

# Rani Father's Day

## MENU

### DESERT - MEETHA

#### Churros with Coffee Malai - \$18

Slow-cooked beetroot halwa with milk, ghee, and cardamom, offering a rich, earthy sweetness. Finished with a silky matcha sauce that adds a refined, gentle contrast.

#### Homemade Rasmalai Tres Leches - \$18

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

#### Motichoor Ladoo Spring roll with Rabri Malai - \$20

Crisp spring rolls filled with delicate Motichoor Ladoo, infused with saffron and cardamom for a rich, melt-in-your-mouth sweetness. Served with luscious Rabri Malai for a perfectly indulgent finish.

#### Kunafeh - \$20

Turkish decadence influencing Indian cuisine, it is a modern delicacy with kataifi, coconut cream cheese and pistachio.

### VEGETARIAN STARTERS

#### Shahi Khamiri Jasckfruit Galouti with Kokum - \$22

A regal pairing of pillowy khamiri bread with melt-in-the-mouth galouti kebabs, delicately spiced to perfection. Finished with a bright kokum accent that adds a tangy lift to balance the richness.

#### Achari Mushroom - \$22

Tandoori-spiced mushrooms are fire-roasted to smoky perfection. Finished with a velvety garlic aioli and a delicate drizzle of truffle oil, this dish delivers a rich, aromatic indulgence with a royal touch.

#### Hariyali Paneer Tikka- \$24

A very rich flavored cottage cheese cooked in tandoor with blend of fresh green herbs, bell peppers and onions. Served in a special banana leaf to present a firey show!

#### Malai Soya Chop - \$22

A rich, velvety North Indian vegetarian delicacy made from soy-based mock meat. Cubes of high-protein soya chaap are marinated in a luxurious, creamy blend, then grilled to perfection.

#### Imperial Chili Paneer - \$18

Crisp paneer tossed with bell peppers, onions, garlic, and green chilies in a bold, sweet-spicy Indo-Chinese sauce. A flavorful favorite with the perfect balance of heat and crunch.

#### Palak Patta Chaat - \$17

A classic chaat with irresistible crunch. Spinach lightly battered and fried to crisp. Layered with cool yogurt, zesty green chutney, and tamarind chutney. Topped with sev, cilantro, and pomegranate.

#### Beetroot Croquettes - \$16

Crisp, golden beetroot croquettes with a delicately spiced interior, offering a perfect balance of earthy sweetness and subtle warmth. Served with a vibrant chutney.

#### Signature Protein Packed Black Gram & Avocado Salad - \$18

A colorful blend of protein-rich black gram served over a silky avocado base, complemented by crisp onions, sweet peppers, and fragrant herbs. Finished with a zesty citrus dressing.

### NON -VEGETARIAN STARTERS

#### Chicken Seekh Kabab - \$24

Succulent chicken seekh kebabs, delicately spiced and char-grilled to smoky perfection, offer a rich, melt-in-your-mouth experience. Paired with a vibrant green chutney.

#### Rani's Dragon Chicken Lollipop - \$24

Crispy frenched chicken wings marinated in ginger, garlic, soy, and aromatic spices, then fried to golden perfection and tossed in a bold Indo-Chinese sauce with chilies, scallions, and peppers.

#### Heritage Spiced Mutton Dry Roast - \$28

This dish features tender goat meat cooked with roasted spices, curry leaves, and caramelized onions into a rich, dry-style dish. Finished with coconut and black pepper, it delivers bold, rustic flavor.

#### NZ Lamb Chops - \$44

An opulent delicacy from the Northwest Frontier. Prime lamb chops, lavishly marinated in a regal blend of aromatic spices and roasted to perfection in the tandoor. Smoky, tender, and flavorful.

#### Rava-Crusted King Fish Tava Fry - \$25

Premium king fish fillets coated in fine semolina (rava) and delicately pan-seared on a traditional tava with aromatic Indian spices. Crisp on the outside and tender within, this is a coastal-inspired appetizer.

#### Classic Murgh Tikka - \$24

Juicy chicken marinated in aromatic spices and yogurt, then char-grilled for a smoky, bold flavor. Finished with a touch of citrus and herbs for a perfectly balanced bite.

#### Shahi Lahsuni Jhinga - \$32

Succulent jumbo shrimp sautéed in aromatic garlic butter, delicately spiced and finished with fresh herbs and a touch of citrus. A royal indulgence inspired by the grand kitchens of India.

#### Ghost Pepper Chicken - \$26

Chicken marinated in a fiery blend of Bhut Jolokia (ghost pepper), yogurt, and Indian spices, then roasted in tandoor until smoky and charred at the edges. Intensely flavorful with a bold, lingering heat.

#### Pitashri's Pride (Pitashri = Respected Father) - \$20

A royal blend of aged whiskey, saffron-infused honey, aromatic bitters, and a touch of smoked cardamom, stirred to perfection and finished with an orange essence. Rich, refined, and commanding, this Father's Day creation honors the kings of our families with every sip.—an exquisite celebration for Happy Father's Day!

### FATHER'S DAY DRINK



# Rani Father's Day

## MENU

### VEGETARIAN ENTREE

(All entrees are served with plain rice)

#### Paneer Pasanda - \$24

Silky cubes of paneer gently simmered in a luxurious onion gravy, delicately infused with aromatic kasoori methi for a subtle earthy depth. A refined, velvety indulgence that balances richness with fragrant.

#### Kadai Paneer - \$25

Fresh paneer, marinated in aromatic spices and char-grilled to perfection, then luxuriated in a rich, velvety tomato-cashew masala. Infused with cream, and royal Mughlai spices.

#### Ricotta Kofte - \$25

The touch me not cheese balls are so fragile and decadent. Kofte would crumble as soon as they made contact with the guests fingers but retain their shapes even when simmered in gravy.

#### Palak Paneer Edamame and Burrata - \$24

Velvety spinach, pureed to perfection and gently simmered with tender cubes of paneer, infused with spices and a touch of cream. This regal classic balances earthy richness with silky indulgence.

#### Double Dal Tadka - \$22

A hearty mix of Indian lentils, slow-cooked and tempered twice with ghee, garlic, and spices for bold comforting flavor in every bite.

#### Bhindi Do Pyaza - \$22

Crisp-tender okra tossed with caramelized onions, layered with bold North Indian spices for a smoky, slightly sweet depth. Finished with a touch of tang and warmth.

#### Delhi Wali Handi - \$24

A vibrant assortment of freshly sourced vegetables, slow-cooked in the traditional dum style to capture essence of flavor. Enriched with delicate spices, a hint of ghee, and a touch of aromatic herbs.

#### Dal Makhani - \$24

Slow-simmered black lentils and kidney beans are enriched with butter and cream, creating a velvety, deeply flavorful dish rooted in North Indian tradition.

### NON-VEGETARIAN ENTREE

(All entrees are served with plain rice)

#### Murgh Musallam - \$28

Succulent bone in chicken braised in a regal saffron-infused curry enriched with roasted spices and caramelized onions. A timeless masterpiece that embodies the opulence and grandeur of India's royal culinary heritage.

#### Shahi Kadai Chicken - \$28

Juicy bone in chicken cooked with hand-crushed spices, peppers, onions, and tomatoes in a richly kadai gravy. A beloved North Indian favorite, offering layers of robust flavor and a lingering smoky finish.

#### Butter Chicken - \$28

Butter chicken some say was clever dhaba owners trick to recycle unsold tandoori chicken. This may be true historically but today the pan India favorite is cooked fresh from scratch.

#### Nawabi Goat Korma - \$34

A regal preparation of slow-cooked goat gently simmered in a rich, silky curry infused with roasted spices, cream, and fragrant herbs. A treasured classic from the royal kitchens of India.

#### Malvani Lamb Curry - \$34

Tender lamb slow-braised in a fragrant Malvani-style curry, simmered with roasted coconut, coastal spices, and aromatic herbs. Rich, robust, and deeply flavorful.

#### Chicken Tikka Masala - \$28

Marinated juicy chicken morsels, char-grilled to perfection and enveloped in a velvety, saffron-kissed tomato-cashew masala. Infused with delicate Mughlai spices and a touch of cream.

#### Rani's Royal Leaf-Wrapped Branzino - \$45

Whole branzino, delicately marinated in Rani's signature house-blended spices, wrapped in banana leaf and slow-tandoored to lock in smoky, aromatic depth.

#### Rajasthani Laal Maas - \$34

Goat, slow-cooked in rich, fiery gravy of Kashmiri chilies, spices, and ghee, creating a bold yet balanced symphony of flavors. This regal Rajasthani classic exudes royal warmth and heat.

### RICE ENTREE

#### Hyderabadi Vegetable Dum Biryani - \$25

Fragrant basmati rice layered with seasonal vegetables, fresh herbs, and aromatic spices, then slow-cooked on dum to allow the flavors to meld beautifully. Inspired by the legendary culinary traditions of Hyderabad.

#### Hyderabadi Chicken Dum Biryani - \$28

Basmati rice layered with tender chicken marinated in yogurt, herbs, and aromatic spices, slow-cooked on dum to perfection. Infused with saffron, caramelized onions, mint, and traditional Hyderabad flavors.

### NAAN - BREAD

Plain naan - \$7

Chilli Garlic Naan - \$8

Butter Naan - \$8

Tandoori Roti - \$7

Garlic Naan - \$8

Laccha Paratha - \$10

Onion Kulcha - \$8

Amritsari Kulcha - \$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

### DRINKS

Coke, Diet Coke.....\$4

Ginger Ale.....\$6

Masala Chai.....\$8

Masala Chaas.....\$8

Madras Filter Coffee.....\$8

Saratoga Sparkling Water .....\$8

Alfonso Mango Lassi.....\$10