

RANI



NEW YEAR'S MENU

STARTERS

TOMATO DHANIA SHORBA

A flavorful Indian soup made with fresh tomatoes, coriander (*dhania*), and spices. It's a refreshing and light soup

CHICKEN SHORBA

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

TANDOORI KHAZANA

Chicken pakoda, haryali fish tikka, vegetables samosa, chicken malai tikka, onion bhaji, beef Sheekh kebab, lamb skewar
Each piece for a person

PAHADI CHICKEN TIKKA

Marinated chicken pieces cooked in a fiery blend of spices, yogurt, and herbs, then grilled to perfection.
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

BEEF SHEEKH KEBEB

Tender beef mince mixed with aromatic spices and herbs

CHICKEN CURRIES

BHARWAN CHICKEN

Breast chicken stuffed with a flavorful mixture of aromatic spices, herbs, and mixed vegetables , then cooked to perfection

CHICKEN KOLHAPURI

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

CHICKEN KORMA

A mild and creamy cashew-infused chicken curry

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

BEEF CURRIES

NADAN BEEF

A spicy, tangy, Tender beef caramelised with coconut and warm 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

SEAFOOD CURRIES

PRAWNS MASALA

A flavorful and aromatic Indian dish made with prawns cooked in a rich, spicy masala sauce, blended with onions, garlic, ginger, and a mix of spices

GOAN PRAWN CURRY

A flavorful and aromatic curry from Goa, made with prawns cooked in a rich coconut milk sauce, blended with spices, chilies, and tangy tamarind

PERCH FISH MASALA

A flavorful and aromatic Indian dish made with perch fish cooked in a rich, spicy masala sauce, blended with onions, garlic, ginger, and a mix of spices

VEGETABLE CURRIES

PANEER LABABDAR

A popular North Indian dish made with paneer (Indian 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

€55 PER PERSON

Please inform us if you have any food intolerances or allergies

