



Main Menu



Welcome to Rani, where every dish tells a story of royalty and tradition. Named after the queens of ancient India, Rani's menu is a modern culinary homage to the opulence and grandeur of Indian-Punjabi cuisine. Here, the finest ingredients are meticulously selected to craft dishes that are nothing short of legendary.

Each plate is a delicate balance of authentic flavours and masterful techniques, perfected over decades by our esteemed chef Chand. Chef Chand brings over 25 years of expertise in fine Indian cuisine including roles at renowned establishments such as Guestline in Mumbai, Marina Hotel in Delhi, Radisson in Jalandhar, Punjab, and Mirabel Resort on Dona Paula Beach in Goa. For the past 15 years, Chef Chand has honed his craft in the UK, mastering the nuances of British-Indian cuisine.

Join us, and let your senses be transported to the heart of India, where each meal is a celebration of heritage, quality, and unforgettable taste.

Rani Set Menu For 2

£64.95

A thoughtfully curated meal for two, featuring classic Rani favourites from the tandoor and kitchen.

Poppadoms and Pickles

Starters

Rani Tandoori Sizzler

A sizzling assortment of the chef's favourite tandoori creations.

Main Courses

Chicken Village Curry 🍛

Roasted chicken tikka cooked with onion, tomato, fresh yoghurt and spices.

Lamb Karahi 🍛

Lamb with onions, capsicum, tomatoes and cumin in a robust semi-dry karahi sauce.

Choice of 1 Side

Bombay Aloo/Saag Aloo/ Tadka Dal/Dal Makhani

Rice & Bread

Choice of 1 Rice & 1 Naan to share

Tea, Coffee or Gulab Jamuns

Chef Kebab Factory For 2

£69.95

A premium sharing experience showcasing the best of our tandoor and signature curries.

Poppadoms and Pickles

Starters

Chicken Tikka 3 Twist

Succulent pieces of Rani Malai Tikka, Pahari Tikka, and Banjara Tikka.

Kashmiri Lamb Chops

Lamb Chops, marinated with yogurt and spices, nutmeg cloves, cooked in tandoor.

Main Courses

Butter Chicken Old Delhi Style 🍛

Roasted chicken tikka simmered in a rich tomato-cream gravy with aromatic spices.

King Prawn Coconut Curry 🍛

King Prawns cooked with mustard seeds, curry leaves and coconut milk.

Choice of 1 Side

Bombay Aloo/Saag Aloo/ Tadka Dal/Dal Makhani

Rice & Bread

Choice of 1 Rice & 1 Naan to share

Tea, Coffee or Gulab Jamuns

Food Allergens

Please note: our kitchen uses common allergens (milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish). Inform your server of any allergies or dietary needs.

Chilli Rating

Medium 🌶 Spicy 🌶🌶 Hot 🌶🌶🌶

While You Choose

Plain Papdum	1.00
Masala Papdum	1.00
Pickle Tray	3.95
(Mint Chutney, Mango Chutney, House Chutney and Onion Salad)	
Chaat E Shaandar	5.95
Crispy "chaat bombs" shells filled with spiced potato, sweet yogurt, and vibrant chutneys.	

Rani Chat Counter

Papdi Chaat	6.50
Homemade wheat papdi layered with spiced chickpeas, potatoes, and drizzled with tangy chutneys.	
Samosa Chaat	6.50
Golden samosas crushed and crowned with spicy chickpeas, finished with our signature tangy chutneys.	
Aloo Tikki Chaat	6.50
Crispy potato patties drizzled with sweet yogurt and tangy chutneys, a taste of Old Delhi in every bite.	
Onion Bhaji	6.50
Delicately spiced onion fritters, golden and crisp, fried to perfection.	
Peanut Chana Chaat 🌶🌶	6.50
Roasted peanuts and chickpeas tossed with fresh onion, tomato, and a kick of green chili.	
Veg Pakora	6.50
A delightful mix of spiced vegetables, lightly fried to golden perfection.	

Vegetable Starters

Rani's Paneer Tikka 🍴

Cottage cheese marinated with yogurt and ground spices; tandoor roasted.

7.95

Tandoori Mushroom Tikka

Mushrooms marinated with yogurt and mixed spices, roasted in tandoor with onions pepper and tomato.

6.95

Veg Galouti Kebab

A mix of chickpeas, paneer, raw banana, and spinach and ground spices. Tawa fried.

6.95

Tandoori Veg Platter

A flavourful assortment of Paneer Tikka, Veg Pakora, Samosa, and Mushrooms.

12.95

Chicken Starters

Chicken Banjara Tikka 🍴

Chicken Tikkas marinated with yogurt and a blend of spices, roasted to golden perfection.

7.95 | 14.95

Rani Malai Tikka

Chicken Tikkas marinated in cream, and white pepper, tandoor-roasted for a rich flavour.

7.95

Pahari Tikka 🍴

Chicken Tikkas marinated with mint, coriander, and green chilli, roasted to a smoky finish.

7.95

Chicken Tikka 3 Twist

Succulent pieces of Malai Tikka, Pahari Tikka, and Banjara Tikka.

9.95

Rani Tandoori Chicken

Tandoori chicken marinated with yogurt and Kashmiri chili, roasted to juicy perfection.

10.95 | 18.95

Rani Tandoori Sizzler

Five tender kebabs served sizzling on a bed of chargrilled onions.

10.95 | 16.95

Chicken Reshami Kebab

Spiced minced chicken, tandoor-roasted and tossed in a velvety, melted cheese glaze.

7.95

Chicken Pakora

Chicken strips marinated with spices and deep-fried to a crispy golden brown.

7.95

Indo-Chinese Chilli Chicken 🍴🍴

Spiced chicken breast tossed with onions, peppers, and green chillies for a fiery bite.

8.50

Chicken Shaslik

Kashmiri chilli marinated chicken skewers with onions, capsicum, and tomatoes, roasted in tandoor.

10.95 | 18.95

Lamb Starters

Kashmiri Lamb Chops

Lamb chops marinated in yogurt and aromatic spices, tandoor-roasted for a smoky finish.

11.95 | 23.90

Seekh Kebab

Minced lamb mixed with spices and herbs, roasted in the tandoor for a succulent bite.

7.95

Lamb Parche Kebab

Sliced lamb tikka marinated with yogurt and chili, roasted to tender perfection.

7.95

Lamb Shank

Slow-cooked lamb shank, marinated with fragrant spices and herbs, tender and richly flavoured.

18.95

Kebab E Mumtaj

Tandoor-roasted minced chicken & lamb kebabs, finished pan-fried in a creamy cheese sauce.

7.95

Seafood Starters

Aatishi Tandoori Prawns 🌶️🌶️

Tiger prawns marinated in chili flakes and spices, tandoor-roasted to a fiery finish.

14.95 | 25.95

Jheenga Kali Mirch

Tiger prawns marinated in black pepper and spices, tandoor-roasted.

14.95

Amritsari Prawns 🌶️

Succulent king prawns in a sweet chilli sauce, with onions, capsicum, and spices.

8.50

Fish Garlic Tikka

Monkfish marinated in garlic, chili, and spices, roasted to succulent perfection.

10.95

Amritsari Fish Fry

Crispy cod marinated in traditional spices, fried to a golden crunch.

6.95

Salmon Tikka

Cubed salmon marinated with yogurt, mustard, chilli and spices, roasted in the Tandoor.

10.95

Kashmiri Seabass

Boneless seabass marinated with Kashmiri chili and fennel, tawa-fried for a rich flavour.

13.95

Chicken Main Courses

Butter Chicken Old Delhi Style 🍛

Roasted chicken tikka simmered in a rich tomato-cream sauce with aromatic spices

14.95

Chicken Coconut Curry 🍛

Chicken cooked with mustard seeds, curry leaves, coconut milk and ground spices.

14.95

Amritsari Murgh

Slow-cooked chicken in an onion-tomato sauce infused with the chef's signature herbs.

14.95

Indo-Chinese Chilli Chicken 🍛🍛

Crisp-fried chicken tossed with onion, pepper and green chilli in a bold Indo-Chinese style.

14.95

Chicken Village Curry 🍛

Roasted chicken tikka, cooked with onion, tomato, fresh yogurt and spices.

13.95

Dhabba Murgh 🍛

Classic roadside-style chicken with onions, tomatoes, green chillies and cumin.

13.95

Mango Kesri Chicken

Chicken in a silky mango-cream sauce with a gentle touch of spices.

13.95

Chicken Saag 🍛

Chicken simmered with spinach, coriander seeds, onion, tomato and ground spices.

13.95

Green Chilli Murgh 🍛🍛🍛

Chicken cooked with fresh green chillies, onion and tomato — bold, fiery and made for heat lovers.

13.95

Chicken Tikka Masala

Roasted chicken tikka in a mild tomato, coconut milk and cream sauce.

13.95

Chicken Korma

Chicken in a luxurious cashew, green cardamom and cream gravy.

13.95

Chicken Bhuna 🍛

Chicken cooked with onion, capsicum, tomatoes and bhuna masala.

13.95

Lamb Main Courses

Lamb Belly Ram 🍲

Chef's signature dish since 1993, this iconic curry showcases tender lamb in a unique, flavourful blend that quickly became a customer favourite.

15.95

Lamb Street Curry 🍲

Roasted lamb tikka in an onion, tomato and yoghurt sauce scented with cardamom.

15.95

Lamb Coconut Curry 🍲

Lamb cooked with mustard seeds, curry leaves and fresh coconut milk.

15.95

Kashmiri Roganjosh

Lamb in a rich Kashmiri onion-tomato gravy with authentic spices.

14.95

Lamb Bhuna 🍲

Lamb cooked with onion, capsicum, tomato, cumin and spices in a rich semi-dry sauce.

14.95

Lamb Saag 🍲

Lamb simmered with spinach, onion, tomato and fragrant spices.

14.95

Amritsari Gosht

Slow-cooked lamb in an onion-tomato sauce with the chef's signature masalas.

14.95

Karahi Lamb 🍲

Lamb with onions, capsicum, tomatoes and cumin in a robust semi-dry karahi sauce.

14.95

Lamb Green Chilli 🍲🍲🍲

Lamb cooked with fresh green chillies, black cardamom, cloves and black pepper.

14.95

Lamb Mango Rush 🍲

Lamb in a silky mango-cream sauce with a gentle touch of spices.

14.95

Lamb Shank Punjabi Style 🍲

Slow-roasted lamb shank in a rich, velvety Punjabi sauce of onions, tomatoes and aromatic spices.

24.95

Fish & Prawn Main Courses

Fish Tari Wala 🍲

Monkfish simmered with mustard seeds, curry leaves, onion and tomato.

14.95

Fish Tomato & Spinach 🍲

Monkfish with spinach, tomato, mustard seeds, curry leaves and fenugreek.

14.95

King Prawn Ginger Lime

King prawns in a vibrant ginger-lime sauce with tomato and garam masala.

13.95

Dhabba Prawns 🍲

King prawns simmered with onions, peppers, and chef's special spices.

13.95

Tiger Prawn Coconut Curry 🍲

Tiger prawns cooked with mustard seeds, curry leaves and coconut milk.

17.95

Jheenga Chennai Express 🍲

King prawns in a robust Chennai-style bhuna of onion, tomato and peppers.

13.95

Salmon Tikka Masala 🍲

Roasted salmon in a smooth tomato and spice gravy.

13.95

Seabass Masala 🍲

Roasted seabass in a lightly spiced coconut and tomato gravy.

15.95

Biryani Counter

Served with either- Veg Curry or Raita

Lamb Dum Biryani

Tender boneless lamb slow-cooked with basmati rice, onions, yogurt, whole spices, and nuts.

17.95

Chicken Dum Biryani

Cubed chicken cooked with basmati rice, onions, yogurt, whole spices, and nuts.

16.95

Mix Veg Biryani

A medley of fresh vegetables cooked with basmati rice, onions, yogurt, whole spices, and nuts.

15.95

King Prawn Biryani

King Prawn cooked with basmati rice, onions, whole spices and nuts.

16.95

Vegetarian Main Courses

Paneer Karahi 🌿	12.95
Cubes of Paneer tossed with fresh vegetables in a special masala.	
Saag Paneer 🌿	12.95
Paneer in a rich, Patiala-style sauce with fresh spinach.	
Paneer Makhan Wala 🌿	12.95
Paneer simmered in a creamy tomato and butter sauce.	
Malai Kofta Curry 🌿	11.95
Cottage cheese and potato dumplings in a rich, flavourful sauce.	
Bhindi Do Pyaza 🌿	11.95
Fresh okra cooked with diced onions, tomatoes, and cumin seeds in Punjabi style.	
Aloo Gobi Masala 🌿	11.95
Fresh Cauliflower and potatoes, cooked with onion, tomato and dry herbs.	
Khatte Bengan 🌿	11.95
Baby Aubergine, cooked with onion, tomato, Mango powder and home spices.	
Amritsari Chana Masala 🌿	11.95
Hearty chickpeas cooked in a zesty, spiced onion and tomato gravy.	
Sarson ka Saag 🌿	11.95
Home-grown mustard greens cooked with spices, cream, and butter.	
House Special Dal Makhani 🌿	11.95
Our signature black lentils simmered overnight with gentle spices, butter, and cream.	
Highway Tadka Dal 🌿	11.95
Yellow lentils tempered with cumin, onions, tomatoes, and spices, just like the motorway dhabas.	

Rani Sides

Saag Aloo 🌶️	7.50
Bombay Aloo 🌶️	7.50
Highway Tadka Dal 🌶️	7.95
House Special Dal Makani 🌶️	8.95
Pulao Rice	3.95
Steamed Rice	3.95
Mushroom Pulao	4.95
Keema Pulao	4.95
Garlic Pulao	4.95
Nut Pulao	4.95
Homemade Masala Chips 🌶️	3.95
Drizzled in our in-house spice mix	
Punjabi Onion Salad	3.95
Cucumber Raita	3.95

Rani Breads

Freshly made in the clay oven

Butter Naan	3.95
Keema Naan	4.95
Cheese Naan	4.95
Garlic Naan	3.95
Chilli Coriander Naan 🌶️	3.95
Peshawari Naan	5.75
The Sweet one, stuffed with dry fruits, nuts and sultanas.	
Cheesy Garlic Nan	5.50
Aloo Kulcha	4.50
Boiled potato masala stuffed in plain naan.	
Laccha Paratha	3.95
Tandoori Roti	2.95

Food Allergens

Our kitchen prepares dishes with common allergens (milk, eggs, wheat, soy, peanuts, tree nuts, fish & shellfish).

Kindly let your server know of any allergies or dietary needs.



Rani, 2 Queen Street, Newcastle Upon Tyne, NE1 3UG



Rani Indian Restaurant



ranisncl



www.ranirestaurant.co.uk