

# **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

### CHICKEN SEEKH

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

22

### MIX CHICKEN KEBAB PLATTER

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

22

### 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

26

### 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

### SHRIMP

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

24

### 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

20

### 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

### PANEER BHURJI

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

20

### BHARLI BHINDI

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

22

### 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

20

### PANEER MAKHNI

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

20

### PANEER TIKKA MASALA

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

22

### NAVRATAN KORMA

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

### MALAI KOFTA

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

22

### METHI MALAI MUTTER

Green peas & fenugreek leaves in a smooth, cream sauce

### MANGO MALAI KOFTA

Paneer dumplings in fragrant mango-flavored creamy sauce

22

### CHANA MASALA

Chickpeas cooked Punjabi-style in a onion-tomato masala

### KADAI PANEER

Paneer cubes with peppers & onions in smoky kadai masala

22

### ALOO GOBI

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

22

22

20

20

### PALAK PANEER

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

# curries / entrees

## MAHARASHTRIAN (MARATHI) • NON-VEGETARIAN

MALVANI CHICKEN/MUTTON CURRY	24 • 30	SHRIMP MASALA	24
Maharashtra Konkan coastal curry with roasted coconut, malvani spices, and red chilies, offering rich coastal flavors. Chicken bone-in		Shrimp simmered in a rich onion-tomato gravy with coastal spices for a hearty curry	
KOLHAPURI CHICKEN/MUTTON	24 • 30	TISRYA MASALA	24
Fiery Kolhapuri-style curry made with roasted masalas, bold and intensely spiced. Chicken bone-in		Fresh clams simmered in a rustic coastal curry, flavored with kokum and coconut	
SAOJI CHICKEN/MUTTON CURRY	24 • 30	SUKHAT SHRIMP	26
An intensely spicy and dark-hued dish from Nagpur, India. It gets its fiery flavor from a specific, complex spice blend called kala masala		Sun-dried shrimp sautéed with chili, garlic, and coconut, creating a bold, umami-rich dish	
CHICKEN SUKKA/MUTTON SUKKA	24 • 30	SHRIMP BALCHAO	24
Dry-spiced chicken or mutton with roasted coconut masala		Goan pickle-style shrimp curry, tangy, spicy, and intensely savory	
CRAB MASALA	26	KALEJI MASALA	26
Fresh crab simmered in coastal spiced masala with ginger, garlic, & kokum		Goat liver stir-fried with onions, black pepper, and warming spices	

## NORTH INDIAN (PUNJABI) • NON-VEGETARIAN

BUTTER CHICKEN	24	KADAI CHICKEN	24
Tandoori chicken simmered in buttery tomato gravy, rich and flavorful		Chicken tossed with peppers and onions in kadai masala	
CHICKEN TIKKA MASALA	24	LASOONI CHICKEN	24
Grilled chicken cubes simmered in a creamy tomato-cashew sauce with smoky undertones		Garlic-forward chicken curry enriched with butter and mellow spices	
DHABA CHICKEN CURRY	24	UNDA (EGG) MASALA	18
Rustic onion-tomato-based chicken curry with earthy spices, inspired by Indian roadside dhabas		Hard-boiled eggs simmered in onion-tomato gravy with fragrant spices	
CHICKEN VINDALOO	24		
Goan-style curry with vinegar, chili, and spices for a tangy, fiery punch			

# malvani seafood specials

SHRIMP CURRY	24	POMFRET FISH CURRY	26
Shrimp in a coconut-rich Malvani curry, with curry leaves and spices		Pomfret cooked in coconut-based Malvani masala with kokum, coriander, and coastal spices	

# indochinese

## VEGETARIAN

CHILLI PANEER (DRY/GRAVY)	18	VEG HAKKA NOODLES	16
Paneer cubes stir-fried with peppers, garlic, soy, and chilies. Available dry for crisp bites or with gravy for saucy indulgence		Stir-fried noodles with garlic, vegetables, and soy, served Indo-Chinese style	
SURMAI FISH CURRY	26	PANEER 65	18
Kingfish simmered in tangy Malvani coconut curry, aromatic and bold		South Indian-style fried paneer tossed with aromatic curry leaves, chilies & house spices, creating a flavorful blend of heat & crunch	
GOBI MANCHURIAN (DRY/GRAVY)	16	SZECHUAN NOODLES/RICE	18
Crispy cauliflower tossed in tangy soy-chili sauce, dry or gravy style		Vegetables with noodles or rice tossed in fiery szechuan chili-garlic sauce for bold flavors	
VEG FRIED RICE	16		
Wok-fried long-grain rice with vegetables, garlic, and soy for a street-style favorite			

## NON-VEGETARIAN

CHICKEN 65	18	CHICKEN FRIED RICE	18
Crispy chicken fried South Indian style with curry leaves, chilies & bold spices		Wok-tossed rice with chicken, soy, garlic & vegetables	
CHILLI CHICKEN (DRY/GRAVY)	18	CHICKEN HAKKA NOODLES	18
Crisp fried chicken tossed in a wok with bell peppers, onions, soy sauce, garlic, and chili — a spicy Indo-Chinese favorite		Stir-fried noodles tossed with chicken, bell peppers, and spring onions in a wok with soy sauce, garlic, and chili	
CHICKEN LOLLIPOP	18	SZECHUAN CHICKEN NOODLES/RICE	18
Frenched chicken drumettes fried crisp & coated in spicy Indo-Chinese sauce		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	<b>SHRIMP BIRYANI</b>	24
18	<b>MUTTON BIRYANI</b>	28
22		

# rice

## BASMATI RICE

Steamed long-grain basmati, fluffy & aromatic

## JEERA RICE

Basmati rice tempered with cumin seeds & ghee, simple yet flavorful

5	<b>MASALE BHAAAT</b>	12
8	Spiced Maharashtrian-style rice cooked with vegetables & goda masala	

# breads

## TRADITIONAL

### CHAPATI

2pc • Soft whole-wheat flatbread lightly toasted on a griddle

### BHAKRI

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

### TANDLACHI BHAKRI

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

### PURI

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

3	<b>PAV</b>	5
2pc	• Soft, warm, buttery Indian bread roll with a delicate crumb	
3.5	<b>BHAJNI WADE</b>	8
3pc	• Savory fried dumplings made with multigrain flour, crispy & spiced	
4.5	<b>BHATURE</b>	8
2pc	• Fluffy deep-fried leavened bread, perfect with chickpeas	
5		

## TANDOORI & SPECIALTY

### BUTTER NAAN

Soft leavened bread brushed with butter & cooked in a tandoor

### GARLIC NAAN

Naan bread coated with garlic & fresh herbs

### CHILLI GARLIC NAAN

Garlic naan coated with fresh chili's

### JALAPEÑO CHEESE NAAN

Garlic naan stuffed with jalapeños & cheese

### BULLET NAAN

Fiery naan infused with hot chilies, bold & spicy

4	<b>ONION KULCHA</b>	6
Naan	stuffed with spiced onions & herbs, roasted in a tandoor	
5	<b>TANDOORI ROTI</b>	4
Whole-wheat	bread roasted in a clay oven, crisp & smoky	
5	<b>LACHHA PARATHA</b>	6
Flaky	multi-layered whole-wheat bread, crisp outside & soft inside	
6.5	<b>MALABAR PARATHA</b>	6
2pc	• Flaky South Indian parotta-style bread with buttery layers	

# mauli small thalis

## CHOLE BHATURE

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

## PURI BHAJI SHRIKHAND

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

## CHICKEN KEEMA PAV

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

14	<b>MUTTON KEEMA PAV</b>	18
2pc	• Minced mutton curry paired with pav bread, hearty & bold	
14	<b>KOMBDI WADE</b>	18
3pc	• Spicy Malvani-style chicken curry served with multigrain wade breads & solkadi	
16	<b>AAMRAS PURI (SEASONAL)</b>	15
2pc	• Sweet Alphonso mango pulp paired with hot puris, a seasonal indulgence	

# 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

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

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 & kulfis

10	UKADICHE MODAK (PRE-ORDER 48 HRS BEFORE) 4/pc Minimum 15pcs • Steamed rice dumplings stuffed with coconut & jaggery	4/pc
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	12
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

8	JEERA SODA Sparkling soda infused with roasted cumin & black salt	6
6	MANGO LASSI Classic yogurt smoothie with ripe mangoes	7
6	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	5