



MAHARAJAH

PURE • VEGETARIAN • CUISINE



+27(0)21 685 7891
(Feel free to call ahead and place your order)



6 Rondebosch Court • Fountain Square
Next to Pick 'n Pay parking lot, Rondebosch
Cape Town

MENU



Maharajah offers a wide variety of pure vegetarian cuisine. We have a unique style of cooking and specialize in using only Indian recipes for our dishes. We also offer pure vegan food. Maharajah has a unique clientele from business people to students. Healthy vegetarian foods are what we have been promoting for the past few years. The Indian recipes we have been using have been passed down from generation to generation.

Our vegetarian Indian take-away restaurant has always adhered to the same recipes over the years. We also cater to large groups of vegan and vegetarian food lovers. Maharajah sees to the needs of different people and caters for huge events and parties as well. Maharajah is among a small number of Indian take-away restaurants in Cape Town that offers both vegan and vegetarian foods only.



www.vegetarianfoods.co.za



Maharajah - PURE VEGETARIAN CUISINE

*(V) Vegetarian. Vegan Option Available.
All Rice Dishes are Served With Dhal and Salad

APPETIZERS

Samosas		
• Potato & Coriander (V)		
• Spinach & Paneer	Small	R4
• Cheese & Corn	Large	R6
• Veg Mince		

Chilli Bites	R4
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Spring Rolls (V)	R8
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CURRIES

Vegetable Chicken Curry	R55
Vegetable Soya Chicken Cooked with Potatoes	

Vegetable Curry Mince	R55
Soya Mince Cooked with Peas and Potatoes	

Butter Bean Curry (V)	R55
Butter Beans Cooked Durban-Style	

Mixed Vegetable Curry (V)	R55
Cauliflower, Green Beans, Potatoes, Carrots and Brinjals	

Vegetable Korma (V)	R59
Mixed Vegetables Cooked in Fresh Cream and Coconut Sauce	

Paneer Korma (V)	R59
Paneer Cooked in Cream and Coconut with Peas	

Chicken Korma	R59
Soy Chicken Cooked in Cream and Coconut Milk	

Mushroom Korma (V) NEW	R59
Mushrooms Cooked in Cream and Coconut Sauce	

Palak Paneer (V)	R55
Homemade Cheese Cooked in a Spinach Sauce	

Mushroom and Peas (V)	R55
Mushroom and Peas Cooked in a Tomato Gravy	

Chana Chaat (V)	R55
Chickpeas Cooked with Spicy Potatoes	

Chickpeas and Butternut Curry (V)	R55
Chickpeas Cooked in Tomato Gravy	

Vegetable Prawn Curry	R65
Soya Prawns Cooked in Spicy Tomato Sauce	

Aloo Saag NEW	R59
Potatoes Cooked in Spinach Sauce	

Butter Chicken NEW	R59
Soy Chicken Cooked in creamy Butter Sauce	

Paneer Butter Masala NEW	R59
Paneer Cooked in a Creamy Butter Sauce	

Moong Dhal (V)	R25
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Dhal Makhani (V)	R30
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WRAPS

Vegetable Chicken Wrap	R39
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Butter Bean Curry Wrap (V)	R35
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Chickpeas and Butternut Wrap (V)	R35
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Chana Chaat Wrap (V)	R35
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Vegetable Korma Wrap (V)	R39
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Mixed Vegetable Curry Wrap (V)	R39
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Vegetable Mince Curry Wrap (V)	R39
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LIGHT MEALS

Soya Burger with Chips	R29
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Mixed Vegetable Bunny	R30
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Chicken Bunny	R35
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Mince Bunny	R30
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Beans Bunny	R30
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RICE DISHES

Vegetable Biryani (V)	R55
Basmati Rice Cooked with Spices and Mixed Vegetables	

Vegetable Prawn Biryani	R66
Basmati Rice Cooked with Spices and Soya Prawns	

Mushroom Biryani (V)	R55
Basmati Rice Cooked with Spices and Mushrooms	

Vegetable Chicken Biryani	R65
Basmati Rice Cooked with Spices and Soy Chicken	

CONDIMENTS

Cucumber & Yoghurt	R15
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Assortment of Pickles	R15
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Banana & Yoghurt	R15
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Rooti	R6.50
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Paratha	R15
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Papadams	R3
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Extra Basmati Rice	R12
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Extra Sambals	R10
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Poori	R5
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DESSERTS

Vegan Muffins	R10
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Eggless Brownie	R15
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Vermicelli	R20
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INDIAN DRINKS

Mango Lassi	R20
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Banana Mint and Honey	R20
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Pineapple, Cononut and Cinnamon	R20
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Sweet and Sour Lassi	R20
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Bombay Crush	R25
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Masala Tea	R14
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