



THE



Maharaja Indian Cuisine, Middle East - Bahrain Edition

MAHARAJA

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THE TRADITIONAL INDIAN EXPERIENCE. THE HEART OF INCREDIBLE INDIA

NORTH INDIAN



Taste of North India takes pride in serving the best Indian food in Bahrain. A fusion of sophisticated Indian flavours is created using only the freshest, imported sourced ingredients.

SOUTH INDIAN



There are typically vegetarian and non-vegetarian dishes for all five states. The recipe was retained from a remote coastal village of South India.

CHINESE



Historical power of the country, Chinese cuisine has influenced many other cuisines in Asia, with modifications made to cater to local palates.

GRILLS



The dish originated from the Indian subcontinent and is popular in many other parts of the world.

“A journey through the traditions”

SPECIAL CORRESPONDENT,
BUSAITEN, BAHRAIN

Welcome to Maharaja, the Multi cuisine restaurant here at Busaiten Sea Front, Bahrain. As you turn your pages on your journey started culinary experience you believe, that every food has an identity and we traces out that as you move on a journey through the South Indian Spice Coast, Classic of Indian Cuisine, Favorites of Chinese, Popular picks from Tandoor, certainly pamper your taste buds as we artfully re-creating for you.



MAHARAJA'S SIGNATURE DISHES

Ammachiyude Pazhankanji	2.000
Elayil Pollicha Meen	As Per Size
Fish Kanthari Thava	3.000
Chemmen Kizhi	4.000
Chef's Special Fish Thava	As Per Size
Chatti Kodampuli Curry	2.000
Day Special Beef Kizhi	1.700
Kozhi Nirachathu	3.000

HOT APPETIZERS



Mulligatawny Muglai Soup	1.700
Delicately spiced lentil soup made with rice & chicken	
Hot & Sour Soup	
A thick spicy soup well balanced with sourness	
Chicken	1.200
Veg	1.000
Chicken Mancho Soup	1.600
Spicy Coriander flavoured soup served with chopsey	
Sweet Corn Soup	
A thick soup prepared with sweet corn and chicken or vegetable stock	
Chicken	1.200
Veg	1.000
Traditional Tom Yum Kung	1.500
It features all four of the famous Thai flavors: salty, sour, sweet, and spicy	
Traditional Mutton Soup	1.500
Thick Mutton Soup flavoured with Traditional Indian Spices	
Maharaja Kerala Traditional Soup	
The special soup mostly cooked in rural household of Kerala.	
Chicken	1.300
Mutton	1.500
Veg	1.200
Madras Soup	1.300
Coconut tomato soup with a dish of Indian spice	

LPG Murgh Thawa	3.000
Chicken cooked in the tawa gives a unique taste wherein the chicken is kind of roasted with the Lemon, Pepper and Garlic sticking all over	
Kochangadi Kuzhikara Nadan Thava	3.400
A typical Kerala Style Tiger Prawns Thava delicacy, spicy aromatic taste	
Maharaja Special BDF	2.600
Sliced Beef marinated with ginger garlic paste, chilly powder, pepper powder, special Maharaja spicy Masala and Salt	
Chicken Lollipop /Drums of Heaven	2.500
A frenched chicken winglet, wherein the meat is cut loose from the bone end and pushed down creating a lollipop appearance	
Chicken 65	1.800
Hot & Spicy chicken with a unique and special bits marinated in a spicy tangy yougurt marinade and deep fried	
Gobi 65	1.400
Deep fried cauliflower coated with Indian masala	
Madurai Crispy Veg	1.700
Perfect starter snack recipe made with a combination of vegetables with assorted spices from Madurai	

SALADS

Kachumber Salad	1.200
An Indian salad of cucumber, tomatoes, green peppers with tangy spices and lemon flavour	
Green Salad	1.000
Lettuce, tomato, cucumber salad served	
Mix Raita	1.200
A mixture of yogurt with some spices and aromatics, the basic being just some onions with chopped tomato & ginger	
Greek Salad	1.500
Tomatos, Sliced Onion, feta cheese and olives, seasoned with salt and organo and dressed with olive oil	



CLAY OVEN DELICACIES

Chicken Lahasun Tikka	2.500
Chicken pieces marinated in a flavourful masala which has a unique addition of fresh green garlic	
Tandoori Chicken	2.300/4.200
Grilled bone-in-chicken marinated in yoghurt, garlic & fresh ground spices	
Chicken Tangidi kabab	2.500
Made with chicken drumsticks, spices, curd and grilled over oven	
Chicken Kabab	2.500
Made with chicken keema that's seasoned with spices, & than skewered into cylindrical shapes which are grilled over tandoor	
Mutton kabab	3.300
Ground lamb patties blended with special spices and herbs, cooked on a skewer	
Fish Amritsari	4.500
Marinated fish cooked on skewer over charcoal	

Indian Chicken Tikka	2.500
Tender chunks of boneless chicken kababs seasoned with heavenly spices and herbs	



Malai Chicken Tikka	2.500
A medium-spiced tikka recipe made with marinated chicken cubes grilled over tandoor	

Tandoori Shrimps	4.500
Jumbo shrimps marinated in spices and roasted Maharaja Style	
Assorted Tandoori platter	4.000
Sheekh Kabab, Chicken Tikka and Malai Tikka	
Maharaja Special Mixed Grill	6.500
Combination of tandoor specialities	
Tandoori Paneer Tikka	2.000
Chunks of cheese marinated in freshly grounded spices, cooked on a skewer	
Paneer Achari Tikka	2.000
Made with paneer flavoured with tangy spices and grilled to perfection	
Paneer Lahasun Tikka	2.000
Garlic paneer is prepared by grinding garlic pods along with salt and then sautéed with onions and grilled in tandoor	
Paneer Malai Tikka	2.000
A medium-spiced tikka recipe made with marinated paneer cubes and veggies	
Harabara Kabab	1.800
North Indian veg kababs made with plenty of leafy greens and veggies like spinach, coriander leaves, green peas, potatoes and Indian spices	

CHICKEN SPECIALTIES

Chicken Noorjahani Boneless chicken cooked in exotic curry sauce	2.200	Chicken Shahi Korma Boneless chicken cooked in almond and cream sauce and fruits	1.700
Chicken Tikka Masala Boneless chicken tikka cooked in tomato base cream sauce seasoned with herbs & spices	2.600	Chicken Saagwala Chicken cooked in creamed spinach with touch of curry sauce	1.900
Chicken Kadai A delicious, medium spicy & flavorful dish made with chicken, onion, tomatoes, ginger, garlic & fresh ground spices known as kadai masala	1.700	Chicken Jaalfrezi Tender chicken pieces marinated in spices and sautéed with tomatoes, onions and bell peppers	1.900
Chicken Kasthuri Kasturi chicken recipe is a luxurious mix of spices and ingredients such as chicken, veg oil, onion paste, ginger, garlic, tomato	1.900	Chicken Aachari Boneless Tandoor chicken cooked with curry sauce & pickles	2.200
Chicken Kholapuri 🍷 This chicken recipe is a combination of Chicken drumsticks cooked with a range of roasted spices and pastes	1.900	Pepper/Ginger/Garlic Chicken Chicken cooked with special unique masala	1.700
Chicken Bartha Chicken Keema curry with chef special spice	2.000	Chicken Madras 🍷 Tender pieces of chicken sautéed with potatoes and chilies Hot and spicy!	1.700
Butter Chicken Grilled Chicken in a rich tomato butter gravy	2.200	Batheri Chicken Roast A spicy and delicious Kerala style chicken roast with traditional masala semi-gravy	1.800
Chilly Chicken A sweet, spicy and slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce (dry/thick gravy)	1.700	Adimali Chicken Varatt Kerala style flavoured with original spices from gardens of Idukki	1.700
Chicken Vindaloo Chicken cooked with potatoes in tangy and hot spiced sauce	1.800	Kanthari Chicken Curry 🍷 Hot & Spicy chicken with a unique and special home made curry with crushed Bird eye chili	2.000
		Chicken Chettinad Classis Indian recipe, marinated with paste of red chillies, coconut and Manaharaja special flavor	1.700



Amma's Recipe Chicken Curry Kerala village chicken curry made by simmering chicken in fresh ground Kerala spice power with unique flavors, delicious taste and simplicity	1.700
Tattukada/Nadan Chicken Fry A simple homestyle chicken fry preparation that is rich in flavor and cooked in coconut oil	1.700

LAMB SPECIALTIES

Mutton Curry Lamb cubes cooked in a Kashmiri style of curry sauce	2.700
Mutton Shahi Korma Lamb cooked in almond & cream sauce	3.000
Mutton Rogan Josh A delicious recipe of Kashmir- the flavors of spices blend well in Mutton Rogan josh with a rich aromatic gravy	3.000
Mutton Vindaloo Lamb cooked with potatoes in a tangy and hot spiced sauce Extra hot!	2.600
Mutton Bhuna Lamb sautéed with onions & bell pepper cooked in hot curry sauce	2.600
Mutton Kabab Masala Tender pieces of barbecued lamb simmered in piquant tomatoes and curry sauce	2.600
Mutton Keema Mutter Minced lamb sautéed with fresh peas and a touch of curry sauce	2.500



Mutton Mirchi Korma 🍷 The ultimate delight prepared by slow cooking mutton, whole spices, and a nutty paste to deliver a rich and creamy delicacy	2.500
Malabar Mutton Varattiyathu Mutton cooked in freshly ground Kerala spices and sautéed with onion roasted to dark brown and gives it a rich and aromatic flavor	2.600

SEAFOOD DELICACIES

Fish Goan Curry 🍷 Fish cooked in exotic curry sauce. White flesh fish, tamarind paste, grated coconut, green chilies, onion, refined oil, water and a melange of spices, garnished with coriander	2.400
Kuttanaadan Shaap Curry 🍷 A traditional spicy fish curry recipe from Kuttanaadan Toddy Shops	2.600
Angamaly Mango Curry 🍷 A traditional raw mango and coconut milk curry made in Kerala villages	2.500
Kumarakom Fish Masala Kumarakom village of Kottayam known for fish cooked with coconut, fennel seeds, peppercorns, onion, tomato, garlic and natural spice for adding flavor	As Per Size
Nadan Meen Peera Meen peera is a wonderfully light yet flavourful fish recipe. Kerala Style Fish Recipe With Shredded Coconut	2.500



Tandoori Shrimp Masala Shrimp cooked with tomato and herb sauce	2.500
Nadan Chemmeen Roast Prepared by cooking prawns in freshly Kerala ground masala from a remote village of Idukki	2.500
Nadan Chemmeen Varattiyath Prawns is a popular seafood delicacy of Kerala. It is not fried prawn but with gravy which is almost semi dry	2.600
Shrimp Vindaloo 🍷 Extra spiced shrimp cooked with potatoes in tangy and hot spiced sauce. Extra Hot!	2.600
Fish Vindaloo Spiced fish cooked with potatoes in tangy and hot spiced sauce	2.400
Vaazha Ilayil Meen Pollichathu Prepared by wrapping the fish in Banana leaf with traditional masala	As Per Size

These dishes are prepared using authentic spices that gives a unique experience.
*King Fish, Hamour, Ayala, Karimeen or Pearl Spot, Pomfret
*Depends on Size and Availability

BEEF SPECIALTIES

Ithithanam Ammachi Beef Curry Special recipe from Kottayam! Beef cooked in Kerala style curry	1.800	Beef Ularthuyathu/Roast A traditional Kerala style beef roast prepared by roasting tender chunks of beef in aromatic spices, coconut slices and curry leaves	1.900
Wayanaadan Idi irachi Sun-dried beef crushed/shredded and stirfried in coconut oil along with chilly flakes, ginger, garlic, meat masala powder and curry leaves, with nostalgic taste	2.000	Kerala Beef Varattiyath Signature dish of Kerala, where red meat is pressure cooked and sautéed with Kerala spices and herbs	1.800
Beef Kanthari 🍷 Hot & Spicy beef with a unique and special home made curry with crushed Bird eye chili	2.000	Beef Vindaloo 🍷 Spiced beef cooked with potatoes in a tangy and hot spiced sauce. Extra hot!	1.800
Ramanthali Beef Roast This beef curry is cooked with kashmiri chilli powder along with other masalas. Ramanthali pothu curry preparation that has its roots from a mosque in Kannur	2.200	Koorkka Beef Curry Beef and Chinese Potato cooked in a spicy South Indian Spices	1.900
Beef Chatti Varuval Maharaja Chef's special beef fry in clay bowl	2.200	Beef Masala Beef sautéed with onions & bell pepper in hot curry	1.700
Beef Coconut Pepper Fry Beef cooked with spices and then stir-fried with coconut slices and Malabar pepper	1.900	Chilly Beef Deep-fried beef steak in chilli sauce with thick gravy	1.800

“Enjoy the traditional
Indian culinary taste”

WE UNDERTAKE OUTDOOR CATERING & PARTY ORDERS



The hope for the future is at the heart of all gardening.

VEGETARIAN DELICACIES

Navrattan Korma	1.700
Assorted Vegetables cooked with almonds and cream sauce	
Mutter Paneer	1.600
Fresh garden peas and cheese cooked in curry sauce	
Malai Kofta	1.700
Dumplings of fresh vegetable where balls (kofta) made of potato and paneer are deep fried and served with a creamy and spiced tomato based curry	
Aloo Gobi	1.500
Potatoes & cauliflower cooked in a medium hot spicy sauce	
Paneer Makhni	1.700
Homemade cheese cooked in a spicy tomato with a touch of a cream. A divine buttery taste	
Dal Makhni	1.300
Creamed black lentils with spices & Butter	
Dal Tadka	1.200
Creamed yellow lentils with spices	
Bombay Baigan Bharta	1.200
Puree of baked eggplant sautéed with onions and tomatoes	
Paneer Kadai	1.700
Homemade cheese sautéed with onions, bell peppers and chilies	
Tawa Vegetable	1.700
Maharaja Chef's special!	

Mix Vegetable Masala	1.300
Kerala style assorted vegetables cooked in a special masala	
Channa Masala	1.300
White Chickpeas cooked in traditional North Indian Masala	
Kadala Curry	1.300
Black Chickpeas cooked in traditional Kerala Spices & Masala	
Chilly Gobi	1.500
The cauliflower florets are batter-coated, deep fried and then mixed with stir-fried spring onions, capsicum (green bell pepper), soya sauce, sweet red chilli sauce, salt and pepper	
Gobi Manchurian	1.500
Prepared with cauliflower & sauces ,it can be served both with dry and gravy version	
Chilli Paneer	1.600
The fried paneer cubes are tossed in a sweet, sour, spicy sauce. The paneer cubes can be coated with flours or batter coated and deep fried	
Chilli Mushroom	1.600
Prepared with deep fried mushroom and chilli based sauce	
Mushroom Masala	1.600
A delicious curry made with mushrooms, onions, tomatoes ,spices and herbs	
Babycorn Mashroom Masala	1.800
A dish with mushrooms and babycorns stir fried together	

MEALS



Chatti Choru :	
A layer of rice topped with mixture of curries and fry	
Non-Veg Chatti Choru	2.000
Veg Chatti Choru:	1.400
Matsya Chatti Choru	1.900
Maharaja special Homely Lunch	
Veg meals	1.100
Non Veg meals	1.300
Chef's Special pothichor 'A Nostalgic touch'	
Veg	1.200
Non Veg	1.400

BREADS

Kerala porotta	0.150
Chapathi	0.150
Idiyappam	0.200
Ari Pathiri	0.200
Beef Kothu Parotta	1.600
Tandoor Roti	0.150
Butter Roti	0.200
Tandoor Naan	0.250
Garlic Naan	0.350
Butter Naan	0.300
Kulcha	0.400
Stuffed Kulcha	0.500
Masala Kulcha	0.550
Aloo Parata	0.450
Gobi Parata	0.450
Lachha Paratta	0.200
Pulka Chappati	0.180
Piriyan Parotta	0.200
Kappa	0.700

BIRIYANI HUT

Bamboo Biryani

Bamboo biryani has long grained rice cooked to perfection with authentic spices and your favorite meat inside the Bamboo, which promises to give a punch to your taste buds

Bamboo Chicken Biryani	2.000
Bamboo Beef Biryani	2.100

Matka Biryani

A traditional dum biriyani on pot cooked in tandoor

Chicken	1.800
Beef	2.000

Kerala Kizhi/Pothi Biryani

Unique recipe where the biryani is wrapped in banana leaf and steamed

Chicken	1.600
Beef	1.800
Mutton	2.000

Explore our delicious South Indian Dum Biryani made of unique flavours of Maharaja Indian cuisine Chief.

Chicken Biryani	1.400
Mutton Biryani	1.800
Fish Biryani	2.000
Prawns Biryani	2.200
Veg Biryani	1.100

Kappa Biryani

Kappa biryani is a street food legend. It is a delicacy among the families in southern Kerala Biryani with mix of Kappa (tapioca) and boneless beef roast

Muglai Biryani

Basmati rice stirfried with spiced Chicken, lamb or beef Garnished with nuts and raisins

Maharaja Signature Biryani

Saffron Flavored basmati rice cooked with Chicken/Mutton, nuts and 21 exotic spices



FRIED RICE & NOODLES

A delicious meal in itself loaded with flavors, vegetables and add-ons

Chicken Fried Rice/Noodles	1.700
Veg Fried Rice/Noodles	1.300
Mix Fried Rice/Noodles	2.100
Egg Fried Rice/Noodles	1.300
Chicken Schezwan Fried Rice/Noodles	1.700
Mix Schezwan Fried Rice/Noodles	2.200
Veg Schezwan Fried Rice/Noodles	1.400
Chicken Chowmin Fried Rice	1.800

EGG VARIETIES

Classic egg recipes as per your style and cook up something delicious.

Egg Masala	1.400
Egg Burji	1.200
Egg Omlet	0.750
Egg Bullseye	0.750
Boiled Egg	0.350
Scrambled Egg	0.500
Egg Curry	1.200
Egg Roast	1.400

DESSERTS

Dessert of the day (As per size)	
Gulab Jamun(2 Pieces)	0.750
Kulfi	1.000
Ice Creams of Choice (as per size)	

NADAN SNACKS

Kerala snacks or Nalumani Palaharam

Pazham Pori	0.150
Aval Vilayichath	0.250
Onion Pakoda	0.250
Chilli Baji	0.150
Egg Baji	0.250

PUTTU KADA SPECIAL



Rice Puttu	0.600
Steamed Rice Puttu with Shredded Coconut fillings	
Wheat Puttu	0.600
Steamed Wheat Puttu with Shredded Coconut fillings	
Chiratta Puttu	0.400
Steamed Rice Puttu with Shredded Coconut fillings in Coconut Shell Steamer	

BAMBOO PUTTU SPECIAL

Chilly Chicken Puttu	1.400
Special Rice Puttu with Chilly Chicken fillings in Bamboo Steamer	
Chicken Roast Puttu	1.400
Special Rice Puttu with Chicken Roast fillings in Bamboo Steamer	
Chicken Peera Puttu	1.400
Special Rice Puttu with Chicken Peera fillings in Bamboo Steamer	
Beef Perattu Puttu	1.600
Special Rice Puttu with Beef Perattu fillings in Bamboo Steamer	
Double Decker Puttu	0.900
Puttu with a combination of Rice & Wheat filling in Bamboo Steamer	

BEVERAGES



Nadan Samovar Tea	0.200
Coffee	0.300
Mango Lassi	1.000
Butter Milk	0.600
Lemon Juice	0.600
Mint Lemon Juice	0.700
Soda Lemon Juice	0.800
Soda Lemon With Mint	0.800
Ginger Lemon Juice	0.700
Orange Juice	1.000
Mango Juice	1.000
Pineapple Juice	1.000
Grape Juice	1.000
Seasonal Fresh Juice	1.600
Virgin Mogito	1.500
Soft Drinks	0.200
Horlicks/Boost	0.600
Milk	0.500
Mineral Water	0.200/0.400

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MAHARAJA INDIAN CUISINE

SCAN FOR LOCATION



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Traditional Innate Indian Dishes



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