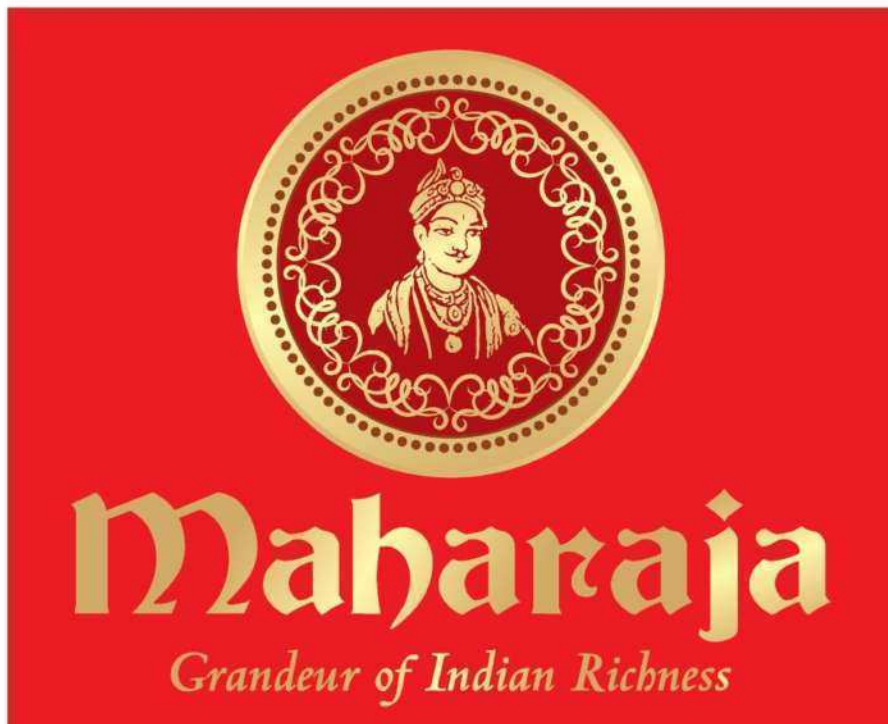



MENU Z OZNAČENIMI ALERGENI



Maharaja, indijska restavracija
Vodnikova 35
1000 Ljubljana

 **030 60 55 60**

 **www.maharaja.si**

 **restavracijamaharaja**

 **info@maharaja.si**

JEDILNI LIST

MENU

Uredba 1169/2011 o zagotavljanju informacij o živilih potrošnikom.

Označba snovi ali proizvodov, ki povzročajo alergije ali preobčutljivosti.

1. Žita, ki vsebujejo gluten - označujemo s črko - **G**.
2. Raki in proizvodi iz njih - označujemo s črkama - **Ra**.
3. Jajca in proizvodi iz njih - označujemo s črko - **J**.
4. Ribe in proizvodi iz njih - označujemo s črkama - **Ri**.
5. Arašidi (kikiriki) - **Ar**.
6. Zrnje soje in proizvodi iz njega - označujemo s črko - **S**.
7. Mleko in mlečni proizvodi (vključno z laktozo) - označujemo s črko - **L**.
8. Oreški (mandlji, lešniki, orehi, ind. oreščki, pistacija) - označujemo s črko - **O**.
9. Listna zelena in proizvodi iz nje - **ne uporabljamo**.
10. Gorčično seme in proizvodi iz njega - označujemo s črko **Go**.
11. Sezamovo seme in proizvodi iz njega - označujemo s črkama - **SS**.
12. Žveplov dioksid in sulfiti, ki ga vsebuje kokosova moka - označujemo s črko - **Ž**.
13. Voljčji bob in proizvodi iz njega - **ne uporabljamo**.
14. Mehkužci in proizvodi iz njega - **ne uporabljamo**.

Juhe

- 1. Garlic cream soup (L)**
- 2. Tomato cream soup (L)**
- 3. Chicken soup (L)**
- 4. Prawn soup (L, Ra)**
- 5. Sweet corn Soup (L)**

162. Dodatne omake

- Soya sauce (črna) (S)**
- Mint sauce (zelena) (L)**
- Nepali sauce (zelena) (SS)**
- Nepali sauce (rdeča)**
- Mango sauce (rjava)**

Predjedi

- 161. Vegetarian platter (G - Samosa, L – Paneer pakora, Vegetable pakora ne vsebuje alergenov)**
- 6. Samosa (G)**
- 7. Tandoori chicken wings (L)**
- 8. Samosa chat (G)**
- 9. Pepper fish (G, L)**
- 10. Papardam**
- 11. Vegetable pakora**
- 12. Masala papar**
- 13. Pepper chicken (G, L)**
- 14. Paneer pakora (L)**
- 15. Onion bhajia**
- 16. Pepper prawns (G, L, Ra)**
- 17. Paneer tikka (O, L)**
- 18. Chicken pakora**
- 19. Mix tandoori vegetarian starter (L)**
- 20. Mughlai mix starter (O, L)**
- 21. Mix tandoori starter (L)**

Tandoori specialitete

- 22. Tandoori chicken (L)**
- 23. Chicken tikka (L)**
- 24. Tandoori plate (L)**
- 25. Tandoori prawns plate (L)**
- 26. Sheekh kebab**
- 27. Achari chicken tikka (L)**
- 28. Murg malai tikka (L)**
- 29. Mango tikka (L)**
- 30. Banno kebab (O, L)**
- 31. Reshmi kebab (L)**

- 32. Garlic kebab (O, L)
- 33. Paneer haryali kebab (L)
- 34. Mughlai paneer tikka (L)
- 35. Haryali kebab (L)
- 36. Paneer saslik (L)

Piščančje jedi

NOVO. Bombai chicken pasta (G, S, L, J – jajca v sledovih)

- 37. Butter chicken (O, L)
- 38. Corma chicken (O, L, Ž)
- 39. Saagwala chicken (O, L)
- 40. Curry masala chicken (O)
- 41. Chicken vindaloo (O)
- 42. Chili chicken (J, G, S)
- 156. Achari chicken (O)
- 43. Chicken mango curry (O)
- 44. Handi chicken (O, L)
- 45. Chicken Maharaja (O, L)
- 46. Chicken jalfrezi (O)
- 47. Karahi chicken (O, L)
- 48. Chicken do piaza (O)
- 49. Chicken manchuria (J, G, S)
- 50. Chicken tikka masala (O, L)
- 51. Madras chicken (O)
- 333. D-chicken (O)

Jedi z govedino

- 52. Curry masala beef (O)
- 53. Palak beef (O, L)
- 54. Corma beef (O, L, Ž)
- 55. Beef vindaloo (O)
- 56. Beef nawabi (O, L)
- 57. Beef Maharaja (O, L)
- 58. Beef Do piaza (O)
- 59. Karahi beef (O, L)
- 60. Madras beef (O)
- 149. Beef achari (O)
- 336. Beef tikka masala (O, L)
- 337. Handi beef (O, L)

Jedi z jagnjetino

- 61. Corma lamb (O, L, Ž)
- 62. Lamb vindaloo (O)
- 63. Roganjosh (O)
- 64. Lamb bhuna

- 65. Lamb Maharaja (O, L)
- 66. Achari lamb (O)
- 67. Lamb do piaza (O)
- 68. Handi lamb (O, L)
- 69. Saagwala lamb (O, L)
- 70. Karahi lamb (O, L)
- 150. Madras lamb (O)
- 338. Tikka masala lamb (O, L)

Ribje jedi

NOVO. Bombai prawns pasta (G, S, Ra, L, J – jajca v sledovih)

- 71. Prawn curry (Ra, O)
- 72. Handi prawns (Ra, O, L)
- 73. Chili prawns (Ra, J, G, S)
- 74. Prawn manchuria (Ra, J, G, S)
- 75. Prawn corma (Ra, L, O, Ž)
- 76. Karahi prawns (Ra, O, L)
- 339. Achari prawns (Ra, O)
- 340. Prawns do piaza (Ra, O)
- 341. Prawns madras (Ra, O)
- 342. Prawns Maharaja (Ra, O, L)
- 343. Prawns mango curry (Ra, O)
- 344. Prawns vindaloo (Ra, O)
- 77. Fish manchuria (Ri, J, G, S)
- 78. Karahi fish (Ri, J, G, O, L)
- 79. Fish madras (Ri, J, G, O)
- 80. Mango fish (Ri, J, G, O)
- 81. Achari fish (Ri, J, G, O)
- 82. Amritsari masala fish (Ri, J, G, O)
- 345. Chili fish (Ri, J, G, S)
- 346. Corma fish (Ri, J, G, O, Ž)
- 347. Curry masala fish (Ri, J, G, O)
- 348. Fish do piaza (Ri, J, G, O)
- 349. Handi fish (Ri, J, G, O, L)
- 350. Fish vindaloo (Ri, J, G, O)

Vegetarijanske jedi

- 83. Royal mixed vegetables (L, O)
- 84. Palak paneer (L, O)
- 84a. Palak tofu (L, O, S)
- 85. Punjabi chole (O)
- 86. Shahi paneer (L, O)
- 86a. Shahi tofu (L, O, S)
- 87. Mushroom mattar (O)
- 88. Mattar paneer (L, O)

- 88a. Mattar tofu (L, O, S)
- 89. Alu chana masala (O)
- 90. Alu gobi (O)
- 91. Rajma makhani (L, O)
- 92. Dal makhani (L, O)
- 93. Gobi manchuria (J, G, S)
- 94. Paneer tikka masala (L, O)
- 94a. Tofu tikka masala (L, O, S)
- 95. Achari paneer (L, O)
- 95a. Achari tofu (L, O, S)
- 96. Paneer Maharaja (L, O)
- 96a. Tofu Maharaja (L, O, S)
- 97. Karahi paneer (L, O)
- 97a. Karahi tofu (L, O, S)
- 98. Baingun bhurta (O)
- 99. Navratan corma (L, Ž, O)
- 100. Vegetable kofta (L, O, G)
- 101. Malai kofta (L, O, G)
- 102. Paneer butter masala (L, O)
- 102a. Tofu butter masala (L, O, S)
- 151. Bhindi masala (O)
- 152. Dal tarka
- 334. D-paneer (O, L)
- 335. D-tofu (O, S)
- 351. Chili paneer (L, S)
- 351a. Chili tofu (S)
- 352. Corma paneer (O, L, Ž)
- 352a. Corma tofu (O, L, Ž, S)
- 353. Curry masala paneer (O, L)
- 353a. Curry masala tofu (O, S)
- 354. Paneer do piazza (O, L)
- 354a. Tofu do piazza (O, S)
- 355. Handi paneer (O, L)
- 355a. Handi tofu (O, L, S)
- 356. Madras paneer (O, L)
- 356a. Madras tofu (O, S)
- 357. Paneer manchuria (L, S)
- 357a. Tofu mancuria (S)
- 358. Paneer mango curry (O, L)
- 358a. Tofu mango curry (O, S)
- 359. Paneer vindaloo (O, L)
- 359a. Tofu vindaloo (O, S)
- Bombai veg. pasta (G, S, J – jajca v sledovih)
- Bombai munghpali pasta (G, S, Ar, J – jajca v sledovih)

Bombai kaju pasta (G, S, O, J – jajca v sledovih)

Jogurtove solate

103. Mix vegetable raita (L)

104. Alu onion raita (L)

105. Kheera raita (L)

Solate

110. Fresh mixed salad

111. Spiced onion

153. Cucumber salad

154. Tomato salad

Solatni krožniki

163. Maharaja chicken salad (Go, L, O)

164. Curry chicken salad (Go, L)

165. Benarsi vegetarian salad (Go, L)

166. Bombai tuna salad (Go, L)

Chole chat

Specialitete iz basmati riža

106. Vegetables biryani (O)

107. Chicken biryani (O)

108. Paneer biryani (O, L)

109. Beef biryani (O)

112. Lamb biryani (O)

113. Prawns biryani (O, Ra)

Priloge

114. Basmati rice

115. Basmati onion rice

116. Basmati lemon rice

117. Jeera (cumin) Rice

118. Yellow rice with peas

119. Matter paneer pulao (L)

120. Vegetable pulao

121. Navratan pulao (L, O)

122. Plain pulao rice

Krompirjeve priloge

123. Buttered potato (L)

124. Alu jeera

Indijski domači kruh

125. Plain naan (G, J, L)

126. Garlic naan (G, J, L)

- 155. Chili naan (G, J, L)
- 127. Buttered naan (G, J, L)
- 128. Keema naan (G, J, L)
- 129. Peshawari naan (G, J, L, O)
- 130. Paneer naan (G, J, L)
- 131. Tandoori roti - chapati (G)
- 132. Tandoori alu paratha (G)
- 133. Onion kulcha (G, J, L)
- 134. Pudina paratha (G)
- 135. Tandoori laccha paratha (G)
- 136. Kashmiri naan (G, J, L, O)

Sladice

- 137. Burfi (L, O, Ž)
- 138. Gulab jamun (L, G, O - dekoracija)
- 139. Mango kulfi (L)
- 140. Pistachios kulfi (L, O)
- 141. Mix fruit raita (L, O)
- 142. Shikrani (L, Ž)

Indijske pijače

- 143. Mango lassi (L)
- 144. Fruit lassi (L)
- 145. Sweet lassi (L)
- 146. Salty lassi (L, O - dekoracija)
- Banana lassi (L)
- 147. Indian masala tea (L)
- 148. Maharaja mango vodka

Vina

- Belo vino (Ž)
- Rdeče vino (Ž)
- Belo indijsko vino (Ž)
- Rdeče indijsko vino (Ž)

Topli napitki

- Kava z mlekom (L)
- Bela kava (L)
- Capuccino (L)
- Macchiato (L)

Juhe

- 1. Thupka

2. Tarkariko ras
3. Jhinge machhako ras (Ra)
4. Dalko ras

Predjedi

5. Sekuwa (L)
8. Chili onion bhajia
12. Mixed momo starter ((G), L – Momo palak)
14. Masala papar

Nepalske specialitete

15. Momo vegetarian (G)
16. Momo chicken (G)
17. Momo palak (G, L)
18. Mešana plošča ((G), L – Momo palak)

Jedi z jagnjetino

19. Khasiko masu
20. Khasi alu mishako
21. Khasiko bhutua
22. Khasi ra sagmishako
24. Khasi tareko
26. Khasi khosani

Piščančje jedi

27. Kukhurako bhutua
28. Kukhurako masu
29. Tareko kukhura
30. Kukhura khosani
33. Kukhura kaju nariwal (L, O, Ž)
34. Kukhura ra sagmishako
63. Kukhura ko achar (SS)

Jedi z govedino

35. Goruko bhutua
36. Goru ma sag mishako
37. Goruko masu
38. Goru alu mishako
40. Goru tareko
42. Goru khosani

Ribje jedi

43. Macha tarkari (Ri, J, G)
44. Macha tareko (Ri, J, G)
45. Jhinga machako tarkari (Ri, J, G)
46. Tareko jhinga (Ra)
47. Himalaya piro jhinga (Ra)

Vegetarijanske jedi

- 68. Dal ra sagmishako
- 48. Aluko achar (SS)
- 49. Royal mishako tarkari
- 50. Rayoko Saag
- 51. Alu palak
- 52. Alu bhindi ko tarkari
- 53. Alu chanako tarkari
- 54. Alu dum
- 55. Dal jhaneko
- 56. Paneer ko tarkari (L)
- 56a. Tofu ko tarkari (S)
- 57. Baingun bhurta
- 58. Kauli ra keau mishako
- 61. Tarkari kaju nariwal (L, O, Ž)
- 62. Chaiu koshani

Tradicionalne Nepalske Pulao jedi

- 108. Kathmandu tarkari pulao (O)
- 109. Kathmandu kukhura pulao (O, J)
- 110. Kathmandu paneer pulao (O, L)
- 111. Kathmandu goru pulao (O, J)
- 112. Kathmandu khasi pulao (O, J)
- 113. Kathmandu jhinga pulao (Ra, O, J)