



The Maharaja

Menu Prices — July 31, 2026

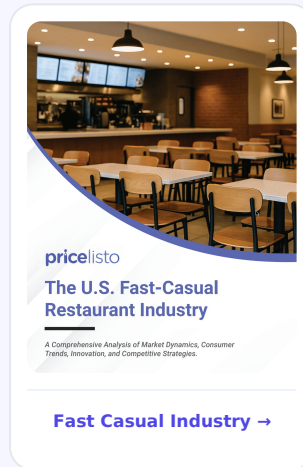
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Vegetarian Specialties	
ITEM	PRICE
Saag Paneer (GF) Creamed spinach (saag) with cubes of cottage cheese, flavored with traditional herbs and spices. (GF - No Gluten Ingrid...	\$24.99
Maharaja Dal Makhani (GF) Creamed lentils slow cooked, smoked and flavorful with fresh ginger, garlic, and rich blend of herbs and spices. (GF -...	\$23.99
Paneer Tikka Masala (GF) Paneer cubes in our house special tikka masala sauce made with tomatoes, herbs & spices. (GF - No Gluten Ingredients)	\$24.99
Paneer Makhani (GF) Cubes of paneer (cottage cheese) cooked in silky makhani sauce made with tomatoes, flavorful spices, finished with butt...	\$24.99
Yellow Dal Tadka (V, GF, DF) Yellow and red lentils cooked with delectable blend of traditional herbs and spices. (V - Vegan, GF - No Gluten Ingrid...	\$22.99
Chana Masala (V, GF, DF) Gently cooked chickpeas sauteed in a curry with special blend of herbs and spices. (V - Vegan, GF - No Gluten Ingridien...	\$22.99
Nargisi Malai Kofta (GF) Golden fried cheese and vegetable dumplings served in a creamy sauce flavored with exotic spices, paste of ground nuts,...	\$24.99
Kadhai Paneer (GF) Cubes of paneer (cottage cheese) cooked in tangy tomato sauce with bell peppers and onions. (GF - No Gluten Ingredients...	\$24.99
Sham Savera (GF) Golden fried spinach cheese dumplings cooked in a creamy sauce made with tomatoes, flavorful exotic spices, nuts, fin...	\$24.99
Baingan Bharta (V, GF, DF) Charcoal smoked eggplant mashed and sauteed with onions, tomatoes and herbs. (V - Vegan, GF - No Gluten Ingredients, DF...	\$24.99
Paneer Shahi Korma (GF) Cubes of paneer (cottage cheese) cooked in creamy Korma sauce flavored with exotic spices, nuts and herbs. (GF - No Glu...	\$24.99
Punjabi Kadhi (GF) Flavorful yogurt curry with seasoned spices and fried pakoras (fritters). (GF - No Gluten Ingredients)	\$24.99
Aloo Gobhi (V, GF, DF) Cauliflower florets (gobhi) and potatoes (aloo) cooked with a flavorful blend of herbs and spices. (V - Vegan, GF - No...	\$23.99
Bhindi Do Pyaza (V, GF, DF) Okra sauteed with flavorful blend of herbs and spices. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy Free)	\$24.99
Mutter Paneer (GF) Cubes of paneer (cottage cheese) cooked gently with tender green peas and traditional spices. (GF - No Gluten Ingridien...	\$23.99
Navrattan Shahi Korma (GF) Assorted mixed vegetables sauteed in a creamy sauce made with tomatoes, flavorful spices, nuts and herbs. (GF - No Glut...	\$23.99
Paneer Vindaloo (GF) Tender pan seared paneer (cottage cheese) cubes stewed with potatoes in a tangy sauce. (GF - No Gluten Ingredients)	\$24.99
Vegan Chana Saag (V, GF, DF) Spinach (saag) with chana (chickpea), cooked with coconut milk or dairy free cream, flavored with traditional herbs and...	\$24.99
Vegetable and Tofu Jalfrezi (V, GF, DF) Assorted mixed vegetables and tofu sauteed on a tangy sauce with onions and bell peppers. (V - Vegan, GF - No Gluten I...	\$23.99
Baingan Patiala Masala (V, GF, DF) Eggplant slices smeared and sauteed with herbs, spices, nuts, and cooked in a tangy sauce. (V - Vegan, GF - No Gluten I...	\$24.99
Gobhi Kaju (GF) Cauliflower florets pan seared in a delicately, mildly spiced creamy sauce with paste of ground nuts and whole kaju (cas...	\$24.99
Paneer Jalfrezi (GF) Mixed vegetables & paneer sauteed in semi- dry tangy sauce with onions and bell peppers. (GF - No Gluten Ingredients)	\$24.99

ITEM	PRICE
Vegan Kadhai Tofu (V, GF, DF)	\$24.99
Cubes of Tofu cooked in a tangy tomato based sauce with bell peppers and onions. (V - Vegan, GF - No Gluten Ingredients...	
Tofu Tikka Masala (GF)	\$24.99
Tofu cubes in our house special tikka masala sauce made with tomatoes, herbs, spices. (GF - No Gluten Ingredients)	
Vegan Kadhai Mixed Veg (V, GF, DF)	\$24.99
Mixed vegetables cooked in a tangy tomato based sauce with bell peppers and onions. (V - Vegan, GF - No Gluten Ingredi...	
Vegan Tofu Vindaloo (V, GF, DF)	\$24.99
Pan seared tofu cubes stewed with potatoes in a tangy sauce. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy Free)	
Vegan Tofu Saag (V, GF, DF)	\$24.99
Spinach (saag) with tofu, cooked with coconut milk or dairy free cream, flavored with traditional herbs and spices. (V...	
Vegan Mushroom Saag (V, GF, DF)	\$24.99
Spinach (saag) with mushroom, cooked with coconut milk or dairy free cream, flavored with traditional herbs and spices....	
Vegan Tofu Mutter (V, GF, DF)	\$24.99
Cubes of tofu cooked gently with tender green peas and traditional spices. (V - Vegan, GF - No Gluten Ingredients, DF - ...	
Vegan Mixed Veg Vindaloo (V, GF, DF)	\$24.99
Pan seared mixed vegetables stewed with potatoes in a tangy sauce. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy...	

N/A Beverages

ITEM	PRICE
Lemonade	\$4.00
Iced Tea	\$4.00
Cardinal Fruit Punch	\$9.00
Cinderella	\$9.00
Fresh Lime Soda	\$6.00
Treasure Island	\$9.00
Pistachio Milkshake	\$9.00

Water

ITEM	PRICE
Bottled Water	\$1.50
Aqua Panna (Large)	\$5.00
Aqua Panna (Small)	\$3.00
San Pelligrino (Small)	\$3.00
San Pelligrino (Large)	\$5.00

Coffee/Tea

ITEM	PRICE
Masala Chai	\$4.50
Coffee	\$3.50
Black Tea	\$3.50

Lassi

ITEM	PRICE
Mango Lassi	\$6.00
Salted Lassi	\$5.00
Mango, Gnger, Mint Lassi	\$7.00
Sweet Lassi	\$5.00

Juice

ITEM	PRICE
Mango Juice (330 ml Bottle)	\$4.50
Orange Juice (296ml Bottle)	\$4.50
Apple Juice (296ml Bottle)	\$4.50
Cranberry Juice	\$4.50
Pineapple Juice	\$4.50
Lychee Juice (330 ml Bottle)	\$4.50
Fresh Orange Juice	\$9.00

Soda

ITEM	PRICE
Diet Coke	\$3.50
Enjoy a break with Diet Coke, the perfect no-sugar, no-calorie companion. With its bold taste and distinctive blend of f...	
Coca-Cola	\$3.50
Coca-Cola's crisp, refreshing taste has stood the test of time since 1886. These carefully crafted soft drinks are meant...	
Ginger Ale	\$3.50
Sierra Mist	\$3.50
Thums Up (300 ml Can)	\$3.50
Limca (300 ml Can)	\$3.50

Rice Specialties

ITEM	PRICE
Basmati Rice (GF, DF)	\$3.99
Side of basmati rice. (GF - No Gluten Ingredients, DF - Dairy Free)	
Chicken Biryani (GF)	\$25.99
Flavorful biryani rice & bone-in chicken in house special marinade. Served with side of raita (house special yogurt)....	
Vegetable Biryani (GF)	\$23.99
Biryani with assorted vegetables, served with side of raita (House special yogurt). (GF - No Gluten Ingredients)	
Goat Biryani (GF)	\$27.99
Biryani with bone- in goat meat, served with side of raita (House special yogurt). (GF - No Gluten Ingredients)	
Lamb Biryani (GF)	\$26.99
Biryani with boneless lamb cubes, served with side of raita (House special yogurt). (GF - No Gluten Ingredients)	

ITEM	PRICE
Maharaja Biryani (Lamb, Shrimp and Chicken) (GF)	\$27.99
Biryani with boneless lamb, boneless chicken tenders and sauteed shrimp, served with side of raita (House special yogu...	
Shrimp Biryani (GF)	\$26.99
Biryani with sauteed shrimps, served with side of raita (House special yogurt). (GF - No Gluten Ingredients)	
Royal Chicken Biryani	\$26.99

Treasures From The Sea

ITEM	PRICE
Shrimp Chettinad (GF, DF)	\$26.99
Shrimp cooked in flavorful spicy sauce with coconut milk & spices. (GF - No Gluten Ingredients, DF - Dairy Free)	
Shrimp Tikka Masala (GF)	\$26.99
Shrimp cooked in house special (Tikka Masala) sauce made with creamy tomatoes and flavorful spices & herbs. (GF - No G...	
Goan Fish Curry (GF, DF)	\$24.99
Tilapia fish cooked in slightly tangy sauce with coconut milk, hint of tamarind & mild spices. (GF - No Gluten Ingredi...	
Shrimp Saag (GF)	\$26.99
Shrimp simmered with creamed spinach flavored with exotic spices and herbs. (GF - No Gluten Ingredients)	
Salmon Tikka Masala (GF)	\$30.99
Salmon cubes cooked in our house special "Tikka Masala" sauce made with tomatoes, spices & herbs. (GF - No Gluten Ing...	
Fish Curry (GF, DF)	\$24.99
Fish cubes cooked in our house special sauce with traditional spices & herbs. (GF - No Gluten Ingredients, DF - Dairy...	
Shrimp Korma (GF)	\$26.99
Shrimp cooked in creamy korma sauce with exotic spices, paste of ground nuts and herbs. (GF - No Gluten Ingredients)	
Shrimp Vindaloo (GF, DF)	\$26.99
Shrimp stewed with potatoes in a tangy sauce. (GF - No Gluten Ingredients, DF - Dairy Free)	

Jain Specialties

ITEM	PRICE
Jain Chana Masala	\$22.99
Jain Bhindi Masala	\$24.99
Jain Gobhi Mutter	\$24.99
Jain Paneer Makhani	\$24.99
Jain Yellow Dal Tadka	\$22.99

Chicken Specialties

ITEM	PRICE
Chicken Tikka Masala (GF)	\$25.99
Most popular Indian entree! Boneless chicken tenders marinated and grilled in tandoor, cooked in flavorful creamy tomato...	
Chicken Makhani (Butter Chicken) (GF)	\$25.99
Bone-In Tandoori chicken simmered in a silky Makhni sauce made with tomatoes, flavorful spices, finished with butter a...	
Chicken Korma (GF)	\$25.99
Boneless chicken tenders cooked in creamy korma sauce flavored with exotic spices, paste of ground nuts and herbs. (...	
Dhaba Chicken (GF, DF)	\$25.99
Bone- In chicken cooked with ground spices, onions & tomatoes. (GF - No Gluten Ingredients, DF - Dairy Free)	

ITEM	PRICE
Kadhai Chicken (GF, DF) Boneless chicken tenders in semi- dry sauce with bell peppers & onions. (GF - No Gluten Ingredients, DF - Dairy Free...	\$25.99
Chicken Vindaloo (GF, DF) Tender chicken stewed with potatoes in a tangy sauce. (GF - No Gluten Ingredients, DF - Dairy Free)	\$25.99
Chicken Curry (GF, DF) Boneless chicken tenders cooked in a house special sauce with traditional spices & herbs. (GF - No Gluten Ingredient...	\$23.99
Chicken Chettinad (GF, DF) Boneless chicken tenders cooked in flavorful spicy sauce with coconut milk & spices. (GF - No Gluten Ingredients, DF...	\$25.99
Chicken Saag (GF) Boneless chicken tenders cooked with creamed spinach flavored with exotic spices & herbs. (GF - No Gluten Ingredient...	\$25.99
Chicken Jalfrezi (GF, DF) Boneless chicken tenders sauteed in a spicy, tangy sauce with onions and bell peppers. (GF - No Gluten Ingredients, DF...	\$25.99
Methi Malai Chicken (GF) Boneless chicken tenders cooked in flavorful sauce, mildly spiced with herbs & Methi (fenugreek) leaves. (GF - No Gl...	\$25.99
Chicken Do Pyaza (GF, DF) Chicken tenders cooked in savory sauce with chopped onions. (GF - No Gluten Ingredients, DF - Dairy Free)	\$25.99

Non- Veg Starters

ITEM	PRICE
Galouti Kebab (GF, DF) Smoked, soft, and juicy lamb kebabs in the form of grilled patties made with ground lamb, flavorful Indian herbs, and sp...	\$17.99
Lollipop Chicken (DF) Frenched chicken wings marinated in a seasoned batter with seafood blend, deep-fried, and served with spicy red chilly...	\$17.99
Seekh Kebab (GF, DF) Popular ground lamb kebabs marinated with traditional Indian herbs and spices, cooked on a skewer in tandoor. (GF - No...	\$19.99
Tandoori Wings (GF) Chicken wings marinated with traditional Indian spices and herbs, cooked in tandoor. (GF - No Gluten Ingredients)	\$17.99
Shammi Kebab (DF) Traditional lamb kebabs in the form of grilled patties made with ground lamb, lentil, and flavorful Indian herbs and spi...	\$17.99

Veg Starters

ITEM	PRICE
Paneer Tikka (GF) Paneer cubes marinated in house marinade and grilled. (GF - No Gluten Ingredients)	\$15.99
Hara Bhara Kebab Green vegetable patty made with fresh minced spinach, green peas, potatoes, and nuts flavored with traditional herbs...	\$15.99
Aloo Tikki Chaat Gallettes de pommes de terre doucement épicées, plongées dans un curry de pois chiches assaisonné. Garnies de yaourt cré...	\$17.99
Aloo Samosa Chaat Vegetable samosas dunked in seasoned chickpea curry topped with yogurt, mint, and tangy tamarind chutneys.	\$18.99
Aloo Papri Chaat Des quartiers de pommes de terre subtilement épicés accompagnés de craquantes gallettes de blé, nappés de yogourt et de c...	\$14.99
Bhel Poori A popular street snack made with puffed rice, onions, mint and tangy tamarind chutneys.	\$13.99

Samosas & Pakoras	
ITEM	PRICE
Veg Samosa (V, DF) Pastry turnovers stuffed with seasoned potatoes and green peas. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy F...	\$7.99
Chicken Samosa (DF) Pastry turnovers stuffed with seasoned ground chicken. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy Free)	\$8.99
Veg Pakora (V, GF, DF) Crispy fried vegetable fritters dipped in chickpea batter. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy Free)	\$10.99
Chicken Pakora (GF, DF) Crispy fried boneless chicken tenders dipped in chickpea batter. (V - Vegan, GF - No Gluten Ingredients, DF - Dairy...	\$13.99
Paneer Pakora (GF) Crispy fried paneer slices with a thin layer of potatoes dipped in chickpea batter. Contains peanuts. (V - Vegan, GF...	\$12.99
Fish Pakoras (GF, DF) Tilapia fish, lightly spiced, dipped in chickpea batter and fried. (V - Vegan, GF - No Gluten Ingredients, DF - Dair...	\$13.99

Soups and Salads	
ITEM	PRICE
Tomato Soup (GF) A rich blend of creamy tomato soup seasoned with a delicate touch of herbs and spices. (GF - No Gluten Ingredients...	\$6.99
Mulligatawny Soup (V, GF, DF) Traditional soup made with lentils, vegetables, spices and flavored with delicate herbs. (V - Vegan, GF - No Glute...	\$6.99
Indian Kachumber Salad (V, GF, DF) Diced onions, tomatoes and cucumbers tossed with lemon juice and herbs. (V - Vegan, GF - No Gluten Ingredients, DF - ...	\$7.99
House Garden Salad (V, GF, DF) Fresh salad served with your choice of Indian vinaigrette or Italian dressing. (V - Vegan, GF - No Gluten Ingredients...	\$7.99
Corn and Beans salad (V, GF, DF) Sweet corn, beans, chopped onions, tomatoes & green peppers with herbs. (V - Vegan, GF - No Gluten Ingredients, DF - D...	\$7.99
Chicken Shorba (GF, DF) A flavorful chicken soup seasoned with aromatic Indian herbs. (GF - No Gluten Ingredients, DF - Dairy Free)	\$8.99

Desserts	
ITEM	PRICE
Gulab Jamun Sweet, fried roud dumplings of milk and flour dipped in rose- flavored sugar syrup. (Served Warm)	\$6.99
Mango Mousse Cake Fondant à la mangue sans gluten. Une base de génoise surmontée d'une mousse de mangue, accompagnée d'un coulis de frambo...	\$6.99
Rice Pudding (GF) Sweet and creamy rice pudding slow cooked for hours with exotic mild spices. (Served cold). (GF - No Gluten Ingredient...	\$6.99
Ras Malai (GF) Soft dumplings made from cottage cheese soaked in sweet, thickened milk delicately flavored with cardamom. (Served Cold)...	\$6.99
Gajar Halwa (GF) Traditional Indian carrot pudding slow cooked with milk, sugar & herbs. (Served Warm) (GF - No Gluten Ingredients)	\$6.99
Almond Cake Gâteau sans gluten, composé de couches de génoise moelleuse et de crème onctueuse, parsemé d'amandes grillées et rehauss...	\$6.99
Kulfi (GF) Traditional Indian ice cream, House special recipe. (GF - No Gluten Ingredients)	\$6.99

Accompaniments

ITEM	PRICE
Cucumber Raita Un mélange de yaourt onctueux agrémenté de concombres croquants, de tomates juteuses et d'oignons finement coupés.	\$3.99
Pappadum and Chutneys Fines galettes croustillantes accompagnées de chutneys maison aux saveurs de menthe rafraîchissante, d'oignon doux et de...	\$4.99
Chutneys (Mint, Onion and Tamarind)	\$3.99
Onion, Green Chillies, Cucumbers and Tomatoes Platter	\$5.99
Mixed Pickle false	\$2.99
Mango Chutney Fruits tropicaux mûrs doucement mijotés avec des épices douces, le chutney de mangue offre un équilibre de saveurs sucré...	\$2.99
Onion and Green Chillies Platter false	\$2.99
Plain Yogurt false	\$2.99
Steamed Veg	\$5.00
CTM Sauce	\$6.99
French Fries	\$4.99

Breads

ITEM	PRICE
Garlic Naan Un pain naan délicatement parfumé à l'ail frais, agrémenté de coriandre et d'épices savoureuses.	\$5.99
Naan Plain leavened bread cooked in a tadoor.	\$4.99
Chapati (2 pcs) Whole wheat flat bread cooked in a "tawa" griddle.	\$5.99
Tandoori Roti Pain à base de farine de blé entier, cuit au four tandoor pour une texture légèrement croustillante.	\$4.99
Aloo Paratha Pain plat farci aux pommes de terre épicées, préparé avec soin à partir de farine de blé entier.	\$5.99
Paneer Kulcha Pain plat farci de paneer, mélangé avec des épices et des herbes aromatiques, puis cuit dans le tandoor.	\$5.99
Paratha Pain de blé entier en couches, cuit sur une tawa, cette poêle plane traditionnelle.	\$4.99
Onion Kulcha Pain naan garni d'une généreuse dose d'oignons finement hachés et relevés de savoureux épices, cuit à la perfection dans...	\$5.99
Peshawari Naan Naan doucement garnie d'amandes, raisins secs, noix de cajou et noix de coco.	\$5.99
Poori (2 pcs) Whole wheat puffed bread deep fried.	\$5.99
Bread Basket Un assortiment de pains traditionnels avec naan nature, naan à l'ail, roti tandoori et paratha.	\$18.99

ITEM	PRICE
Paneer Paratha Pain plat de farine de blé entier farci de paneer doucement épicé.	\$5.99
Paneer Bhatura Pain gonflé et frit, farci de paneer crémeux.	\$5.99
Keema Naan Pain indien garni d'agneau haché, rehaussé par du gingembre frais et relevé de coriandre.	\$5.99
Spinach Paratha Le pain plat de blé entier, garni d'une généreuse portion d'épinards.	\$5.99
Bhatura	\$4.99
Vegan Chapati (2pcs) Whole wheat flat bread cooked in a "tawa" griddle, made without butter.	\$5.99
Plain Bhatura Deep fried leavened bread.	\$4.99
Vegan Paratha Layered whole wheat flour bread cooked on a "tawa" (flat griddle),made without butter.	\$4.99
Vegan Poori (2pcs) Whole wheat puffed bread deep fried, made without butter.	\$5.99
Vegan Spinach Paratha Whole wheat flat bread stuffed with spinach, made without butter.	\$5.99
Vegan Aloo Paratha Whole wheat bread stuffed with spiced mashed potatoes, made without butter.	\$5.99
Vegan Tandoori Rooti Whole wheat flour bread cooked in a tandoor, made without butter.	\$4.99

Tandoori Specialties

ITEM	PRICE
Tandoori Chicken (GF) Tender cornish chicken marinated in yogurt, traditional Indian herbs and spices. (GF - No Gluten Ingredients)	\$25.99
Chicken Tikka (GF) Boneless chicken breast pieces marinated in yogurt, traditional Indian herbs, and spices grilled in the skewers in a tan...	\$24.99
Murgh Malai Kebab (GF) Boneless chicken breast cubes marinated in malai (cream), cheese, mildly seasoned with herbs and spices. (GF - No Glute...	\$24.99
Tandoori Lamb Chops (GF) Tender and juicy rack of lamb marinated with traditional spices, grilled in tandoor. (GF - No Gluten Ingredients)	\$37.99
Tandoori Malai Shrimp (GF) Jumbo shrimp marinated in malai (cream), cheese, mildly seasoned with herbs and spices, grilled in skewers in tandoor....	\$25.99
Lamb Tikka (GF) Juicy cubes of boneless leg of lamb marinated in yogurt, traditional Indian herbs and spices. (GF - No Gluten Ingredie...	\$25.99

Lamb Specialties

ITEM	PRICE
Goat Curry (GF, DF) Bone-In pieces of goat meat cooked in house special sauce seasoned with aromatic spices and herbs. (GF - No Gluten Ing...	\$27.99
Lamb Tikka Masala (GF) Tender cubes of boneless lamb grilled in tandoor, simmered and cooked in a creamy tomato sauce with traditional spices a...	\$26.99

ITEM	PRICE
Lamb Rogan Josh (GF) Tender cubes of boneless lamb in a slow cooked succulent curry made with yogurt and aromatic blend of traditional spic...	\$26.99
Lamb Shahi Korma (GF) Tender cubes of boneless lamb in cooked in creamy korma sauce flavored with exotic spices, paste of ground nuts and herb...	\$26.99
Lamb Vindaloo (GF, DF) Tender boneless lamb cubes stewed with potatoes in a tangy sauce. (GF - No Gluten Ingredients, DF - Dairy Free)	\$26.99
Lamb Saag (GF) Tender cubes of boneless lamb cooked with creamed spinach flavored with exotic spices and herbs. (GF - No Gluten Ingre...	\$26.99
Gulmarg Gosht Yakhni (GF) Tender boneless cubes of lamb cooked in a flavorful creamy sauce made with yogurt, cardamom, fennel and other aromatic...	\$26.99
Khatta Dhuandar Gosht (GF, DF) Tender cubes of boneless lamb with mildly-spiced ground lamb cooked together in rich and flavorful sauce with exotic s...	\$26.99