



RANGOLI

INDIAN BISTRO

DRINKS MENU

WHITE WINE

175ml / 250ml / Bottle

DR LOOSEN RIESLING, MOSEL, GERMANY **8 / 10 / 29**

Medium dry and fruity with apple and pear characteristics, and a very crisp finish. Accentuates the crispness of the Rangoli salad.

BEAUBIGNEY CHARDONNAY, IGP PAYS D'OC, FRANCE **25**

Rich and textured, complementing the deep, spiced profile of Old Delhi Karahi Gosht, softening its bold flavours.

VICUNA SAUVIGNON BLANC, CHILE **6 / 8 / 22**

A light and zesty Sauvignon Blanc, perfect with Tarka Daal, mirroring the lentils' subtle earthiness with its herbal notes.

GRILLO SICILIA RUPE SECCA, SICILY, ITALY **26**

The citrus and tropical fruit notes of this Sicilian white wine enhance the fresh, veg flavours of pau sliders, making it a great all-rounder.

PICPOUL DE PINET LES MOULES, LANGUEDOC, FRANCE **8.5 / 10.5 / 30**

A crisp and mineral-driven white that cuts through the spiced richness of dishes like Goan Garlic Jinga or Amritsari Fish without overpowering them.

PECORINO NOI CENTO, CASA VINICOLA ROXAN, ITALY **32**

The warm spice and citrus notes of this Pecorino enhance the robust and aromatic Anda Bhuna, complementing its heat and depth.

LOS COCHES VIOGNIER, CHILE **6.5 / 8.5 / 24**

A fragrant and full-bodied Viognier that pairs wonderfully with Saag Paneer highlighting the creamy spinach and soft paneer with its ripe fruit notes.

LUZ ALVARINHO, VINHO VERDE, PORTUGAL **35**

Fresh and aromatic with lively citrus and floral notes, this Vinho Verde is a great pairing for seafood dishes like Goan Garlic Jinga or light, zesty salads.

CHABLIS IER CRU VAU DE VEY, DOMAINE DES MALANDES, FRANCE **60**

A refined and mineral-driven Chablis with citrus and flinty notes, making it a perfect match for seafood dishes like Roshuni Jhinga (garlic prawns).

POUILLY-FUMÉ PABIOT, LOIRE, FRANCE **49**

With its smoky minerality and crisp acidity, this Sauvignon Blanc enhances lighter, herbaceous dishes such as Rangoli Salad or prawn koliwada

ORANGE WINE

175ml / 250ml / Bottle

LEFANTE PISADOR ORANGE NATURAL WINE, 40
URUGUAY

A bold and textured orange wine with layers of dried fruit, spice, and a touch of tannin. Perfect for more decadent veg dishes like Kathal Masala, where its structure enhances the depth of flavour.

RED WINE

175ml / 250ml / Bottle

AMANTI DEL VINO PRIMITIVO, PUGLIA, ITALY 7 / 9 / 25

A bold and fruit-forward red that complements the spiced depth of Moti Mahal Makhani enhancing its rich tomato and masala flavours.

THE THREE VINEYARDS SHIRAZ, AUSTRALIA 8 / 10 / 29

A deep, intense Shiraz that stands up to the fiery Rajasthani Laal Maas, matching its bold spice with plummy fruit and peppery notes.

TERRA DE LOBOS RED, TEJO, PORTUGAL 28

A smooth and medium-bodied red that enhances the smoky, creamy elements of Castle Tikka Masala, creating a harmonious balance.

DARLING CELLARS, CHOCOHOLIC PINOTAGE, 33
SOUTH AFRICA

A unique, fruit-forward Pinotage that works wonderfully with Gurkha Sichuan Tawa, enhancing the Sichuan pepper spice and masala complexity.

CÔTES DU RHÔNE VILLAGES, ARBOUSE, MASSIF 32
D' UCHAUX, FRANCE

A classic Rhône red that matches the depth of Nizami Chicken Biryani, its peppery, dark fruit notes mirroring the dish's intensity.

CERRO ANON CRIANZA, RIOJA ALTA, SPAIN 35

A smoky, oak-kissed Rioja that beautifully complements Baingan Bharta, pairing its earthy aubergine notes with soft tannins and spice.

GOUGUENHEIM MALBEC, MENDOZA, ARGENTINA 9/11/32

A structured and deep Malbec that stands up to the robust and fiery elements of Gurkha Sichuan Tawa, matching its bold spice with dark fruit notes.

RED WINE

175ml / 250ml / Bottle

CARLOMAGNO PRIMITIVO APPASSIMENTO, 30
PUGLIA, ITALY

A rich, velvety Primitivo that balances the tangy and spiced flavours of Punjabi Chole, enhancing its complexity.

DANCING FLAME GRAN RESERVA PINOT NOIR, 37
LEYDA VALLEY, CHILE

A light yet structured Pinot Noir that brings a bright fruitiness to Pathani Malai, lifting its creamy and nutty profile.

BEAUBIGNEY MERLOT, IGP PAYS D'OC, FRANCE 7 / 9 / 25

Smooth and fruit-forward with soft tannins, this Merlot pairs beautifully with creamy and mildly spiced dishes like Momos or Harissa Tikka.

BAROLO MANFREDI, PIEDMONT, ITALY 65

A bold and complex wine with firm tannins and notes of cherry, rose, and spice—perfect for standing up to the intensity of Balsall Balti (Lamb) or Gurkha Sichuan Tawa.

CHÂTEAU ANGLUDET 2021, MARGAUX, FRANCE 90

A classic Bordeaux blend with depth and structure, ideal for rich lamb dishes like Kofta Meatballs or Jalfrezi

ROSE WINE

175ml / 250ml / Bottle

ROSÉ D'ANJOU LES ROSERAIES, LOIRE, FRANCE 7.5 / 9.5 / 28

An off-dry rosé with a lively fruit profile, making it a great companion for Goan Garlic Jinga or Mumbai Machli, balancing their spice with its freshness.

COSTEVAL ROSÉ, FAMILLE RAVOIRE, COTEAUX AIX EN 39
PROVENCE, FRANCE

A refreshing, elegant rosé that works well with the Mango Salad, enhancing its fruity and herbal notes.

CHAMPAGNE

	Bottle
LAURENT-PERRIER LA CUVÉE BRUT, FRANCE Elegant and refreshing, with citrus and white flower notes that pair beautifully with lighter, spiced dishes, offering a clean and sophisticated contrast.	85
LAURENT-PERRIER CUVÉE ROSÉ, FRANCE With its delicate red berry and floral notes, this iconic rosé Champagne enhances fruit-forward dishes like Mango & Rose Cheesecake or complements the smoky, charred flavours of tandoori-style cooking.	100

SPARKLING

	Bottle
PROSECCO BRILLA, ITALY A refreshing and lively Prosecco that pairs beautifully with the Rangoli Salad, balancing the sweet dressing with its vibrant bubbles.	30
PROSECCO AMORI, ITALY (200ML BOTTLE) Fine bubbles, with a classic aromatic nose. Very soft on the palate, offering refreshing acidity with lots of mouth-filling tropical fruit and citrus flavours. Ideally served as an aperitif but wonderful with seafood too.	9
NYETIMBER CLASSIC CUVÉE BRUT (ENGLAND) A crisp English sparkling wine with a fine mousse and bright acidity that cuts through the rich batter and masala of Amritsari Fish or Manchurian Lollipops, balancing its textures.	70

GLOBAL BEERS

<i>An incredible selection of the finest global beers that pair well with the spices and herbs found in our cuisine...</i>	
	Draught (Half / Pint)
BANGLA, 4.3%	4/6.5
VICTORIA MALAGA, 4.8%	4/6.5
KIRIN ICHIBAN, 4.6%	4.5/6.8
ROSA BLANCA, 3.4%	4/6.5
	Bottle
KINGFISHER, 5%, INDIA (650ML)	6.5
COBRA, 4.5%, UK (620ML)	6.5
WHITE RHINO IPA, 5.5%, INDIA(330ML)	4.5
WHITE RHINO LAGER, 4.8%, INDIA (330ML)	4.5
BOMBAY BICYCLE IPA, 4.2%, INDIA (330ML)	4.5
KINGFISHER ALCOHOL FREE, INDIA (330ML)	4
GURKHA, 4.8%, NEPAL (660ML)	6.5
LION LAGER, 4.8%, SRI LANKA (330ML)	5
SINGHA, 5%, THAILAND (330ML)	4.5
CHANG, 5%, THAILAND (330ML)	4.5
LEO BEER, 5%, THAILAND (330ML)	4.5
TIGER, 4.8%, SINGAPORE (330ML)	4.5
CASS, 4.5%, KOREA (330ML)	5.5
KRUSH, 4.5%, KOREA (330ML)	5.5
HITACHINO WHITE ALE, JAPAN (330ML)	5.5
SAPPORO, 4.7%, JAPAN (330ML)	4.5
ASAHI, 5%, JAPAN (330ML)	4.5
ASAHI ALCOHOL FREE, JAPAN (330ML)	4
LUCKY BUDDHA, 4.8%, CHINA (330ML)	4.5
TSINGTAO, 4.8%, CHINA (330ML)	4.5
HANOI, 4.9%, VIETNAM (330ML)	5.5
SAIGON, 4.9%, VIETNAM (330ML)	5.5
BANKS, 4.7%, BARBADOS (330ML)	4.5
CARIB, 5.4%, TRINIDAD & TOBAGO (330ML)	4.5

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	Bottle
STAR, 5.1%, NIGERIA (600ML)	6.5
TUSKER, 4.2%, KENYA (500ML)	6
MODELO, 4.5%, MEXICO (355ML)	4.5
CORONA, 4.5%, MEXICO (330ML)	4.5
PACIFICO, 4.5%, MEXICO (355ML)	4.5
CHURCH FARM PALE ALE, 3.8% (LOCAL WARWICK)	4.5

CIDER

KOPPABERG MIXED FRUIT, 4% (500ML)	6
MAGNERS, 4.5% (568ML)	6

All spirits and liqueurs served in 25ml measures

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BOMBAY SAPPHIRE	4.5
SIPSMITH	5.5
HERITAGE PINK GIN (LOCAL)	5.5
TANQUERAY	5
ROKU	5.5
EDINBURGH RHUBARB & GINGER	5.5
OPIHR	5.5

VODKA

GREY GOOSE	5.5
BELVEDERE	5.5
CIROC SUMMER CITRUS	5.5
ABSOLUT	5

WHISKEY

	Bottle
JACK DANIELS	5
JAMESONS	5
MONKEY SHOULDER	5.5
CHIVAS REGAL	5.5
TALISKER 10YO	6.5
GLENMORAGNIE 12YO	6.5
AMRUT (INDIAN)	6.5
THE MACALLAN 12YO	8.5

COGNAC

HENNESSEY VS	6
REMY MARTIN VSOP	6.5
HENNESSEY VSOP	7.5

RUM & TEQUILA

HAVANA CLUB, 7YO	5.5
BACARDI	5
CAPTAIN MORGAN SPICED	5
JOSE CUERVO	5

APERTIFS & LIQUEURS

PIMMS	5
MARTINI	4.5
MALIBU	4.5
BAILEYS	4.5
DISARONNO	4.5
COINTREAU	4.5

COCKTAILS

PASSION FRUIT MARTINI	9.5
MANGO & ROSE MARGARITA	9.5
KALA KHATTA MOJITO	9.5

SOFT DRINKS & MIXERS

COCA COLA (330ML)	3.5
DIET COKE (330ML)	3.5
SPRITE (330ML)	3.5
SPRITE ZERO (330ML)	3.5
HARTRIDGES APPLE & MANGO (330ML)	4
HARTRIDGES ORANGE & PASSIONFRUIT (330ML)	4
FRANKLIN & SONS TONIC (200ML)	3
FRANKLIN & SONS LIGHT TONIC (200ML)	3
FRANKLIN & SONS GINGER ALE (200ML)	3
FRANKLIN & SONS ELDERFLOWER & CUCUMBER (200ML)	3.5
FRANKLIN & SONS RHUBARB & HIBISCUS (200ML)	3.5
STILL/SPARKLING WATER (330ML / 660ML)	3.5/5
THUMS UP, INDIA'S 'POPULAR COLA' (300ML)	3.5
LIMCA, INDIA'S 'POPULAR FIZZY LEMONADE' (300ML)	3.5

TEA & COFFEE

ESPRESSO / DOUBLE ESPRESSO	2.3 / 3
AMERICANO	3
CAPPUCINO	3.5
FLAT WHITE	3.2
JASMINE TEA	2.5
PEPPERMINT TEA	2.5
TEA	2.7
HOT CHOCOLATE	3.5
RANGOLI SAFFRON CHAI (FRESHLY BREWED)	4.5
IRISH COFFEE	8



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