

RANGOLI



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RANGOLI (run-goalee,) is the traditional Indian art of decorating courtyards and walls of houses, places of worship and sometimes eating places as well. This style of folk painting consists mainly of colorful, repetitive geometric patterns. Traditionally, the powder of white stone, lime, rice flour, sandstone, colors and floral petals are used to create intricate and ritual designs.

Rangolis are painted on various religious & festive occasions and also as a way of welcoming guests. This rich art has been kept alive by being passed on from one generation to another.

The paintings in our restaurant represent various styles of rangolis from the different regions of India, including a modern interpretation of rangoli.

APPETIZERS

Vegetable Samosa <i>Fresh-made Pastry Seasoned Potato & Pea Filling</i>	3 ⁵⁰
Keema Samosa <i>Savory Golden Pastry Minced Lamb & Pea Filling</i>	5 ⁰⁰
Lucknow Ke Pakore / Onion Bhajia <i>Assorted Vegetable Fritters Chickpea Batter Roasted Spices</i>	4 ⁰⁰
Delectable Stuffed Potatoes <i>Trio of Potato Barrels Creamy Garlic Filling Cheese & Strained Yogurt Marinade</i>	5 ⁰⁰
Vegetable Shashlik <i>Skewered Vegetables Paneer & Pineapple Garlic Spice Marinade Griddle Seared</i>	5 ⁰⁰
Cut Mirch <i>Batter-fried banana peppers tangy sesame peanut filling crushed pomegranate seeds</i>	4 ⁵⁰
Rajasthani Maas Ke Soolay <i>Skewered Lamb Strips Ginger Clove marinade Apricot & Mango Chutney</i>	5 ⁰⁰
Sesame Pepper Chicken <i>Marinated Chicken Strips Sesame Szechuan Sauce Julienne Bell-peppers & Onions</i>	7 ⁰⁰
Vegetable Spring Rolls <i>Hand rolled Carrots Green Onions Cabbage Bell peppers</i>	4 ⁵⁰
Chili Chicken / Paneer <i>Marinated Paneer or Chicken Light Batter House Garlic Chili Sauce Bell-peppers Onions</i>	7 ⁰⁰
Gobi / Chicken 65 <i>Batter-fried Cauliflower or Chicken Yogurt Chili Pepper Sauce Mustard Seeds & Curry Leaves</i>	7 ⁰⁰
Coconut Garlic Shrimp <i>Three Pan-seared Jumbo Shrimp Garlic Coconut Milk Fresh Cilantro</i>	6 ⁰⁰
Tandoori Lamb Chops <i>Pair of Frenched Chops Mint Papaya Marinade Mango Apricot Chutney</i>	7 ⁰⁰
Chaat Platter <i>Medley of Street Foods Chaat Papdi Paani Pouri Samosa Chaat</i>	9 ⁵⁰
Rangoli Special Appetizer Platter <i>Keema Samosa Chicken Tikka Crispy Chicken Pakora Lamb Seekh Kabab</i>	10 ⁰⁰
Assorted Appetizer Platter <i>Samosa Medley of Pakora Spring Rolls</i>	8 ⁰⁰
Trio of Lamb <i>Pair of Lamb Chops Maas ke Soolay Lamb Seekh Kabab</i>	12 ⁰⁰

SIGNATURE ENTRÉES

Served with White or Brown Basmati Rice & Naan Bread or Tandoori Roti

Hara Koorma <i>Seasonal Vegetables Cashew Coriander Cream Curried Lentils</i>	14 ⁰⁰
Zafrani Kofta <i>Paneer & Lotus Root Dumplings Almond Saffron Sauce Masala Vegetables</i>	15 ⁰⁰
Zaikedar Lamb Chops <i>Mint & Papaya Rubbed Rack Tandoor Roasted Apricot & Mango Chutney</i>	23 ⁰⁰
Nargisi Aloo <i>Potato Halves Vegetable Cashew Filling Tomato Cream Curried Lentils</i>	15 ⁰⁰
Awadhi Murg Seena <i>All Natural Chicken Breast Herb & Spiced Nut Filling Almond Cream Masala Vegetables</i>	17 ⁰⁰
Paneer Makhan Masala <i>Fresh Paneer Rich Cashew & Brown Butter Sauce Curried Lentils</i>	14 ⁰⁰
Tava Machchi <i>Grilled Tilapia Fillet Lemon Turmeric Marinade Curried Lentils</i>	19 ⁰⁰
Chicken Xacutti <i>Goan-style Slow-roasted Garam Masala Poppy Seed Coconut Gravy Curried Lentils</i>	16 ⁰⁰
Kasoori Jhinga <i>Jumbo Shrimp Fresh-ground Spices Yogurt Fenugreek Marinade Masala Vegetables</i>	21 ⁰⁰
Bharwan Shimla Mirch <i>Sweet Bell Peppers Seasoned Paneer & Pea Filling Makhani Sauce Curried Lentils</i>	15 ⁰⁰
Shaam Savera <i>Spinach & Cheese Dumplings Creamy Tomato Sauce Masala Vegetables</i>	14 ⁰⁰

All Entrées can be spiced Very Mild,
Mild, Medium, Hot or Extra Hot.

SHORBE - SOUPS

Vegetable and Daal Shorba	4 ⁰⁰
<i>Light Soup Seasonal Vegetables Lentils & Herbs</i>	
Tamatar Ka Shorba	3 ⁵⁰
<i>Lightly Spiced Tomato Soup Dash of Cream</i>	
Chicken Muligatawney	4 ⁰⁰
<i>Chicken & Lentil Stock Shredded Chicken Ground Black Pepper & Cilantro</i>	

Sambar	3 ⁰⁰
<i>Spicy Lentil Tamarind Soup Diced Vegetables</i>	
Rassam	3 ⁰⁰
<i>Spicy Tomato Broth Curry Leaves Mustard Seeds</i>	
Sweet Corn Soup – Veg. / Chicken	4 ⁰⁰
<i>Creamed Corn Soup Diced Vegetables or Chicken</i>	
Hot & Sour Soup – Veg. / Chicken	4 ⁰⁰
<i>Spicy & Tangy Vegetable Broth Vegetables or Chicken</i>	

INDIAN STYLE CHINESE

Vegetable Manchurian	9 ⁰⁰
<i>Vegetable fritters Soy & Celery Sauce Steamed Rice</i>	
Ginger Chicken	10 ⁰⁰
<i>Marinated Chicken Fresh Ginger Red Chili Peppers Julienne Bell Peppers Onions Steamed Rice</i>	
Gobi Manchurian	9 ⁰⁰
<i>Crispy Cauliflower Florets Soy & Celery Sauce Steamed Rice</i>	
Chicken in Hot Garlic Sauce	10 ⁵⁰
<i>Batter-fried Chicken Breast Spicy Garlic Sauce Steamed Rice</i>	

Vegetable Haka Noodles	9 ⁰⁰
<i>Thin Noodles Julienne Vegetables Soy Sauce Three Spice Blend</i>	
Szechuan Noodles	9 ⁰⁰
<i>Julienne Vegetables Spicy Szechuan Sauce</i>	
Vegetable Fried Rice	9 ⁰⁰
<i>Diced Vegetables Soy Sauce & Spices Wok Sautéed</i>	
Szechuan Fried Rice	9 ⁵⁰
<i>Sautéed Diced Vegetables Spicy Szechuan Sauce</i>	
Add Eggs to Fried Rice or Noodles	1 ⁵⁰
Add Chicken to Fried Rice or Noodles	2 ⁰⁰

SPECIALTIES FROM THE SOUTH

Idly	5 ⁰⁰
<i>Steamed Rice Cakes Coconut Curry Leaf Chutney Spicy Lentil Tamarind Broth</i>	
Vada	5 ⁰⁰
<i>Savory Deep-fried Donuts Chopped Ginger Fresh Cilantro Sambar</i>	
Dosa	6 ⁰⁰
<i>Crisp Lentil Crepe Spicy Lentil Tamarind Broth</i>	
Masala Dosa	7 ⁵⁰
<i>Crisp Lentil Crepe Curried Potato Stuffing Sambar</i>	
Mysore Masala Dosa	8 ⁰⁰
<i>Spicy Lentil Crepe Blend of Chutneys Curried Potato Stuffing Sambar</i>	
Kal Dosa	9 ⁰⁰
<i>Pair of Home-style Lentil Crepes Curried Chicken or Cauliflower</i>	

Rangoli Spicy Dosa	8 ⁰⁰
<i>Thick Lentil Crepe Spicy Curried Potato Topping Fresh Cilantro Garnish Sambar</i>	
Rava Dosa	7 ⁰⁰
<i>Savory Cream of Rice Crepe Sambar</i>	
Rava Masala Dosa	8 ⁵⁰
<i>Cream of Rice Crepe Curried Potato Stuffing sambar</i>	
Sandwich Dosa	7 ⁵⁰
<i>Lentil Crepe Vegetables & Herb Filling Light Butter</i>	
Uttappam	7 ⁵⁰
<i>Savory Lentil & Rice Pancake Carrot Onion Cilantro</i>	
Aloo Poorie	7 ⁰⁰
<i>Creamed Curry Potatoes Pair of Fried Wheat Breads</i>	
Spring Dosa	7 ⁵⁰
<i>Lentil Crepe Chutney Blend Onion Tomato Cilantro Cheese Filling</i>	

SABZI MANDI – VEGETARIAN ENTRÉES

Served with Brown or White Basmati Rice

Dal Makhani 9⁰⁰
Lentils & Kidney Beans | Fresh-ground Spices & Herbs | Slow-cooked

Vegetable Jalfrazie 10⁰⁰
Stir-fried Vegetables | Tangy Tomato Sauce | Dash of Cream

Malai Kofta 10⁰⁰
Potato & Paneer Dumplings | Cashews | Creamy Onion Sauce

Navratan Koorma 10⁰⁰
Mixed Vegetables & Cashews | Cashew Onion & Cream Sauce

Bhindi Masala 10⁰⁰
Cut Okra & Onions | Delectable Blend of Spices

Baingan Bharta 10⁰⁰
Slow-roasted Eggplant & Peas | Cilantro Fenugreek | Tomatoes & Cream

Kadai Paneer 10⁵⁰
Paneer Cheese | Julienne Bell Peppers & Onions | Fresh-Ground Spices

MURG KHAASIYATEN - CHICKEN ENTRÉES

Served with Brown or White Basmati Rice

Chicken Tikka Masala 13⁰⁰
Marinated Chicken Breast | Tandoor Grilled | Delicious creamy sauce

Chicken Curry 11⁰⁰
Tomato Onion Sauce | Aromatic spices

Chicken Jalfrazie 12⁰⁰
Fresh Vegetables | Tomato Sauce | Dash of Cream

Chicken Tikka Saagwala 12⁰⁰
Tandoor Grilled Chicken Breast | Puréed Spinach | Dash of Cream

Butter Chicken 12⁵⁰
Clay-oven Roasted Chicken | Onion Tomato Cream Sauce

Kolhapuri Sabzi 10⁰⁰
Spicy Medley of Vegetables | Garam Masala | Onion Sauce

Aloo Gobi Masala 9⁵⁰
Potatoes & Cauliflower | Onion Ginger Tomato Sauce

Palak Paneer 10⁰⁰
Cubes of Fresh Paneer | Pureed Spinach | Tomato Cream & Spices

Chana Masala 9⁰⁰
Chickpeas | Ginger Garlic | Onions Tomatoes Herbs

Paneer Makhani 10⁵⁰
Paneer Cubes | Creamy Tomato Sauce | Roasted Fenugreek Leaves

Tadka Dal 8⁵⁰
Yellow Split Lentils | Ginger Tomatoes | Garlic Mustard Seed Temper

Mattar Paneer 10⁰⁰
Peas & Paneer | Onion Tomato Cream Sauce

Chicken Vindaloo 12⁰⁰
Chicken & Potatoes | Hot Pepper Vinegar Gravy

Chettinadu Pepper Chicken 12⁰⁰
Black Pepper Onions Tomatoes | Coconut & Fennel Seed Curry

Chicken Koorma 12⁵⁰
Cooked With Cashews | Onion Cashew & Cream Sauce

Murg Hara Masala 11⁵⁰
All Natural Chicken | Fresh Cilantro Mint Gravy | Green Chilies & Spices

DARBAR-É-GOSHT - LAMB ENTRÉES

Served with Brown or White Basmati Rice

Coconut Lamb	15 ⁰⁰
Coconut Milk Curry Chili Peppers & Curry Leaves	
Gosht Vindaloo	14 ⁵⁰
Lamb & Potatoes Fiery Hot Pepper Vinegar Gravy	
Kadai Kabab Curry	14 ⁰⁰
Minced Lamb Kabab Bell Peppers Onions Tomato & Onion Sauce Wok Sautéed	
Chettinadu Pepper Lamb	14 ⁵⁰
Black Pepper Onions Tomatoes Coconut & Fennel Seed Curry	

Gosht Saagwala	14 ⁰⁰
Lamb Cubes Pureed Spinach & Tomatoes Dash of Cream	
Lamb Koorma	15 ⁰⁰
Cooked With Cashews Onion Cashew & Cream Sauce	
Gosht Hara Masala	14 ⁵⁰
Marinated Lamb Fresh Cilantro Mint Gravy Green Chilies & Spices	
Gosht Rogan Josh	14 ⁵⁰
Lamb Leg Cardamom Infused Sauce	

FROM OUR TANDOOR

Served with Basmati Rice & Curry Sauce

Hariyali Paneer Tikka	12 ⁰⁰
Paneer Cheese & Select Vegetables Piquant Herb & Chili Pepper Marinade	
Subzi Tandoori	11 ⁵⁰
Assorted Vegetables Ginger Garlic Yogurt Paprika Cilantro Five Spice Blend	
Chatpata Murg Tikka	13 ⁰⁰
Marinated Chicken House Blend of Zesty Spices	
Chicken Tikka	13 ⁵⁰
Tender Chicken Breast Tandoori Masala Hung Yogurt Roasted Ground Chickpeas	

Lamb Seekh Kabab	15 ⁰⁰
Spicy Minced Lamb Skewered & Grilled	
Chicken Tandoori (Half/Full)	9 ⁵⁰ / 14 ⁵⁰
Chicken on the Bone Yogurt Ginger Garlic Marinade Paprika Infused Clay Oven Baked	
Fish Tikka	16 ⁰⁰
Mahi-Mahi Chunks Haldi Ajowan Marinade Hung Yogurt	
Mixed Grill Platter	15 ⁰⁰
Tandoori Chicken Seekh Kabab Chicken Tikka Chatpata Murg Tikka Tandoori Fish & Shrimp	

FROM THE SEA

Served with Basmati Rice

Fish Tikka Masala	15 ⁵⁰
Marinated Mahi-Mahi Tandoor Grilled Mild Tomato Cream Sauce	
Goan Fish Curry	15 ⁰⁰
Mahi-Mahi Goan Style Onion Coconut Milk Gravy Red Chili Peppers & Spices	
Shrimp Masala	16 ⁰⁰
Ginger Garlic Paste Cardamom Infused Tomato Stock Bell Peppers Dash of Cream	

Shrimp Koorma	16 ⁵⁰
Cashew Nut Mild Onion Cashew & Cream Sauce	
Fish Curry	14 ⁰⁰
Mahi-Mahi Flavorful Onion Tomato Sauce	
Jhinga Saagwala	16 ⁰⁰
Garlic Sautéed Shrimp Pureed Spinach Dash of Cream	
Shrimp Vindaloo	16 ⁰⁰
Shrimp & Potatoes Hot Pepper & Vinegar Gravy	
Shrimp Jalfrazie	16 ⁰⁰
Fresh Vegetables Tangy Tomato Sauce Hint of Cream	

HOUSE SPECIALTY DINNERS

Shakahari Thaali 14⁰⁰
Chef's selection | Three Vegetarian Entrée Sampler | Dal Sambar | Rice Naan Raita Samosa & Dessert

Maasahari Thaali 16⁰⁰
Chef's selection | Chicken Entrée Vegetarian Entrée Sampler | Tandoori Chicken Dal Sambar | Rice Naan Raita | Keema Samosa & Dessert

DAWAT - É – RANGOLI

Three Course Feast for Two | One Appetizer Selection | Kachumber Salad | Two Entrées | Naan Garlic Naan & Basmati Rice | Dessert

Please make your selections from the following:

Appetizer Selections:

Vegetarian Platter / Kabab Platter

Dessert Selections:

Rasmalai / Gulab Jamun / Kheer

Entrée Selections:

Malai Kofta, Navratan Koorma, Vegetable Jalfrazie, Palak Paneer, Mutter Paneer, Dal Makhani, Chicken Tikka Masala, Chicken Koorma, Chettinadu Pepper Lamb, Tandoori Chicken, Lamb Rogan Josh

Vegetarian Feast for Two 31⁰⁰

Non-Vegetarian Feast for Two 35⁰⁰

No substitutions please.

BACCHON KE LIYE

For kids under 10

Little Persons' Platter 5⁰⁰
Choice of Vegetable or Chicken Entrée | Naan Rice Gulab Jamun | Kids Soda or Juice

Fries 2⁵⁰

Kiddie Dosa 4⁰⁰
Savory Lentil Crepe | Coconut Chutney | Kids Soda or Juice

Chicken Chunks 3⁵⁰
Breaded Chicken Breast | Ketchup

INDIAN BREADS

Naan 2⁰⁰
Leavened Flat Bread | White Flour Yogurt Dough

Garlic Naan 2⁵⁰
Minced Garlic | Butter | Chopped Cilantro

Keema Naan 3⁵⁰
Seasoned Minced Lamb Stuffing | Cilantro

Peshavri Naan 3⁵⁰
Blend of Nuts | Dry Fruits

Tandoori Roti 2⁰⁰
Whole-wheat Bread | Heart Healthy

Poorie 3⁵⁰
Pair of Deep-fried Breads | Whole-wheat

Cheese Kulcha 3⁰⁰
Stuffed Naan | White Cheese

Onion Kulcha 3⁰⁰
Fine Diced Onions | Cilantro

Lachcha Paratha 3⁰⁰
Multi-layered | Whole-wheat

Aloo Paratha 3⁰⁰
Whole-wheat Bread | Seasoned Mashed Potato Filling

Gobi Paratha 3⁰⁰
Whole-wheat | Spicy Chopped Cauliflower Stuffing

Bhature 3⁵⁰
Pair of Soft Deep-fried Breads | White Flour

Chicken Kulcha 3⁰⁰
Stuffed Naan | Minced Chicken Tikka

Bread Basket 8⁵⁰
Naan, Garlic Naan, Onion Kulcha, & Cheese Kulcha

BIRYANI & RICE SPECIALITIES

Vegetable Biryani	11 ⁰⁰	Hyderabadi Chicken Biryani	12 ⁰⁰
Chicken Biryani	12 ⁰⁰	<i>Slow-cooked Basmati Rice Sealed Container On the Bone Fried Onions Cilantro Mint Saffron Fresh-ground spices</i>	
Lamb Biryani	14 ⁰⁰	Lemon Rice	6 ⁰⁰
Shrimp Biryani	16 ⁰⁰	<i>Basmati rice Fresh Lemon Juice Turmeric Cumin Mustard Seed</i>	
<i>Himalayan Basmati Rice Slow-cooked Fresh Spices Herbs Cashews Raita & Zesty Curry Sauce</i>		Tamarind Rice	6 ⁰⁰
Jeera Rice	5 ⁰⁰	<i>Basmati Rice Tamarind Lentil Temper & Spices</i>	
<i>Basmati Rice Cumin Seeds Bay leaves Cloves</i>		Vegetable Pulao	6 ⁰⁰
		<i>Basmati Rice Peas Carrots Cashews Whole Spices</i>	

SIDES

Mango Chutney	1 ⁵⁰	Raita	2 ⁵⁰
Sweet & Tangy Preserve		<i>Fresh Whipped Yogurt Cucumber Tomatoes Roasted Cumin Powder & Cilantro</i>	
Kachumber Salad	3 ⁰⁰	Plain Yogurt	2 ⁰⁰
<i>Diced Cucumber Carrots Tomatoes Lemon Juice Oil Dressing Chopped Fresh Cilantro</i>			
Mixed Vegetable Curry	5 ⁵⁰		

BEVERAGES

Masala Chai	2 ⁵⁰	Falooda	4 ⁵⁰
<i>Indian tea brewed with milk, ginger and cardamom</i>		<i>Pistachio Kulfi Rose Flavored Milk Sweetened Noodles Soaked Basil Seeds & Pistachio</i>	
Madras Coffee	2 ⁵⁰	Mango Lassi	3 ⁰⁰
<i>South Indian coffee brewed with milk</i>		<i>Mango Puree Yogurt Smoothie</i>	
Tea / Coffee	2 ⁰⁰	Lassi	2 ⁰⁰
Soda, Lemonade, Ice Tea	1 ⁵⁰	<i>Churned Plain Yogurt Sweetened or Cumin & Salt Seasoned</i>	
Fresh Lime Soda	2 ⁰⁰	Mango Milk Shake	3 ⁰⁰
<i>Home-style lemonade made with club soda</i>			
Mango Lemonade	2 ⁵⁰		

LUNCH BUFFET

Weekday	8 ⁹⁵	Weekend Special	9 ⁹⁵
Kids (under 10)	4 ⁴⁵	Kids (under 10)	4 ⁹⁵

Gratuuity added for groups of six or more.