

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) Ve 😊

Crispy onion, and chickpea fritters, golden fried

VEGETABLE SAMOSA Ve 😊

Crispy pastry parcels filled with spiced potatoes and peas

BEEF SAMOSA (2 pcs) 😊 Add €3

Flaky pastry filled with fragrant minced beef and spices

TRIO (3 pcs)

Onion Bhaji, Vegetable Samosa, Chicken Tikka

FIERY CHICKEN 🔥

Spicy, crispy bite-sized chicken pieces marinated in chili, cumin, ginger, and garlic

CHICKEN 65 🔥

Deep fried marinated chicken, with curry leaves and green chillies

CRUNCHY BHEL Ve

Tangy, sweet, and spicy chaat masala made with puffed rice and crispy sev, tossed in zesty tamarind

POWER SPROUT CHAAT (Cold) Ve

Sprouted legumes mixed with diced veggies, cilantro, chaat masala, and zesty chutneys

TANDOORI CHICKEN CHAAT SALAD (Cold)

Grilled tandoori chicken tossed with mixed greens, veggies, cilantro and black salt

FROM THE TANDOORI OVEN

PANEER TIKKA (6pcs) 🔥

Charred soft cottage cheese, marinated in spiced yoghurt

CHICKEN MALAI TIKKA (6pcs) 😊

Succulent boneless chicken, marinated in yoghurt, cream, and aromatic spices

CHICKEN TIKKA (6pcs) 🔥

Tandoori marinade, boneless thigh cooked in tandoori oven

TANDOORI PRAWNS (6 pcs) 🔥 Add €8

King prawns marinated in spiced yoghurt and gently roasted

FISH TIKKA 🔥 Add €6

Marinated fish cooked in the tandoori and spiced with yoghurt

TANDOORI CHICKEN WINGS 🔥

Char-grilled jumbo wings marinated in yogurt and spices, served with a mint dip

TANDOORI ALOO 🔥

Potatoes marinated in a mix of yoghurt and Indian spices cooked in the tandoori oven.

TANDOORI GOBI 🔥

Tender cauliflower florets marinated in bold spices, yoghurt, and lemon juice then roasted to perfection.

EGG BASED

EGG MASALA 🔥

Boiled eggs simmered in a spicy onion and tomato sauce

EGG VINDALOO 🔥🔥🔥

A spicy Goan curry adorned with chilies, vinegar, garlic and various spices.

EGG CURRY 🔥

Boiled eggs simmered in a spicy onion and thin tomato sauce

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

BEEF SHORT RIBS Add €10

Slow-cooked short ribs enveloped in cashew and fragrant spices

LAMB CURRIES

KEEMA MATTER 🔥

Spicy minced lamb curry with garlic and green peas

LAMB KORMA Add €3

Slow-cooked lamb in a rich cashew and cream sauce

LAMB VINDALOO 🔥🔥🔥 Add €6

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

KADAI LAMB 🔥🔥 Add €6

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 😊

Creamy spinach curry with tender cubes of cottage cheese

SEAFOOD CURRY

PRAWNS MOLEE 😊

Delicate prawns simmered in fragrant coconut milk and spices

FISH MOLEE 😊 Add €4

Delicate perch simmered in fragrant coconut milk and spices

PRAWNS MASALA Add €8

Juicy king prawns in a garlic-infused tomato and spice blend

KERALA PRAWNS Add €8

Succulent king prawns cooked in creamy coconut with mild spices

CURRY IN A BUN

MUMBAI SLOPPY BHAJI (Pav Bhaji) V 🔥

Spiced mashed vegetables simmered in butter, served with toasted pav buns for scooping

MUMBAI KEEMA PAV 🔥

Spicy minced lamb curry served with butter-toasted pav buns

MASALA OMELETTE PAV 🔥

A fluffy masala omelette folded into a buttered pav bun with onions, tomatoes, green chillies and spices

🔥 Mild

🔥🔥 Medium

🔥🔥🔥 Hot

Supplement

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

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

LAMB BIRYANI Add €6

Slow-cooked lamb, fragrant rice, and a hint of mint

PRAWN BIRYANI Add €8

Juicy king prawns with fragrant basmati rice, mint & Indian spices

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, Pistachio or Chocolate (Ve)

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 and join our community