

## Sides (V or Ve)

Plain Naan 😊  
Fluffy tandoori baked bread

Garlic Naan 😊  
Classic naan infused with roasted garlic

Peshawari Naan 😊  
A sweet and nutty naan stuffed with dried fruits and coconut

Kulcha  
A tandoori bread topped with sesame and fresh coriander

Jeera Pulao 😊  
Basmati rice scented with roasted cumin

Peas Pulao 😊  
Fragrant basmati rice with green peas

Steamed Rice 😊  
Steamed basmati rice

Garlic Pulao 😊  
Garlic flavoured aromatic basmati rice

## Desserts

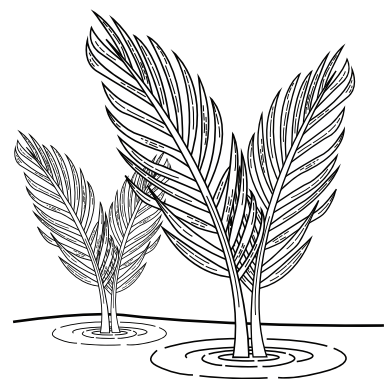
Gulab Jamun  
Warm, sweet dumplings with hints of cardamom, accompanied with ice cream

Rasgulla  
Soft cottage cheese balls in a fragrant sugar syrup accompanied with ice cream

Carrot Pudding  
A rich, slow-cooked dessert with grated carrots, milk, and nuts

Phirni  
A delicate blended rice pudding with saffron and nuts

Ice creams  
Choose from Vanilla, Coconut, Hazelnut or Pistachio



# OUR STORY

In a small village in India, there was a young girl named Rani who was known for her exceptional healing abilities. Rani had learned the art of Ayurveda from her grandmother, who was a renowned healer in the village.

One day, a severe drought struck the village, causing crops to wither and the river to dry up. People were desperate for water and food, and many fell ill due to the extreme heat. Rani knew that she had to do something to help her people.

Using her knowledge of Ayurveda, Rani began collecting herbs and plants from the surrounding forests to make medicines and remedies to help the sick. She also instructed the villagers on how to balance their diets to maintain their health in such difficult conditions.

As Rani worked tirelessly to heal the people of her village, she heard tales of a local legend named Hanuman who had the power to bring rain to drought-stricken areas. Inspired by Hanuman's story, Rani decided to perform a puja (prayer ritual) to request his help.

The villagers all gathered around Rani as she performed the puja. They chanted together, offering prayers to Hanuman and asking for his help in bringing rain to their village. Suddenly, the skies darkened, and a gentle rain began to fall.

It continued to rain for days, nourishing the crops and there was finally balance!

The villagers rejoiced, and Rani's reputation as a healer grew even stronger. She continued to use her knowledge of Ayurveda to maintain balance and equilibrium in her community, and her people knew that they could always count on her for guidance and support. As the years passed, Rani became known a local legend in her own right, using her healing abilities and knowledge of Ayurveda to help those in need. Her village prospered.

Rani's legacy continued growing when she started reaching out to closer villages. By promoting her knowledge of Ayurveda, the people were able to retain their balance and live a better life.

# RANI AT HOME

You can also have or share Rani in the comfort of your own home. Place your order on [rani.mt](https://rani.mt) and join our community

RANI, 75,  
TRIQ PREZIOSI, LIJA

+356 7900 0470  
POSE@RANI.MT

IG @RANI\_MALTA  
FB RANIMALTAMT

# RANI



# FOOD MENU



Wake up your Appetite

Dal Palak Shorba (Soup) 😊 (V or Ve)  
Velvety lentil and spinach soup

Chicken Badami Shorba (Soup) 😊  
Delicate almond-infused chicken broth

Onion Bhaji (2 pcs) 😊 V  
Crispy onion and chickpea fritters, golden fried

Vegetable Samosa (2 pcs) 😊 V  
Crisp pastry parcels filled with spiced potatoes and peas

Beef Samosa (2 pcs) 😊  
Flaky pastry filled with fragrant minced beef and spices

Trio (3 pcs)  
Onion Bhaji, Beef Samosa, Chicken Tikka

From the Tandoori Oven

Paneer tikka (6 pcs) 🔥  
Charred soft cottage cheese, marinated in spiced yoghurt

Lasuni Paneer Tikka (6 pcs) 😊  
Tandoori-grilled cottage cheese infused with garlic and mild spices

Chicken Malai Tikka (6 pcs) 😊  
Succulent boneless chicken, marinated in yoghurt, cream, and aromatic spices

Chicken Tikka (6 pcs) 🔥  
Classic boneless chicken thighs, marinated with yoghurt and spices

Chicken Curries

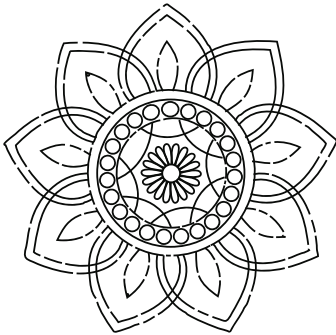
Chicken Tikka Masala 🔥  
Tandoori-roasted chicken in a luscious tomato and onion gravy

Butter Chicken 😊  
A rich and creamy tomato-based chicken curry with a buttery finish

Chicken Pepper Fry 🔥🔥  
Bold flavours of black pepper and Indian spices in a fiery chicken dish

Chicken Jalfrezi 😊  
A stir-fry of chicken, bell peppers, and tangy tomato sauce

Chicken Korma 😊  
A mild and creamy cashew-infused chicken curry



Beef Curries

Beef Korma 😊  
Aromatic beef in a mild, nutty, and creamy sauce

Beef Vindaloo 🔥🔥🔥  
A spicy, tangy, and bold Goan-style beef curry

Nadan Beef 😊  
Tender beef caramelised with coconut and warm spices

Kadai Beef 🔥🔥  
A robust, spiced beef dish with peppers and aromatic masala

Lamb Curries

Lamb Korma 😊  
Slow-cooked lamb in a rich cashew and cream sauce

Lamb Vindaloo 🔥🔥🔥  
A fiery Goan-style lamb curry with a tangy chili kick

Kadai Lamb 🔥🔥  
Tender lamb pieces tossed with bell peppers and bold Indian spices



Vegetable Curries

Phool Gobi 😊 (V or Ve)  
Cauliflower stir-fried with onions, tomatoes, and warm Indian spices

Aloo Gobi 😊 (V or Ve)  
A comforting blend of potatoes and cauliflower in a velvety spiced sauce

Dal Fry 🔥 (V or Ve)  
Slow-cooked lentils tempered with cumin, ginger and ghee

Chana Masala (V or Ve)  
Hearty chickpeas in a rich onion-tomato masala

Paneer Tikka Masala 🔥 V  
Chargrilled paneer simmered in a fragrant tomato and bell pepper curry

Palak Paneer 😊 V  
Creamy spinach curry with tender cubes of cottage cheese

Biryani - A Feast of Flavours

*Biryani is accompanied with a vegetable raita*

Vegetable Biryani V  
Fragrant basmati rice layered with spiced vegetables and rose water

Chicken Biryani  
Tender chicken infused with aromatic Indian spices and basmati rice

Beef Biryani  
Aromatic basmati rice with slow cooked beef, mint & Indian spices

Seafood Curry

Fish Molee 😊  
Delicate perch simmered in fragrant coconut milk and spices

🔥 Mild

🔥🔥 Medium

🔥🔥🔥 Hot

Vegetarian V

Vegan on request Ve

Look out for this icon to see our recommended dishes for children. 😊

Please inform us if you have any food intolerances or allergies