



**MAHARAJA**

INDIAN RESTAURANT

[www.maharajaindianrestaurant.id](http://www.maharajaindianrestaurant.id) @maharajaindianrestaurantubud



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**JL. BISMA, UBUD, KECAMATAN UBUD,  
KABUPATEN GIANYAR, BALI 80571**



*All the price are in Indonesian rupiah and  
are subject to a 10% Government tax and 5% Service Charge*

# Welcome to Maharaja Indian Restaurant

Experience the authentic flavors of India, crafted with love and care in our kitchen. Our chefs bring you the best of Indian cuisine, with a focus on traditional recipes and fresh ingredients.



## **Chef's Recommendations**

### **Butter Chicken:**

Tender chicken cooked in a creamy tomato sauce with butter and aromatic spices.

### **Mutton Rogan Josh:**

Succulent pieces of mutton slow-cooked in a rich, spiced curry for deep flavor.

### **Tandoori Chicken:**

Chicken marinated in yogurt and spices, cooked to perfection for a smoky, juicy taste.

### **Paneer Tikka Masala:**

Cottage cheese cubes cooked in a spiced tomato and cream gravy.

### **Chicken / Veg Biryani:**

Aromatic basmati rice layered with marinated chicken or seasonal vegetables, served with raita.

### **Dal Fry:**

Yellow lentils cooked with spices, garlic, and herbs, served with a hint of ghee.

## **Tandoor Delights**

- Tandoori Naan: Freshly baked in our traditional clay oven
- Butter Naan: Soft, flaky naan brushed with melted butter
- Garlic Naan: Naan infused with minced garlic for added flavor

## **Desserts**

- Gulab Jamun: Deep-fried dumplings soaked in sweet syrup, served warm

## **Chai & Snacks**

- Samosa: Crispy fried or baked pastry filled with spiced potatoes and peas



## **Spice Levels**

Please inform us of your preferred spice level: Mild | Medium | Spicy



# SOUP

**Khow Suey Soup** 59k

Mixed Western Vegetables and Noodles with Coconut Flavor Soup

**Minestrone Ai Pesto** 59k

Tomato And Fresh Vegetables with Pasta, Finished with Pesto And Parmesan Cheese.

**Chicken Corn Soup** 59k

Chicken Clear Broths and Buttery Sweet Corn Soup with Herbs and Spices

**Tomato Basil Shorba** 45k

Mix of Indian & Western tomato soup flavored with fresh basil leaves

**Cream of Tomato Soup** 45k

Western flavored served with bread croutons

**Mushroom Soup** 49k

Seasonal mushroom-Fresh herbs and cream

**Sweet Corn Soup** 45k

Brothy and Buttery sweet Kernel corn soup with spices and herbs

**Hot & Sour Soup**

Mix versions of Indian and Chinese soup of your choice:

**Vegetable** 45k

**Chicken** 47k

**Prawn** 49k

**Manchow Soup**

Mix vegetables, Aromatic powders, Soya sauce, white vinegar, white pepper Served with fried noodle soup of your choice:

**veg** 54k

**chicken** 59k

# SALAD

**Tomato and Cucumber Salad** 39k

Picked In Fresh Gardens Tomato and Cucumber, A cubed cut vegetables

**Kachumbar Salad** 49k

A Cubed Cut Vegetables, Onion, Tomato And Cucumber, Carrot And Chopped Coriander Leaves With Salt And Lime Dressing.

**Chickpeas Salad** 59k

Boiled Chickpeas, Freshly Chopped Onion, Tomato and Cucumber with Salt and Lime Dressing.

**Onion Salad** 15K

Onion slices, green chilli, lime

**Green Salad** 39K

The all-time favorite salad combination of onion, cucumber, tomato and Carrot A round sliced vegetables

# APPETIZER

## **Veg Samosa** 60k

Pastry filled with potato, green peas, and Indian spices and deep fry

## **Chicken Samosa** 66k

Pastry filled with chicken keema, green peas, and Indian spices and deep fry

## **Mix Veg Fitters** 66k

Onion, potato, Capsicum, Gram flour, Indian spices served with mint chutney

## **Panner Fitters** 66k

Cottage cheese slices, gram flour, Indian spices served with mint chutney

## **Onion Bhajiya** 45k

South Indian style, curry leaves, and spices mixed with rice powder or gram flour and deep fry

## **Egg Bonda (egg fitters)** 69k

3 pieces of boiled egg cutting in half and half 6 pieces, Curry leaves, gram flour, rice flour

## **Monsoon Peanut Masala** 66k

Fried peanuts, Chop tomato, onion Indian spices

## **Masala Papad** 36k

Tasty snack of crisp fried papads topped with a masala filing of onions, tomatoes & spices

## **Plain Papad ( Roasted / Fried ) 2pcs** 30k

## **Plain Omelette** 36k

## **Masala Omelette** 39k

## **French Fries** 39k

## CHAAT

### Samosa Chaat

Indian Desi Street style samosa with creamy yogurt and chutneys

69K

### Channa Chaat

A delicious snack made with boiled chickpeas, onions, tomatoes and spices

59K

### Tangy Potato Papdi Chaat

Refined flour chips , potato, creamy yogurt & chutneys

49K

### Sev Puri (6 pcs)

Crispy flat pastry, topped with flavourful herbs, veggies, potato & sev ( gram flour noodles)

49K

### Aloo Tikki Chaat

Potato, corn flour, green chili, chopped onion and Tomato, curd and tamarind chutney.

69k

## VEG STARTER

### Dahi Ki Shole Kebab

Cottage Cheese and Bell Pepper, Marinated Fresh Yogurt and Seasoned Indian Spices. Made Patties and Bread Gums Coated To Deep Fry

89k

### Crispy Corn Kebab

Corn And Potato Smash Together With Seasoned Indian Spices. Made Patties Topping Crispy Corn Flakes to Deep Fried

89k

### Cheese Ball

Freshly Grated Cottage Cheese Alone With Cheddar Cheese and Seasoned Indian Spices. Made A Ball Shapes And Bread Gums Coated To Deep Fry.

99k

### Cigar Cheese Roll

Freshly Grated Cottage Cheese With Cheddar Cheese And Bell Pepper, Marinated Indian And Italian Spices. Roll Typed Shapes And Bread Gums Coated To Deep Fry.

99k

### Mint Paneer Tikka

Juicy chunks of Indian Cottage cheese marinated in homemade mint paste and grilled to perfection

99k

### Paneer Tikka

Cottage cheese marinated in spices & grilled in a tandoor oven

99k

### Paneer Tikka Malai

Juicy chunks of Indian Cottage cheese marinated in homemade cream paste and grilled to perfection

99k

### Tandoori Malai Broccoli

Grilled broccoli, indian spices, creamy marinated

99k

### Tandoori Mushroom

Grilled mushroom, indian spices, tandoori marinated

89k

### Hara Bhara Kebab

Vegetables, spinach patties , Indian spices, and deep-fried

69k

# NON VEG STARTER

## **Reshmi Kabab** 99k

Boneless Chickens Marinated Yoghurt and Indian Aromatic Spices, Cooked In Classic Tandoori Charcoal Oven

## **Achari Chicken Tikka** 99k

Boneless chicken – marinated with Indian spices & grilled in a Tandoor oven and served with mint chutney

## **Murgh Malai Tikka** 99k

Boneless breast chicken marinated with cheese, cashew paste, yogurt, and Indian spices grilled in a Tandoor oven

## **Murgh Mint Basil Tikka** 99k

Boneless chicken marinated with mint basil-flavored, Indian spices grilled in a Tandoor oven

## **Tandoori Murugh** Full / Half - 129k/99k

Tender chicken marinated with yogurt and Indian spices grilled in Tandoor oven

## **Gilafi Chicken Seekh Kebab** 99k

Minced Chicken Mixed with Indian spices Chopped onion, tomato, capsicum, wrapped over grilled in Tandoor oven

## **Chicken 65** 99k

Chicken chunks marinated with southern spices and deep fried and served with mint chutney

## **Mutton Seekh Kebab** 129k

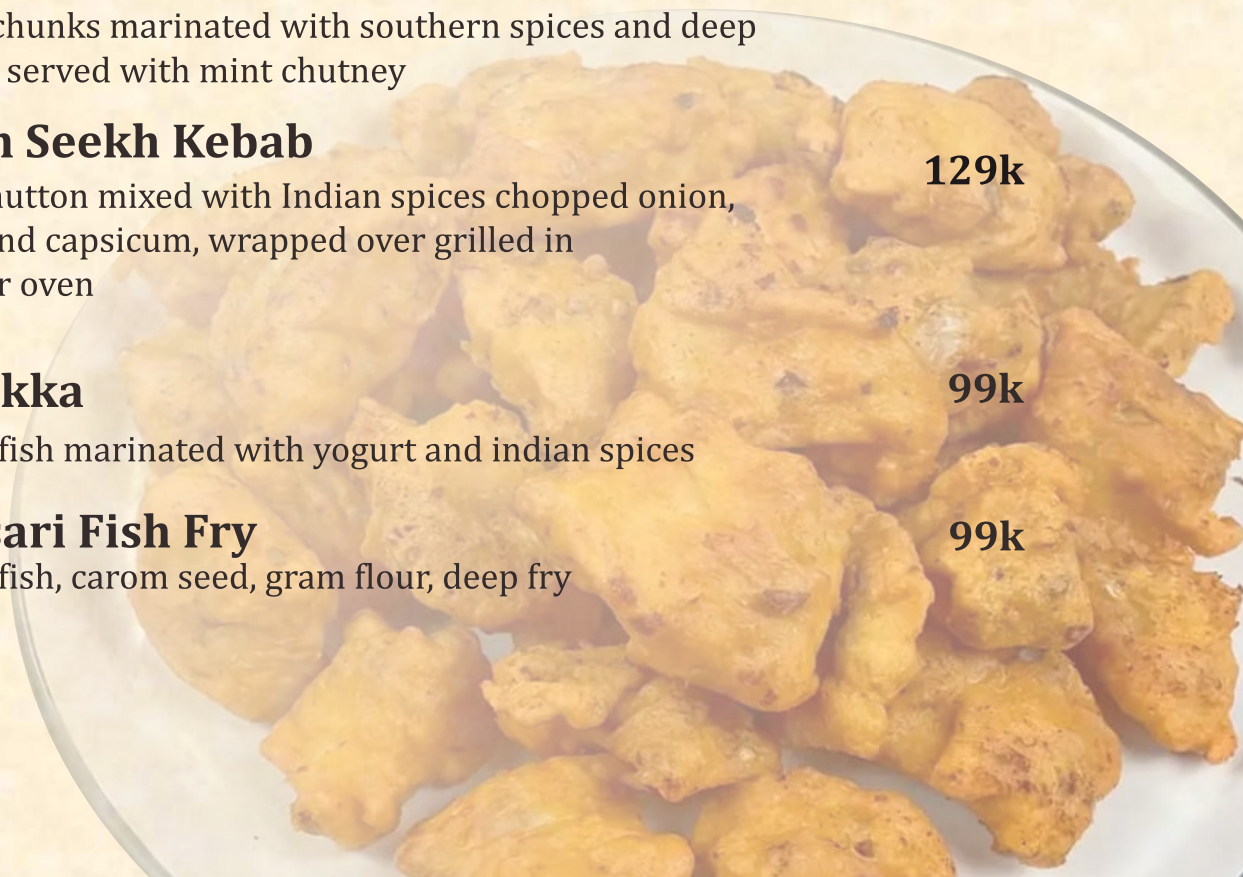
Minced mutton mixed with Indian spices chopped onion, tomato, and capsicum, wrapped over grilled in a Tandoor oven

## **Fish Tikka** 99k

Boneless fish marinated with yogurt and Indian spices

## **Amritsari Fish Fry** 99k

Boneless fish, carom seed, gram flour, deep fry



# VEG INDIAN CURRY

**Bhindi Masala** 89k

Ladyfinger, Onion, Tomato

**Bindi Do Pyaza** 89k

Tomato, Onion Gravy

**Vegetable Kofta Curry** 89k

Mix vegetables balls curry with the choice of spinach gravy/ Tomato gravy/ Onion tomato gravy

**Veg Kasoori Handi** 89k

Fenugreek (Methi) and Spinach gravy, Onion Tomato, Indian spices

**Lahsooni Corn Palak** 89k

Spinach, Boiled Corn, Indian spices

**Kadai Mushroom** 89k

Button Mushroom, Kadai Spices, Onion Tomato Gravy

**Mushroom Mutter** 89k

Button Mushroom, Green peas, Indian spices, Onion Tomato gravy

**Cheese Butter Masala** 99k

Onion Tomato Gravy, Taste of Salty and Milky Flavor with Indian Spices.

**Kaju Masala** 129k

Onion Tomato Gravy, Cashew Nut Paste and Fried Cashew Nuts With Indian Spices.

**Chooley Masala** 89k

Chickpeas in Panjabi homemade curry

**Kadai Chooley** 89k

Chickpeas in Kadai massala with Tomato onion gravy

**Mix Veg Dry / Gravy** 89k

Indian mix Vegetables cooked in Onion tomato semi-dry gravy

**Malai Kofta** 89k

Deep fried cottage cheese ball with dry nuts stuffed, served with rich creamy cashew nut gravy

**Mix Veg Korma** 89k

Assorted vegetables, creamy cashew gravy with Indian spices

# PANEER

## **Paneer Butter Masala** **95k**

Clay oven-roasted and shredded cubes paneer tempered with heavy butter and cream

## **Paneer Tikka Masala** **95k**

Marinate of clay oven cottage cheese with indian spices, green capsium and tomato gravy

## **Kadai Panner** **89k**

Cottage Cheese cooked in onion and bell paper, topped with kadai roasted masala to give the unique flavour

## **Mutter Panner** **89k**

Clay oven-roasted and shredded cubes paneer tempered with heavy butter and cream

## **Palak Panner** **89k**

Indian cottage cheese in the smooth creamy spinach gravy

## **Methi Malai Panner** **89k**

Indian cheese cottage in the creamy, mildly sweet gravy with hints of bitterness from methi leaves

## **Paneer Labadar** **95k**

Cottage cheese cubes in a creamy, mildly tangy, and faintly sweet gravy

## **Panner Khurchan** **89k**

Cottage cheese, bell pepper with onion and cashew gravy

# ALOO

## **Jeera Aloo** **79k**

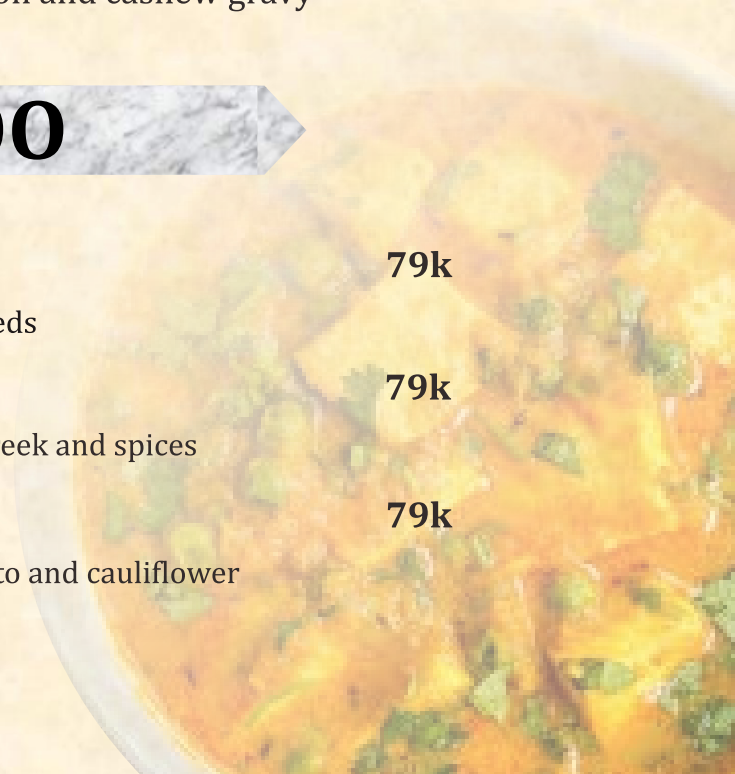
North Indian dish of potato and cumin seeds

## **Methi Palak Aloo** **79k**

Potato and spinach flavoured with Fenugreek and spices

## **Aloo Gobi** **79k**

A classic vegetarian dish of stir fried potato and cauliflower



## DAL

### Dal Khichdi

69k

A simple and healthy dish made with lentils and steamed rice, a load of ghee, cumin seeds

### Dal Tadka

69k

Dhaba style lentil tempered with indian spices

### Dal Fry

69k

Dal cooked with onion, Tomato and indian spices

### Dal Makhani

69k

traditional Delhi-style split black lentil tempered with heavy butter and cream

### Mix Dal

69k

Chef's special three types of lentils cooked in Indian spices

### Rajmaha Rasila

69k

Boiled red kidney bean, Onion Tomato, Indian spices

## NON VEG INDIAN CURRY

### EGG

#### Egg Masala

79k

A popular dish from north Indian, 2 boiled egg, onion tomato masala

#### Egg Curry

79k

Boiled egg 2, indian spices, Onion tomato gravy

#### Egg Bhurji

79k

Scrambled eggs, chop onion tomato and Indian spices

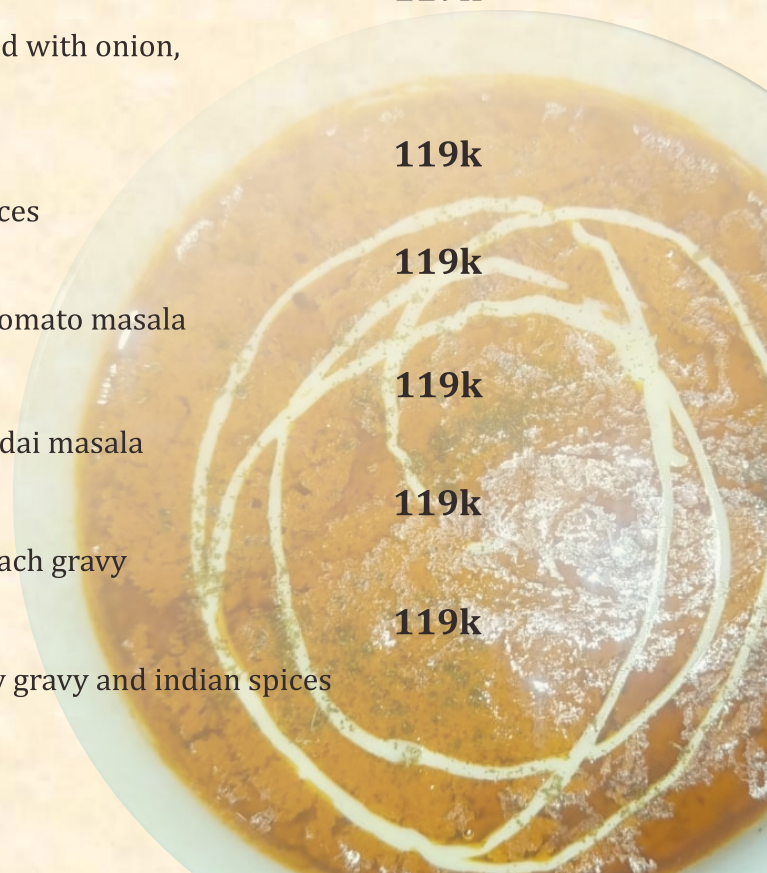


## CHICKEN

- Butter Chicken** 99k  
Classic North Indian chicken recipe, cream, butter, tomato gravy
- Chicken Korma** 99k  
Boneless chicken, creamy cashew gravy, Indian Spices
- Chicken Tikka Masala** 99k  
Roasted chicken, capsicum, onion tomato gravy
- Kadai Chicken** 99k  
Spicy chicken, Capsium, Onion, Tomato Gravy
- Punjabi Murgh Saagwala** 99k  
Spinach, Cream, Chicken, Indian spices
- Madrasi Chicken Curry** 99k  
Homemade chicken curry, southern spices, curry leaves
- Andra Chicken Curry** 99k  
Spicy and flavour full chicken currtty unique flavour from the freshly roasted spice mixed
- Methi Malai Murgh Kalimerch** 99k  
Boneless Chicken with Cashew Nut Gravy, Cream, Black Pepper and Indian Spices.

## MUTTON

- Mutton Rogan Josh** 119k  
A signature preparation of mutton cooked with onion, special indian spices
- Mutton Curry** 119k  
Classic homemade lamb curry, Indian spices
- Mutton Masala** 119k  
Boneless chunks of Indian spices, onion tomato masala
- Kadai Mutton** 119k  
Spicy mutton, capsium, onion, tomato, kadai masala
- Mutton Saagwala** 119k  
Mutton chunks with smooth creamy spinach gravy
- Mutton Korma** 119k  
Tender lamb cooked with Creamy cashew gravy and indian spices



## FISH

**Fish Kolapuri** 119k

Boneless fish, south indian tadka, coconut flavour,  
indian spices

**Fish Goan Curry** 119k

Semi spices coconut milk curry cooked with sweetness of the onion  
amchur flavour

## PRAWN

**Kadai Jheenga (Prawns)** 129k

Prawns, Kadai masala, Onion Tomato Semi gravy

**Butter Prawns** 129k

Prawns cooked with cream, butter, and tomato gravy

## RICE

**White Basmati Rice** 45k

*Long-grained aromatic Indian rice*

**Jeera Rice** 59k

Steamed Basmati rice tossed with cumin seed (Jeera)

**Choice of Flavoured Rice Puloo** 59k

Saffron/Green Peas / Vegetables/Roasted cumin seed  
(Bhunna Jeera)/Mint

**Kashmiri Puloo** 59k

Basmati rice with dry fruits and Nuts

## BIRYANI

**Vegetable Biryani** 75k

**Egg Biryani** 79k

**Chicken Biryani** 89k

**Mutton Biryani** 119k

**Prawn Biryani** 119k

**Paneer Biryani** 119k

- Raita served with biryani is complimentary.  
Extra raita available at an additional cost
- Biryani is recommended for those who enjoy a bit of spice.  
For guests who prefer something milder,  
we suggest trying our fried rice or pulao options.

# INDIAN BREADS

## NAAN

*Naan is thick Breads Are Made with All Purpose Refined Flour, Cooked in Classic Tandoori Oven*

<b>Plain</b>	<b>25k</b>
<b>Butter</b>	<b>29k</b>
<b>Butter Garlic</b>	<b>29k</b>
<b>Plain Garlic</b>	<b>29k</b>
<b>Garlic Chili</b>	<b>29k</b>
<b>Cheese</b>	<b>35K</b>
<b>Cheese Garlic</b>	<b>39k</b>
<b>Cheese Chili</b>	<b>39k</b>
<b>Pesawari Naan</b>	<b>59k</b>
<b>Kashmiri Naan</b>	<b>59k</b>

## KULCHA

*Kulcha's is thick Breads Are Made with All Purpose Refined Flour, Cooked in Classic Tandoori Oven and tawa pan. Even Kulcha's can make stuffed different vegetables and spices inside*

<b>Plain</b>	<b>29k</b>
<b>Plain Garlic</b>	<b>29k</b>
<b>Butter</b>	<b>29k</b>
<b>Butter Garlic</b>	<b>29k</b>
<b>Potato</b>	<b>29k</b>
<b>Paneer</b>	<b>29k</b>
<b>Onion</b>	<b>29k</b>
<b>Mix Vegetables</b>	<b>29k</b>

## WHEAT PARATHA'S

*Wheat Paratha is a Thick layered crunchy soft Breads Are Made with Whole Wheat Grant Flour, Cooked in Classic Tandoori Charcoal Oven it is famous in northern part India*

<b>Lachha</b>	<b>29k</b>
<b>Pudina ( Mint )</b>	<b>29K</b>
<b>Masala (Mirchi) Chili</b>	<b>29k</b>
<b>Methi (Fenugreek) Leves</b>	<b>29k</b>
<b>Potato</b>	<b>29k</b>
<b>Paneer</b>	<b>29k</b>
<b>Onion</b>	<b>29k</b>
<b>Mix Vegetables</b>	<b>29k</b>

## CHAPATI

*Chapati is a Thin Breads Are Made with Whole Wheat Grant Flour, Cooked in Tawa Pan. In India Some Other Names (Fulka, Tawa Roti)*

<b>Plain</b>	<b>25k</b>
<b>Butter</b>	<b>29k</b>

## TANDOOR ROTI

*Tandoori roti's is a Thin Breads Are Made with Whole Wheat Grant Flour, Cooked in Classic Tandoori Charcoal Oven*

<b>Plain</b>	<b>27K</b>
<b>Butter</b>	<b>29k</b>

## MISSI ROTI 29k

*Missi roti is a Thick Breads Are Made with Bengal gram dal Flour, Cooked in Classic Tandoori Charcoal Oven*

## MALABAR PARATHA

*Malabar Paratha is a Thick layered crunchy soft Breads Are Made with All Purpose Refined Flour, Cooked in tawa pan it is famous in southern part India*

## POORI 19k

*Poori is buffed fried bread are Made with Whole Wheat Grant Flour this popular in India is an breakfast bread*

## BHATURA 29k

*Bhatura is buffed fried bread are Made with All Purpose Refined Flour this popular in India is an breakfast*

## ROOMALI ROTI 29k

*Roomali roti is a thin soft indian flat bread are made with all purpose refined flour, cooked on inverted hot pan*

Please note: Our chats, samosa, bread, fitters, pappad, and bhajiyas are all made with flour coatings and are not suitable for gluten-free diets.

# CHINESE

Honey Chilli Potato	60k	
Chili Paneer	90k	
Chilli Chicken	90k	
Veg Fried Rice	69k	
Egg Fried Rice	79k	
Chicken Fried Rice	89k	
Schezwan Fried Rice		
Veg 69k	Egg 79k	Chicken 89k

# NOODLES

Haka Noodles	Veg, Egg, Chicken 69k, 79k, 89k
Schezwan Noodles	69k, 79k, 89k
Garlic Noodles	69k, 79k, 89k



# PASTA

	Veg	Chicken
<b>Alfredo Pasta</b> Cream and Permesan cheese	89k	99k
<b>Arrabiata Sauce Pasta</b> Chunky tomatoes sauce, Sundried tomatoes	89k	99k
<b>Pesto Sauce Pasta</b> Sweet Basil, Olive oil	89k	99k
<b>Salsa Rosa Sauce Pasta</b> Blend of tomato concassa & bechamel sauce	89k	99k

# RAITA

<b>Plain yogurt</b>	33k
<b>Cucumber Raita</b>	39k
<b>Mix Veg Raita</b>	39k
<b>Boondi Raita</b>	39k
<b>Onion Raita</b>	39k
<b>Tomato Raita</b>	39k



# DESSERT

## Gulab Jamun

69k

A Famous Indian Sweet It Is a Fried Dough Balls That Are Soaked In Sticky Sugar Syrup. We Served 2 pieces of hot Gulab Jamun

## Gulab Jamun with Ice Cream

79k

2 Pieces of Fried Dough Balls That Are Soaked In Sticky Sugar Syrup With One Scoop of Vanilla Ice Cream

## Rasgulla

69k

Milk Is Curdled and Drained Of Make Balls Are Soaked In Sticky Sugar Syrup. We Served 2 Pieces of Cold Rasgulla

## Kulfi

39k

Frozen Milk Stick Ice Cream With Very Famous In India. It Is Flavored With Cardamom, Saffron and Keser Badam

## Hot Brownies

69k

Chocolate Baked Dessert Bar .Served In Hot

## Brownies with Vanilla Ice Cream

79k

Hot Chocolate Baked Dessert Bar with Top Scoop of Vanilla Ice Cream

## Moong Dal Halwa

69k

Moong Dal with Sugar, Cardamom and Saffron, Dry fruits and nuts cooked With Ghee

## Carrot Halwa

69k

Grated Carrots Roasted With Ghee Added Flavored Milk, Cardamom, Saffron, Dry fruits and nuts

## Carrot Halwa With Ice Cream

79k

Grated Carrots Roasted With Ghee Added Flavored Milk, Cardamom, Dry fruits and nuts topping scoop of Vanilla Ice Cream

## Fruits Platter

69k

Seasonal cut fruits salad

## Ice Cream

20k

Vanilla/Chocolate



## Restaurant Rules:

- **Outside Food Not Allowed** - Kindly refrain from bringing outside food into the restaurant.
- **Outside Alcohol Charge** - A fee of 150K per bottle will be charged for any outside alcohol brought into the restaurant.
- **Respect Other Guests** - Please ensure that children are supervised and do not disturb other guests' dining experience.
- **Smoking Policy** - Smokers, please be considerate of families and children nearby. Use designated smoking areas only.

***THANK YOU!***



***SEE YOU AGAIN***