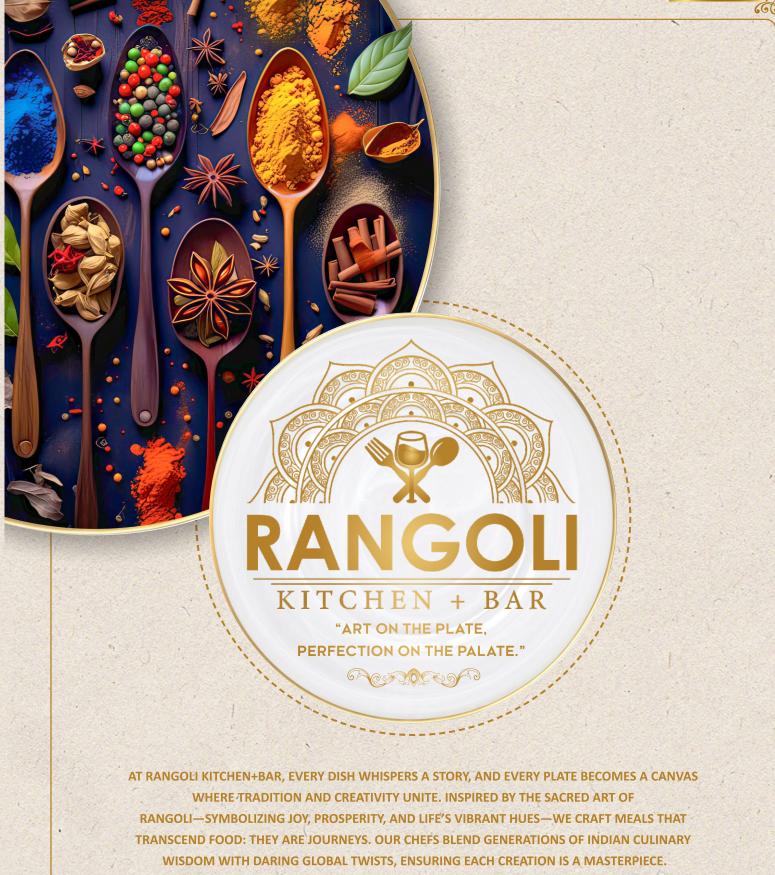


FOOD MENU





WATCH AS STORIES UNFOLD THROUGH INTRICATE PLATING—A SPLASH OF CHUTNEY ECHÓING 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.



PUCHKA ©

Hollow puris filled with flavored water, potatoes, and chickpeas.

\$103/4

VEGETABLE SAMOSA CHAAT / ALOO TIKKI CHAAT (D) (G)

Cumin spiced short crust pastry, filled with spiced potato, masala chickpeas, and tamarind sauce and honey yoghurt. \$103/4

RUSTIC VEG PAKORA

Crispy onion, potato, spinach fritters seasoned with Indian spices. \$113/4

CHOWPATTY BHEL (D) (N)

Tangy and spicy puffed rice mixed with veggies and street style chutneys. \$113/4

PAPRI CHAAT/DAHI BHALLA (D) (G)

Crispy fried dough wafers served with potatoes, chickpeas, yogurt, and chutneys \$123/4

FLAMING NACHOS CHAAT (D) (G)

Crispy nachos, flavored with cilantro guacamole, sweet and sour chutney, Pico de Gallo and honey yoghurt.

\$153/4

NOT YOUR USUAL CAULIFLOWER (G)

Crispy cauliflower, wok tossed in sweet chilli sauce and Sesame seeds. \$163/4

TANDOORI KHAZANA (D)

Tandoori stuffed potato filled with rich, spices, mixture of herbs and paneer, then grilled to perfection \$183/4

GHEE ROASTED SOYA MALAI BOTI (D) (N) (G)

Experience the authentic taste of India with our soya Malai chaap. \$183/4

LAAL MIRCH KA PANEER TIKKA (D)

Diced cottage cheese, flavored with red chili and garlic yoghurt, served with mint ranch. \$183/4

MIXED VEG PLATTER (D) (N) (G)

Experience the ultimate chef special veggie delight with our veg platter, showcasing a harmonious blend of roasted, grilled paired with innovative dips and chutneys. \$453/4



SOUPS

TAMATAR DHANIYA SHORBA (D)

Hearty base with sun-ripped tomatoes, garlic & herbs. Veg \$83/4

MYSTIC GARDEN HARVEST (MANCHOW) SOUP (G)

Made with a variety of colorful vegetables, and blended spices.

Veg \$9% | Non-veg(chicken) \$12%

VEG HOT & SOUR SOUP

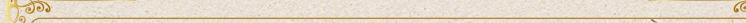
A perfect blend of hot spices, vegetable, herbs and a hint of citrus.

Veg \$9¾ Non-veg(chicken) \$12¾

**Ask server for allergies **

(D) CONTAINS DAIRY (N) CONTAINS NUTS (G) CONTAINS GLUTEN .

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NON-VEG STARTERS

MOGA FISH FRY (G

Crispy fish fillets marinated in a blend of Indian spices, fried to golden till perfection. \$133/4

TRADITIONAL CLAY OVEN CHICKEN TIKKA (D)

Our take on classic chicken tikka, flavored with roasted garlic and fenugreek \$183/4

MURGH MALAI TIKKA (D) (N)

Creamy and succulent chicken tikka, flavored with fenugreek and cream sauce. \$193/4

HARYALI MURG KE PARCHE (D)

Chicken tikka, marinated with mint and yogurt, cooked to perfection in traditional clay oven. \$193/4

NAWABI SEEKH (D)

Baby Lamb leg mince, seasoned with Indian spice. \$193/4

TANDOORI MURGH (D)

Chicken marinated in yogurt and spices, then roasted in a Tandoor. (clay oven) \$173/4



FISH TIKKA (D)

Fish marinated with herb and spices, cooked to perfection. Served with tandoori sauce. \$193/4

CHOOZA TANDOORI (D)

Whole Chooza marinated with chefs special spices. slowly Cooked in tandoor to perfection. \$293/4



JHINGHA DUM NISHA /PERI-PERI PR (D) (G)

Tiger prawns refreshingly marinated in a blend of cream cheese, yogurt, Indian herbs, roasted in tandoor. \$233/4

RANGOLI LAMB CHOPS (D)

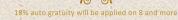
Lamb chops marinated with our in-house spice blend, served with rangoli sauces. \$343/4

MIXED NON-VEG PLATTER (D) (N) (G)

Savour the tandoori non veggie delight platter, a harmonious blend of roasted and grilled specialties, paired with innovative and flavoured dip.

**Ask server for allergies **





CURRY WORLD

DILLI BC (D)

Tandoori chicken tikka cooked in spiced tomato and velvety butter sauce with a touch of honey. \$223/4

LONDON CTM (D)

A Classical British chicken dish, paired with Indian spiced, finished with fresh cream. \$223/4

GOAN FISH CURRY (N)

Fish marinated with Indian spices; cooked with ginger, tomatoes and coconut sauce. \$223/4

MURG BADAMI KORMA (D) (N)

Rich creamy Chicken cooked with fragrant spices and finished with Roasted almonds. \$243/4

KADHAI CHICKEN/LAMB (D)

Chicken/lamb cooked with bell peppers and onions, seasoned with kadhai masala. \$223/4 \$243/4

BRAISED CHICKEN/LAMB SAAG (D)

Spiced Chicken OR Lamb cooked with spinach gravy and finished with fresh cilantro. \$223/4 \$243/4

DHABHA LAMB CURRY / GOAT/CHICKEN

Lamb leg stew cooked with fresh tomatoes and seasoned with Kashmiri chilli spice blend. Allergens: Contains Mustard, dairy \$2234 \$2434 \$2034

RANGOLI RARA GOAST

Lamb leg, braised with caramelized red onion and ginger, seasoned with homemade garam masala blend, finished with cilantro. \$263/4



CHOOZA MAKHNI (D)

Whole baby chicken cooked in spiced tomato and velvety butter sauce to perfection. \$343/4

AWADHI LAMB SHANK (D)

Slowly cooked lamb shank braised in rich and flavorful broth, infused with aromatic spices and herbs. \$323/4

JHINGA MASALA (D)

Prawns cooked in tangy onion and tomato sauce, flavored with fresh coriander leaves and red chilli. \$273/4

VEGGIE MAINS 4

DAAL FRY

Yellow lentils tempered with asafoetida, cumin and half burnt garlic simmered with tomato, onion. \$173/4

SUBZ MASALA (D) (G)

Mélange of vegetables, cooked with onion and tomato sauce, seasoned with Indian spices

ALOO GOBHI (D)

Sautéed cauliflower and potatoes, seasoned with cumin, tossed in onion and tomato masala. \$183/4

BHINDI DO PYAAZA

Crispy okra cooked with onion masala gravy, seasoned with spice blend. \$183/4

PUNJABI CHANA MASALA

Mums style chickpea curry cooked with onion tomato gravy, finished with cilantro and ghee. \$183/4

OLD DELHI DAAL MAKHANI (D)

Black lentils cooked with tomatoes, finished with cream and fenugreek \$193/4

KADHAI PANEER (D)

Cottage cheese cooked with bell peppers and onions, seasoned with kadhai masala. \$203/4

MATTAR METHI MALAI (D) (N)

Green peas cooked in creamy fenugreek sauce, and cashewnuts.

\$213/4

PANEER MAKHANWALA (D) (N)

Creamy Cottage cheese cooked with Roma tomatoes sauce and Indian spices \$213/4

SHAHI MALAI KOFTA D N

Traditional Mughlai dish, made with rich malai sauce, tender koftas and a hint of saffron. \$223/4

QASR E PUKHTAN (D) (N)

Creamy, mildly spiced North Indian dish featuring paneer in a rich, aromatic gravy. \$213/4

PALAK PANEER (D)

Paneer tossed with fresh spinach and cooked with burnt \$213/4

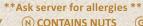
PANEER LABABDAR (D)

Mughlai Dish with creamy rich tomato flavorful gravy and cottage cheese. \$223/4



**Ask server for allergies **

© CONTAINS DAIRY N CONTAINS NUTS G CONTAINS GLUTEN .



(D) CONTAINS DAIRY (N) CONTAINS NUTS (G) CONTAINS GLUTEN .



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 : \$223/4 (D) LAMB BIRYANI : \$243/4 (D) JHINGA BIRYANI : \$263/4 SUBZ BIRYANI (D) (G) : \$203/4 LAMB SHANK BIRYANI (D) : \$353/4



DRAGON SPICE HARMONY

HAKKA NOODLE/RICE (G)

Enhance your experience by adding protein for \$5 extra chicken, Egg, shrimps.

EGG AND GARLIC FRIED RICE

Scrumbled egg with Wok tosted steam rice and burnt garlic.

\$123/4

CHILLY PANEER () (D) (G)

Indo-chinese spicy and savory chilly paneer, made with tender paneer cubes, crunchy bell pepper. \$183/4

CHILLI CHICKEN/FISH/PRAWNS (DRY/SEMI-GRAVY)

Spicy chilly chicken with wok tossed & bold flavour swap with Prawn & fish. \$ 1834 | 2034 | 2234

SIDES/CONDIMENTS

MIXED PICKLE : \$33/4 CHOICE OF CHUTNEY 20Z (D) : \$33/4 LACCHA PYAAZ : \$53/4 **PLAIN YOGURT** : \$53/4 (D) **CUCUMBER RAITA** : \$63/4 (D) DAHI TADKA : \$73/4 **GARDEN FRESH SALAD** : \$83/4

RICE & BREADS

TANDOORI ROTI	(D) (G)	:\$3¾
LACCHA PARANTHA PANEER PARATHA	(D) (G) (D) (G)	:\$6¾ :\$7¾
Naan E Tunak	D G	:\$4¾
Naan E Makhni	(D) (G)	:\$6¾
ALOO NAAN	D G	:\$6¾
Naan E Lasooni	D G	:\$6¾
Naan E Mirch	D G	:\$7¾
CHÈESE NAAN	D G	:\$7¾
BREAD BASKET	(D) (G)	:\$14¾

STEAM RICE JEERA RICE KHUSKA DOON :\$63/4 :\$73/4 :\$93/4



DESSERTS

RANGOLI CHAI (TEA) (D)

A comforting blend of black tea, milk sugar and spices that will transport you to the streets of India.

KHEER (RICE-PUDDING) (D) (N)

Discover a bold and aromatic twist on traditional kheer with our signature dish featuring infused rice, rosewater, and a sprinkle of toasted pistachio.

MOLTED CHOCOLATE BROWNIE (D) (N) (G)

Served with vanilla ice-cream, roasted almond crumble

ANGURI RABRI GULAB JAMUN (D) (N) (G)

Classic dessert made with cheese dumpling, served with overnight cooked saffron condensed milk.

PAAN KULFI POPS (D) (N)

Hand craft with love and care with our siganture flavours. \$143/4

KIDS TUMMIES

CHIPS (1) : \$63/4 PERIPERI CHIPS : \$73/4 **CHICKEN NUGGETS WITH FRIES** : \$103/4 **CHICKEN FINGER WITH FRIES** (G) : \$103/4 0 **SELECTION OF ICE-CREAMS** : \$53/4 french vanilla, dark chocolate, strawberry



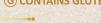
*Thank you for dining at Rangoli Kitchen + Bar and we hope you loved our dine-in ex perience thank you for giving us the chance to host you.*We also host personalized kitty parties, private events, and bespoke catering experiences, all delivered with elegant, elevated flair—because ordinary gatherings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

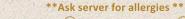
For future queries, please reach us at info@rangoli.kitchen or

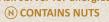
(780) 566 7000

We deliver the feast, you steal the show !!

**Ask server for allergies ** (D) CONTAINS DAIRY (N) CONTAINS NUTS (G) CONTAINS GLUTEN











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 gobhi adraki
- Murgh makhani
- Lamb rogan josh
- · Murgh kaali mirch

ACCOMPANIED WITH CHOICE OF RICE NAAN BREADS

\$47 + TAX

DESSERT - (Choose One):

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

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
- Hyderabadi 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

**Ask server for allergies ** © CONTAINS DAIRY N CONTAINS NUTS G CONTAINS GLUTEN

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
- Hyderabadi 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

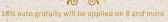
BONUS

• Masala chai on house * * *

\$87 + TAX











Contact us:
info@rangoli.kitchen
(780) 566 700