

VEGETARIAN APPETIZERS

- SAMOSA ----- (\$5.50)
A triangular pastry stuffed with potatoes, green peas and spices.
- PAKORA ----- (\$4.95)
Medium spiced vegetable fritters made with onion, potato, spinach and cauliflower.
- MIXED APPETIZERS ----- (\$7.50)
Assorted samosa, mixed pakoras and papad.
- PAPAD ----- (\$2.25)
Thin lentil wafer with cracked black pepper.
- MASALA DOSA ----- (\$8.95)
Thin rice crepe filled with spiced potato and peas, served with coconut chutney and sumber.
- Gobi Manchurian ----- (\$8.95)
Cauliflower florets tossed in a garlic-tomato sauce and medium spices
- RAGADA PATTIES ----- (\$7.50)
Spiced potato patties layered with chickpeas and herbs.

NON-VEGETARIAN APPETIZERS

- MEAT SAMOSA----- (\$5.95)
Triangular pastry stuffed with ground lamb and fresh house seasoning.
- SEEK KABAB ----- (\$8.95)
Kashmiri style minced lamb with aromatic herbs and spices, wrapped around a skewer and roasted the Tandoor clay oven.
- CHICKEN MALAI KABAB ----- (\$7.95)
Chunks of chicken marinated in ginger, garlic, white pepper and yogurt. (Mild) (Child Friendly)
- SHRIMP BAGARI ----- (\$10.95)
Shrimp tempered with mustard seeds, curry leaves, and cooked in a tomato sauce and topped with caramelized onions.
- RANI KI OFFERING ----- (10.95)
A selection of appetizers including chicken kabab, seek kabab, chicken tikka, shrimp tikka, papad and chicken wings.
- KEEMA DOSA ----- (\$9.95)
Thin rice crepe filled with ground lamb and fresh house coconut chutney and sumber.

SOUPS & SALADS

- MULLIGATAWNY SOUP ----- (\$4.95)
Traditional soup made with lentils, vegetables, herbs and ground spices.

- TOMATO SOUP ----- (\$4.95)
Cream of fresh tomatoes, garnished with roasted bread croutons, and fresh ground spices.
- CHICKEN SOUP ----- (\$4.95)
Flavored with onion, ginger, garlic and garnished with coriander leaves.
- CHEF’S SPECIAL SALAD ----- (\$4.95)
Tomato, cucumber, green pepper, onion and carrot with homemade dressing.

VEGETARIAN

- ALOO GOBI ----- (\$12.95)
Cauliflower, potato and tomato cooked in a delicately spiced light gravy.
- BAINGAN BHURTHA----- (\$12.95)
Eggplant broiled over charcoal, peeled, mashed and sautéed with chopped onions.
- CHANA MASALA ----- (\$12.95)
Chickpeas cooked with medium spiced tomatoes, onions, ginger and garlic
- SABJI MASALA ----- (\$12.95)
Mixed vegetables cooked in a medium spiced creamy tomato sauce.
- BHINDI MAFAZ ----- (\$12.95)
Deep fried okra with fresh coconut, ginger, onion, garlic and curry leaves.
- PALAK PANEER ----- (\$12.95)
Homemade cheese cubes cooked with delicately spiced spinach gravy.
- MALAI KOFTA ----- (\$13.95)
Minced cottage cheese, potato balls stuffed with nuts and fruits cooked in mildly spiced creamy cashew and almond sauce.
- SHAHI PANEER TIKKA MASALA ----- (\$13.95)
Chunks of cottage cheese dipped in tomato cream sauce enriched with fresh green spices.
- ALOO GOBI PALAK ----- (\$13.95)
Spinach cooked with potatoes and cauliflower.
- RANI KI AVIAL ----- (\$12.95)
Eggplant, squash, potatoes, yams and carrots in a coconut sauce tempered with fresh curry leaves.
- NAVARATAN KORMA ----- (\$13.95)
An assortment of vegetables cooked in a mildly spiced, creamy cashew and almond sauce.
- DAL MAHARANI MAKHNI ----- (\$10.95)
Black lentil.
- DAL TARKA ----- (\$8.95)
Yellow lentil.

- VEGETABLE BIRIYANI ----- (\$12.95)
Aromatic basmati rice cooked Hydrabadi style with a selection of vegetables, spices and a touch of saffron
- CHANA SAG ----- (\$13.95)
Chickpeas cooked in a medium spiced spinach gravy.
- MUTTER PANEER ----- (\$13.95)
Fresh home-style cottage cheese cooked gently with fresh garden peas and blended with spices.
- SABJI LAJAWAAB ----- (\$13.95)
Fresh mixed vegetables cooked with tomatoes, ginger, and bay leaves. (Low Fat)
- BROCCOLI JALFREAZY ----- (\$13.95)
Fresh broccoli cooked with onions, tomatoes, ginger, garlic, and bell pepper.
- MUSHROOM MASALA ----- (\$13.95)
Fresh mushrooms cooked in a tomato cream sauce with garlic, ginger and bell pepper

CHICKEN

- CHICKEN KORMA ----- (\$16.95)
Skinless chicken blended with mild spices in a creamy cashew nut sauce.
- CHICKEN TIKKA SAGWALA ----- (\$15.95)
White meat chicken, medium spiced, with tomatoes and creamy spinach sauce.
- CHICKEN TIKKA MASALA ----- (\$15.95)
Boneless white meat chicken simmered in a tomato cream sauce with garlic, ginger and bell pepper.
- CHICKEN MAKHNI ----- (\$16.95)
Tandoori chicken cooked with chopped tomatoes, green pepper, butter and flavored with spices.
- CHICKEN VINDALOO ----- (\$14.95)
Chicken cooked with potatoes in a very spicy sauce.
- CHICKEN MADRAS ----- (\$16.95)
Boneless chicken cooked in a tangy coconut stew flavored with ginger and curry leaves.
- CHICKEN CURRY ----- (\$15.95)
Skinless chicken cooked in traditional Kashmiri masala.
- CHICKEN KANDA CURRY ----- (\$16.95)
Chunks of boneless white meat chicken cooked in coconut milk with spices, onions, tomatoes, and curry leaves.
- CHICKEN JALFREAZY ----- (\$15.95)
Boneless white meat cooked with onions, tomatoes, ginger, garlic, and bell pepper, and bell pepper.
- CHICKEN DO PAIZA ----- (\$15.95)
Boneless chicken cooked with garlic, ginger, seasoned onions

- CHICKEN BIRIYANI ----- (\$15.95)
Aromatic long grain Basmati rice cooked with chicken, dry mixed fruits, nuts, blended herbs, spices and fragrant saffron.
- CHICKEN BHUNA ----- (\$15.95)
Boneless chicken cooked with garlic, ginger, onion bell peppers and tomatoes served in gravy.

1. All Entrees are served with aromatic Basmati Rice.
2. Most of our Entrees are made to order. Please ask for either Mild, Medium, or Spicy.
3. We use Canola Oil in all of our foods.
4. If you have any allergies, please let your waiter or staff know immediately.

LAMB

- LAMB KORMA ----- (\$17.95)
Lamb blended with mild spices, in a creamy cashew nut sauce.
- LAMB SAG ----- (\$17.95)
Boneless chunks of lamb in a delicately spiced spinach sauce.
- LAMB ROGAN JOSH ----- (\$17.95)
Tender cubes of lamb cooked in traditional Kashmiri masala (paprika, royal cumin, cardamom, clove and onion gravy).
- LAMB DO PAIZA ----- (\$17.95)
Lamb prepared with a lot of fresh chopped onions and seasonings (garlic, ginger, coriander and medium spices).
- LAMB MADRAS ----- (\$17.95)
Lamb cooked in a tangy coconut stew flavored with ginger and curry leaves.
- KADAI LAMB ----- (\$17.95)
Tender cubes of lamb cooked with bell pepper, tomatoes, and onions tempered with hot chilies and ground spices.
- LAMB VINDALOO ----- (\$16.95)
Boneless lamb cooked with potatoes in a hot spicy sauce.
- BOTI KABAB MASALA ----- (\$18.95)
Lamb kabab slow cooked in the tandoor clay oven and then simmered in a tomato cream sauce with garlic, ginger and bell pepper.
- LAMB BIRIYANI ----- (\$16.95)
Cubes of lamb cooked with saffron rice, mixed dry fruits, nuts, pistachios and ghee.
- LAMB PHAAL ----- (\$17.95)
Lamb cooked with a blend of chilies, onions, tomatoes, and spices.

TANDOORI

- TANDOORI CHICKEN** -----**(\$14.95)**
Skinless chicken marinated in yogurt, ginger, and flavored with freshly ground spices then baked in a clay oven.
- CHICKEN TIKKA** -----**(\$15.95)**
Chicken breast marinated in yogurt, ginger, and flavored with freshly ground spices then cooked in a clay oven.
- LAMB TIKKA** -----**(\$18.95)**
Cubes of lamb marinated in yogurt, fresh lemon juice, garlic, ginger and spices and roasted in a clay oven.
- TANDOORI FISH** -----**(\$16.95)**
Marinated King Fish slow cooked in the tandoor clay oven.
- SHRIMP TANDOORI** -----**(\$21.95)**
Jumbo Shrimp marinated in yogurt, ginger, garlic, delicately flavored with spices and baked in a tandoori oven.
- TANDOORI MEDLEY** -----**(\$22.95)**
Lamb Tikka, chicken kebab, tandoori shrimp, seek kebab, and tandoori chicken.
- TANDOORI LOBSTER** -----**(\$19.95)**
Marinated succulent lobster slow cooked in the tandoor clay oven. (One piece)

SEAFOOD

- SHRIMP KORMA** -----**(\$21.95)**
Jumbo shrimp gently simmered in coconut milk, blended with mild spices, and a creamy cashew nut sauce.
- TANDOORI SHRIMP MASALA** -----**(\$21.95)**
Shrimp tikka slow cooked in the tandoor clay oven and then simmered in a tomato cream sauce with garlic, ginger and bell pepper.
- SHRIMP BHUNA** -----**(\$21.95)**
Jumbo shrimp cooked with garlic, ginger, onions, bell peppers and tomatoes served in gravy.
- SHRIMP MANGLORIAN** -----**(\$21.95)**
Jumbo shrimp cooked in a tangy coconut stew flavored with ginger and curry leaves.
- MANGLORIAN FISH CURRY** -----**(\$16.95)**
Fish cooked in a tangy coconut stew with ginger and curry leaves.
- SHRIMP SAG** -----**(\$21.95)**
Jumbo shrimp cooked in a mild spinach sauce.
- SHRIMP TINDALOO** -----**(\$20.95)**
A Goan specialty, shrimp cooked with potato in a very hot spicy sauce.

- SHRIMP MALAI** -----**(\$21.95)**
Jumbo shrimp marinated in a mild garlic, ginger, cashew almond cream sauce and then cooked in the tandoor clay oven.
- SHRIMP BIRIYANI** -----**(\$21.95)**
Jumbo shrimp cooked with saffron rice, almonds, pistachios and coriander leaves.

SIDE DISHES

- MANGO CHUTNEY** -----**(\$3.50)**
MANGO PICKLES -----**(\$3.50)**
LEMON PICKLES -----**(\$3.50)**
MIXED PICKLES -----**(\$3.50)**
RAITA -----**(\$3.95)**

BREADS

- NAN** -----**(\$3.95)**
Unleavened Indian bread baked in the tandoori clay oven.
- ONION NAN** -----**(\$4.25)**
Unleavened bread stuffed with chopped onions, green pepper and red pepper.
- GARLIC NAN** -----**(\$4.25)**
Unleavened bread stuffed with ground garlic and cilantro.
- RANI KI SPECIAL NAN** -----**(\$4.95)**
Bread stuffed with minced chicken tikka and coriander leaves.
- PESHWARI NAN** -----**(\$4.95)**
Unleavened bread stuffed with nuts, raisins, and cherry.
- POORI** -----**(\$4.50)**
A puffed whole wheat bread.
- CHAPATHI** -----**(\$4.25)**
Thin dry whole wheat bread.
- ALOO PARATHA** -----**(\$5.95)**
Paratha stuffed with potatoes, ginger, garlic and coriander leaves.
- KEEMA PARATHA** -----**(\$6.95)**
Paratha stuffed with lamb, ginger, garlic, onion and tomatoes.

LUNCH BOXES

- VEGETARIAN** -----**(\$7.95)**
CHICKEN -----**(\$8.95)**
TANDOORI -----**(\$8.95)**

RANI MAHAL
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