

Appetizers

Yogurt & Lentil Bean Salad

Romaine hearts, mixed lentil and chickpea sprouts dressed in a yogurt-ginger ranch

Tiger Prawns and Butter Lettuce Salad

Sautéed tiger prawns atop a bed of butter lettuce tossed with a refreshing vinaigrette, orange segments and pine nuts

Vodka-Citrus Scallop Salad

Seared scallops and fresh mixed greens dressed in vodka-citrus vinaigrette with blood orange segments, palm hearts and avocado

Chicken Galantine & Spinach Salad

Chicken breast galantine, baby spinach, fresh coriander and honey dressing with shaved cumin gouda

Seared Tuna & Avocado 'Raita'

Seared-rare yellow fin tuna, toasted coriander, avocado raita, tuna tartare

Goan Crab 'Tikki'

Crab cakes spiced with mustard seeds and curry leaves, served with fresh crab chutney

Tandoor Tiger Prawns

Tiger prawns marinated in roasted chickpea flour, carom seeds and yogurt

Trio of Chicken Tikka

Combination of Chicken marinated in a variety of flavors from mint, tarragon, basil, Cheddar & Pink Peppercorn

Velvet Lamb Kebab

Minced lamb infused in a paprika-cumin marinade spice-mix, served with tamarind chutney

Chatpate Aloo & Samosa Plate

Masala potatoes, served with spinach-asparagus and potato-green pea samosa

Bombay-L.A. Mélange

Spiced tandoori paneer / Napa cheese pakora / Yogurt medallions / served with tamarind chutney

Maharaja's Mixed Grill

Green herb chicken tikka / Cardamom chicken tikka / Masala Lamb chop / Tandoori prawn, served with garlic sautéed baby spinach and mint chutney

Entrees

Pan-seared Black Cod

Grilled Black Cod steeped in lime leaves and served over a black-eyed peas and cashew nut salad

Tandoori Sorse Seabass

Tandoori Sea bass, mustard seeds, curry leaves, 'upma', served on grilled eggplant

Prawn 'Pulao'

Crispy tempura of Prawn, tandoori prawn, basmati rice, fennel seeds, red onions and red peppers served with yogurt

Tanzore Lobster Moilee

Pan seared 1-1/2 pound Maine Lobster served with moilee sauce and oven roasted garden fresh baby squash

Tandoori Chicken

Tandoori Chicken soaked in a fenugreek infused yogurt marinade served with sauteed asparagus and garlic mashed potatoes

Classic Chicken Tikka Makhani

Charbroiled Chicken breast in a buttery-tomato sauce, garlic sautéed kale

Masala Chicken Curry

Chicken curry, tomato and onion masala, cumin seeds, green coriander, accompanied by oven roasted vegetables

Tandoori Lamb Chops

Masala Lamb chops, ginger, garlic whistle, celeriac mash, sautéed baby turnips

Kashmiri Lamb Curry

Lamb spiced with ginger, green chili, cardamom and fennel seeds cooked in onion sauce

Lamb Biryani

Basmati rice cooked with pieces of succulent lamb, mint, green cardamom and saffron, served with cumin vegetable raita

Wild Mushrooms & Spinach Curry

Sautéed assorted wild mushrooms with spinach in a curry sauce, served with basil naan

Spiced Vegetable Biryani

Basmati rice cooked with garden fresh vegetables, cilantro, mace, ginger, served with vegetable raita

Maharani's Vegetarian Platter

Seasonal vegetables, tandoori paneer, yellow dal and garlic naan served with basmati rice

Sides

Trio of Chutney

Choice of 3 Chef's home-made special chutneys Makhani Sauce - Sauce from the Classic Chicken Tikka

Makhani

Baingan Bharta

Smoked eggplant, green peas, garlic and tomatoes

Bindhi Masala

Fresh Okra onions, tomatoes and spices

Dal Makhani

Creamy Black-lentils, ginger,garlic and tomatoes

Raita

Traditional yogurt, diced cucumbers and tomatoes

Basmati Rice

Plain rice

Bread

Naan, Garlic Naan

Raised flour bread brushed with butter Parantha, Mint Ajwiani Parantha - Flaky wheat bread

Malai Kulcha

Flour bread stuffed with cheddar, Philadelphia, goat cheese

Roomali Roti

Specialty thin homemade bread

Basket of breads

Garlic naan, Mint ajwaini parantha, Malai kulcha

Bar Menu

Smokey Tandoori Quail

Tender quail cooked in Tandoor-oven served with fresh champagne mango chutney

Chicken Skewers

Fresh champagne mangos & morsels of grilled chicken breast glazed with coconut teriyaki sauce

Naked Calamari

Lightly floured fried calamari rings served with adobo & aoli sauce

Fresh Malpeque Oysters

Oysters flown daily served with champagne gèlee, with minuet of pineapple & Thai chili and kaffir lime fleur de sel

Tuna Lollipop

Seared Ahi Tuna dusted with mixed Indian spices and poha, accompanied with sweet & sour lemon dipping sauce

Spicy Lotus Root Chips

Lightly fried Lotus root slices mixed with Indian spices served with hot ketchup

Teardrop Caprese & Goat Cheese Skewer

Indian twist of caprese served with balsamic reduction and saffron oil

Vegetable Tempura

Assorted fresh market vegetables served with lemon verbena infused ponzu sauce

Crispy Naan Chips

Oven baked naan chips served with hummus & spicy tomato chutney