



MAHARAJA

INDIAN CUISINE

www.omaharaja.com

Weekday Buffet: Monday - Friday, 11.00 am to 2.00 pm
Weekend Buffet: Saturday - Sunday, 11.30 am to 3.00 pm
617N, 114th St. Suite A Omaha NE 68154
Phone: 402.505.4488

Chats

Aloo Tikki Chat

Potato patties spiced with green chillies & onions, served with garbanzo beans & chutney

\$6.99



Bhuna Aloo Chat (Spicy)

Boiled and fried cubed potatoes served with chat masala

\$6.99

Papri Chat

Papri topped with boiled chick peas, boiled potatoes, yogurt, tamarind Chutney, chat masala and sev

\$6.99



Samosa Chat

Samosa topped with choley & yogurt garnished with tamarind chutney, onions & cilantro

\$6.99

Veg Samosa

Crispy pastry turnover, filled with potatoes, peas, spices & herbs served with chutney

\$3.99



Cut Mirch

Stuffed, batter covered green peppers are deep fried and then cut into pieces.

\$5.99

Mix Veg Pakora

Vegetables dipped in chickpea batter with spices and deep fried.

\$5.99

Veg Cutlet

Deep-fried patties made with mixed vegetables, spices & potatoes served with tomato ketchup

\$5.99



Paneer Pakora

Indian style cheese fritters topped with mild spices, served with sweet & spicy chutneys

\$6.99

Gobi Manchurian Dry

Deep-fried cauliflower marinated in corn flour batter with spices & sweet soy sauce

\$9.99

Appetizers & Sides

Appetizers & Sides

Chicken 65

Deep-fried diced chicken marinated in corn flour batter tossed with spices & red chillies

\$10.99

Curry Leaves Chicken

Delicious recipe where chicken is cooked in Indian spices and curry leaves

\$10.99

Chilli Chicken

Succulent chicken pieces coated in a thick spicy batter & fried until crisp are added to a garlic-chilli luscious gravy

\$11.99

Shrimp Fry

Fresh, juicy deep-fried shrimps flavored with Indian spices

\$11.99

Raita

Plain yogurt mixed with onions, tomatoes & cucumber

\$1.99

Mint Chutney

Mixed Pickle

Cup of Rice

Poppadum

\$0.99

\$1.99

\$2.99

\$2.99



Soups & Salads

Mulligatawny Soup

Vegetables & lentils, seasoned with mild spices, blended into puree and finished with coconut milk

\$3.99

Mushroom Soup

Mushroom soup with an exotic touch

\$3.99

Tomato Soup

Spicy tomato soup

\$3.99

Chicken Soup

Chicken soup with an exotic touch

\$4.99

Green Salad

Lettuce, tomato, cucumber & carrot served with yogurt dip

\$5.99



Paneer Tikka 

Chunks of paneer marinated in spices and grilled in tandoor

\$12.99

Chicken Tikka 

Boneless chicken marinated in yogurt with herbs & spices

\$13.99

Reshmi Kebab 

Traditional Indian skewered meat, marinated in juicy mixture of curd, cream, cashew nuts & spices & grilled

\$13.99

Tandoori Chicken 

Chicken marinated in yogurt with herbs & spices

\$13.99

Seekh Kebab 

Made with Indian spices mixed with minced chicken, formed into cylinders on skewers and grilled

\$14.99

Tandoori Shrimp 

Jumbo shrimps marinated in yogurt with herbs & spices

\$14.99

Tandoori Grilled Pomfret 

Exotic flavors of spices wrapped in the fish and then grilled

\$16.99

Tandoor Grilled Lamb Chops 

Exotic flavors of spices wrapped in the lamb and then grilled

\$16.99

Mixed Grill 

Combination of tandoori chicken, chicken tikka & tandoori shrimp

\$17.99



Idly 

Steamed rice & lentil cakes served with chutney & sambhar

\$5.99

Medu Vada 

Fried lentil cake served with chutney

\$6.99

Puri & Bhaji

Deep-fried bread served with warm & lightly spiced aloo bhaji with hints of coriander, ginger & other indian spices

\$6.99

Plain Dosa 

Crepes made of rice & lentils and served with chutney & sambhar

\$7.99

Masala Dosa 

Made with spiced Indian potato filling

\$8.99

Chicken Wrap

Tortilla wraps stuffed with cooked chicken & seasoned with Indian spices

\$9.99

Mysore Masala Dosa 

Spiced potato filling with roasted spices

\$9.99

Lamb Wrap

Tortilla wraps stuffed with cooked lamb & seasoned with Indian spices


\$10.99

Chole & Bhatura

Puffy fried white-flour bread spicy curried chickpeas

\$12.99



Plain Naan 
Bread baked in clay oven

\$1.99

Butter Naan 
Bread baked in clay oven & seasoned with butter

\$2.99

Chappati 
Puffed whole wheat bread

\$2.99

Garlic Naan 
Bread baked in clay oven & seasoned with garlic

\$2.99

Onion Kulcha 
Bread stuffed with spiced onion & baked in clay oven

\$2.99

Tandoori Roti 
Whole wheat bread baked in clay oven

\$2.99

Kashmiri Naan 
Bread filled with dry fruits & nuts, baked in clay oven

\$3.99

Paneer Naan 
Crispy Indian Naan is stuffed with a classic and delectable mixture of Indian paneer, onions and some spices

\$3.99

Aloo/Gobi Paratha 
Bread stuffed with spiced cauliflower and potatoes

\$4.95

Mixed Basket 
Butter Naan, Garlic Naan, Kashmiri Naan,
Tandoori Roti – 2 pieces of each

\$6.99



Biryani

Biryani is a delicious savory rice dish that is loaded with a rich variety of Indian spices, marinated meat and aromatic rice



Egg Biryani	\$11.99
Veg Biryani	\$11.99
Chicken Biryani	\$13.99
Goat Biryani	\$14.99
Lamb Biryani	\$14.99
Shrimp Biryani	\$16.99

Fried Rice

Fried rice is a dish of cooked rice that has been stir-fried in a wok with the fresh taste of bell peppers, peas, other vegetables & meat



Egg Fried Rice	\$11.99
Veg Fried Rice	\$11.99
Chicken Fried Rice	\$13.99
Shrimp Fried Rice	\$16.99

Pulao

Pulao is a spicy rice dish having a delicious medley of rice, rich Indian spices and vegetables.



Veg Pulao	\$11.99
Peas Pulao	\$11.99

Gongura Curry

The gongura curry is cooked with the gongura leaves, roasted methi, coriander seeds and red chillies which heightens the flavor & gives it a tangy taste

Gongura Mushroom



\$11.99

Gongura Chicken



\$12.99

Gongura Goat



\$13.99

Gongura Lamb



\$15.99



Chettinad Curry

Chettinad curry consists of chicken marinated in yogurt, turmeric and a paste of aromatic Indian species and cooked

Veg Chettinad



\$11.99

Chicken Chettinad



\$12.99

Goat Chettinad



\$13.99

Lamb Chettinad



\$14.99

Shrimp Chettinad



\$13.99



Roganjosh

Roganjosh consists of pieces of vegetables or meat braised with a gravy flavored with garlic, ginger and aromatic spices

Veg Roganjosh



\$11.99

Chicken Roganjosh



\$12.99

Goat Roganjosh



\$13.99

Lamb Roganjosh



\$14.99

Shrimp Roganjosh



\$13.99



Makhani

Meat or lentils combined with fresh cream, spiced and cooked to get a creamy texture

Dal Makhani



\$10.99

Paneer Makhani



\$11.99

Chicken Makhani



\$12.99



Vindaloo

A very hot Indian curry made with meat or poultry, flavored with tamarind, vinegar, and garlic.

Veg Vindaloo	 	\$11.99
Chicken Vindaloo		\$12.99
Goat Vindaloo		\$13.99
Lamb Vindaloo		\$14.99
Shrimp Vindaloo		\$13.99



Tikka Masala

Delicious North Indian dish in which pre-marinated chunks of meat or paneer are grilled and then added to a thick creamy gravy

Paneer Tikka Masala	 	\$12.99
Chicken Tikka Masala		\$12.99
Lamb Tikka Masala		\$14.99
Fish Tikka Masala		\$14.99
Shrimp Tikka Masala		\$13.99



South Indian Curry

Meat or egg cooked in variety of spices or herbs, usually including ground turmeric, cumin, coriander, ginger, and fresh or dried chilies

Egg Curry		\$11.99
Chicken Curry		\$12.99
Goat Curry		\$13.99
Lamb Curry		\$14.99
Fish Curry		\$14.99



Saag

Sage is chopped, mixed with melted butter, stirred into meat and served

Chicken Saag		\$12.99
Lamb Saag		\$14.99



Kadai Curry

Meat or Paneer is cooked with capsicum, onions and a melange of spices like kasoori methi, dry mango powder and fenugreek seeds in a wok.

Kadai Veg				\$11.99
Kadai Paneer				\$12.99
Kadai Chicken				\$12.99
Kadai Goat				\$13.99
Kadai Lamb				\$14.99



Malabar Curry

Flavored with pearl onions, fennel and coriander and made creamy with a slightly smoky flavor with roasted coconut paste

Veg Malabar Curry				\$11.99
Chicken Malabar Curry				\$12.99
Goat Malabar Curry				\$13.99
Lamb Malabar Curry				\$14.99
Fish Malabar Curry				\$14.99
Shrimp Malabar Curry				\$13.99



Korma

Meat or vegetables braised with yogurt or cream, ginger garlic paste, cashews, tomatoes, onions and spices to produce a thick sauce

Navratan Korma				\$11.99
Veg Korma				\$11.99
Chicken Korma				\$12.99
Goat Korma				\$13.99
Lamb Korma				\$14.99



Aloo Mutter

Made from potatoes & peas in a spiced creamy tomato sauce

\$10.99**Chana Masala**

Chickpeas cooked with onions, tomatoes, & aromatic Indian spices

\$10.99**Dal Thadka**

Cooked lentils tempered with ghee fried spices & herbs

\$10.99**Aloo Gobi**

Potatoes and cauliflower are cooked with onions, tomatoes and spices

\$11.99**Baingan Bharta**

Prepared by mincing eggplant that is grilled over charcoal

\$11.99**Bindi Masala**

Sauteed okra cooked with onions, tomatoes & spices

\$11.99**Methi Mutter Malai**

Made from freshly chopped fenugreek leaves, green peas, cream and Indian spices

\$11.99**Cheese Chilli**

Homemade cheese cooked with bell pepper, onions & spices

\$12.99

Malai Kofta 

Homemade cheese & vegetables blended & cooked in cream sauce

\$12.99**Mutter Paneer**  

Peas and paneer in a tomato based sauce, spiced with garam masala

\$12.99**Palak Paneer**  

Homemade cheese cubes & spinach cooked with spices

\$12.99**Paneer Methi Malai**  

Indian curry made from fresh fenugreek leaves, chunks of paneer, malai & spices

\$12.99**Shahi Paneer**  

Homemade cheese cubes cooked with bell pepper & onions

\$12.99**Pumpkin Masala**  

A sweet-spicy pumpkin recipe made using basic Indian spices

\$12.99**Red Bean Pumpkin Masala**  

Combination of pumpkin and red beans with ground spices

\$12.99**Red Bean Curry**  

Kidney bean spiced with delicate Indian spices & coconut cream

\$12.99**Chicken Fry** 

The juicy chicken pieces blanketed in a mix of basic spices, then deep fried to crisp outer and succulent within



\$12.99

Desserts

Carrot Halwa   **\$5.99**
Grated carrot pudding with nuts & condensed milk


Gulab Jamun  **\$5.99**
Cheese balls made with paneer dipped in sugar syrup


Mango Custard   **\$5.99**
Made from fresh mango pulp, milk, sugar and custard powder.


Rasmalai   **\$5.99**
Homemade cottage cheese balls dipped in creamy sauce


Rice Pudding   **\$5.99**
Basmati rice cooked in milk with nuts & sugar




Soda  **\$1.99**
Drink that typically contains carbonated water a sweetener, and flavors

Masala Chai  **\$2.99**
Spiced beverage brewed with different proportions of warming spices.

Salt Lassi  **\$2.99**
Yogurt based drink with salt and roasted cumin powder

Sweet Lassi  **\$2.99**
Lassi flavored with sugar, lemon and other fruits

Mango Lassi  **\$3.99**
Plain yogurt blended with mango pulp and sugar



Juice & Beverages