



FOOD MENU





# RANGOLI

## KITCHEN + BAR

"ART ON THE PLATE,  
PERFECTION ON THE PALATE."

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AT RANGOLI KITCHEN+BAR, EVERY DISH WHISPERS A STORY, AND EVERY PLATE BECOMES A CANVAS WHERE TRADITION AND CREATIVITY UNITE. INSPIRED BY THE SACRED ART OF RANGOLI—SYMBOLIZING JOY, PROSPERITY, AND LIFE'S VIBRANT HUES—WE CRAFT MEALS THAT TRANSCEND FOOD: THEY ARE JOURNEYS. OUR CHEFS BLEND GENERATIONS OF INDIAN CULINARY WISDOM WITH DARING GLOBAL TWISTS, ENSURING EACH CREATION IS A MASTERPIECE. WATCH AS STORIES UNFOLD THROUGH INTRICATE PLATING—A SPLASH OF CHUTNEY ECHOING RANGOLI'S CURVES, OR SPICES DUSTED LIKE AUSPICIOUS PATTERNS. HERE, FLAVORS DANCE, COLORS SING, AND EVERY BITE INVITES YOU TO SAVOR INDIA'S LEGACY, REIMAGINED WITH PASSION. COME EXPERIENCE DINING WHERE POSITIVITY RADIATES THROUGH EVERY MORSEL, AND EVERY MEAL TRANSFORMS INTO A CELEBRATION.



VEGETARIAN STARTERS

**PUCHKA** <sup>ⓐ</sup>  
Hollow puris filled with flavored water, potatoes, and chickpeas.  
\$10¾

**VEGETABLE SAMOSA CHAAT / ALOO TIKKI CHAAT** <sup>ⓐ</sup> <sup>ⓐ</sup>  
Cumin spiced short crust pastry, filled with spiced potato, masala chickpeas, and tamarind sauce and honey yoghurt.  
\$10¾

**RUSTIC VEG PAKORA**  
Crispy onion, potato, spinach fritters seasoned with Indian spices.  
\$11¾

**CHOWPATTY BHEL** <sup>ⓐ</sup> <sup>Ⓝ</sup>  
Tangy and spicy puffed rice mixed with veggies and street style chutneys.  
\$11¾

**PAPRI CHAAT/DAHI BHALLA** <sup>ⓐ</sup> <sup>ⓐ</sup>  
Crispy fried dough wafers served with potatoes, chickpeas, yogurt, and chutneys  
\$12¾

**FLAMING NACHOS CHAAT** <sup>ⓐ</sup> <sup>ⓐ</sup>  
Crispy nachos, flavored with cilantro guacamole, sweet and sour chutney, Pico de Gallo and honey yoghurt.  
\$15¾

**NOT YOUR USUAL CAULIFLOWER** <sup>ⓐ</sup>  
Crispy cauliflower, wok tossed in sweet chilli sauce and Sesame seeds.  
\$16¾

**TANDOORI KHAZANA** <sup>ⓐ</sup>  
Tandoori stuffed potato filled with rich, spices, mixture of herbs and paneer, then grilled to perfection  
\$18¾

**GHEE ROASTED SOYA MALAI BOTI** <sup>ⓐ</sup> <sup>Ⓝ</sup> <sup>ⓐ</sup>  
Experience the authentic taste of India with our soya Malai chaap.  
\$18¾

**LAAL MIRCH KA PANEER TIKKA** <sup>ⓐ</sup>  
Diced cottage cheese, flavored with red chili and garlic yoghurt, served with mint ranch.  
\$18¾

**MIXED VEG PLATTER** <sup>ⓐ</sup> <sup>Ⓝ</sup> <sup>ⓐ</sup>  
Experience the ultimate chef special veggie delight with our veg platter, showcasing a harmonious blend of roasted, grilled paired with innovative dips and chutneys.  
\$45¾



SOUPS

**TAMATAR DHANIYA SHORBA** <sup>ⓐ</sup>  
Hearty base with sun-ripped tomatoes, garlic & herbs.  
Veg \$8¾

**MYSTIC GARDEN HARVEST (MANCHOW) SOUP** <sup>ⓐ</sup>  
Made with a variety of colorful vegetables, and blended spices.  
Veg \$9¾ | Non-veg(chicken) \$12¾

**VEG HOT & SOUR SOUP**  
A perfect blend of hot spices, vegetable, herbs and a hint of citrus.  
Veg \$9¾ | Non-veg(chicken) \$12¾

NON-VEG STARTERS

**MOGA FISH FRY** <sup>ⓐ</sup>  
Crispy fish fillets marinated in a blend of Indian spices, fried to golden till perfection.  
\$13¾

**TRADITIONAL CLAY OVEN CHICKEN TIKKA** <sup>ⓐ</sup>  
Our take on classic chicken tikka, flavored with roasted garlic and fenugreek  
\$18¾

**MURGH MALAI TIKKA** <sup>ⓐ</sup> <sup>Ⓝ</sup>  
Creamy and succulent chicken tikka, flavored with fenugreek and cream sauce.  
\$19¾

**HARYALI MURG KE PARCHE** <sup>ⓐ</sup>  
Chicken tikka, marinated with mint and yogurt, cooked to perfection in traditional clay oven.  
\$19¾

**NAWABI SEEKH** <sup>ⓐ</sup>  
Baby Lamb leg mince, seasoned with Indian spice.  
\$19¾

**TANDOORI MURGH** <sup>ⓐ</sup>  
Chicken marinated in yogurt and spices, then roasted in a Tandoor. (clay oven)  
\$17¾



**FISH TIKKA** <sup>ⓐ</sup>  
Fish marinated with herb and spices, cooked to perfection. Served with tandoori sauce.  
\$19¾

**CHOOZA TANDOORI** <sup>ⓐ</sup>  
Whole Chooza marinated with chefs special spices. slowly Cooked in tandoor to perfection.  
\$29¾



**JHINGHA DUM NISHA /PERI-PERI PR** <sup>ⓐ</sup> <sup>ⓐ</sup>  
Tiger prawns refreshingly marinated in a blend of cream cheese, yogurt, Indian herbs, roasted in tandoor.  
\$23¾

**RANGOLI LAMB CHOPS** <sup>ⓐ</sup>  
Lamb chops marinated with our in-house spice blend, served with rangoli sauces.  
\$34¾

**MIXED NON-VEG PLATTER** <sup>ⓐ</sup> <sup>Ⓝ</sup> <sup>ⓐ</sup>  
Savour the tandoori non veggie delight platter, a harmonious blend of roasted and grilled specialties, paired with innovative and flavoured dip.  
\$59¾



CURRY WORLD

DILLI BC
Tandoori chicken tikka cooked in spiced tomato and velvety butter sauce with a touch of honey.
\$22¾

LONDON CTM
A Classical British chicken dish, paired with Indian spiced, finished with fresh cream.
\$22¾

GOAN FISH CURRY
Fish marinated with Indian spices; cooked with ginger, tomatoes and coconut sauce.
\$22¾

MURG BADAMI KORMA
Rich creamy Chicken cooked with fragrant spices and finished with Roasted almonds.
\$24¾

KADHAI CHICKEN/LAMB
Chicken/lamb cooked with bell peppers and onions, seasoned with kadhAI masala.
\$22¾ | \$24¾

BRAISED CHICKEN/LAMB SAAG
Spiced Chicken OR Lamb cooked with spinach gravy and finished with fresh cilantro.
\$22¾ | \$24¾

DHABHA LAMB CURRY /GOAT/CHICKEN
Lamb leg stew cooked with fresh tomatoes and seasoned with Kashmiri chilli spice blend.
Allergens: Contains Mustard, dairy
\$22¾ | \$24¾ | \$20¾

RANGOLI RARA GOAST
Lamb leg, braised with caramelized red onion and ginger, seasoned with homemade garam masala blend, finished with cilantro.
\$26¾



CHOOZA MAKHNI
Whole baby chicken cooked in spiced tomato and velvety butter sauce to perfection.
\$34¾

AWADHI LAMB SHANK
Slowly cooked lamb shank braised in rich and flavorful broth, infused with aromatic spices and herbs.
\$32¾

JHINGA MASALA
Prawns cooked in tangy onion and tomato sauce, flavored with fresh coriander leaves and red chilli.
\$27¾

VEGGIE MAINS

DAAL FRY
Yellow lentils tempered with asafoetida, cumin and half burnt garlic simmered with tomato, onion.
\$17¾

SUBZ MASALA
Mélange of vegetables, cooked with onion and tomato sauce, seasoned with Indian spices
\$18¾

ALOO GOBHI
Sautéed cauliflower and potatoes, seasoned with cumin, tossed in onion and tomato masala.
\$18¾

BHINDI DO PYAAZA
Crispy okra cooked with onion masala gravy, seasoned with spice blend.
\$18¾

PUNJABI CHANA MASALA
Mums style chickpea curry cooked with onion tomato gravy, finished with cilantro and ghee.
\$18¾

OLD DELHI DAAL MAKHANI
Black lentils cooked with tomatoes, finished with cream and fenugreek
\$19¾

KADHAI PANEER
Cottage cheese cooked with bell peppers and onions, seasoned with kadhAI masala.
\$20¾

MATTAR METHI MALAI
Green peas cooked in creamy fenugreek sauce, and cashewnuts.
\$21¾

PANEER MAKHANWALA
Creamy Cottage cheese cooked with Roma tomatoes sauce and Indian spices
\$21¾

SHAHI MALAI KOFTA
Traditional Mughlai dish, made with rich malai sauce, tender koftas and a hint of saffron.
\$22¾

QASR E PUKHTAN
Creamy, mildly spiced North Indian dish featuring paneer in a rich, aromatic gravy.
\$21¾

PALAK PANEER
Paneer tossed with fresh spinach and cooked with burnt garlic.
\$21¾

PANEER LABABDAR
Mughlai Dish with creamy rich tomato flavorful gravy and cottage cheese.
\$22¾



\*\*Ask server for allergies \*\*
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18% auto gratuity will be applied on 8 and more

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BIRYANI WORLD

Rice delicacy flavored with biryani whole spices, herbs and cooked over dum. Allergy Advice: contains, dairy (butter, yogurt), all biryani dishes may contain traces of sulphite, mustard, gluten.

- MURG BIRYANI : \$22%
- LAMB BIRYANI : \$24%
- JHINGA BIRYANI : \$26%
- SUBZ BIRYANI : \$20%
- LAMB SHANK BIRYANI : \$35%



DRAGON SPICE HARMONY

HAKKA NOODLE/RICE Enhance your experience by adding protein for \$5 extra chicken, Egg, shrimps. \$12%

EGG AND GARLIC FRIED RICE Scrambled egg with Wok tasted steam rice and burnt garlic. \$12%

CHILLY PANEER Indo-chinese spicy and savory chilly paneer, made with tender paneer cubes ,crunchy bell pepper. \$18%

CHILLI CHICKEN/FISH/PRAWNS (DRY/SEMI-GRAVY) Spicy chilly chicken with wok tossed & bold flavour swap with Prawn & fish. \$ 18% | 20% | 22%

SIDES/CONDIMENTS

- MIXED PICKLE : \$3%
- CHOICE OF CHUTNEY 2OZ : \$3%
- LACCHA PYAAZ : \$5%
- PLAIN YOGURT : \$5%
- CUCUMBER RAITA : \$6%
- DAHI TADKA : \$7%
- GARDEN FRESH SALAD : \$8%

RICE & BREADS

- TANDOORI ROTI : \$3%
- LACCHA PARANTHA : \$6%
- PANEER PARATHA : \$7%
- Naan E Tunak : \$4%
- Naan E Makhni : \$6%
- ALOO NAAN : \$6%
- Naan E Lasooni : \$6%
- Naan E Mirch : \$7%
- CHÉESE NAAN : \$7%
- BREAD BASKET : \$14%

- STEAM RICE : \$6%
- JEERA RICE : \$7%
- KHUSKA DOON : \$9%



DESSERTS

RANGOLI CHAI (TEA) A comforting blend of black tea, milk sugar and spices that will transport you to the streets of India. \$4%

KHEER (RICE-PUDDING) Discover a bold and aromatic twist on traditional kheer with our signature dish featuring infused rice, rosewater, and a sprinkle of toasted pistachio. \$10%

MOLTED CHOCOLATE BROWNIE Served with vanilla ice-cream, roasted almond crumble \$11%

ANGURI RABRI GULAB JAMUN Classic dessert made with cheese dumpling, served with overnight cooked saffron condensed milk. \$13%

PAAN KULFI POPS Hand craft with love and care with our siganture flavours. \$14%

KIDS TUMMIES

- CHIPS : \$6%
- PERIPERI CHIPS : \$7%
- CHICKEN NUGGETS WITH FRIES : \$10%
- CHICKEN FINGER WITH FRIES : \$10%
- SELECTION OF ICE-CREAMS french vanilla, dark chocolate, strawberry : \$5%



\*Thank you for dining at Rangoli Kitchen + Bar and we hope you loved our dine-in ex perience— thank you for giving us the chance to host you.\*We also host personalized kitty parties, private events, and bespoke catering experiences, all delivered with elegant, elevated flair—because ordinary gatherings aren’t our style. We craft extraordinary celebrations and pour our passion into every dish.

For future queries, please reach us at info@rangoli.kitchen or

(780) 566 7000

We deliver the feast, you steal the show !!

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RANGOLI PARTY PACKAGES

RANGOLI SILVER PACKAGE

WELCOME SALAD

Fresh greens served in chickpea papadum

APPETIZER – (Choose Any 2):

- Mini veg samosa
- Onion bhaji
- Veg spring roll
- Amritsari macchi
- Crispy cauliflower
- Haryali murgh
- Chicken fitter

ENTRÉES – (Choose Any 3):

- Hara moong Mughlai
- Paneer butter masala
- Aloo gobi adraki
- Murgh makhani
- Lamb rogan josh
- Murgh kaali mirch

ACCOMPANIED WITH CHOICE OF RICE  
NAAN BREADS

DESSERT – (Choose One):

- Gulab jamun with fresh fruit
- Molten brownie
- Rangoli kheer

\$47 + TAX

RANGOLI GOLD PACKAGE

WELCOME SALAD

Fresh greens served in chickpea papadum

APPETIZER – (Choose Any 3):

- Crispy cauliflower
- Spicy aloo roll
- Haryali tikki
- Achari paneer tikka
- Malai soya chaap
- Fish tikka
- Lehsuni (garlic) chicken tikka
- Nawabi seekh kebab
- Black pepper chicken
- Dragon chicken

ENTRÉES – (Choose Any 4):

- Rangoli dal makhni
- Malai kofta
- Paneer makhni
- Angrezi sabzi ka mel
- Gobhi mattar ka keema
- Mattar paneer
- Shaan e murgh
- Patiala chicken masala
- Haddi wala chicken
- Hyderabad fish curry
- Lamb or chicken saag
- Rangoli rara gosht
- Dhaba goat

ACCOMPANIMENTS CHOICE OF RICE,  
KHADA MASALA PULAO, AND  
NAAN BREADS

DESSERT – (Choose One):

- Gulab jamun with fresh fruit
- Cheesecake
- Rangoli kheer
- Choice of ice cream

\$67 + TAX

RANGOLI PLATINUM PACKAGE

WELCOME SALAD

Fresh greens served in chickpea papadum

CHEF'S AMUSE BOUCHE  
“Free flow of pop”

APPETIZER – (Choose Any 4):

- Malai broccoli
- Paneer ke solay
- Afghani paneer tikka
- Tandoori fruit salad
- Crispy corn
- Tandoori soya chaap
- Cauliflower 65
- Peri peri shrimp
- Tandoori machhi
- Masala macchi
- Drum of heaven
- Shahi malai tikka
- Chicken slider
- Rum ki boti
- Nawabi seekh kebab

ENTRÉES – (Choose Any 4):

- Dal panchmel
- Malai kofta
- Kasturi paneer
- Khumb makai palak
- Dum aloo
- Tawa chaap
- Bhuna ghost
- Saag mutton
- Laal maas
- Dhaniya mirch kukkad
- Dill BC
- Murgh korma
- Chicken chettinad
- Hyderabad macchi
- Malabar shrimp

ACCOMPANIED WITH RICE, KHADA  
MASALA PULAO OR BIRYANI, ASSORTED  
BREADS, AND RAITA

DESSERT – (Choose One)

- Rasmalai
- Rangoli kheer
- Gulab jamun with rabri
- Fresh fruit platter
- Lab-e-mashook

BONUS

- Masala chai on house \* \* \*

\$87 + TAX



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Contact us:

[info@rangoli.kitchen](mailto:info@rangoli.kitchen)



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