

RANI



“Traditional
Indian Punjabi Food
Like The Queens”





ABOUT OUR CHEF...

Chef Chand has a whopping 25 years of experience in fine Indian food. He has also worked for hotels such as Guestline in Mumbai, Marina Hotel in Delhi, Radisson in Punjab (Jalandhar) and Mirabel Resort Dona Paula beach in Goa. He has worked the past 12 years in the British-Indian cuisine Industry. Now he brings his love, passion and experience for Indian food to your plate.

FOOD ALLERGY NOTICE

 medium |  spicy

Customers are to be aware that the foods in this establishment are produced in a kitchen that has or uses food allergens. Foods prepared here may contain these ingredients: milk, eggs, wheat, soyabean, peanuts, treenuts, fish & shellfish.


If you have any dietary requirements, please highlight your allergies to your server.




WHILE YOU CHOOSE

Plain Papdum	£1.00
Masala Papdum	£1.00
Pickle Tray	£2.95
(Mint Chutney, Mango Chutney, House Chutney and Onion Salad)	

RANI CHAAT COUNTER

1. Papdi Chaat	£5.50
Homemade Wheat Papdi topped with Chickpeas and Potatoes, Yogurt, Tamarind sauce, Mint Chutney.	
2. Samosa Chaat	£5.50
Homemade Samosa topped with Chickpeas and Potatoes, Yogurt, Tamarind sauce, Mint Chutney (Old Delhi Style).	
3. Aloo Tikki Chaat	£5.50
Potatoes and Green Peas patty, Tawa-fried, Topped with Sweet Yogurt, Tamarind sauce, Mint Chutney (Old Delhi Style).	
4. Onion Bhaji	£5.50
Onion, Spinach and Coriander, Fried with Gram Flour and Mixed with Ground Spices.	
5. Peanut Chana Chaat 	£5.50
Roasted Peanuts and chickpeas, Mixed with Onion, Tomato, Lemon juice, and Green Chillis.	
6. Veg Pakora	£5.50
Sliced onion, potatoes, Aubergine, Cauliflower, spinach, mixed with ground spices and shallow fried with gram flour.	

VEGETABLE STARTERS

7. Rani's Paneer Tikka 	£6.75
Cottage cheese marinated with yogurt and ground spices, Roasted in tandoor with capsicum and onion.	
8. Tandoori Mushroom Tikka	£6.75
Mushrooms marinated with yogurt and mixed spices, roasted in tandoor with onions pepper and tomato.	
9. Veg Galouti Kebab	£6.75
A mix of Chickpeas, Paneer, Raw Banana, Spinach and Ground Spices. Tawa Fried.	
10. Tandoori Bharwan Aloo	£6.75
Cottage cheese stuffed in potatoes, nut and spices. Roasted in Tandoor.	
11. Tandoori Veg Platter	£10.75
Paneer Tikka, Veg Pakora, Cauliflower, Mushrooms and Salad.	

CHICKEN STARTERS

- 12. Chicken Banjara Tikka** 🍴 £6.95
Sliced Chicken breast; marinated with yogurt, cheese and Chef's Spices. Roasted in Tandoor.
- 13. Rani Malai Tikka** £6.95
Sliced Chicken breast, marinated with cream, cheese and white pepper. Roasted in tandoor.
- 14. Pahari Tikka** 🍴 £6.95
Sliced Chicken breast, marinated with yogurt, mint, coriander, green chilli and spices. Roasted in tandoor.
- 15. Chicken Tikka 3 Twist** £8.95
Succulent pieces of Rani Malai Tikka, Pahari Tikka, and Banjara Tikka.
- 16. Rani Tandoori Chicken:** half £7.95, Full £13.95
Tandoori Chicken, Marinated with yogurt, Kashmiri chilli powder, and spices.
- 17. Rani Tandoori Sizzler** £12.95
5 Tandoori kebabs. Served with salad, chutney and chargrilled onions.
- 18. Chicken Reshami Kebab** £6.95
Minced chicken mixed with spices, onions, chilli, coriander. Roasted in tandoor. Topped with cheese sauce. .
- 19. Chicken Pakora** £6.95
Battered Chicken strips marinated with spices and gram flour. deep fried, crispy.
- 20. Indo-China Chilli Chicken** 🍴🍴 £6.95
Sliced chicken breast marinated with spices and eggs. Shallow fried and tossed with onion, pepper and green chilli. Dry.
- 21. Chicken Shaslik** £8.95
Chicken breast strips Marinated with yogurt and Kashmiri chilli. Skewed with onions, capsicum and tomato.

LAMB STARTERS

- 22. Kashmiri Lamb Chops** £10.95
Lamb Chops, marinated with yogurt and spices, nut meg, cloves, Roasted in tandoor.
- 23. Seekh Kebab** £6.95
Minced Lamb mixed with Spices, onion, green, chilli, coriander and pepper. Roasted in tandoor.
- 24. Lamb Parche Kebab** £6.95
Sliced lamb tikka marinated with yogurt, chilli and spices Roasted in tandoor.
- 25. Lamb Shank** £17.95
Lamb shank marinated with cardamom, cinnamon, yogurt, chilli and malt vinegar. Oven-roasted.
- 26. Kebab E Mumtaj** £6.95
Minced Chicken and Lamb, Mixed with spices, onion, chilli and coriander. Roasted in Tandoor. Topped with cheese sauce.

SEAFOOD STARTERS

- 27. Aatishi Tandoori Prawns** 🍴 £12.95
Tiger prawn marinated with Chilli Flakes, yogurt, spices. Roasted in tandoor.
- 28. Jheenga Kali Mirch** £12.95
Tiger prawn marinated with yogurt, cheese, black pepper, spices and roasted in tandoor.
- 29. Fish Garlic Tikka** £10.95
Monk fish marinated with Garlic, yogurt, chilli, ajwain and spices.
- 30. Amritsari Fish Fry** £6.95
Sliced Cod Fish marinated with Patiyala home spices and crispy fried.
- 31. Salmon Tikka** £10.95
Cubed Salmon marinated with yogurt, mustard powder, chilli and spices. Roasted in tandoor.
- 32. Kashmiri Seabass** £12.95
Bone-less Seabass marinated with yogurt, Kashmiri chilli and fennel seeds and spices. Roasted in Tandoor.

CHICKEN MAIN COURSE

- 33. Butter Chicken (Old Delhi Style)** 🍴 £12.95
Roasted Chicken Tikka, cooked with rich tomato gravy, cream and spices.
- 34. Chicken Coconut Curry** 🍴 £12.95
Diced Chicken, cooked with onion, mustard seeds, curry leaves, coconut milk and ground spices.
- 35. Amritsari Murgh** £12.95
Diced Chicken in a slow cooked onion and tomato sauce, mixed with chef's custom herbs, full of flavour.
- 36. Indo-Chinese Chilli Chicken** 🍴🍴 £12.95
Sliced chicken breast marinated with spices. Shallow fried and tossed with onion, pepper and green chilli.
- 37. Chicken Village Curry** 🍴 £10.95
Roasted Chicken tikka, cooked with onion, tomato, fresh yogurt and spices.
- 38. Chicken Dhabba Curry** 🍴 £10.95
"Dhabba – on the road-side" Diced Chicken, cooked with onion, tomato, green chilli and cumin powder.
- 39. Mango Kesri Chicken** £10.95
Sliced chicken, cooked with onion, mango sauce and cream and with a slight touch of spices.
- 40. Chicken Saag** 🍴 £10.95
Diced Chicken, cooked with coriander seed, onion, tomato, spinach and ground spices.
- 41. Green Chilli Murgh** 🍴🍴🍴 £10.95
Diced chicken, cooked with onion, tomato, fresh green chillis and ground spices.
- 42. Chicken Tikka Masala** £10.95
Roasted Chicken Tikka, Cooked with Rich tomato, coconut milk and fresh cream. – mild sauce.
- 43. Chicken Korma** £10.95
Diced Chicken cooked with onion, Cashew nut, green cardamom, white pepper, cream rich gravy.
- 44. Chicken Bhuna** 🍴 £10.95
Diced Chicken, Cooked with onion, Capsicum, tomatoes, spices and Bhuna Masala.

LAMB MAIN COURSE

- 45. Lamb Belly Ram** 🍴 £13.95
This secret curry was invented by the chef himself in 1993. When he released it to its customers back then it became very famous and well known.
- 46. Lamb Street Curry** 🍴 £13.95
Roasted Lamb tikka, Cooked with onion, tomato yogurt and cardamom flavoured gravy.
- 47. Lamb Coconut Curry** 🍴 £13.95
Diced Lamb, cooked with onion, mustard seed, curry leaves and fresh coconut milk.
- 48. Kashmiri Roganjosh** £12.95
Bone-less lamb cooked with onion, tomatoes and Kashmiri spices. Leaves a great taste of local Kashmir.
- 49. Lamb Bhuna** 🍴 £12.95
Bone-less lamb, cooked with onion, capsicum, tomato, jeera, spices and semi-dry sauce.
- 50. Lamb Saag** 🍴 £12.95
Bone-less Lamb, cooked with onion, tomatoes, ground spices and spinach puree.
- 51. Amritsari Gosht** £12.95
Bone-less Lamb in a slow cooked onion and tomato sauce, mixed with chef's custom masalas, full of flavour.
- 52. Lamb Green Chilli** 🍴🍴🍴 £12.95
Bone-less Lamb, cooked with onion, tomato, fresh green chilli, black cardamom, cloves and black pepper.
- 53. Lamb Mango Rush** £12.95
Diced Lamb cooked with onion, mango pulp, cream with a slight touch of spices.
- 54. Lamb Shank Punjabi Style** 🍴 £21.95
Roasted lamb leg, Slow cooked with onion, tomato and spices in a smooth gravy.

FISH & PRAWN MAIN COURSE

- 55. Fish Tari Wala** 🍴 £13.95
Monk Fish cooked with onion, tomato, mustard seeds, curry leaves and ground spices.
- 56. Fish Tomato & Spinach** 🍴 £13.95
Monk Fish cooked with onion, tomato, spinach, mustard seeds, curry leaves and fenugreek.
- 57. King Prawn Ginger Lime** £12.95
King Prawn Cooked with Onion, tomato, ginger, lime, garam masala and medium spicy sauce.
- 58. Tiger Prawn Coconut Curry** 🍴 £16.95
Tiger Prawns cooked with onion, mustard seed, curry leaves, and coconut milk.
- 59. Jheenga Chennai Express** 🍴 £12.95
King prawn cooked with onion, tomato, capsicum and ground spices mixed in bhuna style.
- 60. Salmon Tikka Masala** 🍴 £12.95
Roasted Salmon Cooked with onion, tomato, ground spices in smooth gravy.
- 61. Seabass Masala** 🍴 £14.95
Roasted Seabass cooked with onion, tomato and coconut milk gravy with a slight touch of spices.

RANI'S VEGETARIAN MENU

- 62. Paneer Karahi** 🍴 £9.95
Cubes of Cottage Cheese tossed with fresh vegetables in a special masala.
- 63. Saag Paneer** 🍴 £9.95
Cottage cheese cooked with chop gravy and fresh spinach in Patiyala style.
- 64. Paneer Makhan Wala** 🍴 £9.95
Cottage Cheese cooked with tomato, cream and butter.
- 65. Malai Kofta Curry** 🍴 £9.95
Cottage cheese and potato dumplings simmered in rich gravy.
- 66. Bhindi Do Pyaza** 🍴 £9.95
Fresh Okra cooked with Diced onions, tomatoes and cumin seeds in Punjabi style.
- 67. Aloo Gobhi Masala** 🍴 £9.95
Fresh Cauliflower and potatoes, cooked with onion, tomato and dry herbs.
- 68. Khatte Bengan** 🍴 £9.95
Baby Aubergine, cooked with onion, tomato, Mango powder and home spices.
- 69. Sarson ka Saag** 🍴 £9.95
Home-Grown, Green Mustard, cooked with spices, cream and butter.
- 70. Dal Makhani** 🍴 M - £8.95 S - £5.95
Black lentils stewed overnight with butter and cream.
- 71. Dal Tadka** 🍴 M - £7.95 S - £5.95
Yellow lentils cooked with onion tomatoes, jeera and spices.
- 72. Bombay Aloo Masala** 🍴 M - £7.95 S - £5.95
Potato cooked with jeera and ground spices.
- 73. Saag Aloo** 🍴 M - £7.95 S - £5.95
Potatoes & Spinach cooked with chopped gravy.

BIRYANI COUNTER

Served with either: Vegetable Curry or Raita

- 74. Lamb Dum Biryani** £14.95
Bone-less lamb cooked with basmati rice, onions, yogurt, whole spices and nuts.
- 75. Chicken Dum Biryani** £13.95
Cubed chicken cooked with basmati rice, onions, yogurt, whole spices and nuts.
- 76. Mix Veg Biryani** £11.95
Fresh Vegetables cooked with basmati rice, onions, yogurt, whole spices and nuts.
- 77. King Prawn Biryani** £13.95
King Prawn cooked with basmati rice, onions, whole spices and nuts.

SIDES

78. Pulao Rice	£3.45
79. Boiled Rice	£3.45
80. Mushroom Pulao	£3.95
81. Keema Pulao	£4.45
82. Garlic Pulao	£3.95
83. Nut Pulao	£3.95
84. Masala Chips	£3.95
85. Green Salad	£3.95
86. Punjabi Onion Laccha	£3.95
87. Raita (boondi, cucumber or plain)	£3.95

NAN BREAD

Cooked in the tandoor

88. Plain Nan	£2.95
89. Keema Nan Stuffed with minced lamb.	£4.45
90. Cheese Nan Stuffed with Cheddar cheese.	£3.95
91. Peshawari Nan The Sweet One, stuffed with Dry fruits, nut and sultanas .	£4.45
92. Garlic Nan Topped with Fresh garlic.	£3.45
93. Chilli Coriander Nan 🍽️ Topped with Fresh green chilli and Coriander.	£3.45
94. Aloo Kulcha Boiled potato masala stuffed in Plain nan.	£3.95
95. Plain Parantha	£3.95
96. Aloo Parantha Wheaten dough stuffed with boiled potato masala topped with butter.	£3.95
97. Tandoori Roti Wheaten dough baked in tandoor.	£2.45

RANI SET MEAL FOR 2 - £49.95

poppadoms and pickles

Rani Tandoori Sizzler

(Two flavour Chicken Tikka, Seekh Kebab, Lamb Tikka, Tandoori Prawns)

Main Courses:

Chicken Village Curry 🍽️

(Roasted Chicken Tikka, cooked with onion, tomato, fresh yogurt & spices)

Lamb Karahi 🍽️

(Bone-less Lamb, cooked with onion, capsicum, tomato, jeera, Spices in a semi-dry sauce)

Dal Makhani (S) 🍽️

(Black lentils stewed overnight with butter and cream)

Pulao Rice - Nan bread

Tea, Coffee or Gulab Jamuns

RANI SET MEAL FOR 4 - £99.95

poppadoms and pickles

2 x Rani Tandoori Sizzler

(Two Flavour Chicken Tikka, Seekh Kebab, Tandoori Prawn and Lamb Tikka)

Main Courses:

Chicken Village Curry 🍽️

(Roasted Chicken tikka, cooked with onion, tomato, fresh yogurt and spices)

Lamb Karahi 🍽️

(Bone-less lamb, cooked with onion, capsicum, tomato, jeera, spices and semi-dry sauce)

Amritsari King Prawn 🍽️

(King prawn in a slow cooked onion and tomato sauce, mixed with garam masala, full of Flavour)

Dal Makhani (M) 🍽️

(Black lentils stewed overnight with butter and cream)

2 x Pulao Rice 2 x Nan Bread

Tea, Coffee or Gulab Jamuns

CHEF KEBAB FACTORY FOR 2 - £54.95

poppadoms and pickles

Chicken Tikka 3 Twist

(Succulent pieces of Rani Malai Tikka, Pahari Tikka, and orange Tikka served with mint sauce and salad)

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, cooked with onion, tomato, fresh yogurt & spices)

King Prawn Coconut Curry 🌶️

(King Prawn, cooked with onion, mustard seed, curry leaves and coconut milk)

Dal Makhani (S) 🌶️

(Black lentils stewed overnight with butter and cream)

Pulao Rice - Nan bread

Tea, Coffee or Gulab Jamuns



Lakshmibai, the Rani of Jhansi, was an Indian queen, the Maharani consort of the Maratha princely state of Jhansi from 1843 to 1853 as the wife of Maharaja Gangadhar Rao. She was one of the leading figures of the Indian Rebellion of 1857 and became a symbol of resistance to the British Raj for Indian nationalists.

DESSERTS

Garjela (Halwa)

Traditional carrot dessert with cardamom, served warm with vanilla ice-cream.

£4.95

Gulab Jamun

Fried dough ball in sugar syrup with coconut served warm with vanilla ice-cream.

£4.95

Matka Kulfi

Traditional Malai Kulfi, served in a traditional ceramic pot.

£5.95

Kulfi (traditional milk-based ice cream)

Traditional milk-based ice cream.

£3.95

Vanilla Ice Cream

£3.45

HOT DRINKS

Regular Tea

£2.95

Coffee (White/Black)

£2.95

Masala Chai

The most commonly drunk hot beverage throughout India, Masala Chai (Spiced Tea) is made with aromatic spices, sweet milk.

£3.95

Baileys Coffee

£6.95

Irish Coffee

£6.95

FOOD ALLERGY NOTICE

🌶️ medium | 🌶️🌶️ spicy

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If you have any dietary requirements, please highlight your allergies to your server.



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