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 or more guests
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...

STICKY CHILLI PANEER (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

HOT HONEY ONION BHAJIS (VG) 8
Boring onion bhajis move aside....! Beautifully spiced and crispy onion bhajis served with a drizzle of chilli honey sauce and garnished with spring onions - x3 bhajis served.

KALE & CARROT PAKORAS (VG) 7.5
Fresh kale, carrot and potato, in a spice blend, fried until crispy but soft - x3 pakoras served.

TARKA DAAL POCKETS (V) 8
We've managed to take Tarka daal to new levels!... Chef Nina's creation. Round fried discs stuffed with garlic-chilli stewed lentils - x2 served with lime pickle & yoghurt

MOMOS (VEG/CHICKEN) 8.5
Very popular! Famous Himalayan street food. x4 steamed dumplings filled with delicious spiced veg or minced chicken - served with Rangoli's special momo sauce

SAMOSAS (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. Our samosas are handmade!

MUTTON ROLLS 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
Very popular! 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
Very popular! 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) 5

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MASALA SALMON CLOUDS 9.5
Another of Chef Nina's unique creations! Stir fried masala sweet-spiced shredded wild salmon served on fried rice paper clouds - x 3 clouds served

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 11
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 11.5
Tiger prawns (x4) infused in fresh garlic, spices, and cooked in Italian DOP extra virgin olive oil - served sizzling

HARISSA CHICKEN PAKORAS 8.5
Classic fried battered chicken pakoras (x4), with a modern twist – marinated in Chef Nina's 'Great Taste Award' winning Harissa

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 KEBABS 8
Very popular! 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

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 website for next date!*

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CHEF'S LARGE PLATES

DHABA MURGH 🌶🌶 **14**

A rustic, flavourful chicken tikka dish in Chef's special spicy and fragrant sauce. Popular!

BEEF BRISKET HONEY CHILLI 🌶 **17.5**

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

MOTI MAKHANI (MILD) **14**

Mild chicken tikka recipe with a hint of sweetness using butter, cashews and mild spices

PATHANI KORMA (MILD) **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

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 KARAHI 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

ROSHUNI JINGA 🌶🌶 **16.5**

Tiger prawns cooked in a rich garlic sauce with fresh garlic, chillies and tomatoes

NIZAMI BIRYANI (ON BONE CHICKEN / LAMB) 🌶 **14**

Slow cooked with aromatics & fried onions. Note: this is on the bone chicken or lamb

CHEF'S SPECIAL OF THE WEEK 🌶 **17**

Chef's special using seasonal locally sourced ingredients! Look at the board at the bar!

GOAT KOYLA KARAHI (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 large karahi!

KATHAL SABZI (VG) 🌶 **11.5**

A vegan meat alternative, pulled jackfruit in a thicker 'bhuna' sauce

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CLASSIC LARGE PLATES

CASTLE TIKKA MASALA (MILD) **14**
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

JALFREZI (CHICKEN TIKKA/LAMB) 🌶🌶 **14**
The delicious dish of the servant class in British India, masterfully stir fried in onions and peppers, garnished with coriander - hot dish!

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

KASHMIRI ROGAN JOSH (CHICKEN TIKKA/LAMB) 🌶 **14**
Twice cooked fragrant tomato base, slightly spicy topped with tempered fresh tomatoes

MANGO PASANDA (CHICKEN TIKKA/LAMB) (MILD) **14**
Flavourful mild-sweet, velvety dish with ground almonds, cream and hints of mango

BIRYANI (CHICKEN TIKKA / VEG) 🌶 **14**
A beautiful aromatic rice dish, bursting with flavour

MUMBAI MACHLI 🌶 **15**
A beautiful boneless fish dish - tilapia fillets with a tomato spicy and tangy thick sauce

SAAG PANEER (V) (MILD) **12**
Indian cheese, cooked in a spinach sauce creating a delicious sweet, creamy, mild base

TARKA DAAL (V) 🌶 **12**
Stewed lentils, cooked in a garlicy onion base - topped with ghee,, chillies & garlic

BINDAAS ALOO (V) 🌶 **9.5**
You've tried Bombay aloo, now try Bindaas aloo! Similar but tastier, semi-dry masala spiced potatoes topped with curry leaves and an Indian 'crunchy' garnish

PUNJABI CHOLE (VG) 🌶 **11.5**
New recipe learned on my recent India trip! Popular Punjabi dish, simmered chickpeas cooked in a tangy, gingery and stew like sauce – garnished with fresh pomegranate

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SIDES

ROTI (VG) 4

NAAN (V) 4

GARLIC OR GARLIC CORIANDER NAAN (V) 4.5

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) 5

BATETAS MASALA (VG) 6.5
Pan fried cubed potatoes, accompanied by a delicious masala sauce

DESSERTS

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

CHAI PISTACHIO BROWNIE (V) 7.5
Warm brownie infused with chai sauce & pistachios, served with kulfi (ice cream)

KULFI (V) 5
Traditional Indian ice cream x 3 scoops with wag, 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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