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# Maharaja Oxford

## The Oxford Eagle

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The Oxford Eagle, per copy \$2.25

*The Oxford Eagle has a new edition each Wednesday and Saturday.*

## **NOTE**

**ADDITIONS OR SUBSTITUTIONS MAY BE FULFILLED AT THE DISCRETION OF THE RESTAURANT AND MAY RESULT IN AN ADDITIONAL CHARGE. ONCE PLACED, ORDERS MAY BE CANCELLED. PRICES MAY DIFFER FROM THE RESTAURANT.**

## **APPETIZERS**

- SAMOSAS \$7.70  
2 INDIAN PASTRIES STUFFED WITH POTATOES AND PEAS
- VEG PAKORA \$9.35  
VEGGIES COATED WITH SPICY CHICKPEA FLOUR BATTER AND FRIED
- ALOO BONDA \$7.70  
2 DEEP FRIED BALLS MADE OF POTATOES, DIPPED IN SPICY GRAM FLOUR BATTER
- BREAD PAKORA \$7.70  
WHITE BREAD COATED WITH SPICY CHICKPEA FLOUR BATTER AND FRIED
- GOBI MANCHURIA \$13.20  
CAULIFLOWER FRIED WITH TEMPURA BATTER AND COOKED IN MANCHURIAN SAUCE
- MIRCHI BHAJJI \$8.80  
HOT CHILIES DIPPED IN CHICKPEA FLOUR BATTER AND DEEP FRIED
- CHICKEN 65 \$13.20  
SOUTH INDIAN SIGNATURE DISH RECREATED FOR OXFORD BY THE CHEF
- CHICKEN PAKORA \$13.20  
BONELESS CHICKEN DIPPED IN CHICKPEA FLOUR BATTER AND DEEP FRIED
- PANEER PAKORA \$9.35  
HOME-MADE INDIAN SEMI-SOFT CUBES OF CHEESE DIPPED IN CHICKPEA FLOUR BATTER AND DEEP FRIED
- FISH PAKORA \$9.35  
TENDER PIECES OF BONELESS FISH MARINATED IN YOGURT, LEMON JUICE AND DIPPED IN CHICKPEA FLOUR BATTER AND DEEP FRIED
- EGG BONDA \$9.35  
3 BOILED EGGS DIPPED IN CHICKPEA AND RICE FLOUR

BATTER DEEP FRIED

## **SOUPS**

DAL SOUP	\$5.50
<i>DELICIOUS LENTIL SOUP</i>	
TOMATO SOUP	\$5.50

## **Salads**

Chickpea Salad	\$5.50
<i>Chickpeas tossed with onions, tomatoes, spices, and garnished with cilantro</i>	
Green Salad	\$5.50
<i>Lightly seasoned tomatoes, onions and cucumbers</i>	

## **Vegetable Entrees**

ALOO GOBI	\$14.85
<i>Cauliflower and potatoes cooked with turmeric, cumin, and Indian spices</i>	
CHANNA MASALA	\$14.85
<i>Tomato, onions, chickpea and potatoes with traditional Indian spices</i>	
VEGETABLE CHETTINADU	\$14.85
<i>Vegetables in South Indian spicy sauce</i>	
TOMATO DAL	\$14.85
<i>Lentils cooked with tomatoes and tempered with tadka</i>	
DAL FRY	\$14.85
<i>LENTILS COOKED WITH ONIONS, GINGER, GARLIC AND TEMPERED WITH TADKA</i>	
VEGETABLE JALFREZI	\$14.85
<i>Marinated vegetables cooked with bell peppers &amp; tomatoes</i>	
POTATO FRY	\$14.85
<i>BOILED POTATOES, PEAS AND ONIONS, STIR FRIED WITH SPICES</i>	
BHINDI FRY	\$14.85
<i>Okra stir fried with onions in special herbs</i>	
CABBAGE FRY	\$14.85
<i>CABBAGE AND GREEN PEAS STIR FRIED WITH TURMERIC AND OTHER SPICES</i>	
ALOO MUTTER	\$16.50
<i>Potatoes with peas in tangy tomato cream sauce</i>	
MUTTER PANEER	\$16.50
<i>Peas and cottage cheese in tangy tomato and cream sauce</i>	
SABZI SAAG MALAI	\$16.50
<i>Mixed vegetables in silky spinach gravy</i>	
ALOO PALAK	\$16.50
<i>Potatoes and spinach cooked with special spices</i>	
PALAK PANEER	\$16.50
<i>Cottage cheese and spinach cooked with special spices</i>	
VEGETABLE KHORMA	\$16.50
<i>Vegetables cooked in sweet coconut sauce</i>	
PANEER TIKKA MASALA	\$16.50
<i>Cubed cottage cheese with onions, bell peppers and tomatoes in gravy</i>	
MALAI KOFTA	\$16.50
<i>Cheese ball dumplings in a special sauce</i>	
CHANNA SAAG	\$16.50
<i>CHICKPEA IN SILKY CREAMY SPINACH SAUCE</i>	
CHILLI PANEER	\$16.50
<i>MARINATED SPICY HOMEMADE INDIAN SEMI-SOFT CUBES ON CHEESE (PANEER) DEEP FRIED &amp; COOKED IN SPICY INDO-CHINESE SAUCE</i>	
PANEER BHURJI	\$16.50

- SCRAMBLED COTTAGE  
CHEESE, GINGER, GARLIC,  
ONIONS, TOMATOES, TURMERIC,  
AND SPICES
- PANEER BUTTER MASALA \$16.50  
COTTAGE CHEESE CUBES  
COOKED IN SILKY AND CREAMY  
BUTTERY TOMATO GRAVY
- KADAI PANEER \$16.50  
COTTAGE CHEESE (PANEER)  
COOKED IN SPICY GRAVY WITH  
ONIONS, TOMATOES AND BELL  
PEPPERS
- VEGETABLE TIKKA MASALA \$16.50  
MIXED VEGETABLES COOKED  
IN RICH AND CREAMY  
CASHEW-TOMATO SAUCE

## **Chicken Entrees**

- CHICKEN CURRY \$15.40  
*Prepared in rich, aromatic  
traditional Indian curry sauce*
- CHICKEN VINDALOO \$15.40  
*Chicken in tangy sauce with  
potatoes*
- CHICKEN CHETTINADU \$15.40  
*Chicken cooked in South Indian  
spicy sauce*
- GINGER CHICKEN \$15.40  
*Cubes of chicken in spicy ginger  
sauce*
- GARLIC CHICKEN \$15.40  
*CHICKEN COOKED IN SPICY  
GARLIC SAUCE*
- KARAHI CHICKEN \$15.40  
*Chicken cooked with onions, bell  
peppers, & tomatoes in gravy*
- CHICKEN JALFREIZI \$15.40  
*Marinated chicken cooked with bell  
peppers and tomatoes*
- CHILLI CHICKEN \$15.40  
*Marinated spicy chicken deep fried  
& cooked in spicy Indo-Chinese  
sauce*
- EGG CURRY \$15.40  
*BOILED EGGS COOKED  
FRESHLY GROUNDED SPICES IN  
GRAVY*
- EGG BHURJI \$15.40  
*SCRAMBLED EGGS, GINGER,  
GARLIC, ONIONS, TOMATOES,  
TURMERIC, AND SPICES*
- SAAG CHICKEN \$16.50  
*BONELESS CHICKEN COOKED  
IN CREAMY SPINACH SAUCE*
- METHI CHICKEN \$16.50  
*TENDER CHICKEN COOKED  
WITH FENUGREEK LEAVES*
- CHICKEN TIKKA MASALA \$16.50  
*GRILLED CHICKEN BREAST  
COOKED IN RICH AND CREAMY  
CASHEW-TOMATO SAUCE*
- BUTTER CHICKEN \$16.50  
*CHICKEN IN SILKY AND  
CREAMY TOMATO GRAVY*
- CHICKEN KORMA \$16.50  
*CHICKEN COOKED IN RICH  
MILD CASHEW SAUCE*
- CHICKEN MALAI CURRY \$16.50  
*CHICKEN COOKED IN  
ENRICHED CREAMY SAUCE*

## **Lamb Entrees**

- LAMB CURRY \$19.80  
*Lamb cooked in rich, aromatic  
traditional Indian curry sauce*
- LAMB VINDALOO \$19.80  
*Lamb cooked in tangy sauce with  
potatoes*
- LAMB ROGANJOSH \$19.80  
*A British favorite- lamb curry from  
Kashmir*
- LAMB SAAG \$19.80

- Lamb cooked in spinach sauce*  
**KARAHI LAMB** \$19.80  
*Lamb cooked with onions, bell peppers & tomatoes in gravy*  
**LAMB TIKKA MISALA** \$19.80  
*LAMB CUBES COOKED IN RICH CREAMY CASHEW-TOMATO SAUCE*  
**LAMB KORMA** \$19.80  
*LAMB COOKED IN RICH MILD CASHEW AND COCONUT MILK SAUCE*

## **Seafood**

- FISH CURRY** \$18.70  
*Fish cooked in rich, aromatic traditional Indian curry sauce*  
**FISH TIKKA MASALA** \$18.70  
*GRILLED SALMON FISH COOKED IN CASHEW TOMATO CREAMY SAUCE*  
**SHRIMP VINDALOO** \$18.70  
*Shrimp cooked in tangy sauce with potatoes*  
**SHRIMP MALAI CURRY** \$18.70  
*Shrimp cooked in tangy sauce with potatoes*

## **Rice Specialties**

- VEG BIRYANI** \$15.40  
*Long grained Basmati rice cooked with aromatic herbs and vegetables*  
**VEG FRIED RICE** \$15.40  
*Long grained Basmati rice cooked with vegetables in Indo-Chinese style*  
**CHICKEN FRIED RICE** \$15.40  
*LONG GRAINED BASMATI RICE STIR FRIED WITH CHICKEN IN INDO CHINESE STYLE*  
**EGG FRIED RICE** \$15.40  
*LONG GRAINED BASMATI RICE STIR FRIED WITH EGGS IN INDO CHINESE STYLE*  
**CHICKEN BIRYANI** \$16.50  
*Long grained Basmati rice cooked with aromatic herbs and chicken*  
**PANEER BIRYANI** \$16.50  
*LONG GRAINED BASMATI RICE COOKED WITH AROMATIC HERBS AND INDIAN COTTAGE CHEESE CUBES*  
**EGG BIRYANI** \$15.40  
*LONG GRAINED BASMATI RICE COOKED WITH AROMATIC HERBS AND BOILED EGGS*  
**LEMON RICE** \$14.30  
*LONG GRAINED BASMATI RICE FLAVORED AND SEASONED WITH LEMON JUICE, PEANUTS, CASHEW NUTS AND TOUCH WITH TADKA*  
**LAMB BIRYANI** \$19.80  
*Long grained Basmati rice cooked with aromatic herbs and lamb*  
**SHRIMP BIRYANI** \$19.80  
*Long grained Basmati rice cooked with aromatic herbs and shrimp*  
**FISH BIRYANI** \$19.80  
*LONG GRAINED BASMATI RICE COOKED WITH AROMATIC HERBS AND TILAPIA FISH*

## **Tandoori specialties**

***A tandoor is a clay oven in which a hot fire is built. Marinated meats are lowered into the oven on long metal skewers and cooked in a smoky and extremely hot environment***

- TANDOORI CHICKEN** \$19.80  
*Marinated diced chicken breast cooked in Indian clay oven*  
**BOTI KABAB** \$24.20

*Cubes of boneless lamb cooked in Indian clay oven*

TANDOORI SHRIMP	\$22.00
<i>Shrimp marinated with Indian spices and cooked in clay oven</i>	
TANDOORI MIX GRILL	\$24.20
<i>Combination of chicken, lamb, shrimp, served on smoking sizzler</i>	
PANEER TIKKA	\$22.00
<i>MARINATED INDIAN COTTAGE CHEESE COOKED IN INDIAN CLAY OVEN AND SERVED WITH ONIONS AND BELL PEPPERS</i>	
SALMON TIKKA	\$24.20
<i>MARINATED SALMON FISH COOKED IN INDIAN CLAY OVEN</i>	

### **Breads**

NAAN	\$3.30
<i>made with all purpose flour</i>	
ROTI	\$4.40
<i>made with whole wheat flour</i>	
GARLIC NAAN	\$4.40
<i>garlic topping on Naan bread</i>	
CHEESE NAAN	\$5.50
<i>CHEESE TOPPING</i>	
POORI	\$5.50
<i>fried wheat flour flat bread</i>	
BULLET NAAN	\$6.05
<i>TOPPED WITH GREEN CHILIES, ONION AND CILANTRO</i>	
ONION KULCHA	\$5.50
<i>Naan stuffed with minced onions and spices</i>	
ALOO PARATHA	\$6.60
<i>roti stuffed with potatoes</i>	
PANEER PARATHA	\$8.25
<i>ROTI STUFFED WITH PANEER AND SPICES</i>	
CHEESE PARATHA	\$8.25
<i>TORI STUFFED WITH CHEESE AND SPICES</i>	

### **Desserts**

GULAB JAMUN	\$6.05
<i>Fried cheese ball soaked in sugar syrup</i>	
RICE KHEER	\$6.05
<i>Indian style rice pudding</i>	
MANGO FRUIT CUSTARD	\$6.05

### **Beverages**

LASSI	\$5.50
<i>Refreshing yogurt drink sweetened with rose water or salted with crushed cumin</i>	
MANGO LASSI	\$5.50
<i>traditional yogurt mango drink</i>	
MASALA TEA	\$3.30
<i>hot milk, spices</i>	
SWEET TEA	\$2.75
UNSWEET TEA	\$2.75
PEPSI	\$2.75
DIET PEPSI	\$2.75
MOUNTAIN DEW	\$2.75
DR PEPPER	\$2.75
LEMONADE	\$2.75

### **Accompaniments**

PAPAD	\$3.30
<i>Crisp thin deep fried wafers made of rice and lentil Flour</i>	
RAITHA	\$3.30
<i>Home made yogurt with chunks of cucumber, grated carrot and cilantro</i>	
PICKLES	\$2.20
<i>Chunks of vegetables/lemon/mango marinated in spicy masala</i>	
RICE	\$2.75