

RANI



CHRISTMAS EVE AND LUNCH MENU

STARTERS

TOMATO DHANIA SHORBA

A flavorful Indian soup made with fresh tomatoes, coriander, and spices

CHICKEN SHORBA

A soothing Indian soup with chicken, vegetables, fragrant spices, and herbs in a light broth

PAHADI CHICKEN TIKKA

Marinated chicken pieces cooked in a fiery blend of spices, yogurt, and herbs
.A flavorful North Indian dish with a Himalayan twist

HARIYALI FISH TIKKA

Marinated fish pieces cooked in a vibrant blend of green herbs, spices, and yogurt

VEGETABLE SAMOSA

Crispy fried pastries filled with a flavorful mixture of spiced potatoes, peas

TANDOORI CHICKEN WINGS

Tender chicken wings marinated in yogurt and spices, grilled to perfection in a tandoor oven, with a smoky, charred flavor

CHICKEN MALAI TIKKA

Marinated chicken pieces cooked in a rich blend of cream, yogurt, and mild spices

ONION BHAJI

Thinly sliced onions coated in a spicy gram flour batter, deep-fried to a golden crispy

CHICKEN CURRIES

BHARWAN CHICKEN

Breast chicken stuffed with a flavorful mixture of aromatic spices, herbs, and mixed vegetables

CHICKEN KOLHAPURI

A fiery and flavorful Indian dish from Kolhapur, made with marinated chicken cooked in a rich blend of spices, coconut, and chilies

BUTTER CHICKEN

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

SEAFOOD CURRIES

GOAN PRAWNS CURRY

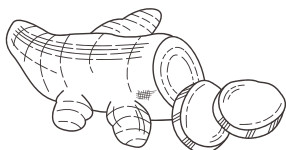
Goan style curry with prawns cooked in a rich coconut milk sauce, blended with spices, chilies, and tangy tamarind

PERCH FISH MASALA

A flavorful Indian fish curry made with marinated fish cooked in a rich, aromatic spice blend, onions, garlic

FISH MOLEE

Delicate perch simmered in fragrant coconut milk and spices



LAMB CURRIES

LAMB KOFTA CURRY

Tender lamb meatballs cooked in a rich and spicy curry sauce, infused with aromatic spices and herbs

KEEMA MUTTER

A classic Indian dish made with minced lamb meat cooked with peas, onions, garlic, and aromatic spices

LAMB SAAG WALA

Tender lamb pieces cooked in a flavorful and aromatic spinach curry, blended with spices and herbs.

A popular North Indian dish that's both hearty and delicious

BEEF CURRIES

BEEF SAAG WALA

A flavorful Indian and Pakistani dish made with tender beef cooked in a rich, spicy spinach (saag) curry, blended with garlic, ginger, and aromatic spices

BEEF KORMA

Aromatic beef in a mild, nutty, and creamy sauce

BEEF DO PYAZA

A popular Indian and Pakistani dish made with beef cooked in a rich, flavorful gravy with an abundance of onions along with a blend of spices

VEGETABLE CURRIES

PANEER LABABDAR

A North Indian dish made with cottage cheese cooked in a rich, creamy tomato sauce, flavored with spices, butter, honey and herbs

BOMBAY POTATO

A popular Indian-inspired dish made with boiled potatoes cooked in a spicy mixture of onions, garlic, ginger, and a blend of aromatic spices

MUTTER PANEER

A classic Indian dish made with paneer (Indian cheese) and peas cooked in a rich, creamy tomato-based sauce, flavored with spices and herbs

SIDES

PESHAWARI NAAN

GARLIC NAAN

PLAIN NAAN

KULCHA

GARLIC PULAO

JEERA PULAO

PEAS PULAO

DESSERTS

RASGULLA

GULAB JAMUN WITH RABRI

CARROT PUDDING

PHIRNI

Includes Glass of Prosecco or Cocktail
Flowing water, Coffee and Liqueur

€45 PER PERSON

Please inform us if you have any food intolerances or allergies

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