

MENU

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Maharaja Palace



**INDIAN
RESTAURANT**

- Since 1992 -



STARTERS

मटारटरम

Muglai soup Chicken Soup	7.90	Chicken Pakora Chicken dipped in chickpea flour batter & fried	9.50
Dal soup (V) Light Mung-Lentil Soup	6.90	Shakargandhi chat (V) Delicately spiced Potatoes	8.50
Ghost ka shorba Lamb soup	8.90	Maharaja veg platter (V) 2 Samosas, Maharaja Pakoras, Piaz-Bhaji	16.50
Samosa (V) Crisp Pastry filled with mildly spiced Potatoes & Peas	7.50	Maharaja meat platter Chicken Pakora, Fish Pakoras, Crevetten Pakoras	18.50
Samundar rani pakora Delicately spiced fish fritters	9.50	Pappadam (V) Crispy lentil waffels	5.00
Samundar raja pakora Prawn dipped in chickpea flour batter and fried	11.90	Dhabe da salad (V) Spiced salad with cucumber, tomatoes, onions, carrots and lemon	6.50
Maharaja pakora (V) Mixed Vegetable Fritters	7.50	Dahi vada (V) Lentil fritters with Yogurt sauce	7.50
Piaz bhaji (V) Onion dipped in batter and fried	8.00		
Chicken lollypop Chicken wings Lollypop shaped, fried	11.90		

If you have any allergies,
please let our staff know.

VEGETABLE GARDEN

ਸਬਜ਼ੀ ਦਾ ਬਗੀਚਾ

All dishes are served with rice

Gobhi Gulnar	22.90	Dhaba Dal	21.00
Marinated cauliflower cooked in a creamy tomato sauce.		Mixed lentils with fresh herbs	
Locki Kofta Curry	22.50	Dal Makhani	21.50
Lentil fritters with Yogurt sauce		Lentils in a delicately spiced creamy sauce	
Baingan do Piaza	23.50	Damm Aloo	23.50
Eggplant with onions sautéed in a special blend of spices		Potatoes stuffed with paneer-cheese cooked in a mildly spiced sauce	
Hariyali Kofta	22.90	Malai Kofta	23.50
Vegetable balls sautéed in a spinach, mint sauce		Fresh grated cheese fritters cooked in creamy tomato-onion sauce	
Palak Paneer	23.50	Navratan Korma	23.50
Homemade cheese sautéed in a spinach sauce		Mixed vegetables sautéed in a cashew nut sauce	
Methi Matter Paneer	25.50	Paneer Butter Masala	25.50
Peas and Cheese with fenugreek leaves in a special blend of spices		Homemade cheese delicately cooked in a special creamy Gravy	
Amritsari Masala chole	21.50	Kadai Paneer	25.00
Chickpeas cooked in a special blend of spices		Homemade cheese cooked with bell peppers and onions	
Bhindi - Masala	23.50		
Fried Okra in onions and tomatoes			

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MEAT SPECIALITIES

भीट मपीमल

All dishes are served with rice

Chicken

Chicken Curry 24.90

Chicken fillet in a curry-sauce

Chicken Chettinad 27.50

Chicken fillet cooked in a spicy
coconut sauce

Chicken Vindaloo 28.50

Chicken fillet cooked in spicey
sauce with tomatoes and potatoes.

Damm Ka Murg 28.50

Chicken fillet in delicately spiced
yogurt sauce

Goan Chicken 27.50

Chicken fillet cooked in
coconut curry sauce

Murg Korma 27.50

Chicken fillet cooked in
cashewnut sauce

Butter Chicken 34.90

Roasted chicken fillet cooked in a
specially spiced, buttery, creamy
tomatosauce

Chicken Tikka Masala 34.90

Grilled chicken fillet
prepared in tomato-cream-sauce

Lamb

Punjabi Lamm Curry 29.50

Lamb in delicately spiced
curry sauce

Roghan Josh 31.90

Lamb cooked in a mild spiced gravy

Badami Ghosht 31.90

Lamb cooked in mildy-creamy
cashew nut sauce

Lamm Vindaloo 30.90

Lamb in a chilli tomato sauce
with potatoes

Kadai Ghosht 31.50

Lamb cooked with bell peppers,
tomatoes and onions

Lal Mans 32.50

Lamb cooked in a spicy
Rajasthani style

Boti Tikka Masala 36.50

Marinated Lamb grilled and
delicately cooked in aromatic gracy

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please let our staff know.

MORE SPECIALITIES

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All dishes are served with rice

Seafood

Maharaja Jinga Curry 34.90

Prawns in a curry sauce with butter and onions

Punjabi Fish Curry 29.50

Salmon cooked in spicy sauce, in Punjabi style

Malabari Fish 30.50

Salmon cooked in freshly ground coconut sauce in Kerala style

Lasooni Fish Tikka Masala 34.90

Grilled salmon in a delicately spiced creamy garlic sauce

Tandoori

Tandoori Chicken 32.90

Chicken marinated in Yogurt Sauce & Fresh Spices

Kesari Tikka 34.90

Marinated chicken breast with saffron and herbs

Lamb Tikka 34.90

Marinated Lamb pieces baked in the Tandoor

Tandoori Jingha 36.90

Spiced Marinated Jumbo Prawns

Ajwani Fish Tikka 32.50

Marinated Fish with garlic and cumin

Tangari Kebab 32.50

Chicken leg marinated with garlic

Tandoori veg platter 30.00

Marinated mixed Vegetables

Maharaja Tandoori mix - platter 36.90

Mixed platter with chicken, fish and lamb

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SIDES

ਨਾਨ ਰੋਤਾ ਅਤੇ ਚਾਵਲ

Tandoori bread

Tandoori Roti Flatbread with wheat flour	5.00
Nan Nan bread with white flour	6.00
Garlic nan Nan bread with garlic (White flour)	6.90
Onion Kulcha Nan bread with onions (white flour)	6.90
Paneer nan Nan bread with Paneer cheese (white flour)	6.90
Butter nan Nan bread with butter (white flour)	6.90
Lacha Paratha Layered flatbread with butter (wheat flour)	6.90
Peshawari nan Nan bread with nuts (white flour)	6.90
Chili nan Nan bread with chillies (white flour)	6.50
Maharaja basket small For two persons (3/piece) Nan, Garlic nan, Tandoori roti	13.00
Maharaja basket big For four persons (5/piece) Free of choice	23.00

Rice

Pilau Rice Fried Basmati Rice with Saffron	6.50
Jeera Rice Fried Basmati Rice with cumin	6.50
Lemon Rice Fried Basmati Rice with lemon	6.50
Hyderabad Chicken Biryani Fried Basmati Rice with spiced Chicken hydrabadi style	30.90
Shahi Biryani Fried Basmati Rice with delicately spiced Lamb	32.90
Jhinga Biryani Fried Basmati Rice with prawns	33.50
Vegi Biryani Fried Basmati Rice with vegetables, nuts, saffron and raisins	25.50

Raita/ yogurt

Boondi raita Yogurt sauce with baked peas	6.00
Vegetable raita Yogurt sauce with vegetables	6.00

SWEETS AND DRINKS

ਮਿੱਠਾ ਅਤੇ ਸ਼ਰਬਤ

Deserts

Pista Kulfi Homemade indian pistachio ice cream	7.90
Gulab Jamun Milk balls in syrup	6.90
Mango Cream Mango with whipped cream	6.50
Mango Kulfi Homemade indian mango ice cream	7.90
Gajar Ka Halwa with Vanilla ice cream Carrot pudding with nuts and vanilla ice cream	7.50

Home made drinks

(alcohol free)

Lassi Namakin/mithi Indian yogurt drink, choose between salty or sweet	7.50
Mango lassi Indian yogurt drink with mango	7.80
Coco Lassi Indian yogurt drink with coconut	7.80
Nimbu pani Refreshing indian lemonade, slightly salty or sweet	5.50 8.00
Iced Chai latte Iced indian masala chai	8.00

ALCOHOL FREE DRINKS

ਚਾਹ ਪਾਲੀ

Water

Tap water	3 dl	3.00
Mineral water	3 dl	4.50
Still or sparkling	5 dl	6.50
	7.5 dl	9.50
	1 l	11.00

Cold drinks

Ice-tea	3 dl	4.50
	5 dl	6.50
Sirup	3 dl	3.80
Orange juice	3 dl	4.20
Ramseier apple juice	3 dl	5.20
Coca-cola	3.3 dl	4.50
(Normal or zero)		
Fanta	3.3 dl	4.50
Rivella Rot/ Rivella Blau	3.3 dl	4.50
Schweppes Tonic/ Bitter Lemon	2 dl	4.50

Warm drinks

Cafe/Espresso	4.50
Cappucinno	5.00
Ayurvedic tea	5.00
Masala chai (with milk)	5.00
Black chai	5.80
Ginger-lemon tea	4.50
Variety of Tea	4.50
(Black, peppermint, vervein, green, fruit tea)	
Hot chocolate	4.50
Ovomaltine	

ALCOHOLIC DRINKS

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Beer

Feldschlösschen	3 dl	4.50
	5 dl	6.80

Feldschlösschen	3.3 dl	4.50
Alcohol free beer		

Indian Beer

Kingfisher	3,3 dl	5.50
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Cobra	3.3 dl	5.50
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Aperitifs

Aperol Spritz	4 dl	12.00
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Haus Apérifif, Mango sekt	1 dl	7.50
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Hugo	4 cl	10.00
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Martini Rot/Weiss 15% vol.	4 cl	7.00
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Campari Soda	4 cl	7.50
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Campari Orange 23% vol.	4 cl	7.50
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Pernod Anis 40% vol.	2 cl	7.00
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Cynar 16.5% vol.	4 cl	7.50
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Gin tonic/ Bitter Lemon	4 cl	12.00
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Barcadi Coca - Cola	4 cl	12.00
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Vodka Coca Cola	4 cl	12.00
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Vodka Red Bull	4 cl	12.00
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ALCOHOLIC DRINKS

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Champagner/ Sparkling Wine

Prosecco 1 dl 6.50

Cüpli 1 dl 13.00
(Möet & Chandon)

Whiskies/ Cognacs

Johnnie Walker
Black Label 4 cl 10.00

Johnnie Walker
Red Label 4 cl 8.00

Chivas Regal 40% 4 cl 10.00

Jack Daniel's 43% 4 cl 9.00

Old Monk
(Indian rum) 4 cl 10.80

Ballantine's Scotch
Whisky 40% vol. 4 cl 8.00

Rémy Martin V.S.O.P 2 cl 9.00

Digestifs

Indischer Mango Liqueur 2 cl 8.00
20% vol.

Indischer Paan Liqueur 2 cl 8.00
37.5% vol.

Vielle Prune Morin 41% vol. 2 cl 8.00

Calvados Morin Pére & Flis 2 cl 8.00
40% vol.

Kirsch 40% vol. 2 cl 8.00

Marc Morin 40% vol. 2 cl 8.00

Grappa Paesanella 37.5%
vol. 2 cl 8.00

Grappa Bocchino Gran
Moscato 40% vol. 2 cl 8.00

Cointreau 40% vol. 2 cl 8.00

Grand Marnier 40% vol. 2 cl 8.00

Williams 40% vol. 2 cl 8.00

Gravensteiner 41% vol. 2 cl 8.00

Ramazotti 30% vol. 2 cl 8.00

Vodka Smirnoff 40% vol. 4 cl 8.00

White Wine

	10 cl	20 cl	50 cl
Yvorne Chablais Aoc, Chasselas Frisch, fruchtig, süffig und fein	4.80	9.60	24.00
La Biche Aoc Valais Cuvée von Heida, Amigne, Johannisberg, Fendant. Leicht süss, schleckig-trinkig	4.80	9.60	24.00
Chardonnay De Genève Aoc Filigran fruchtig, guter Gehalt	4.50	9.00	22.50

Rosé Wine

Oeil De Perdrix Du Valais Aoc, Pinot Noir Beerig-fruchtiger Blauburgunder	4.80	9.60	24.00
Navarra Rosado Do Garnacha at it's best	4.00	8.00	20.00

Red Wine

Pinot Noir Du Valais Aoc Klassisch beerig	4.80	9.60	24.00
Montepulciano D'abruzzo Doc "Il Lupo" Warm, angenehm, passt immer	4.20	8.40	21.00
Nero D'avola Sicilia Igt 2013 Baraoncelli Frisches, angenehmes Bouquet und einen vol- len, samtigen Geschmack	4.80	9.60	24.50
Rioja Crianza Doca "El Coto" 2009 Frische und Jugendlichkeit mit ausgewogener Eichenholz- und Vanillenote	5.00	10.00	25.00

Wine Bottles

75 cl

Humagne Rouge Chateau Ravire

48.00

In der Nase an Waldbeeren und Unterholz
erinnernd und sich im Gaumen kraftvoll, sehr
fruchtig und angenehm rustikal präsentierend.

**Chateau Roc De Ségur 2012
Boradeau Entre Deux Mers Aoc**

46.80

Molliges Bouquet mit Mocca, Schokolade,
Dörfrüchten, Tabak, Minze. Samter, kraftvoller
Gaumen mit dichter Frucht, runder Abgang.

**Pinotage Wellington
Diemersfontein South Africa 2012**

53.00

Intensive Aromen nach Kirchen und
Blaubeeren, am Gaumen Himbeer- und Vanil-
lenoten, weiche Tannine, eine ebendige Säure
und einen langen Abgang

**Primitivo 4/20
(Quattro/Venti-Vier Winde) 2013**

44.00

Dunkle Früchte, gutes Säure-Fruchtspiel

**Carbernet Shiraz Art Collection
2011**

45.00

Nandi Hills, Grover Vineyards, Banglore, India

THANK YOU
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Thank you for dining with us!
We hope you enjoy your meal.

Maharaja Palace have been
serving Indian flavors since 1992.

We would be happy to see you again.

Feel free to share your experience
or get inspired on our Instagram:

@MaharajaPalace_Bern