THE MAHARAJA'S KITCHEN

Where every dish is served with
the grandeur of a royal court

◆ REFINED SPICE · WARM HOSPITALITY · MADE FOR SHARING ◆

MAIN MENU · EST. 2026

THE MAHARAJA'S KITCHEN

WELCOME TO THE MAHARAJA'S KITCHEN

Where Royal Heritage Meets Extraordinary Dining

In the heart of Alfreton, we bring the theatre and indulgence of Indian fine dining: exceptional flavours, gracious hospitality and an evening worthy of royalty.

THE TEAM BEHIND EVERY DISH

Our Head Chef has cooked in celebrated kitchens across Dubai, Saudi Arabia, Kuwait, India and the UK, alongside a Master Tandoor Chef trained in some of the industry's finest establishments.

100+

YEARS OF COMBINED HOSPITALITY

This is not just dining.
This is dining fit for royalty.

THE MAHARAJA'S KITCHEN

Small Plates & Sharing

TO BEGIN

Small Plates

First impressions fit for a king's court

PAPPADOMS & PICKLES

Pappadoms (per piece) V Ve	£1.50
Pickle Tray V	£2.95

ROYAL BEGINNINGS

Bang Bang Cauliflower £6.95
Crispy cauliflower florets tossed with a fiery bang bang sauce
V S

Masala Papad £5.00
Crispy papad, onion, tomato, chilli & coriander, pickle tray
V Ve

Sweetcorn & Paneer Fritters £6.50
Crispy fritters of sweetcorn & paneer, fresh herbs, tangy tamarind dip
V

O' Bhaji £4.75
Crispy onion bhajis, mint chutney
V Ve

Punjabi Samosa (2 pcs) £5.50
Spiced potato & peas, tamarind & mint chutneys
V Ve

Chilli Paneer £7.95
Crispy paneer, Indo-Chinese chilli sauce, spring onion & peppers
V S

Chilli Soya Chops £5.95
Crispy soya chops, chilli sauce, peppers & spring onion
V Ve S

FROM THE TANDOOR

Chicken Tikka £6.50
Aromatic spices, grilled in the clay tandoor

Chicken Tikka Roll £7.50
Chargrilled chicken tikka in a naan, mint chutney & salad

Lamb Sheekh Roll £8.50
Minced lamb kebab, fresh herbs, soft naan wrap with chutney

Sheekh Kebab £7.50
Minced chicken & lamb, cumin, coriander, mint chutney

Quarter Tandoori Chicken £6.50
Three-quarter roasted tandoori chicken, charred on open flame

Paneer Tikka £6.95
Cottage cheese, bell peppers & onion, tandoori spices, charred on the grill
V

Achari Mushroom Skewer £6.95
mushrooms, pickle spices, charred spring onion
V Ve

FROM THE SEA

Prawn Poori £7.95
Spiced king prawns on crispy poori

Crispy Chilli Prawns £11.00
Tiger prawns, ajwain-spiced batter toasted in chilli sauce
S

Fish Pakora £7.50
Crispy spiced fish fritters, carom seed batter, chilli & mint Dip
S

Chilli Fish £7.95
Crispy fish tossed in chilli sauce, garnished with spring onions
S

Amritsari Fish £6.95
Flaky cod, carom spice batter, pan-fried crisp, chilli & mint Dip
S

THE COURTYARD

Kachumber Salad £5.50
Cucumber, tomato, red onion, lime & fresh coriander
V Ve

Aloo Tokri Chaat £6.95
Crisp lentil dumplings, spiced potato, yogurt, drizzled with tamarind & mint
V

Papdi Chaat £7.50
Crisp papdi, chickpea, potato, yogurt, drizzled with tamarind & mint
V

Tandoori Chicken Salad £9.00
Grilled thigh strips, rockets, radish, red cabbage , special dressing

Tandoori Paneer Salad £6.50
Chargrilled paneer, crisp leaves, cucumber, red onion, mint chutney dressing
V

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING

V Vegetarian Ve Vegan S Spicy

THE MAHARAJA'S KITCHEN

From the Grill & Tandoor

CHARCOAL & CLAY OVEN

From the Grill & Tandoor

All grill dishes served with salad garnish, mint chutney & onion salad.

CHICKEN & POULTRY

Classic Chicken Tikka — £11.50
Boneless thigh, yogurt & tandoori spice, charred on open flame

Malai Tikka — £12.50
Creamy yogurt, ginger & cardamom marinade — mild, delicate, silky

Tandoori Half Chicken — £12.50
Kashmiri chilli & tandoori spices, slow roasted, charcoal finish
S

Murgh Seekh Kebab — £12.00
Minced chicken, cumin, coriander, green chilli, grilled on skewers

Tandoori Wings — £8.50
Tandoori-marinated chicken wings charred on open flame, mint dip

Chilli Wings — £9.50
Crispy chicken wings, Indo-Chinese chilli sauce & spring onion
S

Tandoori Kholapuri Chicken — £11.50
Chicken marinated in fiery Kolhapuri spice blend, charred on open flame
S

LAMB & SEAFOOD

Tandoori Lamb Chops ✦ — £13.95
Smoked paprika, mint & yogurt, pickled onion, house chutney

Lamb Seekh Kebab — £12.95
Minced lamb, herbs, raw onion & mint chutney

Rajasthani Lamb Boti — £15.95
Tender lamb, chilli, garlic, yogurt marinade, coriander & green chilli chutney
S

Tandoori Salmon — £13.95
Indian spiced marinade served with tamrind and mint chuntey

Tandoori King Prawns — £15.00
King prawns, garlic, chilli & lemon butter baste, finished in tandoor
S

FROM THE GARDEN — VEGETARIAN GRILL

Achari Paneer Tikka — £10.95
Pickle-spiced paneer, charred capsicum, mint yogurt
V

Shahi Platter — £16.95
Succulent paneer tikka, achaari paneer tikka & soya chaap alongside mixed peppers & mint chutney
V

Mixed Veg Grill — £7.50
Seasonal vegetables, baby corn chargrilled with tandoori spices
V Ve

♛ THE MAHARAJA PLATTER ♛

QUEEN — SERVES 1–2 £26.50

Chicken Tikka · Seekh Kebab · Chilli Wings · Fish Pakora · 1 Naan · Fresh Salad

KING — SERVES 3–4 £39.95

Chicken Tikka · Seekh Kebab · Lamb Chops · Malai Tikka · Fish Pakora · Chilli Wings · 2 Naan · Fresh Salad

♛ VEGETARIAN PLATTER ♛

KING £19.50 V

Makai Paneer Fritters · Paneer Tikka · Achari Paneer Tikka · Bang Bang Cauliflower · Achari Mushroom · 2 Naan

EVERY DISH COOKED FRESH TO ORDER

V Vegetarian Ve Vegan S Spicy

FROM THE ROYAL KITCHEN

Curries & Mains

Dishes worthy of the emperor's banquet table

♛ THE MAHARAJA'S SIGNATURE ♛

Shahi Lamb Shank

£22.00

Slow-braised lamb shank, marinated in fragrant spices and cooked until meltingly tender in our rich royal gravy. Served with pilau rice or naan

♛ THE MAHARAJA'S SIGNATURE ♛

Maharaja Special Karahi

£33.00

A regal karahi of chicken & lamb, slow-simmered with ginger, garlic & whole spices in a rich tomato gravy

CHICKEN DISHES

Butter Chicken — £9.95
Rich tomato & cream sauce, dried fenugreek — mild

Chicken Korma — £9.95
Mild creamy sauce, coconut cream & rose water

Chilli Chicken — £10.50
Crispy chicken tossed in Indo-Chinese chilli sauce, peppers & spring onion
S

The Big CTM — £10.50
Our chicken tikka masala — chargrilled tikka in a velvety tomato, butter & cream sauce

Mumbai Nawabi Murgh — £12.95
Succulent chicken cooked with egg yolk in a rich Mumbai-style aromatic gravy
S

Chicken Lababdar — £12.95
Robust tomato, cream & butter gravy, whole spice tempering — medium

LAMB DISHES

Lamb Saag — £12.95
Tender lamb slow-cooked with fresh spinach, garlic & aromatic spices

Keema Mattar — £10.95
Minced lamb & green peas, ginger, cumin & coriander base
S

Lamb Jalfrezi — £11.95
Stir-fried lamb, peppers, onions, tomato & green chilli
S

Throne Room Lamb — £12.95
Slow-cooked bone-in lamb, Kashmiri chillies, fennel & whole spices
S

Sharabi Lamb — £14.95
Tender lamb, traditional whole spices, finished with a splash of whisky

FROM THE SEA

Prawn Masala — £13.95
King prawns, coastal spiced tomato & coconut gravy, curry leaf
S

Desi Fish Curry — £10.95
Home-style North Indian gravy — onion, tomato, ginger & garam masala
S

Goan Fish Curry — £10.95
Coconut milk, tamarind & Kashmiri chilli, finished with curry leaf
S

Konkani Pomfret Curry — £14.95
Pomfret fish in a traditional desi masala gravy, comes with bones

VEGETARIAN

Dal Tadka — £7.95
Yellow lentils tempered with cumin, garlic & dried red chilli
V

Amritsari Chole — £7.95
Chickpeas simmered in a tangy, spiced Amritsari-style gravy
V Ve

Paneer Butter Masala — £9.50
Creamy tomato & fenugreek sauce, fresh cream — mild
V

Saag Paneer — £9.95
Spinach & mustard greens, paneer, ginger, green chilli
V

Malmali Kofte — £10.95
Paneer & vegetable kofte in a creamy tomato gravy
V

ALL CURRIES AVAILABLE MILD, MEDIUM OR HOT — JUST ASK YOUR SERVER

V Vegetarian Ve Vegan S Spicy

THE MAHARAJA'S KITCHEN

Rice, Breads, Sides & Little Maharajas

SEALED & SLOW-COOKED

The Royal Pot

Fragrant rice & layered biryani from the dum

FRAGRANT RICE

Steamed Basmati — £3.50
V Ve

Pilau Rice — £4.00
Basmati, whole spices, bay leaf & saffron
V

Jeera Rice — £4.50
Basmati, cumin tempered, fried onion
V Ve

Mushroom Fried Rice — £5.00
Basmati wok-tossed with sautéed mushrooms, spring onion & herbs
V Ve

BIRYANI

Chicken Dum Biryani — £13.95
Marinated chicken, saffron rice, fried onions, sealed & slow-cooked
S

The Maharaja Dum Biryani — £14.95
Our signature lamb biryani — braised lamb, aromatic rice, crispy shallots, mint & rose water
S

Veg Biryani — £10.50
Seasonal vegetables, paneer, saffron basmati, nutmeg & dried fruit
V S

Paneer Dum Biryani — £12.00
Saffron basmati layered with spiced paneer, sealed & slow-cooked
V S

FROM THE CLAY OVEN

Breads & Sides

Plain Naan V	£2.95	Tandoori Roti Ve V	£1.95
Garlic & Coriander Naan V	£3.75	Mixed Raita V	£3.50
Garlic Naan V	£3.25	Plain Chips V Ve	£2.95
Peshwari Naan V	£4.25	Masala Chips V Ve S	£5.50
Cheese Naan V	£4.25	The Maharaja's Naan *cheese, keema, chicken & onion*	£5.99

FOR OUR LITTLE GUESTS

The Little Maharajas

Ages 12 & under

Chicken Nuggets & Chips	£5.50	Butter Chicken & Rice	£7.50
Mini Seekh Kebab & Chips	£4.95	Chicken Tikka & Chips	£5.50
Chicken Tikka & Rice	£5.50	Fish Pakora & Chips	£4.95

V Vegetarian Ve Vegan S Spicy

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THE MAHARAJA'S KITCHEN

WITH OUR SINCERE GRATITUDE

Thank You

Thank you for dining with us. We hope your meal and your time at The Maharaja's Kitchen were truly memorable, and that we have the pleasure of welcoming you back soon.

We would be honoured to hear about your experience in person, and delighted if you would share it with a review on Google.

Until we meet again.

THE MAHARAJA'S KITCHEN

All dishes are prepared fresh to order using the finest seasonal ingredients. Our kitchen honours traditional recipes passed through generations, elevated with care and craft for the modern table.

ALLERGEN INFORMATION

If you have a food allergy or intolerance, please speak to a member of staff **before ordering**. **All our dishes are made without nuts or peanuts**, but they may contain the other major allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, sesame, soya and sulphur dioxide (sulphites). All food is prepared in a kitchen where these allergens are present, so we cannot guarantee any dish is completely allergen-free. Full allergen information is available on request.

V — VEGETARIAN · VE — VEGAN · S — SPICY

Thank you