

# mauli

**MAHARASHTRIAN  
INDIAN KITCHEN**

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

**100% HALAL**

**1165 NJ 27 Somerset, NJ • [eatmauli.com](http://eatmauli.com) • IG & TikTok @eatmauli**

## soups

<b>DAL SHORBA</b>	8	<b>CHICKEN MANCHOW SOUP</b>	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	
<b>TOMATO SOUP</b>	8	<b>MUTTON PAYA SOUP</b>	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	
<b>VEG MANCHOW SOUP</b>	8		
A hearty Indo-Chinese broth with fresh vegetables, soy, garlic, & chili, topped with crisp fried noodles			

## appetizers

### VEGETARIAN

<b>VADA PAV</b>	10	<b>JHUNKA BHAKRI</b>	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	
<b>SAMOSA</b>	8	<b>MISAL PAV</b>	12
2pc • Crisp pastry filled with seasoned potato & peas, served with chutneys		2pc • Spicy sprouted lentil curry topped with farsan & onions, served with pav bread	
<b>KOTHIMBIR WADI</b>	10	<b>PAV BHAJI</b>	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	
<b>ALU WADI</b>	10	<b>MASALA PAV</b>	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	
<b>SABUDANA KHICHDI</b>	13	<b>KANDA BHAJI</b>	12
Tapioca pearls tossed with peanuts, chilies, potatoes, & ghee		Crispy onion fritters in spiced gram flour batter, fried golden	
<b>VEG MOMOS</b>	14	<b>SABUDANA WADA</b>	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

<b>CHICKEN PAKORAS</b>	16	<b>AMRITSARI FISH</b>	18
Tender chicken pieces marinated in spices, dipped in gram flour batter		Punjabi-style spiced catfish fritters marinated in ajwain & chili, fried	
<b>MASALA CHICKEN TACOS</b>	16	<b>SHRIMP KOLIWADA</b>	18
3pc • Masala-spiced chicken in soft tortillas with slaw, chutneys & herbs		8pc • Crispy, tangy shrimp marinated in red chili masala & fried golden	
<b>AMRITSARI FISH TACOS</b>	15	<b>PEPPER FRY - CHICKEN/MUTTON</b>	22 • 24
3pc • Fusion of Amritsari-style fish in tortillas with masala slaw & chutneys		Chicken/mutton pieces coated in a bold, spicy mixture of freshly ground black pepper and other aromatic spices	
<b>CHICKEN MOMOS</b>	16		
Golden fried or steamed dumplings filled with spiced chicken and onions, served with our house made chili chutney			

## chaats

<b>BHEL</b>	10	<b>DABELI</b>	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	
<b>DAHI PURI</b>	10	<b>MASALA PAPAD</b>	8
Crispy puris stuffed with potatoes, yogurt, chutneys & masala		Roasted papad topped with spiced onion-tomato mix, lemon & chaat masala	
<b>PANI PURI</b>	10	<b>SAMOSA CHAAT</b>	10
Semolina shells filled with spiced potato & tangy mint-coriander water		Crisp samosa broken & layered with yogurt, chutneys, sev & onions	

## tandoori sizzlers

### VEGETARIAN

<b>BHATTI KA PANEER</b>	18	<b>MALAI BROCCOLI</b>	18
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	
<b>THECHA PANEER TIKKA</b>	18	<b>SOYA CHAAP</b>	18
Paneer coated with a fiery green 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

8pc • Flame-skewered chicken infused with bold masalas, finished with smoky notes from the tandoor

### CHICKEN TIKKA

8pc • Marinated chicken cubes simmered in a creamy tomato cashew sauce with smoky undertones

### MALAI CHICKEN

8pc • Creamy chicken marinated with cheese, yogurt & mild spices, slow roasted to perfection in the tandoor - delicate flavor & rich, buttery texture

### TANDOORI CHICKEN (WHOLE)

8pc • A North Indian classic—whole chicken marinated with yogurt, Kashmiri chili & garam masala, roasted in the tandoor for smoky tenderness

22

22

22

26

### CHICKEN SEEKH

8pc • Ground chicken mixed with fresh herbs & spices, skewered & roasted in the clay oven until smoky & succulent

### MIX CHICKEN KEBAB PLATTER

10pc • Our assorted signature chicken kebabs, served sizzling hot for the perfect sampler experience

### TANDOORI JHINGA

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)

Whole pomfret fish marinated in bold coastal masalas, roasted whole in the clay oven until perfectly flaky, tender, & infused with rich, aromatic flavors

22

28

22

30

# tawa seafood specialties

### POMFRET (WHOLE)

Whole pomfret marinated with coastal spices, coated with semolina & rice flour, then seared on a tawa until crisp outside & tender inside

### SURMAI

3pc • Kingfish marinated in a bold blend of spices, seared on a traditional griddle

### BOMBIL

8pc • Bombay duck marinated with chili, turmeric & garlic, coated in a rava crust & fried golden—light

24

24

20

### SHRIMP

8pc • Fresh shrimp with coastal masalas, pan-seared for natural sweetness & a spicy finish

### BHARLELE (STUFFED) POMFRET FRY

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)

Whole mackerel marinated with traditional spices & char-grilled on a tawa; available only on weekends

18

26

16

# curries / entrees

## MAHARASHTRIAN (MARATHI) • VEGETARIAN

### ACHARI BHINDI

Okra sautéed with mustard, fennel & tangy pickling spices

### ACHARI VANGI

Eggplants braised in pickling spices, tangy & smoky

### VEG KOLHAPURI

A fiery Maharashtrian curry made with assorted vegetables & roasted coconut-red chili masala for a bold, spicy flavor

20

20

22

### PANEER BHURJI

Scrambled paneer with onions, tomatoes & spices, served with a squeeze of lime for freshness

### BHARLI BHINDI

Okra stuffed with onion-coconut masala & slow-cooked until tender, a true Maharashtrian comfort dish

### BHARLI VANGI

Baby eggplants filled with peanut-coconut masala, in a rustic gravy

24

20

20

## NORTH INDIAN (PUNJABI) • VEGETARIAN

### YELLOW DAL TADKA

Yellow lentils tempered with ghee, garlic, cumin & red chili, finished with coriander for a homestyle touch

### DAL BUKHARA

Black lentils slow-cooked overnight with spices, enriched with butter & cream for a silky finish

### MALAI KOFTA

Soft paneer-potato dumplings stuffed with nuts & raisins, simmered in a rich cashew-cream sauce

### MANGO MALAI KOFTA

Paneer dumplings in fragrant mango-flavored creamy sauce

### KADAI PANEER

Paneer cubes with peppers & onions in smoky kadai masala

### PALAK PANEER

Paneer simmered in velvety spinach purée, tempered with garlic & kasuri methi for earthy flavor

20

20

22

22

22

22

### PANEER MAKHNI

Paneer in a buttery tomato-based sauce, mild yet indulgent creamy texture

### PANEER TIKKA MASALA

Charred paneer cubes simmered in a velvety tomato-cashew sauce, smoky & rich

### NAVRATAN KORMA

A Mughlai delicacy of nine vegetables, fruits & nuts in a mildly spiced creamy sauce

### METHI MALAI MUTTER

Green peas & fenugreek leaves in a smooth, cream sauce

### CHANA MASALA

Chickpeas cooked Punjabi-style in a onion-tomato masala

### ALOO GOBI

Potatoes & cauliflower sautéed with turmeric, cumin & coriander for a homestyle touch

22

22

22

22

20

20

# curries / entrees

## MAHARASHTRIAN (MARATHI) • NON-VEGETARIAN

<b>MALVANI CHICKEN/MUTTON CURRY</b>	24 • 30
Maharashtra Konkan coastal curry with roasted coconut, malvani spices, and red chilies, offering rich coastal flavors. Chicken bone-in	
<b>KOLHAPURI CHICKEN/MUTTON</b>	24 • 30
Fiery Kolhapuri-style curry made with roasted masalas, bold and intensely spiced. Chicken bone-in	
<b>SAOJI CHICKEN/MUTTON CURRY</b>	24 • 30
An intensely spicy and dark-hued dish from Nagpur, India. It gets its fiery flavor from a specific, complex spice blend called kala masala	
<b>CHICKEN SUKKA/MUTTON SUKKA</b>	24 • 30
Dry-spiced chicken or mutton with roasted coconut masala	
<b>CRAB MASALA</b>	26
Fresh crab simmered in coastal spiced masala with ginger, garlic, & kokum	

## NORTH INDIAN (PUNJABI) • NON-VEGETARIAN

<b>BUTTER CHICKEN</b>	24
Tandoori chicken simmered in buttery tomato gravy, rich and flavorful	
<b>CHICKEN TIKKA MASALA</b>	24
Grilled chicken cubes simmered in a creamy tomato-cashew sauce with smoky undertones	
<b>DHABA CHICKEN CURRY</b>	24
Rustic onion-tomato-based chicken curry with earthy spices, inspired by Indian roadside dhabas	
<b>CHICKEN VINDALOO</b>	24
Goan-style curry with vinegar, chili, and spices for a tangy, fiery punch	

<b>SHRIMP MASALA</b>	24
Shrimp simmered in a rich onion-tomato gravy with coastal spices for a hearty curry	
<b>TISRYA MASALA</b>	24
Fresh clams simmered in a rustic coastal curry, flavored with kokum and coconut	
<b>SUKHAT SHRIMP</b>	26
Sun-dried shrimp sautéed with chili, garlic, and coconut, creating a bold, umami-rich dish	
<b>SHRIMP BALCHAO</b>	24
Goan pickle-style shrimp curry, tangy, spicy, and intensely savory	
<b>KALEJI MASALA</b>	26
Goat liver stir-fried with onions, black pepper, and warming spices	

<b>KADAI CHICKEN</b>	24
Chicken tossed with peppers and onions in kadai masala	
<b>LASOONI CHICKEN</b>	24
Garlic-forward chicken curry enriched with butter and mellow spices	
<b>UNDA (EGG) MASALA</b>	18
Hard-boiled eggs simmered in onion-tomato gravy with fragrant spices	

# malvani seafood specials

<b>SHRIMP CURRY</b>	24
Shrimp in a coconut-rich Malvani curry, with curry leaves and spices	
<b>SURMAI FISH CURRY</b>	26
Kingfish simmered in tangy Malvani coconut curry, aromatic and bold	

<b>POMFRET FISH CURRY</b>	26
Pomfret cooked in coconut-based Malvani masala with kokum, coriander, and coastal spices	

# indochinese

## VEGETARIAN

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

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

## NON-VEGETARIAN

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

<b>CHICKEN FRIED RICE</b>	18
Wok-tossed rice with chicken, soy, garlic & vegetables	
<b>CHICKEN HAKKA NOODLES</b>	18
Stir-fried noodles tossed with chicken, bell peppers, and spring onions in a wok with soy sauce, garlic, and chili	
<b>SZECHUAN CHICKEN NOODLES/RICE</b>	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

## EGG BIRYANI

Spiced rice layered with boiled eggs & caramelized onions, cooked dum-style

## CHICKEN BIRYANI

Fragrant basmati rice layered with tender chicken, slow-cooked in a blend of aromatic spices, saffron, and caramelized onions.

18

## SHRIMP BIRYANI

Fragrant basmati rice layered with shrimp, slow-cooked in a blend of aromatic spices, saffron, and caramelized onions

24

18

## MUTTON BIRYANI

Fragrant basmati rice layered with tender Mutton (goat), slow-cooked in a blend of aromatic spices, saffron, and caramelized onions

28

22

# rice

## BASMATI RICE

Steamed long-grain basmati, fluffy & aromatic

5

## 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

### BHAKRI

1pc • Rustic flatbread made of millet, hearty & earthy in flavor

3.5

### TANDLACHI BHAKRI

1pc • Rice-based flatbread with a tender texture, a Konkan specialty

4.5

### PURI

2pc • Crispy puffed bread, deep-fried & golden brown

5

### PAV

2pc • Soft, warm, buttery Indian bread roll with a delicate crumb

5

### BHAJNI WADE

3pc • Savory fried dumplings made with multigrain flour, crispy & spiced

8

### 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

### GARLIC NAAN

Naan bread coated with garlic & fresh herbs

5

### CHILLI GARLIC NAAN

Garlic naan coated with fresh chili's

5

### JALAPEÑO CHEESE NAAN

Garlic naan stuffed with jalapeños & cheese

6.5

### BULLET NAAN

Fiery naan infused with hot chilies, bold & spicy

5

### ONION KULCHA

Naan stuffed with spiced onions & herbs, roasted in a tandoor

6

### TANDOORI ROTI

Whole-wheat bread roasted in a clay oven, crisp & smoky

4

### LACHHA PARATHA

Flaky multi-layered whole-wheat bread, crisp outside & soft inside

6

### MALABAR PARATHA

2pc • Flaky South Indian parotta-style bread with buttery layers

6

# mauli small thalis

## CHOLE BHATURE

2pc • Spiced chickpeas served with fluffy bhature bread for a North Indian classic meal

14

## PURI BHAJI SHRIKHAND

2pc • Crispy puris paired with turmeric-spiced potatoes & sweet saffron shrikhand yogurt

14

## CHICKEN KEEMA PAV

2pc • Spicy minced chicken served with soft buttered pav buns

16

## MUTTON KEEMA PAV

2pc • Minced mutton curry paired with pav bread, hearty & bold

18

## KOMBDI WADE

3pc • Spicy Malvani-style chicken curry served with multigrain wade breads & solkadi

18

## AAMRAS PURI (SEASONAL)

2pc • Sweet Alphonso mango pulp paired with hot puris, a seasonal indulgence

15

# 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

26

## SHRIMP THALI

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

26

30

## 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

10

### PURAN POLI (PRE-ORDER 48 HRS BEFORE)

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

8

### GULAB JAMUN

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

6

### KESAR FALOODA

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

12

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

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

### CASSATA ICE CREAM

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

10

### BROWNIE SIZZLER

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

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

8

### MASALA TAAK

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

6

### KOKAM SARBAT

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

6

### LIMBU SARBAT

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

6

### JEERA SODA

Sparkling soda infused with roasted cumin & black salt

6

### MANGO LASSI

Classic yogurt smoothie with ripe mangoes

7

### BOTTLED WATER

Chilled still mineral water

2

### SODA

Assorted soft drinks, served chilled

4

### CHAI

Traditional Indian spiced tea brewed with milk, cardamom & ginger

5