

mauli

**MAHARASHTRIAN
INDIAN KITCHEN**

**MAHARASHTRIAN
NORTH INDIAN • INDOCHINESE
MOCKTAILS • BYOB**

100% HALAL

1165 NJ 27 Somerset, NJ • eatmauli.com • IG & TikTok @eatmauli

soups

DAL SHORBA	8	CHICKEN MANCHOW SOUP	10
A lentil-based soup, gently spiced with cumin, garlic, & fresh herbs		Bold and hearty chicken broth cooked with vegetables & spices, finished with crispy noodles for crunch	
TOMATO SOUP	8	MUTTON PAYA SOUP	12
Smooth & velvety tomato purée enriched with cream, spices, & fresh herbs		A slow-simmered delicacy made from goat trotters, enriched with warming spices for a deeply nourishing broth	
VEG MANCHOW SOUP	8		
A hearty Indo-Chinese broth with fresh vegetables, soy, garlic, & chili, topped with crisp fried noodles			

appetizers

VEGETARIAN

VADA PAV	10	JHUNKA BHAKRI	14
2pc • Mumbai's iconic street food: spiced potato fritters nestled in pav bread, served with fiery thecha & tangy chutneys		2pc • Rustic gram flour stir-fry with traditional flatbread	
SAMOSA	8	MISAL PAV	10
2pc • Crisp pastry filled with seasoned potato & peas, served with chutneys		2pc • Spicy sprouted lentil curry topped with farsan & onions, served with pav bread	
KOTHIMBIR WADI	10	PAV BHAJI	12
8pc • Steamed and fried coriander-spiced gram flour bites, crunchy outside & soft inside - A Maharashtrian favorite		2pc • Mumbai-style mashed vegetable curry cooked in butter, served with toasted pav, onions, & lemon	
ALU WADI	10	MASALA PAV	12
8pc • Colocasia leaves layered with spiced gram flour, rolled, steamed, & pan-fried for earthy, tangy bites		Buttered pav bread topped with spicy onion-tomato masala & fresh herbs	
SABUDANA KHICHDI	12	KANDA BHAJI	12
Tapioca pearls tossed with peanuts, chilies, potatoes, & ghee		Crispy onion fritters in spiced gram flour batter, fried golden	
VEG MOMOS	14	SABUDANA WADA	10
Golden-fried or steamed dumplings stuffed with seasoned garden vegetables, served with our house made chili chutney		3pc • Crispy golden fritters made with sabudana, mashed potatoes, roasted peanuts, & mild spices	

NON - VEGETARIAN

CHICKEN PAKORAS	16	AMRITSARI FISH	18
Tender chicken pieces marinated in spices, dipped in gram flour batter		Punjabi-style spiced catfish fritters marinated in ajwain & chili, fried	
MASALA CHICKEN TACOS	16	SHRIMP KOLIWADA	16
3pc • Masala-spiced chicken in soft tortillas with slaw, chutneys & herbs		8pc • Crispy, tangy shrimp marinated in red chili masala & fried golden	
AMRITSARI FISH TACOS	15	MANKYACHI CHILI	18
3pc • Fusion of Amritsari-style fish in tortillas with masala slaw & chutneys		Calamari rings stir-fried with chilies, garlic & spices for a coastal punch	
CHICKEN MOMOS	16	PEPPER FRY - CHICKEN/MUTTON	18 • 22
Golden fried or steamed dumplings filled with spiced chicken and onions, served with our house made chili chutney		Chicken/mutton pieces coated in a bold, spicy mixture of freshly ground black pepper and other aromatic spices	

chaats

BHEL	10	DABELI	10
Crispy puffed rice tossed with chutneys, onions, tomatoes & spices for a sweet-spicy-tangy mix		Kutchi-style spiced potato slider topped with sev, peanuts & pomegranate in pav	
DAHI PURI	10	MASALA PAPAD	8
Crispy puris stuffed with potatoes, yogurt, chutneys & masala		Roasted papad topped with spiced onion-tomato mix, lemon & chaat masala	
PANI PURI	10	SAMOSA CHAAT	10
Semolina shells filled with spiced potato & tangy mint-coriander water		Crisp samosa broken & layered with yogurt, chutneys, sev & onions	

tandoori sizzlers

VEGETARIAN

BHATTI KA PANEER	16	MALAI BROCCOLI	16
Paneer cubes marinated in smoky bhatti spices and yogurt, skewered and slow-roasted in the clay oven for a charred, aromatic bite		Broccoli florets marinated with cream, cheese, and subtle spices, char-grilled for a creamy, smoky finish	
THECHA PANEER TIKKA	16	SOYA CHAAP	16
Paneer coated with a fiery red chili-garlic thecha, roasted in the tandoor for bold flavor and a smoky edge		Juicy soya skewers marinated in spiced yogurt and roasted in the clay oven for a protein-rich vegetarian delight	

tandoori sizzlers

NON-VEGETARIAN

SHOLAY CHICKEN	20
8pc • Flame-skewered chicken infused with bold masalas, finished with smoky notes from the tandoor	
CHICKEN TIKKA	20
8pc • Marinated chicken cubes simmered in a creamy tomato cashew sauce with smoky undertones	
MALAI CHICKEN	20
8pc • Creamy chicken marinated with cheese, yogurt & mild spices, slow roasted to perfection in the tandoor - delicate flavor & rich, buttery texture	
CHICKEN SEEKH	20
8pc • Ground chicken mixed with fresh herbs & spices, skewered & roasted in the clay oven until smoky & succulent	
TANDOORI CHICKEN (WHOLE)	22
8pc • A North Indian classic—whole chicken marinated with yogurt, Kashmiri chili & garam masala, roasted in the tandoor for smoky tenderness	

MIX CHICKEN KEBAB PLATTER	26
10pc • Our assorted signature chicken kebabs, served sizzling hot for the perfect sampler experience	
TANDOORI JHINGA	20
8pc • Large shrimp marinated in a spiced yogurt blend, infused with aromatic spices, and slow-roasted in the tandoor for a smoky, savory, and tender flavor	
TANDOORI POMFRET (WHOLE)	24
Whole pomfret fish marinated in bold coastal masalas, roasted whole in the clay oven until perfectly flaky, tender, & infused with rich, aromatic flavors	
TANDOORI LAMB CHOPS	30
5pc • Frenched lamb chops marinated in spiced yogurt & roasted in the tandoor to smoky tenderness	

tawa seafood specialties

POMFRET (WHOLE)	22
Whole pomfret marinated with coastal spices, coated with semolina & rice flour, then seared on a tawa until crisp outside & tender inside	
SURMAI	22
3pc • Kingfish marinated in a bold blend of spices, seared on a traditional griddle	
BOMBIL	20
8pc • Bombay duck marinated with chili, turmeric & garlic, coated in a rava crust & fried golden—light	

SHRIMP	18
8pc • Fresh shrimp with coastal masalas, pan-seared for natural sweetness & a spicy finish	
BHARLELE (STUFFED) POMFRET FRY	24
A whole pomfret fish is filled with a flavorful, spicy masala stuffing, then coated with flour or semolina & shallow-fried until golden & crisp	
BANGDA (WEEKEND SPECIAL)	16
Whole mackerel marinated with traditional spices & char-grilled on a tawa; available only on weekends	

curries / entrees

MAHARASHTRIAN (MARATHI) • VEGETARIAN

ACHARI BHINDI	18
Okra sautéed with mustard, fennel & tangy pickling spices	
ACHARI VANGI	18
Eggplants braised in pickling spices, tangy & smoky	
VEG KOLHAPURI	20
A fiery Maharashtrian curry made with assorted vegetables & roasted coconut-red chili masala for a bold, spicy flavor	

PANEER BHURJI	18
Scrambled paneer with onions, tomatoes & spices, served with a squeeze of lime for freshness	
BHARLI BHINDI	18
Okra stuffed with onion-coconut masala & slow-cooked until tender, a true Maharashtrian comfort dish	
BHARLI VANGI	18
Baby eggplants filled with peanut-coconut masala, in a rustic gravy	

NORTH INDIAN (PUNJABI) • VEGETARIAN

YELLOW DAL TADKA	18
Yellow lentils tempered with ghee, garlic, cumin & red chili, finished with coriander for a homestyle touch	
DAL BUKHARA	18
Black lentils slow-cooked overnight with spices, enriched with butter & cream for a silky finish	
MALAI KOFTA	20
Soft paneer-potato dumplings stuffed with nuts & raisins, simmered in a rich cashew-cream sauce	
MANGO MALAI KOFTA	20
Paneer dumplings in fragrant mango-flavored creamy sauce	
KADAI PANEER	20
Paneer cubes with peppers & onions in smoky kadai masala	
PALAK PANEER	20
Paneer simmered in velvety spinach purée, tempered with garlic & kasuri methi for earthy flavor	

PANEER MAKHNI	20
Paneer in a buttery tomato-based sauce, mild yet indulgent creamy texture	
PANEER TIKKA MASALA	20
Charred paneer cubes simmered in a velvety tomato-cashew sauce, smoky & rich	
NAVRATAN KORMA	20
A Mughlai delicacy of nine vegetables, fruits & nuts in a mildly spiced creamy sauce	
METHI MALAI MUTTER	20
Green peas & fenugreek leaves in a smooth, cream sauce	
CHANA MASALA	18
Chickpeas cooked Punjabi-style in a onion-tomato masala	
ALOO GOBI	18
Potatoes & cauliflower sautéed with turmeric, cumin & coriander for a homestyle touch	

curries / entrees

MAHARASHTRIAN (MARATHI) • NON-VEGETARIAN

MALVANI CHICKEN/MUTTON CURRY	22 • 28
Maharashtra Konkan coastal curry with roasted coconut, malvani spices, and red chilies, offering rich coastal flavors. Chicken bone-in	
KOLHAPURI CHICKEN/MUTTON	22 • 28
Fiery Kolhapuri-style curry made with roasted masalas, bold and intensely spiced. Chicken bone-in	
SAOJI CHICKEN/MUTTON CURRY	22 • 28
An intensely spicy and dark-hued dish from Nagpur, India. It gets its fiery flavor from a specific, complex spice blend called kala masala	
CHICKEN SUKKA/MUTTON SUKKA	22 • 28
Dry-spiced chicken or mutton with roasted coconut masala	
CRAB MASALA	26
Fresh crab simmered in coastal spiced masala with ginger, garlic, & kokum	

NORTH INDIAN (PUNJABI) • NON-VEGETARIAN

BUTTER CHICKEN	22
Tandoori chicken simmered in buttery tomato gravy, rich and flavorful	
CHICKEN TIKKA MASALA	22
Grilled chicken cubes simmered in a creamy tomato-cashew sauce with smoky undertones	
DHABA CHICKEN CURRY	22
Rustic onion-tomato-based chicken curry with earthy spices, inspired by Indian roadside dhabas	
CHICKEN VINDALOO	22
Goan-style curry with vinegar, chili, and spices for a tangy, fiery punch	

SHRIMP MASALA	24
Shrimp simmered in a rich onion-tomato gravy with coastal spices for a hearty curry	
TISRYA MASALA	22
Fresh clams simmered in a rustic coastal curry, flavored with kokum and coconut	
SUKHAT SHRIMP	22
Sun-dried shrimp sautéed with chili, garlic, and coconut, creating a bold, umami-rich dish	
SHRIMP BALCHAO	24
Goan pickle-style shrimp curry, tangy, spicy, and intensely savory	
KALEJI MASALA	24
Goat liver stir-fried with onions, black pepper, and warming spices	

KADAI CHICKEN	20
Chicken tossed with peppers and onions in kadai masala	
LASOONI CHICKEN	22
Garlic-forward chicken curry enriched with butter and mellow spices	
UNDA (EGG) MASALA	18
Hard-boiled eggs simmered in onion-tomato gravy with fragrant spices	

malvani seafood specials

SHRIMP CURRY	24
Shrimp in a coconut-rich Malvani curry, with curry leaves and spices	
SURMAI FISH CURRY	22
Kingfish simmered in tangy Malvani coconut curry, aromatic and bold	

POMFRET FISH CURRY	22
Pomfret cooked in coconut-based Malvani masala with kokum, coriander, and coastal spices	

indochinese

VEGETARIAN

CHILLI PANEER (DRY/GRAVY)	18
Paneer cubes stir-fried with peppers, garlic, soy, and chilies. Available dry for crisp bites or with gravy for saucy indulgence	
GOBI MANCHURIAN (DRY/GRAVY)	16
Crispy cauliflower tossed in tangy soy-chili sauce, dry or gravy style	
VEG FRIED RICE	16
Wok-fried long-grain rice with vegetables, garlic, and soy for a street-style favorite	

VEG HAKKA NOODLES	16
Stir-fried noodles with garlic, vegetables, and soy, served Indo-Chinese style	
PANEER 65	18
South Indian-style fried paneer tossed with aromatic curry leaves, chilies & house spices, creating a flavorful blend of heat & crunch	
SZECHUAN NOODLES/RICE	18
Vegetables with noodles or rice tossed in fiery szechuan chili-garlic sauce for bold flavors	

NON-VEGETARIAN

CHICKEN 65	18
Crispy chicken fried South Indian style with curry leaves, chilies & bold spices	
CHILLI CHICKEN (DRY/GRAVY)	18
Crisp fried chicken tossed in a wok with bell peppers, onions, soy sauce, garlic, and chili — a spicy Indo-Chinese favorite	
CHICKEN LOLLIPOP	18
Frenched chicken drumettes fried crisp & coated in spicy Indo-Chinese sauce	

CHICKEN FRIED RICE	18
Wok-tossed rice with chicken, soy, garlic & vegetables	
CHICKEN HAKKA NOODLES	18
Stir-fried noodles tossed with chicken, bell peppers, and spring onions in a wok with soy sauce, garlic, and chili	
SZECHUAN CHICKEN NOODLES/RICE	18
Chicken with noodles or rice tossed in fiery szechuan chili- garlic sauce for bold flavors	

biryanis

VEG BIRYANI Basmati rice layered with vegetables, saffron, caramelized onions & spices for a fragrant dish	18	SHRIMP BIRYANI Fragrant basmati rice layered with shrimp, slow-cooked in a blend of aromatic spices, saffron, and caramelized onions	24
EGG BIRYANI Spiced rice layered with boiled eggs & caramelized onions, cooked dum-style	18	MUTTON BIRYANI Fragrant basmati rice layered with tender Mutton (goat), slow-cooked in a blend of aromatic spices, saffron, and caramelized onions	26
CHICKEN BIRYANI Fragrant basmati rice layered with tender chicken, slow-cooked in a blend of aromatic spices, saffron, and caramelized onions.	22		

rice

BASMATI RICE Steamed long-grain basmati, fluffy & aromatic	5	INDRAYANI RICE Traditional Maharashtrian short-grain rice, soft & delicately aromatic	8
JEERA RICE Basmati rice tempered with cumin seeds & ghee, simple yet flavorful	8	MASALE BHAAT Spiced Maharashtrian-style rice cooked with vegetables & goda masala	12

bread

TRADITIONAL

CHAPATI 2pc • Soft whole-wheat flatbread lightly toasted on a griddle	3	PURI 2pc • Crispy puffed bread, deep-fried & golden brown	5
BHAKRI 1pc • Rustic flatbread made of millet, hearty & earthy in flavor	3	PAV 2pc • Soft, warm, buttery Indian bread roll with a delicate crumb	5
TANDLACHI BHAKRI 1pc • Rice-based flatbread with a tender texture, a Konkan specialty	4	BHAJNI WADE 3pc • Savory fried dumplings made with multigrain flour, crispy & spiced	8
GHAVNE 2pc • Light lacy rice crêpes with delicate texture, traditional to coastal Maharashtra	6	BHATURE 2pc • Fluffy deep-fried leavened bread, perfect with chickpeas	8

TANDOORI & SPECIALTY

BUTTER NAAN Soft leavened bread brushed with butter & cooked in a tandoor	4	ONION KULCHA Naan stuffed with spiced onions & herbs, roasted in a tandoor	6
GARLIC NAAN Naan bread coated with garlic & fresh herbs	5	TANDOORI ROTI Whole-wheat bread roasted in a clay oven, crisp & smoky	4
CHILLI GARLIC NAAN Garlic naan coated with fresh chili's	5	LACHHA PARATHA Flaky multi-layered whole-wheat bread, crisp outside & soft inside	6
JALAPEÑO CHEESE NAAN Garlic naan stuffed with jalapeños & cheese	6.5	MALABAR PARATHA 2pc • Flaky South Indian parotta-style bread with buttery layers	6
BULLET NAAN Fiery naan infused with hot chilies, bold & spicy	5		

mauli small thalis

CHOLE BHATURE 2pc • Spiced chickpeas served with fluffy bhature bread for a North Indian classic meal	14	CHICKEN KEEMA PAV 2pc • Spicy minced chicken served with soft buttered pav buns	16
PURI BHAJI SHRIKHAND 2pc • Crispy puris paired with turmeric-spiced potatoes & sweet saffron shrikhand yogurt	14	MUTTON KEEMA PAV 2pc • Minced mutton curry paired with pav bread, hearty & bold	18
USAL GHAVNE 2pc • Usal of the day - ask your server	14	KOMBDI WADE 3pc • Spicy Malvani-style chicken curry served with multigrain wade breads & solkadi	18
CHICKEN GHAVNE 2pc • Traditional ghavne crêpes served with rich chicken curry & solkadi	16	AAMRAS PURI (SEASONAL) 2pc • Sweet Alphonso mango pulp paired with hot puris, a seasonal indulgence	15
MUTTON GHAVNE 2pc • Delicate ghavne crêpes paired with spicy mutton curry & solkadi	18		

mauli specialty thalis

VEG THALI

Includes appetizer, 2 vegetables, varan, masala bhaat, steamed rice, 2pc chapati/ 1pc bhakri, taak, papad, pickles, dessert & salad

CHICKEN THALI

Complete platter with appetizer, Malvani chicken curry, biryani, rice, 2pc chapati/ 1pc bhakri, keema, salad, solkadi & dessert

MUTTON THALI

Wholesome thali with appetizer, mutton curry, biryani, rice, 2pc chapati/ 1pc bhakri keema, salad, solkadi & dessert

22

POMFRET THALI

Whole pomfret fry or curry served with rice, 2pc chapati/ 1pc bhakri, salad, sukat, solkadi & dessert

28

24

SHRIMP THALI

Shrimp fry or curry paired with rice, 2pc chapati/ 1pc bhakri, salad, sukat, solkadi & dessert

26

28

SURMAI THALI

Kingfish fry or curry served with rice, 2pc chapati/ 1pc bhakri, salad, sukat, solkadi & dessert

28

desserts

KHARVAS

Steamed milk pudding delicately flavored with cardamom

PURAN POLI

2pc • Flatbread stuffed with sweetened lentil filling, roasted in ghee

GULAB JAMUN

Soft milk-based dumplings fried & soaked in saffron-rose syrup

KESAR FALOODA

Saffron-flavored falooda layered with basil seeds, vermicelli, rose syrup & kulfi

8

UKADICHE MODAK (PRE-ORDER 48 HRS BEFORE) 4/pc

Minimum 15pcs • Steamed rice dumplings stuffed with coconut & jaggery

8

CASSATA ICE CREAM

Classic layered ice cream with nuts, candied fruits & sponge cake

10

6

BROWNIE SIZZLER

A chocolate brownie served sizzling hot, topped with velvety vanilla ice cream and drizzled with warm chocolate sauce

10

12

SHRIKHAND

Creamy strained yogurt whipped with saffron & cardamom, garnished with pistachios

8

drinks

SOLKADI

Refreshing kokum & coconut milk digestive drink, tangy yet soothing with a hint of spice

MASALA TAAK

Spiced buttermilk blended with roasted cumin, ginger & fresh herbs for a cooling finish

KOKAM SARBAT

Sweet & tangy kokum cooler infused with sugar & spices, a coastal specialty

LIMBU SARBAT

Fresh lime juice blended with sugar & salt for a perfectly balanced citrus refresher

7

JEERA SODA

Sparkling soda infused with roasted cumin & black salt

6

6

MANGO LASSI

Classic yogurt smoothie with ripe mangoes

7

BOTTLED WATER

Chilled still mineral water

2

6

SODA

Assorted soft drinks, served chilled

4

6

CHAI

Traditional Indian spiced tea brewed with milk, cardamom & ginger

4