APPETISERS

PLAIN PAPPADOM (C)

SPICY PAPPADOM (C) £1.45 Thin Roasted Crispy Appetiser Served With Fresh Coriander Chutney MASALA PAPPADOM (O / X) £2.25 Thin Roasted Or Fried Papadum With Onions (Optional), Tomato, Fresh Coriander And Indian Spices

Thin Fried Crispy Appetiser Served With Fresh Coriander Chutney

£1.45

£7.95

SOUPS (DAL)

GUJARATI DAL (S)

Thin Spiced Lentil Soup. Also Used As A Gravy With Main Course £7.95 A Hearty Soup Consisting Of Red Lentiles With Onions And Garlic

SAMBHAR (S) £7.95 Spiced Lentil Soup With Vegetables And Tamarind

KADHI (D / S) £7.95 A Sweet and Spicy Yoghurt Soup Thickened With Gram Flour And Tempered With Jeera Spices.

COLD STARTERS

ALOO DHAI POORI (S / D / W / O / X) Flat Crispy Pooris, Potatoes And Onions Topped With Yoghurt Sauce, Tamarind Sauce And Sev

ALOO PAPRI CHAAT (S / D / W) Chick Peas And Potatoes Served On Flat Crispy Pooris With Tamarind Sauce And Topped With Yoghurt Sauce

BHEL POORI (S / N / W / O / X) A Mixture Of Crispy Poori, Puffed Rice, Sev, Potato And Onion Mixed With Tamarind Sauce

DAHI WADA (D) £6.95 Lentil Bhajias Served In Yoghurt With Spices And Drizzled

PANI POORI (W / S / O / X) Crispy Poori Served With Tamarind Mint Water With Boiled Potatos, Chick peas, Onions (Optional) And Sev

HOT STARTERS

With Tamarind Sauce

CRISPY POTATO BHAJIAS (C / O) £6.95 Sliced Potatoes Mixed In A Spiced Gram Flour Paste And Deep Fried. Served With Fresh Coriander Chutney

ONION BHAJIAS (C / O) Chopped Onions Mixed In A Spiced Gram Flour Paste And Deep Fried. Served

With Fresh Coriander Chutney

PALAK BHAJIAS (C) Chopped Spinach Mixed In A Spiced Gram Flour Paste And Deep Fried. Served With Fresh Coriander Chutney

MIXED BHAJIAS (C / O / X) £6.95 Potato, Onion and Palak Bhajia Served With Fresh Coriander Chutney

SAMOSAS (S / W) Spicy Vegetables Mix Folded In Hand-Rolled Pastry And Deep Fried. Served With Date Chutney

KACHORI (S / W / C) A Mildly Spiced Lentil, Pea And Sultana Mix Flavoured With Cinnamon, Rolled

AKHAA MURCHA (C / S)

Cooked Vegetables Stuffed In Large Chillies Coated With Gram Flour Paste And Deep Fried. Served With Fresh Coriander Chutney

In Pastry And Deep Fried. Served With Tamarind Sauce



est.1984

VEGETARIAN RESTAURANT

FOOD MENU

ALOO TIKKI (S / D / N) Cooked Lentil And Pea Mix Rolled In Mash Potato And Deep Fried. Top With Tamarind, Cold Yoghurt Sauce And Fresh Coriander Chutney	£6.95 pped
KHAMAN DHOKLA (W / C) Chick Pea Flour Steamed Savoury Sponge. Served With Tamarind Sauc	£6.95
IDLI (D / W) Semolina Steamed Savoury Sponge. Served With Coconut Chutney	£6.95
IDLI SAMBHAR (D / S / W) Idli Served With Sambhar And Coconut Chutney	£6.95
KHAMAN DHOKLA SAMBHAR (D / W) Khaman Dhokla Served With Sambhar And Coconut Chutney	£6.95
FRIED MOGO (S) Starchy Root Vegetable Fried And Mildly Spiced. Served With Tamaring	£6.95 d Sauce
GARLIC CHILLI MOGO (O) Starchy Root Vegetable Fried And Spiced With Added Garlic. Served V Sauce	£6.95 Vith Mint
GARLIC CHILLI MUSHROOM (O) Mushroom Bhajia Tossed In Our Home Made Garlic Chilli Paste	£6.95
MUSHROOM BHAJIA (O) Chopped Mushrooms Mixed In A Spiced Gram Flour Paste And Deep I Served With Fresh Coriander Chutney	£6.95 Fried.
CHILLI PANEER (W / O / G / D / S) Fried Cheese Cooked In Tomato Gravy With Chillies, Mixed Peppers, Conions And Spices For Flavour	£9.95 Garlic,
PAU BHAJI (Extra Bun 2 for £1.75) (D / W / O / X) Boiled Mixed Vegetables, Aubergine And Cauliflower Cooked In Toma With Onions. Served With Pau	
CHANA CHAAT (S / D / W / O / X) Spicy Chick Peas And Chopped Onions Served On Flat Crispy Pooris V Tamarind. Topped With Yoghurt Sauce	£6.95 Vith
PANEER TIKKA GRILLED (D / O / S)	f8 95

8 Pieces Of Paneer Marinated And Slow Grilled With Mixed Peppers And

Samosa Topped With Chana Masala, Onions, Tamarind Sauce, Yoghurt Sauce

Slowed Cooked Paneer, Mildly Spiced And Wrapped Into A Samosa

Onions. Served With Mint Sauce

SPRING ROLL (W / O / S)

SAMOSA CHAAT (D / O / S / W)

PANEER SAMOSA (W / D / O / S)

HAKKA NOODLES (W / O / S)

CHILLI GARLIC CHIPS (O)

Noodles Wok Cooked With An Indian Twist

Mixed Vegetables Stir Fried And Then Put Into A Roll

Crispy Chips Tossed In Our Home Made Chilli Garlic Paste

MAIN COURSE CURRIES £9.45 MATAR GOBI Cauliflower Florets And Garden Peas Slow Cooked With Mild Spices And Freshly Chopped Coriander Curry BANANA METHI £9.45 Ripe Bananas And Fresh Fenugreek Leaves Cooked With A Richly Spiced Tomato Gravy LILOTRI SAK £9.45 Slow Cooked Kenyan Aubergines, Broad Beans, Green Beans, Peas And Potatoes With Subtle Spices £9.45 RANI ALOO (S / N) Mildly Spiced Potatoes Cooked With Roasted Lentil And Cashew Nuts CHANA MASALA (S) Chick Peas Prepared In A Delicately Spiced Tomato And Tamarind Gravy BOMBAY ALOO (S) Saucy Potato Curry Cooked In A Tomato Gravy With Turmeric And Jeera Spices METHI CORN £9.45 Sweetcorn And Fresh Fenugreek Leaves Cooked With A Richly Spiced Tomato Gravv UNDHIA (W) Aubergine, Peas, Guvar, Valour, Tindora, Pigeon Peas, And Potato Slow Cooked With Fried Fenugreek Balls AUBERGINE & POTATO (N) Kenyan Aubergines And Potato Slow Cooked With, Spices, Ground Peanuts And Coriander SAKARA SAK (S) Authentic Sweet Potato Cooked In Coconut Milk Curry Flavoured With Aromatic KOFTA PANEER (D / O) Fried Paneer Cubes Slow Cooked With Cauliflower, Peas And Kofta Balls, Grated Dudhi, Cabbage And Carrots Flavoured With Root Ginger, Coriander, Mildly Spiced And Deep Fried Into Vegetable Balls

Paneer And Fenugreek Leaves Cooked With A Richly Spiced Tomato Gravy Sprinkled With Poppy Seeds

£9.95

MURCHA PANEER (D) Fried Paneer Cooked With Peppers In A Richly Prepared Tomato Gravy

METHI PANEER (D)

£7.95

£5.95

£5.95

£8.95

£6.95

PANEER BUTTER MASALA (D / O) £9.95 Paneer Slowed Cookeed In A Rich Creamy Sauce

PANEER TIKKA MASALA (D / O) £9.95 Marinated Pieces Of Paneer Simmered In A Tomato Based Creamy Curry

BHINDI MASALA (O) £9.95 Stir Fried Okra With Tomato, Onion And Various Spices



RICE

PLAIN BASMATI RICE

JEERA RICE Fried Jeera Spice Mixed With Plain Basmati Rice	£5.95
PILAU RICE (N) Basmati Rice Slow Cooked With Vegetables, Sultanas And Cashew Nut. Mildly Spiced	£6.95 s.
KHICHDI (N) Slowed Cooked Moong Dal Lentils And Rice With Butter	£6.95
VEGETABLE BIRYANI (D / O) Mixed Vegetable Rice Dish Served With Raita	£8.95
BREADS	
CHAPATTIS (W) Unleavened Thin Roasted Bread. Available With Or Without Butter	£2.95
METHI BHATOORA (D / W) Deep Fried Puffy Bread With Fenugreek Leaves	£2.95
POORIS (W) Deep Fried Bread Shaped Into Hollow Puffed Balls	£2.95
PARATHA (W) Unleavened Bread Seasoned With Salt. Roasted With Vegetable Ghee	£2.95
METHI THEPLA (W) Unleavened Dough Spiced And Mixed With Fenugreek Leaves. Flat Ro With A Little Vegetable Oil	£2.95 asted
GARLIC PARATHA (W / O) A Very Small Amount Of Garlic And Red Chilli Powder Paste Parcelled I Unleavened Dough. Hand Rolled And Roasted With Vegetable Ghee	£2.95
ROTLA Millet And Cornmeal Flat Bread Rolled And Roasted	£3.25
PLAIN NAAN (W) Leaven Flat Bread Made On A Tawa (Pan)	£3.25
GARLIC CHILLI NAAN (D / O / W) Leaven Flat Bread Made On A Tawa (Pan)	£3.75
BUTTER NAAN (D / W) Leaven Flat Bread Made On A Tawa (Pan)	£3.75
GARLIC NAAN (D / W) Leaven Flat Bread Made On A Tawa (Pan)	£3.75
STUFFED BREADS	

f4.95

MITHI ROTI (S / W) £4.25 Sweetened Lentil Mix Flavoured With Cardamom And Saffron, Parcelled In Unleavened Dough. Hand Roasted. Applied With Vegetable Ghee And

PARATHA - ALOO (S / W)

Spicy Potato Mix With Ginger, Cinnamon, Green Chilli And Coriander, Parcelled In Unleavened Dough. Hand Rolled And Roasted With Vegetable Ghee

ALLERGENS

中

(S) Contains Sugar, (D) Contains Dairy, (N) Contains Nuts, (C) Chutney With This Item Contains Peanuts & Sugar, (W) Contains Wheat, (O) Contains Onions/Garlic, (X) Can Be Prepared Without Onion/Garlic.

SET MENUS

RANI SET MEAL

£44.50

Any Two Papadums With Coriander Chutney (C)

Any Two Starters

Any Two Curries

Any One Portion Bread And One Portion Rice. (Alternatively You Can Have Any Two Portion Breads Or Any Two Portion Rice)

Choice Of Of Gujarati Dal, Tarka Dal Or Sambhar

Accompanied with Mango Chutney And Raita (D)

SET MEAL A

f44.50

Plain Or Spicy Papadums With Coriander Chutney (C)

BHEL POORI (S / N / W / O / X): A Mixture Of Crispy Poori, Puffed Rice, Sev, Potato And Onion Mixed With Tamarind Sauce

SAMOSAS (S / W): Spicy Vegetables Mix Folded In Hand-Rolled Pastry And Deep Fried. Served With Date Chutney And A Lemon Slice

BANANA METHI: Ripe Bananas And Fresh Fenugreek Leaves Cooked With A Richly Spiced Tomato Gravy

KOFTA PANEER (D): Fried Paneer Cubes Slow Cooked With Cauliflower, Peas And Kofta, (Grated Dudhi, Cabbage And Carrots Flavoured With Root Ginger, Coriander, Mildly Spiced, Deep Fried Into Vegetable Balls)

CHAPATTIS (W): Unleavened Thin Roasted Bread. Available With Or Without

PILAU RICE (N): Basmati Rice Slow Cooked With Vegetables, Sultanas And Cashew Nuts. Mildly Spiced

GUJARATI DAL (S): Thin Spiced Lentil Soup. Also Used As A Gravy With Main

Accompanied with Green Chilli Pickle, Raita (D)

SET MEAL B

£44.50

Plain Or Spicy Papadums With Coriander Chutney (C)

ALOO PAPRI CHAAT (S / D / W): Chick Peas And Potatoes Served On Flat Crispy Pooris With Tamarind Sauce And Topped With Yoghurt Sauce

MIXED BHAJIAS (C / O / X): Potato, Onion, Palak And Vegetable Bhajia Served With Fresh Coriander Chutney

CHANA (S): Chick Peas Prepared In A Delicately Spiced Tomato And Tamarind

AUBERGINE & POTATO (N): Kenyan Aubergines And Potato Slow Cooked With, Spices, Ground Peanuts And Coriander

METHI BHATOORA (D / W): Deep Fried Puffy Bread With Fenugreek Leaves.

PLAIN BASMATI RICE: Basmati Rice

TARKA DAL (O): A Hearty Soup Consisting Of Red Lentiles With Onions And

Accompanied with Lime Pickle (S), Raita (D)

SET MEAL C

£44.50

Plain Or Spicy Papadums With Coriander Chutney (C)

CHANA CHAAT (S / D / W / O / X): Spicy Chick Peas And Chopped Onions Served On Flat Crispy Pooris With Tamarind. Topped With Yoghurt Sauce

AKHAA MURCHA (C / S): Cooked Vegetables Stuffed In Large Chillies. Coated With Gram Flour Paste And Deep Fried.served With Fresh Coriander Chutney

LILOTRI SAK: Slow Cooked Kenyan Aubergines, Broad Beans, Green Beans, Peas And Potatoes With Subtle Spices To Accommodate Most Palates

MURCHA PANEER (D): Deep Fried Bread Shaped Into Hollow Puffed Balls

POORIS (W): Deep Fried Puffy Bread With Fenugreek Leaves

PILAU RICE (N): Basmati Rice Slow Cooked With Vegetables, Sultanas And Cashew Nuts. Mildly Spiced

TARKA DAL (O): A Hearty Soup Consisting Of Red Lentiles With Onions And

Accompanied with Mango Chutney (S), Raita (D)



RANI BUFFET

EVENING ADULTS BUFFET £19.95 7 Days (5.30pm - 10.00pm)

EVENING KIDS BUFFET (Under 10) £9.95 7 Days (5.30pm - 10.00pm)

WEEKDEND LUNCH BUFFET £15.95 Saturday and Sunday (12.00pm - 3.00pm)

WEEKEND KIDS LUNCH BUFFET (Under 10) £9.95 Saturday and Sunday (12.00pm - 3.00pm)

RANI SPECIALITIES

RANI THALI (One Person) (S / D / N / W) Served In A Round Steel Tray. The Meal Will Consist Of A Curry Of Your Choice From The Menu, Chana, Pilau Rice, Chapattis Or Pooris,

RANI SPECIAL DOSA (S / N / O / D) Aloo, Folded In A Rice And Black Lentil Pancake, Served With Sambhar And Coconut Chutney

RANI MASALA DOSA (S / N / D) £9.95 Rani Aloo Folded In A Rice And Black Lentil Pancake. Served With

RANI PLAIN DOSA (S / D) Folded Rice And Black Lentil Pancake. Served With Sambhar And

Sambhar And Coconut Chutney

ACCOMPANIMENTS

DATE CHUTNEY

COCONUT CHUTNEY (D)

MANGO CHUTNEY (S)

GREEN CHILLI PICKLE

PLAIN YOGHURT (D)

TOMATO CHUTNEY (O)

MINT SAUCE (D)

RAITA (D)

FRESH CORIANDER CHUTNEY (N / S)

Coconut Chutney

RANI CHEESE DOSA (S / D)

Folded Rice And Black Lentil Pancake with cheese. Served With Sambhar And Coconut Chutney

CHEESE, TOMATO & ONION UTTAPAM

(S / D / O) Rice And Black Lentil Topped With Cheese, Onion, Tomato, And Various Spices. Served With Sambhar And Coconut

TOMATO AND ONION UTTAPAM (O) Rice And Black Lentil Topped With Onion, Tomato And Various Spices. Served With Sambhar And Coconut Chutney

Gujarati Dal, Raita, Green Chilli Pickle And Mango Chutney

DESSERTS

KULFI (S / D / N) £5.95 A Rich Frozen Milk Delicacy With Pistachios, Almonds, Cardamom And Flavoured With Saffron

CARROT HALVA (S / D / N) £6.95 Grated Carrots Cooked In Milk To A Thick Rich Consistency, Flavoured With Cardamom, Served Hot

£6.95 RAS MALAI (two piece) (S / D / N / W) Sponge Milk Dumplings Soaked With Pistachios And Almonds

RANI NUTTY MONTHAL (S / D / N) £6.95 Gram Flour Slow Roasted With Pistachio, Almonds And Cashew Nuts And Sugar

Syrup

SHRIKHAND (S / D / N) £6.95 A Rich Yoghurt Dessert Flavoured With Saffron And Cardamom

HOT GULAB JAMUN (Two Piece) (S / D / W) £6.95 Cardamom Flavoured Sponge In Shape Of A Ball In An Aromatic Saffron Syrup

HOT GULAB JAMUN WITH VANILLA ICE CREAM (S / D / W) £6.95 One Piece Of Gulab Jambu With One Scoop Of Vanilla Ice Cream

£6.95 COCONUT PARADISE (D / S) eal Half Coconut Shell Filled With Delicious Coconut Ice Cream

PINEAPPLE HEAVEN (D / S) £6.95

Natural Pineapple Skin Filled With Deliciously Cool Pineapple Ice Cream

Flavoured Ice Cream Topped With Nuts

Real Half Melon Skin Filled With Exotic Melon Ice Cream

£6.95 MATKA KULFI (D / S / W / N) An Exclusive Ceramic Pot Filled With Highly Luxurious Rich Saffron & Pistachio

£6.95 MELON DELIGHT (D / S)

ROYAL POT (D / S) £6.95

Toffee Flavour Ice Cream Topped With Delicious Milk Toffee Pieces In An Attractive Pot

MANGO DELIGHT (D / S) £6.95 Exotic Mango Sorbet Filled Into A Real Half Mango Skin

VEGAN & GLUTEN FREE DESSERTS

DARK CHOCOLATE BROWNIE

A Delicious Fudgy Plant-Based Dark Chocolate Brownie Topped With Dark Chocolate Ganache Made From Plantbased Milk - Gluten Free And Vegan

CHOCOLATE SPONGE PUDDING An Individual Lucury Chocolate Sponge Topped With Chocolate Sauce - Vegan

LEMON SPONGE PUDDING Light, Zesty Lemon Vegan Pudding Topped With A Generous Portion Of Handmadem Refreshing, Sweet Sicilian Lemon Juice - Vegan

GINGER SPONGE PUDDING £7.95

Quality Golden Round Sponge Topped With Ginger Sauce - Vegan

SYRUP SPONGE PUDDING £7.95

Quality Golden Round Sponge Topped With Golden Syrup - Vegan

ICE CREAM (Two Scoops) £4.95

VANILLA (D / S) Vegan Option Additional £1

STRAWBERRY (D / S) Vegan Option Additional £1

CHOCOLATE (D / S) Vegan Option Additional £1

PISTACHIO (D / S / N)

MINT CHOCOLATE (D / S)

ALLERGENS

(S) Contains Sugar, (D) Contains Dairy, (N) Contains Nuts, (C) Chutney With This Item Contains Peanuts & Sugar, (W) Contains Wheat, (O) Contains Onions/Garlic, (X) Can Be Prepared Without Onion/Garlic.







