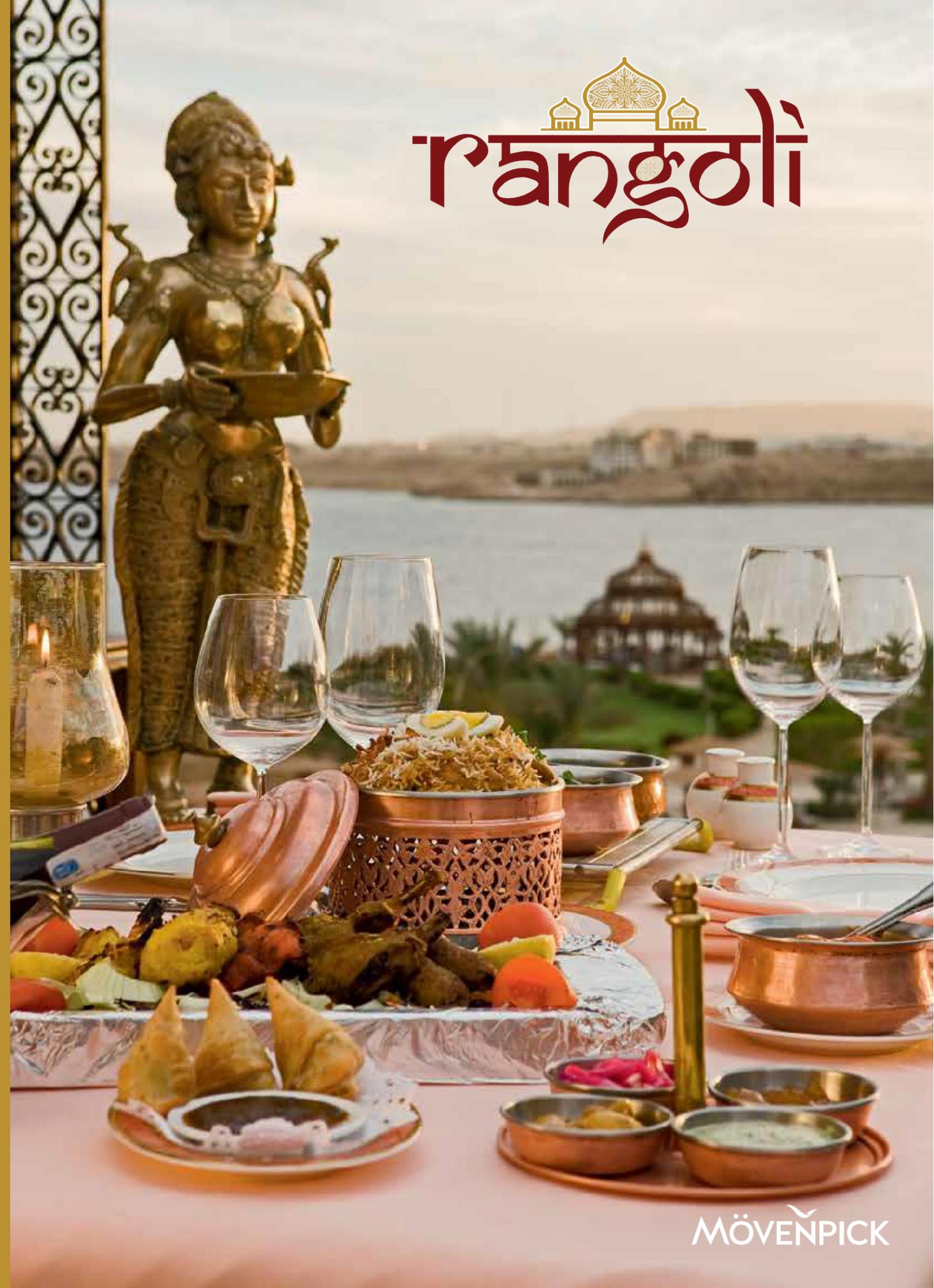


Rangoli



✈️ Special Maharaja Menu ✈️

STARTER

MULLIGATAWNY SOUP

FROM CLAY OVEN

CHICKEN TIKKA

SHRIMPS

WITH YOUR CHOICE OF BREAD

MURGH MAKHANI

BHUNA GOSHT

BIRYANI VEGETABLE

PALAK MUSHROOM

DESSERT

INDIAN ICE CREAM

TEA OR COFFEE

Maharaja menu

✈️ Soup and Starters ✈️

Sweet, Salted or Mango Lassi (D) 🍌

(Churned yogurt mixed with sugar or salt or mango flavor)

Mulligatawny soup

(Spicy curried lentil soup garnished with rice or chicken)

Mix Bhajia (V)

(Onion slices, potatoes & eggplant with gram flour served fried with Indian herbs)

Raita (D)

(Yoghurt, cucumber & pineapple, garnished with cumin powder)

Aloo tikki (DV)

(Potato cutled served with tamarind chutney & garnished with fresh coriander)

Prawn Pakora (S)

(Big shrimps mix with Indian herbs & deep fried)

Samosa

(Typical Indian triangular pastry vegetable served with chutney)

Fresh green salad (H)

(Crispy lettuce, cucumber slices, green papper, chat masala, herbs.oil & vingar)

Papadum

charcoal roasted

🍌 Hot Spices 🍌 Medium Spices

*All our prices are Subject to 12% service charge and 14 % taxes
Dishes indicated with (V) suitable for vegetarians, (N) contains nuts, (A) Contains alcohol,
(H) healthy option, (D) dairy, (S) shellfish, (O) diabetic friendly gluten
free items are available upon request*

Tandoori Preparations (from clay oven)

Lasooni jhinga (S)

(Shrimps marinated with Indian spices & yoghurt cooked in charcoal oven)

Tandori Salmon (S)

(Salmon marinated with yoghurt and Indian spices)

Murgh Malai (Tikka Kebab)

(Chicken cubes marinated with cheese and cream charcoal grill)

MurghTikka (D)

(Boneless chicken cubes marinated in yoghurt with coriander and mint)

Khass Seekh Kebab

(minced lamb flavored with spices coated with fresh coriander, mint, onion and tomato)

Adrak ke Panje

(Tender lamb chops flavored with ginger & herbs)

Tandoori Subji (V)

(Fresh vegetables marinated with herbs & grilled in clay oven)

Rangoli Deluxe mix platter

(Lamb chop, chicken, shrimps, kofta all together in one plate) (two pieces each) 350.00 L.E.

Famous Indian Vegetables Dishes

Raseela jeera aloo (DV)

(Diced potato tempering with cumin & yogurt thick gravy)

Aloo Mutter (DV)

(Diced potato with green peas in masala sauce)

Palak ki subji (V)

(Fresh spinach with potato or mushroom in a traditional way)

Rangoli Dal (V)

(Black lentil combination with cream & butter)

Kadai Vegetables (VN)

(Mix Vegetables cooked with onion, tomato, bell pepper in traditional Indian spices)w

 Hot Spices  Medium Spices

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Our Chefs Specialty

Bhuna Gosht

(Tender lamb cubes cooked with cloves, cardmom with thick masala sauce)

Saagwala Gosht

(Lamb with fresh spinach flavored with fenu greek)

Butter Chicken

(Boneless spring chicken cooked in tomato & cream butter sauce)

Lamb or Chicken Madras

(Spicy lamb or chicken curry in south Indian style)

Lamb Vindaloo

(Spicy lamb curry with potato and chef specialty spices)

Jhinga bhuna massala (S)

(Stir fried shrimps with onion, tomato & traditional Indian spices)

Murgh corma (N)

(Boneless chicken with cashew nuts sauce & cream)

Murgh tikka masala

(Chicken tikka cooked in clay oven & finished with rich tomato sauce)

Jhinga Curry (S)

(Shrimps saute with authentic spices served with thick gravy sauce)

Murgh Curry

(Steamed chicken in homemade curry Sauce)

Staples

Naan

(Famous Indian bread rich in butter or plain)

Paratha

(Layered Indian bread with ajwain or plain or pudina)

Aloo paratha

(Indian bread stuffed with potato and green peas)

Cheese or garlic naan (DO)

(Indian bread stuffed with soft cheese or flavored with garlic)

Peshawari Naan

(Stuffed bread with dry fruits & coconut)

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✿ Choices of Rice ✿

Gosht biryani

(Basmati rice cooked with Lamb)

Murgh biryani

(Basmati rice cooked with Chicken & aromatic spices)

Jhinga biryani (S)

(Basmati rice cooked with shrimps marinated in yoghurt and spices)

Biryani sabaz (V)

(Basmati rice cooked with diced vegetables & aromatic Indian spices)

Kashmiri pulao (N)

(Fried rice with dried fruits and nuts)

Jeera pulao (V)

(Basmati rice cooked with cumin)

Chaawal (H)

(Steamed basmati rice)

✿ Desserts ✿

Gulab-jamun (D)

(Milk dumpling soaked in sugar syrup)

Malai pista kulfi (D)

(Typical home made Indian ice cream)

Seasonal fruit salad (H)

✿ Hot Beverages ✿

Ready-made massala tea

(Tea with cardamom & ginger)

Ilaichiwali chay

(Orthodox tea cooked in milk & cardamom)

 Hot Spices  Medium Spices

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