

MAAJI'S STREET KITCHEN

3324 NORTH LINDBERGH BOULEVARD • WATER CENTER PLAZA
SAINT ANN, MO • 63074

HOURS OF OPERATION

MONDAY - SATURDAY 11:00 am - 8:30 pm
PHONE: 314-395-7173

MAIN DISHES & COMBINATIONS

DAL MASALA (LENTILS) GF V	(8 oz) \$7.49 / (12 oz) \$11.25 / (16 oz) \$14.99
ALOO MASALA (POTATOES & PEPPERS) GF V	(8 oz) \$7.99 / (12 oz) \$11.99 / (16 oz) \$15.99
ALOO MATAR (POTATOES & PEAS) GF V	(8 oz) \$7.99 / (12 oz) \$11.99 / (16 oz) \$15.99
GOBHI MASALA (CAULIFLOWER) GF V	(8 oz) \$7.99 / (12 oz) \$11.99 / (16 oz) \$15.99
CHOLE MASALA (CHICKPEAS) GF V	(8 oz) \$8.49 / (12 oz) \$12.75 / (16 oz) \$16.99
MIXED VEGETABLE CURRY GF V	(8 oz) \$8.49 / (12 oz) \$12.75 / (16 oz) \$16.99
RAJMA (INDIAN CHILI) GF V	(8 oz) \$8.49 / (12 oz) \$12.75 / (16 oz) \$16.99
TOFU MATAR (TOFU & PEAS) GF V	(8 oz) \$8.49 / (12 oz) \$12.75 / (16 oz) \$16.99
ANDA ALOO (EGGS & POTATOES) GF	(8 oz) \$8.49 / (12 oz) \$12.75 / (16 oz) \$16.99
MATAR PANEER (INDIAN CHEESE & PEAS) GF	(8 oz) \$8.49 / (12 oz) \$12.75 / (16 oz) \$16.99
SHREDDED CHICKEN CURRY GF	(8 oz) \$8.99 / (12 oz) \$13.49 / (16 oz) \$17.99

COMBINATION #1 GOBHI MASALA, ALOO MASALA, STEAMED RICE & PARANTHA V	\$18.49
COMBINATION #2 CHICKEN CURRY, MATAR PANEER, STEAMED RICE & PARANTHA	\$20.49
MAAJI'S SPECIAL CHOICE OF MAIN DISH, STEAMED RICE & 2 PARANTHAS	\$14.99

SPECIALTIES

VEGETABLE SAMOSAS (2) V \$8.49	SAMOSA CHAAT \$11.99	PAPDI CHAAT \$11.99
GOLGAPPA V \$12.99	GOLGAPPA CHAAT \$13.99	CHAAT FRIES \$11.99
JEERA AJWAIN ALOO GF V \$10.99	KHICHARI GF V \$12.99	CURD RICE GF (12 oz) \$10.99

SIDES & EXTRAS

PARANTHA V \$2.99	GARLIC & GHEE PARANTHA \$3.99	MAAJI'S CHUTNEY GF V \$5.99
STEAMED RICE GF V (8 oz) \$3.99 / (12 oz) \$5.29 / (16 oz) \$6.59	FRESH FRUIT GF V \$5.99	
SALAD GF V \$5.99	RAITA (w/KACHUMBER) GF \$3.99	RAITA (w/BOONDI) \$3.99 GHEE GF \$1.49

ROLL-UPS & BOWLS

DAL MASALA (LENTILS) V	\$11.99
ALOO MASALA (POTATOES & PEPPERS) V	\$12.99
ALOO MATAR (POTATOES & PEAS) V	\$12.99
GOBHI MASALA (CAULIFLOWER) V	\$12.99
CHOLE MASALA (CHICKPEAS) V	\$12.99
MIXED VEGETABLE CURRY V	\$12.99
RAJMA (INDIAN CHILI) V	\$12.99
TOFU MATAR (TOFU & PEAS) V	\$13.99
ANDA ALOO (EGGS & POTATOES)	\$13.99
MATAR PANEER (INDIAN CHEESE & PEAS)	\$13.99
SHREDDED CHICKEN CURRY	\$13.99
COMBO #1 (GOBHI & ALOO MASALA) V	\$15.99
COMBO #2 (CHICKEN CURRY & MATAR PANEER)	\$16.99

ROLL-UPS: CHOICE OF MAIN DISH, PARANTHA, SEASONED RICE, TOMATOES, CUCUMBER, RED ONION, MAAJI'S GREEN CHUTNEY, FRESH CILANTRO

BOWLS: CHOICE OF MAIN DISH, SEASONED RICE, TOMATOES, CUCUMBER, RED ONION, MAAJI'S GREEN CHUTNEY, FRESH CILANTRO **GF**

DESSERTS & DRINKS

GULAB JAMON \$1.50 / \$3.99 (3)	KAJU KATLI GF V \$3.99
RASGULLA \$1.50 / \$3.99 (3)	
NUTELLA SWEET ROLLS \$8.99	(ALMONDS \$1.99)

HOT CHAI \$4.99	(BISCUITS \$3.49)	COFFEE \$4.99
MANGO LASSI \$5.79	(BLUEBERRIES \$1.49)	SODA \$2.49
GOLDEN MILK \$5.79		BOTTLED WATER \$1.99



AT MAAJI'S STREET KITCHEN, WE PRIORITIZE USING FRESH, ORGANIC, AND NON-GMO INGREDIENTS TO OFFER HEALTHIER AND SUSTAINABLE OPTIONS FOR OUR CUSTOMERS. WE ALSO OFFER A RANGE OF GLUTEN-FREE AND VEGAN OPTIONS AND AVOID ADDITIVES OR THICKENERS IN OUR DISHES. OUR COMMITMENT TO HIGH-QUALITY, PURE INGREDIENTS AND DIETARY ACCOMMODATIONS SETS US APART AS A UNIQUE AND APPEALING DINING DESTINATION FOR THOSE SEEKING A HEALTHY AND DELICIOUS MEAL.

SCAN THE QR CODE TO LEARN MORE ABOUT THE MENU AND MAAJI'S STREET KITCHEN ►



DAL MASALA (Vegan, Gluten-Free)

Yellow & pink lentils, with organic tomatoes, onions, ginger, garlic, and green chiles, tempered with organic cumin seeds, cayenne pepper and Kashmiri red chile powder, garnished with fresh cilantro.

ALOO MASALA (Vegan, Gluten-Free)

Potatoes and bell peppers that are tempered with mustard, cumin, and coriander seeds in an aromatic sauce made with organic tomatoes, onions, ginger, garlic, and green chiles, garnished with fresh cilantro.

ALOO MATAR (Vegan, Gluten-Free)

Potatoes and green peas simmered in a spicy tomato-based sauce made with a blend of organic spices, including organic cumin, coriander, and garam masala, garnished with fresh cilantro.

GOBHI MASALA (Vegan, Gluten-Free)

Cauliflower cooked in a spicy onion, ginger, garlic, and green chile masala, garnished with fresh cilantro.

CHOLE MASALA (Vegan, Gluten-Free)

Organic chickpeas with organic tomatoes, onions, ginger, garlic, and green chiles, tempered with organic bay leaves, cinnamon, black cardamom, and cloves, garnished with fresh cilantro.

RAJMA (Vegan, Gluten-Free)

Indian chili made with kidney beans in a rich tomato and onion based sauce with organic turmeric, bay leaves, cardamom, cinnamon, cloves, cumin, and spicy green chilies, garnished with fresh cilantro.

MIXED VEGETABLE CURRY (Vegan, Gluten-Free)

Green beans, carrots, potatoes, and peas, and corn simmered in a tomato and onion based sauce with bay leaves, cinnamon, cloves, cardamom, cumin, and turmeric, garnished with fresh cilantro.

TOFU MATAR (Vegan, Gluten-Free)

Tofu and peas in a rich tomato-based sauce, with organic garlic, ginger, turmeric, and garam masala, garnished with fresh cilantro.

ANDA ALOO (Vegetarian, Gluten-Free)

Perfectly cooked hard-boiled eggs and potatoes, in a rich and aromatic curry sauce made with a blend of organic tomatoes, onions, ginger, garlic, and green chiles, and fenugreek, garnished with fresh cilantro.

MATAR PANEER (Vegetarian, Gluten-Free)

Indian cheese and peas in a rich tomato-based sauce, with organic garlic, ginger, turmeric, and garam masala, garnished with fresh cilantro.

SHREDDED CHICKEN CURRY (Gluten-Free, Halal)

Succulent chicken slow-cooked in a rich tomato and onion based sauce with organic turmeric, coriander, bay leaves, cinnamon and cloves, garnished with fresh cilantro.

VEGETABLE SAMOSAS (Vegan)

Air-Fried pastries filled with potatoes & peas. Served with Maaji's homemade green chutney and a sweet & tangy tamarind-date chutney.

SAMOSA CHAAT (Vegetarian)

Deconstructed vegetable samosas served over chole masala. Topped with a duo of chutneys, ginger, garlic, green chiles, and fresh cilantro. Drizzled with yogurt and finished with chaat masala and sev (chickpea noodles snack).

PAPDI CHAAT (Vegetarian, Gluten-Free)

Papdi (crisps) with fresh onions, tomatoes, steamed & chilled chickpeas and potatoes, 2 chutneys, fresh cilantro, and yogurt. With chaat masala and sev.

GOLGAPPA (Vegan)

Crispy shells filled with spiced organic potatoes, chickpeas, and onion, with chaat masala, fresh cilantro, and crispy boondi along with tamarind and mint water.

GOLGAPPA CHAAT (Vegetarian)

Crispy shells filled with spiced organic potatoes, chickpeas, onion and yogurt, chaat masala, fresh cilantro, and crispy boondi, with tamarind and mint water.

CHAAT FRIES (Vegetarian)

Air-fried potatoes topped with Topped with a duo of chutneys tomatoes, onions, chaat masala, and sev, topped with yogurt and garnished with fresh cilantro.

JEERA AJWAIN ALOO (Vegan, Gluten-Free)

Sautéed potatoes with organic cumin, caraway, and crushed fenugreek. Served with pickled organic red onions.

KHICHARI (Vegan, Gluten-Free)

Comforting rice dish featuring green lentils, onions, tomatoes, ginger, garlic, green chiles, and cumin seeds. Served with Indian pickle & papadum.

CURD RICE (Vegetarian, Gluten-Free)

Cooked rice mixed with whole milk yogurt and tempered with mustard seeds, curry leaves, and aromatic spices.

AIR-FRIED PARANTHA (Vegan)

Crispy, flaky & tender air-fried flatbread.

GARLIC & GHEE PARANTHA (Vegetarian)

Crispy, flaky & tender air-fried flatbread topped with ghee and fresh garlic.

MAAJI'S GREEN CHUTNEY (Vegan, Gluten-Free)

Organic ginger, garlic, green chiles, cilantro, and lemon juice.

RAITA WITH KACHUMBER (Vegetarian, Gluten-Free)

Whole milk yogurt with tomatoes, onion, cucumber, cilantro and spices

RAITA WITH BOONDI (Vegetarian)

Whole milk yogurt with crispy chickpea pearls and spices