



RANGOLI

INDIAN BISTRO

Chef Nina and team welcome you to Rangoli...

We are so pleased you have decided to spend your evening with us as our guests.

I've grown up around food, trained by my (Chef) Father and also spent some time as a Teacher in my 20s before starting my first venture as a fine food producer. Now, Rangoli is the realisation of my life long dream...

There is no fancy message here boasting about us. Instead, we will let your experience with us do the talking...

*We've created a cosy and intimate environment for you to explore **North Indian dishes** that we love ourselves - paired with excellent wines, beers and cocktails*

You are in a charming building entrenched in the history of Warwick, steps away from the Castle...

**SOAK UP THE AMBIENCE,
RELAX, AND ENJOY THE 'EXPERIENCE'...**



*10% Cover Charge added for 3 Guests and above
Any Tips go to our Lovely Staff!*



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SMALL PLATES

Don't fancy large plates this evening?...

Why not just share some small plates, we recommend 3-4 per person

- CHILLI PANEER SOY (V)** 🍴 **8**
An Indo-Chinese dish, battered paneer cubes (India's famous cheese!) tossed in a spicy, tangy and sweet sauce with bell pepper and onions
- KALE & CARROT PAKORA (VG)** **7.5**
Fresh kale, carrot and potato, in a spice blend, fried until crispy on the outside but soft inside - x3 pakoras served
- TARKA DAAL LUCHI (V)** 🍴 **8**
We've managed to take Tarka daal to new levels!... Chef Nina's creation. Round fried flatbread stuffed with garlic-chilli stewed lentils - x2 served with lime pickle & yoghurt
- MOMOS (VEG/CHICKEN)** 🍴 **8.5**
One of the most famous street foods in North-East India, x4 steamed dumplings filled with delicious spiced veg or minced chicken - served with Rangoli's special spicy momo sauce
- SAMOSA (VEG/CHICKEN/LAMB)** 🍴 **7.5**
Samosas (x2) packed with mix veg or shredded chicken/lamb with subtle hints of ginger, garlic, coriander and cumin - served with a dip
- MUTTON PANTHERAS** 🍴 **7.5**
Like a spring roll but even better and bigger! x2 breaded rolls fried to perfection filled with delicious spiced mutton - served with a dip
- MANCHURIAN LOLLIPOPS** 🍴 **8.5**
Crispy fried 'frenched' chicken wings (x3) in lollipop form, finished with a sticky sweet-sour-spicy marinade - notoriously famous in Indian Beer Bars!
- GOAT SALLI PURI** 🍴 **10**
Tender goat in a sweet - spicy - tangy sauce served on x2 puris (massively popular fried Indian flatbread). Think of it as an Indian taco! Great to share!

2 POPPADOMS & CHUTNEY TRAY (FOR 2) 4.5

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AMRITSARI FISH 🍴 **8**
From the Punjabi city of Amritsar. Special masala marinade infused pieces of tilapia fish fried in a light batter - served with a dip

MASALA PRAWN KOLIWADA 🍴 **10.5**
Crispy tiger prawns (x4) lightly battered in a special masala dry marinade, originating from Bombay's fisherman district - served with a dip

GOAN GARLIC JINGA 🍴 **11**
Tiger prawns (x4) infused in fresh garlic, spices, and cooked in Italian DOP extra virgin olive oil - served sizzling

ALOO TIKKI KEBAB (VG) 🍴 **7.5**
Very popular spiced vegan kebabs, round patties made using grated potato and veg (x3) infused in Rangolis' special blend of spices - served with a dip

GALOUTI KEBAB 🍴 **8**
Minced round lamb kebab patties (x3) infused with spices - tenderised with fresh papaya and pan fried to perfection in extra virgin olive oil. Soft yet crispy

GILAFI SEEKH KEBAB 🍴 **7.5**
Grilled in the tandoor (clay oven), minced lamb kebabs (x2) marinated in a specially selected mixture of spices and herbs - served with a dip

HARISSA CHICKEN TIKKA 🍴 **8.5**
Grilled in the tandoor, a modern twist on tikka - marinated in Chef Nina's 'Great Taste Award' winning Harissa



LUCKNOWI LAMB CHOPS **9.5**
From the tandoor, marinated lamb chops (x2) cooked in the 'Lucknowi' style - served with a dip

Did you know?

Chef's Table: Regular exclusive Chef's Table Events on a Tuesday - reserved to only 14 guests. 6 course special taster menu (£59pp). See our website for the next date!

Live music Thursday's: Live band 7pm on first Thursday of every month!

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LARGE PLATES

A selection of specially curated authentic recipes

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|---|-------------|
| PUNJABI CHOLE (VG) 🍴 | 11.5 |
| Popular Punjabi dish, simmered chickpeas cooked in a tangy & tasty sauce – garnished with fresh pomegranate | |
| KATHAL SABZI (VG) 🍴 | 11.5 |
| A modern vegan meat alternative, pulled jackfruit coated with aromatic spices in a thicker 'bhuna' sauce | |
| SAAG PANEER (V) | 11.5 |
| India's favourite cheese, cooked in a pureed spinach sauce creating a delicious sweet creamy base | |
| TARKA DAAL (V) 🍴 | 11.5 |
| Stewed lentils, cooked in a garlic and onion base – topped with sizzling ghee, chillies & garlic (this is known as the 'tarka' and is the authentic way!) | |
| RAJMA MAKHANI (V) | 11.5 |
| Popular in India – Rajma are red kidney beans slowly simmered in a buttery sauce with a hint of sweetness, cashews and mild spices – and more butter! | |
| PATHANI MALAI KORMA | 14 |
| An authentic chicken (no cream) alternative to a 'Korma' cooked in a cashew, fresh coriander, and yoghurt sauce – creating a creamier, sweet and mild taste | |
| DHABA MURGH 🍴🍴 | 14 |
| A rustic, flavourful chicken tikka dish served at 'dhabas' (road-side diners), in Chef's special spicy and fragrant sauce. Very popular dish at Rangoli! | |
| MOTI MAHAL MAKHANI | 14 |
| Inspired by the old 'Moti Mahal' restaurant in Delhi that invented it. This authentic recipe with a hint of sweetness uses butter, cashews and mild spices (chicken tikka) | |
| | |
| JALFREZI (CHICKEN TIKKA/LAMB) 🍴🍴 | 13.5 |
| The delicious dish of the servant class in British India, masterfully stir fried in onions and peppers, garnished with coriander – hot dish! | |
| CASTLE TIKKA MASALA | 13.5 |
| Possibly Britain's favourite dish. Our chef's own take on this which we think you will love. Chicken tikka cooked in a delicate blend of mild/sweet spices, simmered in cream | |
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RAJASTHANI LAAL MUTTON 🍴🍴🍴 **14.5**
Rangoli's spiciest dish if you dare! Slow cooked mutton – in Chef's very spicy and smoky sauce made with yoghurt and prized 'Mathania' chillies

OLD DELHI KARAHİ GOSHT 🍴🍴 **14**
Inspired by Old Delhi's most famous street vendor – 'Karim', tender on the bone lamb cooked in a thick, rich and medium spiced flavoursome sauce

GURKHA SICHUAN TAWA 🍴 **14.5**
A Gurkha special, using Chef's Nepali masala blend, sichuan pepper and lime leaves, served sizzling with tender lamb chunks and minced lamb

MUMBAI MACHLI 🍴 **15**
A Mumbai fisherman's curry – tilapia fillets with a spicy and tangy thick sauce

ROSHUNI JINGA 🍴🍴 **16.5**
Tiger prawns cooked in a rich garlic sauce with chillies, onions and tomatoes

NIZAMI CHICKEN BIRYANI 🍴 **14**
An authentic Biryani, slow cooked! Cooked in the traditional 'Mughal' method with aromatics & fried onions. Note: this is on the bone chicken. Comes with biryani sauce

PARSI DHANSAK (CHICKEN TIKKA/LAMB) 🍴 **14**
A lentil based dish, bursting with a perfect blend of sweet, spicy and citrusy flavours – a closely guarded Rangoli recipe that is unique and very more-ish

BALSALL BALTI (CHICKEN TIKKA/LAMB) 🍴 **14**
The pride of nearby Ladypool Road in Birmingham, cooked over high heat in a classic 'balti' bowl with chicken or lamb in onions, pepper, garlic, and turmeric

CHEF'S SPECIAL OF THE WEEK 🍴 **16**
Chef's special using seasonal locally sourced ingredients! This is typically a meat dish – usually game, seasonal meats, etc – Look at the board at the bar!

BEEF BRISKET HONEY CHILLI 🍴 **17.5**
14 hour slow cooked pulled beef brisket in a beautiful sweet chilli sauce, with tamarind and honey. Chef Nina's creation, you won't find this anywhere else!

GOAT KOYLA KARAHİ (SHARING SPECIAL FOR 2) 🍴🍴 **35**
This is for curry connoisseurs! Tender mixed on & off the bone goat topped with a fiery koyla (coal) to give it the authentic smokiness. Fire cooked in a karahi producing a caramelised, rich, smoky flavour. Special green peppers added!

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SIDES

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|--|------------|
| ROTI (VG) | 3.5 |
| NAAN (V) | 3.5 |
| GARLIC NAAN (V) | 4 |
| PESHWARI OR KEEMA OR CHEESE NAAN | 4.5 |
| ROSE ROGHNI NAAN | 4.5 |
| Hand pitted unique look! Sweet rose water infused. Peshwari alternative! | |
| STEAMED RICE (VG) | 3.5 |
| PILAU RICE (V) | 4 |
| RICES (CHOOSE FROM KEEMA/MUSHROOM/EGG/GARLIC) | 4.5 |
| BATETAS MASALA (VG) 🍴 | 6.5 |
| Pan fried cubed potatoes, topped with a delicious masala sauce | |

DESSERTS

Light and delicious, our desserts are lovingly made in-house

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|---|------------|
| MANGO & PISTACHIO CHEESECAKE (V) | 7.5 |
| White chocolate cheesecake topped with fresh mango compote & crushed pistachios | |
| CHAI TIRAMISU (V) | 7.5 |
| A modern Indian take on tiramisu, flavoured with fragrant chai and liqueur | |
| KULFI (V) | 4 |
| Traditional Indian ice cream, choice of Malai Mango Pistachio | |

FOOD ALLERGIES & INTOLERANCES

We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

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