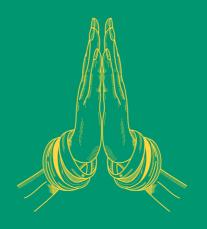
# RANI



## 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 kebeb, 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 arich, 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 DESSERTS

PESHAWARI NAAN RASGULLA

GARLIC NAAN GULAB JAMUN WITH RABRI

PLAIN NAAN CARROT PUDDING

KULCHA PHIRNI

**GARLIC PULAO** 

**JEERA PULAO** 

PEAS PULAO

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

### €55 PER PERSON

Please inform us if you have any food intolerances or allergies



www.rani.mt pose@rani.mt +356 79000470 75 Triq il-Forn, Lija LJA 1250