

APPETIZERS & CHAAT

Veggie Samosa	2 ⁹⁵
<i>Flaky golden pastry, stuffed with mildly spiced potatoes & peas</i>	
Keema Samosa	3 ⁹⁵
<i>Flaky golden pastry, stuffed with lightly spiced, minced lamb</i>	
Mixed Vegetable Pakora	3 ²⁵
<i>A selection of vegetables dipped in a batter & fried</i>	
Cut Mirch	3 ⁴⁵
<i>Banana peppers stuffed with a tangy peanut and tamarind paste, batter-fried, sliced and topped with chopped onions & cilantro</i>	
Chili Paneer	6 ⁹⁵
<i>Marinated cubes of paneer cheese sautéed with onions, bell peppers, ginger, garlic, soy sauce & chili sauce</i>	
Chili Chicken	6 ⁹⁵
<i>Tender pieces of marinated chicken breast sautéed with onions, bell peppers, ginger, garlic, soy sauce & chili sauce</i>	
Dosa	5 ⁴⁵
<i>A delicious crisp crepe made of rice and lentil flour, served with sambar & chutneys</i>	
Masala Dosa	6 ⁹⁵
<i>Crepe stuffed with vegetables cooked in South Indian spices, served with sambar & chutneys</i>	
Rangoli Special Spicy Dosa	7 ⁴⁵
<i>Savory crepe, lined with chutneys & spicy curried potatoes, served with sambar & chutneys</i>	
Samosa Chaat	5 ⁹⁵
<i>Savory samosas topped with curried chick peas and chutneys</i>	
Chaat Papdi	4 ⁹⁵
<i>Crisp wafers topped with potatoes, onions, chick peas, yogurt, tamarind chutney and spices</i>	
Chana Bhature	7 ⁴⁵
<i>Curried chick peas served with a pair of soft, deep-fried breads</i>	
Pav Bhaji	5 ⁹⁵
<i>Lightly toasted dinner rolls served with curried mixed vegetables and chopped onions</i>	

NEW

KAATHI ROLLS

Wrapped in a Paratha bread & served with Spicy Garlic or Mint & Cream Cheese Dip

Add Eggs to any Roll for \$0.95

Aloo Masala	4 ²⁵
<i>Seasoned potatoes sautéed with onions, bell pepper and chutnies</i>	
Paneer Cheese & Vegetables	4 ⁷⁵
<i>Paneer cheese & vegetables sautéed with a mild sauce</i>	
Chicken Tikka	4 ⁷⁵
<i>Marinated chicken breast grilled in a clay oven</i>	
Chicken Seekh Kabab	4 ⁷⁵
<i>Mildly spiced, minced chicken cooked on a skewer</i>	
Lamb Seekh Kabab	5 ²⁵
<i>Spicy minced lamb skewered and grilled</i>	

VEGETARIAN ENTRÉES

<i>Served with Basmati Rice</i>	
Navratan Koorma	8 ⁴⁵
<i>Mixed vegetables and cashews cooked in a mild cashew, onion and cream based sauce</i>	
Malai Kofta	8 ⁴⁵
<i>Potato & cottage cheese dumplings cooked in a mild gravy with a dash of cream</i>	
Dal Makhani	7 ⁹⁵
<i>Black lentils and kidney beans seasoned with freshly ground herbs and cooked on a slow fire</i>	
Baigan Bharta	8 ⁴⁵
<i>Eggplant roasted in our tandoor, mashed and blended in a rich mixture of fresh herbs, spices, tomatoes & cream</i>	
Tadka Dal	7 ⁴⁵
<i>Split lentils cooked ginger, turmeric & tomatoes and tempered with mustard seed, onion & garlic</i>	
Aloo Gobi Masala	7 ⁹⁵
<i>Spicy cauliflower & potatoes seasoned with ginger, tomatoes, onions, herbs, and cooked to perfection</i>	
Palak Paneer	8 ⁴⁵
<i>Cubes of freshly made cottage cheese simmered in puréed spinach and spices</i>	
Kadai Paneer	8 ⁴⁵
<i>Paneer cheese sautéed with bell peppers, onions and a blend of spices</i>	
Paneer Makhani	8 ⁹⁵
<i>Cottage cheese cubes cooked with herbs and spices in a creamy tomato sauce</i>	
Chana Masala	7 ⁹⁵
<i>Chickpeas cooked with chopped ginger, garlic, onions, tomatoes and herbs</i>	
Mattar Paneer	8 ⁴⁵
<i>Cottage cheese cubes cooked with peas in a tomato and cream based sauce</i>	

CHICKEN ENTRÉES

<i>Served with Basmati Rice</i>	
Chicken Curry	9 ⁴⁵
<i>Chicken cooked in tomato and onion sauce with a blend of aromatic spices</i>	
Chicken Tikka Masala	10 ⁴⁵
<i>Marinated boneless cubes of chicken white meat grilled in our Tandoor and cooked in a delicious creamy sauce</i>	
Butter Chicken	9 ⁹⁵
<i>Chicken roasted in a clay oven & then cooked in a mild onion, tomato and cream sauce</i>	
Chicken Vindaloo	9 ⁴⁵
<i>A delicious combination of chicken and potatoes cooked in a hot pepper and vinegar based gravy</i>	
Chicken Koorma	9 ⁹⁵
<i>Chicken cooked with cashews in a mild sauce made with onions, cashews & cream</i>	
Kadai Paneer	9 ⁹⁵
<i>Tender chicken sautéed with bell peppers, onions and a blend of spices</i>	

LAMB ENTRÉES

<i>Served with Basmati Rice</i>	
Coconut Lamb	10 ⁴⁵
<i>Boneless lamb cooked with coconut and South Indian spices</i>	
Gosht Vindaloo	10 ⁴⁵
<i>Tender pieces of lamb cooked in a fiery hot gravy with potatoes</i>	
Lamb Koorma	10 ⁴⁵
<i>Lamb cooked with cashews, in an onion, cashew & cream based sauce</i>	
Gosht Rogan Josh	10 ⁴⁵
<i>Succulent pieces of lamb in cardamom flavored sauce</i>	
Kadai Gosht	10 ⁴⁵
<i>Lamb sautéed with bell peppers, onions and a blend of spices</i>	

TANDOORI KABABS

<i>Served with Basmati Rice and Curry Sauce</i>	
Chicken Seekh Kabab	9 ⁹⁵
<i>Minced chicken and cashews, seasoned with ginger, cilantro, mild peppers & spices, then grilled on skewers</i>	
Lamb Seekh Kabab	10 ⁹⁵
<i>Fine minced lamb seasoned with delectable spices, pressed into sausage like shapes, then grilled on a skewer</i>	
Chicken Tandoori	8 ⁴⁵
<i>Chicken marinated overnight in a blend of yogurt, ginger, and garlic. Masterfully basted and barbecued</i>	
Chatpata Murg Tikka	9 ⁹⁵
<i>Chicken marinated in a house-special blend of zesty spices and grilled on skewers</i>	
Chicken Tikka	10 ⁴⁵
<i>Delectable bite-size chunks of boneless chicken seasoned in a rich blend of masala, lemon juice and yogurt, grilled to perfection</i>	

INDIAN BREADS

Naan	1 ⁵⁰
<i>Leavened flat bread made with white flour, baked in our tandoor</i>	
Garlic Naan	2 ⁰⁰
<i>Naan with a distinct garlic butter flavor</i>	
Onion Kulcha	2 ⁰⁰
<i>Bread stuffed with a mix of onions and cilantro</i>	
Cheese Kulcha	2 ⁰⁰
<i>Bread stuffed with mildly seasoned cheese</i>	
Tandoori Roti	1 ⁷⁵
<i>Whole-wheat rustic bread baked fresh in our tandoor</i>	

BIRYANI & RICE SPECIALITIES

<i>Biryani is a delicious preparation of Himalayan Basmati rice, slowly cooked with freshly ground spices, vegetables and cashews. Served with raita.</i>	
Vegetable Biryani	8 ⁹⁵
Chicken Biryani	9 ⁴⁵
Lamb Biryani	10 ⁴⁵
Hyderabadi Chicken Biryani	9 ⁹⁵
<i>Basmati rice slow-cooked in a sealed container with chicken on the bone, onions, cilantro, mint, saffron and other spices</i>	

ACCOMPANIMENTS

Raita	2 ⁰⁰
<i>Fresh yogurt whipped and blended with shredded cucumber, tomatoes and chopped cilantro</i>	
Plain Yogurt	1 ⁵⁰
Papad	1 ²⁵

DESERTS

Gulab Jamun	2 ⁴⁵
<i>Golden fried dough & cheese balls served, in rose-flavored syrup</i>	
Rasmalai	2 ⁹⁵
<i>Sweet spongy cottage cheese dumpling flavored with cardamom and pistachio nuts in a milk and cream based syrup</i>	
Kheer	2 ⁴⁵
<i>Rice pudding garnished with coconut flakes and nuts</i>	
Kulfi – Pista / Mango	2 ⁹⁵
<i>A traditional Indian ice cream made from milk reduced to a quarter of its volume and flavored with pistachio nuts / mango pulp</i>	

BEVERAGES

Masala Tea	1 ⁹⁵
<i>Indian tea brewed with milk, ginger and lightly spiced</i>	
Coffee / Tea	1 ⁴⁵
Soda, Lemonade, Ice Tea - Medium	1 ⁴⁵
- Large	1 ⁷⁵
Bottled Water	1 ²⁵
Mango / Sweet / Salt Lassi	2 ²⁵
<i>Naturally flavored yogurt drink</i>	

U-PICK PLATTERS

(Dine-in Only)

Lunch Platter

One Entrée, Naan Bread, Basmati Rice and any two Sides

Vegetarian	5 ⁹⁵
Chicken	6 ⁴⁵
Lamb	6 ⁹⁵

Dinner Platter

One Entrée, Dal Makhani, Vegetable of the Day, Naan Bread, Basmati Rice and any two Sides

Vegetarian	9 ⁹⁵
Chicken	10 ⁴⁵
Lamb	11 ⁴⁵

Please also visit Our full-service location –



3055 E. Walton Blvd., Auburn Hills, MI 48326

CATERING

Menu Item	Half Gal.	1/3 Tray	1/2 Tray	Full Tray
Veg. Entrees *	\$27	\$38	\$54	\$90
Chicken Entrees *	\$30	\$40	\$60	\$100
Lamb Entrees	\$35	\$48	\$70	\$120
Tandoori Chicken	-	\$38	\$54	\$90
Chicken Tikka / Seekh	-	\$48	\$70	\$120
Lamb Seekh Kabab	-	\$55	\$80	\$130
Steamed Rice	-	\$18	\$27	\$50
Veg. Pulao / Jeera Rice	-	\$24	\$36	\$60
Veg. Biryani	-	\$35	\$48	\$78
Chicken Biryani	-	\$40	\$56	\$85
Lamb Biryani	-	\$45	\$62	\$95
Vegetable Pakora	-	\$26	\$40	\$75
Chili Paneer	\$30	\$40	\$60	\$100
Chili Chicken	\$30	\$40	\$60	\$100
	1-24 pcs.	25-49 pcs.	50-99 pcs.	Over 100
Veg. Samosa	Menu price ea.	\$1.25 ea.	\$1.00 ea.	\$0.75 ea.
Naan	Menu price ea.	\$1.30 ea.	\$1.15 ea.	\$1.00 ea.
Ras Malai	Menu price ea.	\$1.25 ea.	\$1.10 ea.	\$0.95 ea.
Gulab Jamun	Menu price ea.	\$1.10 ea.	\$0.95 ea.	\$0.80 ea.

* Paneer Makhani & Chicken Tikka Masala – 10% additional

Quantity Planning Guide

Half Gallon	- serves 12-15
1/3 Tray	- serves 20-25
1/2 Tray	- serves 30-35
Full Tray	- serves 60-70

Above guidelines are estimated based on menus of at least three entrees

Advance notice for all catering orders is appreciated

RANGOLI

EXPRESS

Indian Grill

TAKE OUT MENU

Box Lunches - To Go

11:00 AM – 2:30 PM Mon - Fri

Vegetarian Box	\$5 ⁹⁵
<i>Any Vegetarian Entrée, Vegetable of the Day, Naan Bread, Rice & Raita</i>	
Chicken Curry Box	\$6 ⁴⁵
<i>Any Chicken Entrée, Vegetable of the Day, Naan Bread, Rice & Raita</i>	
Lamb Curry Box	\$6 ⁹⁵
<i>Any Lamb Entrée, Vegetable of the Day, Naan Bread, Rice & Raita</i>	

OPEN DAILY

Mon – Thu: 11:00 AM – 9:30 PM

Fri: 11:00 AM – 10:00 PM

Sat: 11:30 AM – 10:00 PM

Sun: 11:30 AM – 9:00 PM

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