

RANI

DIWALI SPECIAL MENU

VEG APPETIZER

Malai Techa Soya Chaap.....\$22

Tender soya chaap marinated in a rich, creamy malai base, infused with a spicy green chilli "Thecha" chutney. Grilled to perfection for a smoky finish.

Palak Patta Chaat.....\$16

Refreshingly crispy spinach topped with yogurt espuma, chickpea vermicelli, mint and tamarind sauce.

Bao Vada Bun.....\$15

A modern twist on the classic vada pav – fluffy, steamed bao buns filled with crispy spiced potato vada. Topped with tangy chutneys and sprinkled with dry chili garlic & coconut.

Beetroot Croquettes.....\$16

Crisp, golden croquettes filled with spiced beetroot, peanuts, and Indian seasonings.

Haryali Paneer Tikka.....\$24

A very rich flavored cottage cheese cooked in tandoor after being marinated in fresh green herbs.

NON-VEG APPETIZER

Murgh Bihari Tikka.....\$23

Succulent pieces of chicken marinated in traditional Bihari style. Marinated in mustard oil, smoky spices, and yogurt then grilled to tender perfection in tandoor.

Classic Murgh Tikka.....\$24

Tender boneless chicken pieces marinated with homemade spice and cooked in tandoor.

Shrimp Chukka.....\$30

A very flavorful and a popular spicy masala dish made with shrimp cooked in an onions, tomatoes and spices made into thick masala like sauce.

Amritsari Fish Fry.....\$24

A lightly battered fish fried with Indian spice.

Lamb Chops.....\$44

A northwest frontiered lamb chops cooked in tandoor with kasoori methi a very rich delicacy.

DIWALI SPECIAL COCKTAIL & MOCKTAIL

Motichoor Mahel.....\$18

A drink that combines the warm floral sweetness of the laddoo which is mashed into the shaker to infuse its flavor directly into the spirit. The rich, sweet flavors complemented by spices like cardamom and saffron, pair well with the infused St. Germain & white chocolate liqueur.



Virgin Motichoor Mahel.....\$12

Non-alcoholic perfect delight for this Diwali to sip up and enjoy! A festive touch to a sweet and flavorful fusion drink that incorporates the fragrant, spiced taste of motichoor laddoo into a classic mocktail.

!!! MEETHA - DIWALI SPECIAL \$15 ALL DESERTS !!!

Ghewar with Rabdi

A royal Rajasthani dessert featuring a crisp, round honeycomb-shaped Ghewar soaked in fragrant sugar syrup, topped generously with creamy rabdi, placed on top of pistachio malai.

Homemade Gulabi Kulfi

A floral twist on the classic Indian dessert – this creamy, kulfi is infused with the delicate essence of rose (gulab), topped with dried petals.

Gulab Jamun with Curcumin

Mouthwatering chena dumplings served with rose cream and Lakadong Turmeric sauce.

Homemade Rasmalai Cake

A fusion of classic Indian dessert and western baking–soft, saffron-infused sponge soaked in rasmalai milk, layered with cardamom cream, pistachios, and rose petals.

Wishing everyone a very Happy Diwali from the family of

Rani

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INDIAN RESTAURANT LOUNGE & BAR

VEGETARIAN ENTRÉE (ALL ENTRÉES SERVED WITH PLAIN RICE)

Maasvadi.....\$24	Shahi Paneer.....\$24
A vegetarian take on the traditional Kolhapuri delicacy – steamed gram flour roll infused with a spiced coconut and fresh herb filling, served in a rich, fiery Kolhapuri gravy.	A royal North Indian classic - soft homemade paneer cubes simmered in a luxurious, mildly spiced gravy made with cream, cashews, and aromatic spices.
Double Dal Tadka.....\$22	Subji Handi.....\$22
A hearty mix of Toor and Moong lentils, slow-cooked and tempered twice with ghee, garlic, and spices for bold, comforting flavor in every bite.	A creative green dish cooked in a dum style with freshly sourced vegetables.

NON-VEG ENTRÉE (ALL ENTRÉES SERVED WITH PLAIN RICE)

Lamb Vindaloo.....\$30	Awadhi Chicken.....\$28
A rich, tangy, & spicy curry featuring tender pieces of lamb braised in a vibrant sauce made with vinegar, garlic, ginger, and a blend of aromatic spices.	A royal delicacy from the kitchens of Lucknow – succulent chicken slowly-cooked in a rich, aromatic gravy of yogurt, cashew nut, fried onions, saffron, and whole spices.
Goan Surmai Curry.....\$34	Mughlai Gosht.....\$34
A rich and tangy Goan-style coconut curry infused with the bold flavors of kokum, garlic, and spices. Served with a golden-fried slab of Surmai (Kingfish) perched on top—crispy on the outside, succulent within—bringing together coastal comfort and vibrant tradition in every bite.	A slow-cooked Indian lamb dish featuring tender meat in a rich, flavorful gravy. Key ingredients include yogurt, fried onions, ginger, garlic, and aromatic spices like cardamom and cinnamon, often creating a dish that is both tangy and savory.
Butter Chicken.....\$28	
Butter chicken is a popular Indian curry featuring tender chicken pieces in a rich, creamy, and mildly spiced tomato-based sauce with butter and cream. It is known for its silky smooth texture and warming, decadent flavor, with a balance of savory, tangy, and sweet notes	

BREADS - NAAN

Plain Naan.....\$7
Butter Naan.....\$8
Garlic Naan.....\$8
Tandoori Roti.....\$7
Chilli Garlic Naan.....\$8
Chilli Cheese Naan.....\$9
Laccha Paratha.....\$10
Bread Basket.....\$28
Choice of one Butter naan, Garlic Naan, Chilli Garlic Naan and Tandoori Roti

SIDES

Onion Salad.....\$6
Mix Veg Pickel.....\$4
Beetroot Raita.....\$7
Plain Yogurt.....\$5

RICE & BIRYANI

Plain Rice.....\$7
Jeera Rice.....\$12
Vegetable Dum Biryani.....\$25
A flavorful layered rice dish made with mixed vegetables, fragrant basmati rice, and a blend of exotic spices served with beetroot raita and saalan.
Bombay Chicken Biryani.....\$28
Slow cooked on a sealed pot that has layers of marinated chicken and fragrant basmati rice with a mélange of aromatic substances served with beetroot raita and saalan.

DRINKS

Madras Filter Coffee.....\$8	Masala Chai.....\$8
Alfonso Mango Lassi.....\$10	Masala Chaas.....\$8
Coke, Diet Coke.....\$4	Ginger Ale.....\$6
Saratoga Sparkling Water 28oz.....\$10	