.M.

29. Describe your management experience WORKED AS mgr for JACK IN THE
BOX, CALIFORNIA (upto 9 yrs) and 2 yrs mgr MATHARAJA GROCERY MADISON

30. List names of managers below, along with city and state of residence.
ROHIT LAMBA MADISON, WISCONSIN.
PRAVEEN SEHGAL MADISON, WISCONSIN.

31. Describe staffing levels and staff duties at the proposed establishment _____
manager - cooks, - servers, - managers - manages Rest-Business
COOKS - Prepare food, Servers - Serve the food.

32. Describe your employee training Already trained, Existence 6 business
Restaurant existed for 14 years.

33. Utilizing your market research, describe your target market.

LOCAL MADISON

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

Media & News Papers (15 copies) Indian food.

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? N/A Family Restaurant.

39. What type of food will you be serving, if any? INDIAN FOOD, INDIAN CUISINE
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? 10:30 AM : 10:30 PM

42. What hours, if any, will food service not be available? 3:00 PM : 5:00 PM.

43. Indicate any other product/service offered. N/A

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 2-4

During what hours do you anticipate they will be on duty? 10:00 AM : 3:00 PM, 5:00 PM -

47. Do you plan to have hosts or hostesses seating customers? No Yes 10:00 PM

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? N/A
 How many bartenders do you anticipate having work at one time on a busy night? N/A
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area 99
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 90% - 95%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 1% APPROX
 What percentage of your advertising budget do you anticipate will be drink related? 0%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
5 % Alcohol 95 % Food N/A % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes

65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
66. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] No Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
 No Yes

Section G—Information for Clerk's Office

68. State Seller's Permit 456-1028394918-02

69. Federal Employer Identification Number 46-5292653

70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person ROHIT LAMBA

E-mail address rohit.lamba@ymail.com

Phone 608 630 6921 Preferred language ENGLISH

71. Corporate attorney, if applicable: Name N/A

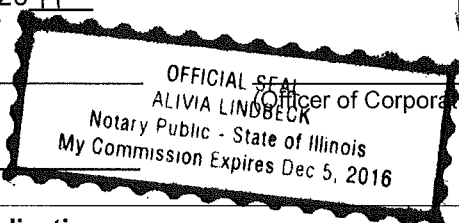
Phone N/A E-mail N/A

Read carefully before signing in front of a notary: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 14 day of April, 2014

Alivia Lindbeck
 (Clerk/Notary Public)



[Handwritten Signature]

My commission expires 12-5-2016

Clerk's Office checklist for complete applications

<input checked="" type="checkbox"/> Orange sign <input checked="" type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input checked="" type="checkbox"/> FEIN <input checked="" type="checkbox"/> Notarized application <input checked="" type="checkbox"/> Written description of premises	<input checked="" type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
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Date complete application filed with Clerk's Office 4-16-14

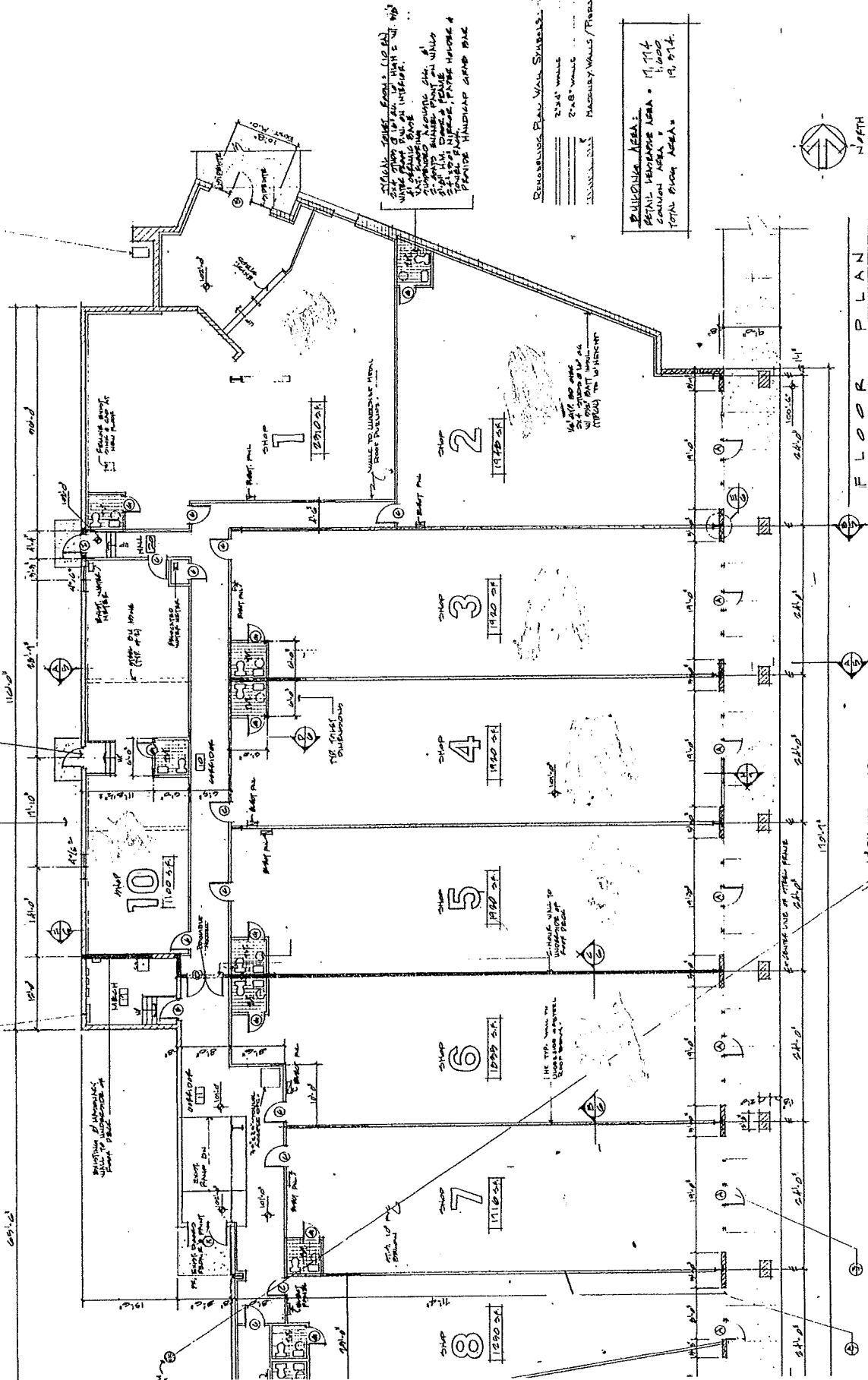
Date of ALRC meeting 5-21-14 Date license granted by Common Council 6-3-14

Date provisional issued _____ Date license issued _____ License number _____

EXISTING GAS METER LOCATION.

EXISTING 1/2" PLAN AREA SHOWN IN AREA

EXISTING ENTRY DOOR



STAIRS TAKES FROM 2' (10' 0") WITH STAIRS ON ALL INTERIORS WILL BE REMOVED AND STAIRS TO BE RELOCATED TO ROOM 10. STAIRS TO BE RELOCATED TO ROOM 10. STAIRS TO BE RELOCATED TO ROOM 10.

REINFORCED CONCRETE WALLS / FLOORS
 2" x 8" WALLS
 2" x 8" WALLS
 REINFORCED CONCRETE WALLS / FLOORS

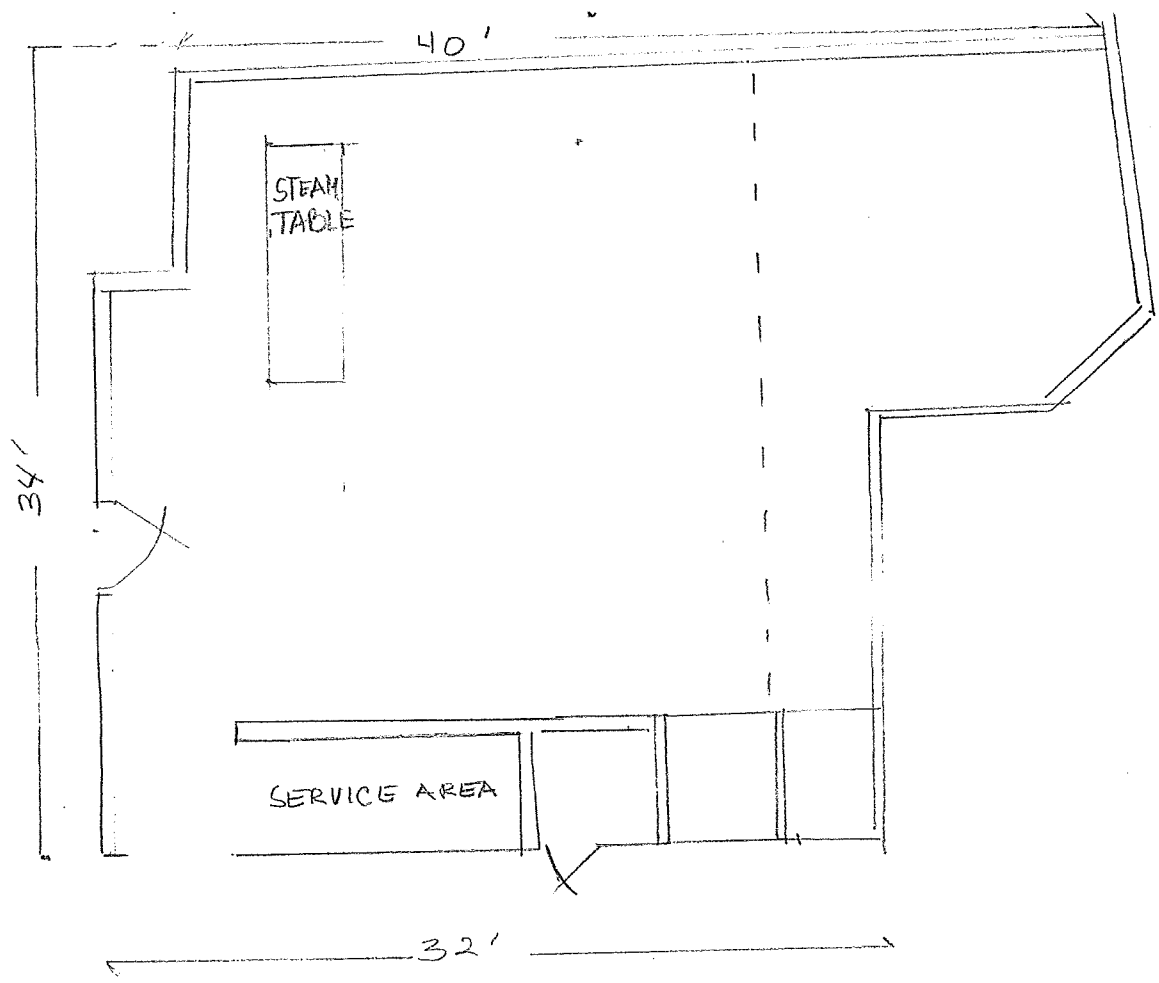
BUILDING AREA:
 DETAIL REVISION AREA = 17,074
 COMMON AREA = 14,100
 TOTAL FLOOR AREA = 31,174



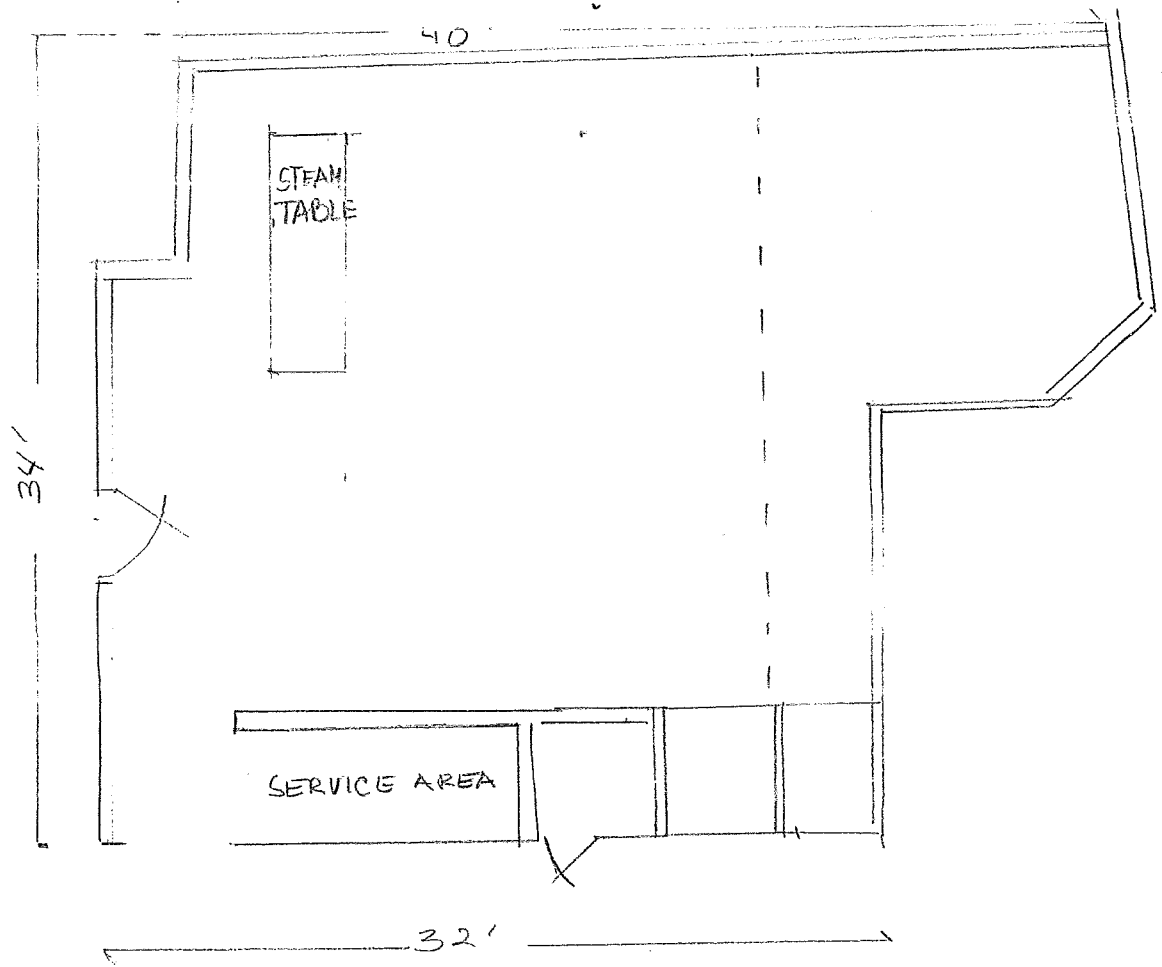
FLOOR PLAN
 1/8" = 1'-0"

PROJECT 11-20-63
 11-20-63
 HARVEY LARSEN & ASSOCIATES
 600 N. 3RD ST.
 MADISON, WIS.
 ARCHITECTS

FLOOR PLAN
 11-20-63
 11-20-63
 HARVEY LARSEN & ASSOCIATES
 600 N. 3RD ST.
 MADISON, WIS.
 ARCHITECTS



1/8" SCALE



1/8" SCALE

BEEF SAAG: Beef Curry Cooked with Spinach 12.95
BEEF SHAHKORMA: Beef Cooked in Cream with Raisins & Cashews 13.95
BEEF VINDALOO CURRY: Juicy Beef Curry Cooked with Potatoes Hot Vindaloo Sauce 12.95
BEEF MASALA: Beef Cooked in Masala Sauce 13.95
BEEF MANGO: Beef Cooked in Mango Sauce 13.95

Seafood

FISH CURRY: Boneless Fish Cooked in Onions, Garlic, Ginger & Spices 13.95
SALMON MASALA: Boneless Salmon Cooked in Masala Sauce 16.95
FISH VINDALOO: Fish Curry Cooked with Potatoes Hot Vindaloo Sauce 13.95
FISH SAAG: Fish cooked With Spinach 13.95
FISH KADHAI: A Classic Kadhai Dish of Fish Delicately Cooked with Bell Peppers, Onions, Tomato, Ginger and Cilantro 13.95
FISH MOLY: Fish Cooked in Touch of Coconut & Spice 13.95
SHRIMP CURRY: Shrimp Cooked in a Curry Sauce 16.95
SHRIMP JALFRAZIE: Shrimp Curry Cooked with Vegetables 16.95
SHRIMP KADHAI: A Classic Kadhai Dish of Shrimp Delicately Cooked with Bell Peppers, Onions, Tomato, Ginger and Cilantro 16.95
SHRIMP SAAG: Shrimp Cooked with Spinach 16.95
SHRIMP MUSHROOM: Shrimp Curry Cooked with Fresh Mushroom 16.95
SHRIMP VINDALOO: Shrimp Cooked with Potatoes & Vindaloo Sauce 16.95
SHRIMP MASALA: Shrimp Cooked With Masala Sauce 16.95
SAMUNDARI KADHAI: A Masterful Blend of Shrimp and Lobster Sautéed with Bell Peppers, Onion, Ginger & Cilantro 18.95
LOBSTER CURRY: Succulent Piece of Lobster Cooked with Curry Sauce 18.95
LOBSTER MASALA: Succulent Piece of Lobster Cooked with Masala Sauce 18.95
LOBSTER VINDALOO: Succulent Piece of Lobster Cooked with Potatoes and Vindaloo Sauce 18.95

Goat Curries

GOAT CURRY: Goat with Bones Cooked in Punjabi Curry Sauce 13.95
GOAT MADRAS: Goat with Bones Cooked in Madras Sauce 13.95
GOAT VINDALOO: Goat with Bones Cooked with Potatoes & Vindaloo Sauce 13.95
GOAT MALABAR: Goat with Bones Cooked in Spices and a Touch of Coconut Kerala style 13.95
GOAT ROGAN JOSH: Cooked in a Yogurt Based Sauce 13.95

Biryani Rice Specialties

CHICKEN BIRYANI: Basmati Rice Cooked with Chicken, Nuts, Raisins & Spices 13.95
LAMB BIRYANI: Juicy Pieces of Lamb Cooked with Basmati Rice, Nuts & Raisins 14.95
VEGETARIAN BIRYANI: (Vegan) Basmati Rice Cooked with Green Vegetables Nuts & Raisins 12.95
SHRIMP BIRYANI: Shrimp Cooked with Basmati Rice & Nuts 15.95
BEEF BIRYANI: Beef Cooked with Basmati Rice & Nuts 14.95
CHEF'S SPECIAL BIRYANI: Basmati Rice Cooked with Green Vegetables, Chicken, Lamb, Beef, and Shrimp with Herbs, Fresh Spices, Nuts & Raisins 15.95
GOAT BIRYANI: Goat with Bones Cooked with Rice & Nuts, Raisins 14.95
EGG BIRYANI: Egg Cooked with Rice 12.95

Pullau

CURD RICE: Rice Cooked with Yogurt & Mustard Seeds 9.00
LEMON RICE: Rice Cooked with Lemon Juice & Nuts 11.95
EGG FRY RICE: Rice Cooked with Soy Sauce & Eggs 13.95
CHICKEN FRY RICE: Rice Cooked with Soy Sauce & Chicken & Vegetables 11.95
VEGETABLE FRY RICE: (Vegan) Rice Cooked with Soy Sauce

Dosa

PLAIN DOSA (Vegan): Thin Rice Crepes 8.95
MASALA DOSA (Vegan): Rice Crepes Filled with Potatoes and Onions 9.95
MYSORE PLAIN DOSA (Vegan): Rice Crepes with Peanut Sauce 8.95
MYSORE MASALA DOSA (Vegan): Rice Crepes with Peanut Sauce, Potatoes & Onions 9.95
PANEER MASALA DOSA: Rice Crepes Filled with Paneer, Potatoes & Onions 9.95
PALAK DOSA: (Vegan) Rice Crepes Filled with Spinach 9.95
EGG MASALA DOSA: Rice crepes Filled with Eggs, Potatoes & Onions 9.95
PLAIN EGG DOSA: Rice Crepes Filled with Eggs 8.95
PLAIN RAVA DOSA: (Vegan) Thin Rice Crepes Made with Cream of Wheat Flour 8.95
RAVA MASALA DOSA: (Vegan) Thin Rice Crepes Made with Cream of Wheat Flour with Potatoes & Onion 9.95
ONION RAVA DOSA: (Vegan) Thin Rice Crepes Made with Cream of Wheat Flour with Onion 9.95
PAPER MASALA DOSA: (Vegan) Thin Rice Crepes Stuffed with Potatoes & Onion 9.95
CHICKEN TIKKA DOSA: Rice Crepes Filled with Chicken Tikka, 10.95
FISH DOSA: Rice Crepes Filled with Fish, Onions 10.95
PIZZA DOSA: Rice Crepes with Pizza Sauce & Filled with Mozzarella Cheese, Green Pepper, Red Onion, Black Olives, Mushroom (optional green chilly) 10.95
CHOCOLATE DOSA: Rice Crepes with Chocolate & Baked on Grill 10.95

Uthpams

PLAIN UTHPPAM (Vegan): Indian Style Pancake Made with Rice Flour & Lentils 9.95
TOMATO UTHPPAM (Vegan): Indian Style Pancake with Tomato Toppings 10.95
ONION UTHPPAM (Vegan): Indian Style Pancake with Onion Toppings 10.95
ONION CHILLY UTHPPAM (Vegan): Indian Style Pancake with Onion & Chilly Toppings 10.95
VEGETABLE UTHPPAM (Vegan): Indian Style Pancake with Mix Vegetable Toppings 10.95
PANEER UTHPPAM: Indian Style Pancake with Paneer Toppings & Paneer Toppings 10.95
CHICKEN TIKKA UTHPPAM: Indian Style Pancake with Chicken Tikka Toppings 10.95
FISH UTHPPAM: Indian Style Pancake with Fish Toppings 10.95
PIZZA UTHPPAM: Indian Style Pancake with Pizza Sauce topped with Mozzarella Cheese, Green Pepper, Red Onion, Black Olives, Mushroom (optional green chilly) 10.95

Condiments

MIX PICKLE 1.95
MANGO CHUTNEY 1.95
GARDEN SALAD 3.00
YOGURT 1.95
RAITA: Cucumber, Mint in Yogurt 1.95
EXTRA RICE 3.00

Desserts

MANGO ICE CREAM: Ice Cream Made with Mango Flavor 3.95
KULFI: Ice Cream Made with Pistachio Flavored 3.95
GULAB JAMUN: Non Fat Dry Milk & Cottage Cheese Fried Ball Soaked in Sugar Syrup 3.95
KHEER: Rice Cooked in Sweetened Milk, Raisin & Nuts 3.95
GAJAR HALWA: Grated Carrots Cooked Gently in Milk as it is Reduced to Form Halwa Generously Sprinkled with Nuts & Allowed to Set 3.95
RAS MALAI: Fresh Homemade Cheese Patties Cooked in a Special Condensed Milk with Pistachios 3.95

Beverages

JUICE: Mango, Pineapple, Orange, Apple, Cranberry 2.95
MANGO LASSI: Mango & Yogurt 2.95
SWEET LASSI: Sweet Yogurt Drink 2.95
SALTED LASSI: Yogurt with Roasted Cumin Seeds, Salt, Black Pepper Powder 2.95
MANGO MILK SHAKE: Made with Mango Flavor Ice Cream 2.95
MASLA TEA: Indian Tea Brew with Milk, Sugar & Spices 1.95
DARJEELING TEA: Indian Black Tea with Spices 1.95
COFFEE 1.95
DECAF COFFEE 1.95
Madras Coffee: Traditional Indian Coffee Brew with Milk & Sugar 1.95
Coke 1.95
Cherry Coke 1.95
Diet Coke 1.95
Sprite 1.95
Mountain Dew 1.95
Fanta 1.95
Lemonade 1.95
Masala Soda 1.95
Iced Tea 1.95
Iced Chai 1.95
Milk 1.95
Root Beer 1.95
Club Soda 1.95
Sparkling Water 1.95
WATER BOTTLE 1.95



Carryout Menu

6713 Odana Rd #12
 Madison, WI 53719
 (608) 833-1824
 www.maharajmaindianmadison.com
 Now you can place order online!
 We do catering for parties!

Maharaja Combination Dinner

Non Vegetable Dinner For Two- \$43.00
 Chicken 65, Chicken Tikka Masala, Lamb Curry, Tandoori Chicken, Basmati Rice, Nan Bread, and choice of Dessert
Vegetable Dinner For Two- \$34.00
 Samosa, Palak Paneer, Vegetable Korma, Chana Masala, Basmati Rice, Nan Bread & choice of Dessert
Seafood Dinner For Two- \$43.00
 Fish Pakora, Fish Curry, Shrimp Jalfraize, Mahi Mahi Tikka, Basmati Rice, Nan Bread & choice of Dessert

TEMPTING APPETIZERS

CHEESE PAKORA (5 Pieces) Mozzarella Cheese Batter With Chick Peas Flour then Deep Fried.....4.95
CHICKEN PAKORA (5 Pieces) Assorted Boneless Cubes of Chicken Deep Fried in Chick Pea Batter.....4.95
PANEER PAKORA (5 Pieces) Homemade Cheese Batter with Chick Peas flour then Deep Fried.....4.95
FISH PAKORA (5 Pieces) Fish, Boneless and Skinless, Marinated with Yogurt, Lemon Juice, Spices, Chick Pea Batter and Deep Fried.....7.95
CALAMARI MANCHURIAN: Calamari Fried to Golden Brown then Fritters Tossed in Fresh Ginger, Garlic, Manchurian Sauce.....7.95
SHRIMP PAKORA: Shrimp Marinated Yogurt, Lemon Juice & Spices, Dipped in The Chick Pea Batter & Deep Fried.....7.95
ALOO TIKKI: (2 Pieces, Vegan) Chopped Potatoes, Green Peas, Gram Flour Balls Deep Fried.....4.50
SAMOSAS: (2 Pieces, Vegan) A Fried Pastry Stuffed With Potatoes and Green Peas.....4.50
VEGETABLE PAKORA (VEGAN) Vegetable Fritters.....3.95
MIXED VEGETARIAN PLATER: 2 Pieces Vegetable Pakora, 2 Pieces Paneer Pakora, One Samosa, One Aloo Tikki.....7.95
MIXED NON VEGETARIAN PLATER: 2 Pieces Chicken Pakora, 2 Fish Pakora, 2 pieces Chicken 65 & 1 Shrimp Pakora.....8.95
CHICKEN SIXTY FIVE: Boneless Chicken Marinated in Yogurt Cooked with Spices and Curry Leaves.....5.95
MEDHU VADA: (Vegan) Fried Lentil Donuts.....4.95
RASA VADA: (Vegan) Lentil donuts Dipped in Rasan (spicy).....4.95
IDLI: (Vegan) Steamed Rice & Lentil Patties.....4.95
SAMBAR VADA: Lentil Donuts Dipped in Sambar.....4.95
MANCHURIAN: (Vegan) Choice of Cauliflower or Vegetable or Paneer or Baby Corn, Mushroom Florets Tossed in Fresh Ginger, Garlic, Onion Seasoning.....5.95
TANDOORI MUSHROOM: (Vegan) Marinated in Cumin Powder, Ginger, Garlic, Turmeric Powder & Baked in Tandoor.....5.95
PAPADAM: (Vegan) Crispy, Spicy Wafers.....2.00

SOUP

MULLIGATAWNY SOUP (Vegan) Lentils, Vegetables, Spices, etc.....3.50
TOMATO SOUP:.....3.50
RASAM SOUP: (Vegan) A Traditional South Indian Sour & Spicy Soup.....3.50
HOT & SOUR: (Vegan).....3.50
COCONUT SOUP: Coconut Cream, Etc.....3.50

BREAD

PLAIN PARATHA: (Whole Wheat) Multi-Layered Bread Freshly Made with Butter.....1.95
ALOO PARATHA: (Whole Wheat) Multi-Layered Bread, Stuffed with Potatoes & Made with Butter.....2.95
GOBHI PARATHA: (Whole Wheat) Multi-Layered Bread, Stuffed with Cauliflower.....2.95

PANEER PARATHA: (Whole Wheat) Multi-Layered Bread, Stuffed with Paneer.....2.95
CHOCOLATE PARATHA: (Whole Wheat) Multi-Layered Bread, Stuffed with Chocolate.....2.95
POODI: (2 Pieces, Whole Wheat) Light, Fluffy-Puffed, Deep-Fried.....2.95
TANDOORI ROTI: (Whole Wheat) Plain Bread Baked in Tandoor.....1.95
GARLIC TANDOORI ROTI: Whole Wheat Bread with Garlic Baked in Tandoor.....2.95
CHAPATI: Whole Wheat Thin Bread, Baked on Tava (grill).....1.95
NAN: Fine Flour Tandoor Baked Bread.....1.95
BUTTER NAN: Multi-Layered White Bread with Butter Baked in Tandoor.....1.95
STUFFED NAN: Unleavened White Bread Stuffed with Potatoes and Baked in Tandoor.....2.95
GARLIC NAN: Unleavened White Bread Stuffed with Garlic and Baked in Tandoor.....2.95
GINGER NAN: Unleavened White Bread Stuffed with Ginger and Baked in Tandoor.....2.95
PISHAWARI NAN: Unleavened White Bread Stuffed with Dry Nuts & Raisins Baked in Tandoor.....3.50
CHOCOLATE NAN: Unleavened White Bread Stuffed with Chocolate Flakes.....3.50
CHEF'S SPECIAL NAN: White Bread Stuffed with Onions, Potatoes, and Cheese Baked in Tandoor.....3.50
KEEMA NAN: Unleavened White Bread Stuffed with Minced Lamb and Baked in Tandoor.....3.50
SHRIMP KULCHA: Shrimp Marinated Yogurt, Lemon Juice & Spices, Chicked Baked in Tandoor.....3.50
ALOO KULCHA: Unleavened White Bread Stuffed with Onion KULCHA: Unleavened White Bread Stuffed with Onion Baked in Tandoor.....2.95
PANEER NAN: Unleavened White Bread Stuffed with Paneer Baked in Tandoor.....2.95
CHEESE NAN: White Bread Stuffed with Mozzarella Cheese Baked in Tandoor.....2.95
PIZZA NAN: Maharaja Special Signature Bread With Pizza Sauce Stuffed with Mozzarella Cheese, Green Pepper, Red Onion, Black Olives, Mushroom.....3.50
GARLIC CHEESE NAN: Nan Stuffed With Mozzarella Cheese & Topped with Garlic.....2.95

Tandoori Specials (Charcoal Clay Oven)

Marinated, Lightly Spiced Tandoori Cuisine is the combination of aromatic herbs, cultured yogurt and ground fresh spices baked in charcoal clay oven (Tandoor). The result is lean and tender meat with a seductive

TANDOORI CHICKEN: Skinless Chicken Marinated in a Mixture of Yogurt, Aromatic Spice and Baked to a Succulent in the Tandoor.....13.95
CHICKEN TIKKA: Chicken Breast Marinated in Indian Spices then Roasted in Charcoal Oven.....15.95
RESHMI KABOB: Tender Chicken Breast pieces Marinated in Sour Cream & Cheese Cream with Fresh Spices and Roasted in Tandoor....15.95
SEKEH KABOB: Finely Minced Lamb Seasoned Chopped Onions, Herbs and Spices then Baked on Skewers in our Tandoor Oven.....15.95
TANDOORI LOBSTER: Enjoy a Lobster Tails Marinated with Exotic Spices.....25.95
SALMON TIKKA: Salmon Marinated with Flavorful Blend of Herbs.....16.95
MAHI MAHI TIKKA: Mahi Mahi Fish Marinated with Indian Spices then Baked in Tandoor.....16.95
TANDOORI SHRIMP: King-sized Shrimp Marinated in Fresh Ginger & Garlic then Roasted in the Tandoor.....17.95
TANDOORI MIXED GRILL: Combination of Tandoori Specialties like Tandoori Chicken, Chicken Tikka, Reshmi Kabob, Seekh Kabob & Tandoori Shrimp.....18.00
LAMB TIKKA: Chunk of Juicy Lamb Pieces Marinated in Yogurt Sauce, Spices & Roasted in Tandoor.....16.95
PANEER TIKKA: Fresh Home Made Cheese Marinated with Spices.....15.00

Maharaja Dinners

All Dinners Served with Rice, as per choice of Mild, Medium, Hot, Very Hot

Chicken Curries

CHICKEN CURRY: Boneless Chicken Cooked in Onions, Ginger, Garlic & Spices.....12.95
CHICKEN MUSHROOM: Boneless Chicken Curry Cooked with Mushroom.....12.95
CHICKEN JALFRAZIE CURRY: Boneless Chicken Curry Cooked with Vegetables.....12.95
CHICKEN SHAHKORMA: Boneless Chicken Cooked with Cream Sauce & Cashews.....13.95
CHICKEN SAAG: Boneless Chicken Cooked with Spinach.....12.95
CHICKEN TIKKA MASALA: Boneless Roasted Chicken Breast Cooked in Masala Sauce.....13.95
CHICKEN VINDALOO: Boneless Chicken Curry Cooked with Potatoes & Very Hot Spices Vindaloo Sauce.....12.95
CHICKEN MANGO: Boneless Chicken Curry cooked with Mango Sauce.....12.95
CHICKEN MOCHLAI: Boneless Roasted Chicken Breast Cooked with Mushroom in a Cream Sauce, Tomato Sauce with a Blend of Spices & Herbs.....13.95
CHICKEN MAKHANI: Boneless Tandoori Chicken in Butter & Cream Sauce with Cashews & Raisins.....13.95
CHICKEN TIKKA SAAG: Boneless Roasted Chicken Breast Cooked in Spinach and Fresh Ginger & Garlic.....13.95
CHICKEN SHAHJANI: Boneless Chicken Cooked with Mushroom, Green Peas in Cream Sauce and Herbs and Spices.....13.95
CHICKEN PASANDA: Boneless Chicken Cooked in Cashews Sauce & Red Wine.....13.95
CHILI CHICKEN: Diced Chicken in Classic Soy Chilly Sauce, Served Dry or Gravy.....12.95
KADHAI CHICKEN: A Classic Kadhai Dish of Chicken Delicately Cooked with Bell Peppers, Onions, Tomato, Ginger and Cilantro.....12.95
CHICKEN MADRAS: Chicken Cooked with Special Spiced Madras Sauce with Coconut.....12.95
PEPPER CHICKEN: Lamb Cooked with Black Pepper and a Touch of Coconut.....13.95
CHICKEN ROGAN JOSH: Chicken Breast Cooked in a Yogurt Based Sauce.....13.95

Lamb Curries

LAMB CURRY: The Perfect Lamb Curry Cooked with Onions, Ginger & Garlic.....13.95
LAMB SHAHKORMA: Lamb Cooked in Cream with Herbs & Cashews Raisins.....14.95
LAMB MUSHROOM: Juicy Lamb, Pan Roasted with Spices & Mushroom.....13.95
LAMB SAAG: Lamb Curry Cooked with Spinach.....13.95
LAMB VINDALOO CURRY: Lamb Curry Cooked with Potatoes & Very Hot Vindaloo Sauce.....13.95
LAMB JALFRAZIE CURRY: Lamb Curry Cooked with Vegetables.....13.95
LAMB MASALA: Roasted Lamb Cooked in Masala Sauce.....13.95
ROGAN JOSH: Lean Lamb Cooked in a Yogurt Based Sauce.....13.95
LAMB MOCHLAI: Juicy Pieces of Lamb Cooked in a Special Sauce of Tomatoes, Cream, Fresh Mushroom, Herbs & Spices.....14.95
LAMB MANGO: Lamb Cooked with Mango Sauce.....13.95
LAMB KADHAI: A Classic Kadhai Dish of Lamb Delicately Cooked with Bell Peppers, Onions, Tomato, Ginger and Cilantro.....13.95
LAMB MADRAS: Lamb Cooked in Pickle Sauce.....13.95
LAMB PEPPER: Lamb Cooked with Black Pepper and a Touch of Coconut.....14.95

Vegetables

NAVARRATTAN KORMA: Mixed Vegetables Cooked in Cream with Raisin, Cashews & Herbs.....11.95
MALAI KOFTA: Vegetable Balls, Cooked in Delicious Gravy.....11.95
MUTTER PANEER: Fresh Homemade Cottage Cheese Cooked with Green Peas.....11.95
ALOO MUTTER: (Vegan) Fresh Green Peas Cooked in a Delicately Spiced Sauce with Potatoes.....10.95
PALAK PANEER: Spinach Cooked with Homemade Cheese.....11.95
PALAK ALOO: (Vegan) Spinach Cooked with Potatoes & Spices.....10.95
VEGETABLE MIX CURRY: (Vegan) Variety of Vegetables Cooked with Onion, Ginger, Garlic, Turmeric Powder, Cumin & other Spices.....10.95
ALOO CHOLE: (Vegan) Chick Peas Deliciously Cooked with Tomatoes & Potatoes.....10.95
VEGETABLE VINDALOO (Vegan): Mixed Vegetables Cooked in Tangy & Spicy Sauce with a Touch of Vinegar.....10.95
ALOO JEERA (Vegan): Potatoes Cooked with Cumin Seeds.....10.95
ALOO GOBHI (Vegan): Cauliflower & Potatoes Cooked with Tomatoes & Spices.....11.95
GOBHI MANCHURIAN: Cauliflower Fritters Cooked with Soy & Tomato Sauce.....11.95
CHANA MASALA: (Vegan) Delicious Chick Peas Cooked in an Exotic Blend of North Indian Spices.....11.95
PANEER MUSHROOM MASALA: Paneer & Mushroom Cooked in Masala Sauce.....12.95
SHAHI PANEER: Chunks of Home Made Cheese Cooked in Creamy Sauce With Cashews and Raisins.....12.95
PANEER BUTTER MASALA: Paneer Cooked in Masala sauce.....12.95
PANEER BHURJI: Fresh Cottage Cheese Grated & Prepared with Onions.....12.95
DAL MAKHNI: Black Bean & Kidney Beans Cooked with Butter....10.95
DAL TADKA (Vegan): Yellow Lentils Simmered on a Slow Fire until Tender, Tempered With Onion, Ginger, Garlic & Tomatoes.....10.95
RAJ MAH (Vegan): Kidney Beans Cooked in Ginger, Garlic, Turmeric & Other Herbs.....10.95
BAINGAN BHARTHA (Vegan): An Eggplant Specialty Baked over an Open Flame, Mashed and then Sauteed with Onions, Garlic, Ginger & Other Spices.....11.95
BEANS PORIAL (Vegan): Fresh Beans Cooked with Coconut.....10.95
PALAK CHOLE (Vegan): Spinach Cooked with Chick Peas.....10.95
PALAK MUSHROOM (Vegan): Spinach cooked with Fresh Mushroom ..10.95
PALAK KOFTA (Vegan): Spinach Cooked with Vegetable Balls.....11.95
KARHI PAKORA: Vegetables Pochona Cooked in Yogurt Base Sauce.....10.95
VEGETABLE MANGO (Vegan): Variety of Vegetable Cooked in Mango Sauce.....10.95
CHILLI PANEER: Indian Cheese cooked with Soy Sauce & Onion & Green Peppers.....12.95
VEGETABLE MANCHURIAN (Vegan): Minced Carrot, Green Bean, Cabbage, Fritters Tossed in a Minced Onion, Ginger, Soy Sauce & Ketchup & Chili Sauce, Served dry or Gravy.....11.95
MUTTER MUSHROOM (Vegan): Fresh Green Peas & Mushroom Cooked in a Delicately Spiced Sauce.....10.95
BHINDI MASALA (Vegan): Tender Okra Sauteed with Onion, Tomatoes, Herbs & Spices.....11.95
PANEER JALFRAZIE: Homemade Cheese Cooked With Fresh Vegetables & Spices.....12.95

Beef Curries

BEEF CURRY: Beef Cooked in Onions, Garlic, Ginger, & Spices.....12.95
BEEF JALFRAZIE: Beef Curry Cooked with Vegetables.....12.95
BEEF MUSHROOM: Juicy Beef, Pan Roasted with Spices & Mushroom.....12.95