



RANGOLI

INDIAN BISTRO

We are so pleased you have decided to spend your evening with us as our guests

There is no fancy, generic 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 Indian dishes that we love ourselves, paired with excellent wines, beers and soft drinks.

You are in a charming building entrenched in the history of Warwick, steps away from the Castle.

'Indian Bistro', yes. 'Curry house', no.

**SO SOAK UP THE ATMOSPHERE,
RELAX AND ENJOY THE EXPERIENCE...**





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— SMALL PLATES & SALADS —

Don't fancy large plates this evening?...

Why not just share some small plates and salads, we recommend 3-4 per person

- CHILLI SOY (V/VG) (PANEER/CAULIFLOWER) 🍴** 7.5
An Indo-Chinese dish, battered paneer cubes or cauliflower chunks tossed in a spicy, tangy and sweet sauce with bell pepper and onions
- KALE & CARROT PAKORA (VG)** 6.5
Fresh kale, carrot and potato, in a spice blend, fried until crispy on the outside but soft inside
- BATETAS MASALA (VG) 🍴** 6
Pan fried cubed potatoes, topped with a delicious masala sauce
- MOMOS (VEG/CHICKEN/LAMB) 🍴** 7.5
One of the most famous street foods in North-East India, steamed dumpling filled with delicious spiced veg, minced chicken or lamb - served with a momo sauce
- SAMOSA (VEG/CHICKEN/LAMB) 🍴** 6.5
Samosas packed with mix veg or shredded chicken/lamb with subtle hints of ginger, garlic, coriander and cumin
- MUTTON PANTHERAS 🍴** 7.5
A cherished street food snack from Kolkata's colonial past, a breaded roll fried to perfection filled with delicious spiced mutton
- PAU SLIDERS (V) (VEG/LAMB) 🍴** 7.5
Mumbai's cherished street food, with a modern twist. Buttery, melted spiced veg or minced lamb with a slightly tangy finish, served in a butter pau (Indian brioche)
- MANCHURIAN LOLLIPOPS 🍴** 8
Crispy fried 'frenched' chicken wings in lollipop form, finished with a sticky sweet-sour-spicy marinade - notoriously famous in Indian Beer Bars!
- AMRITSARI FISH 🍴** 7.5
From the Punjabi city of Amritsar. Not to be confused with a fish pakora. Special masala marinade infused pieces of fish fried in a lighter batter

JEERA & LIME OLIVES 3.5

SOURDOUGH & RANGOLI DIPPING OIL 4

PAPAD & CHUTNEYS 4



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MASALA PRAWN KOLIWADA 🍴 9

Crispy king prawns lightly battered in a special masala marinade, originating from Bombay's fisherman district

GOAN GARLIC JINGA 🍴 9.5

Prawns infused in fresh garlic, spices and olive oil - served sizzling

LAMB KOFTA MEATBALLS 🍴 7.5

Minced lamb meatballs, topped with a delicious masala sauce and garnished with fresh coriander

GILAFI SEEKH KEBAB 🍴 6.5

Grilled in the tandoor (clay oven), minced lamb kebab marinated in a specially selected mixture of spices and herbs

HARISSA CHICKEN TIKKA 🍴 7

Grilled in the tandoor, a modern twist on tikka – marinated in Chef's 'Great Taste Award' winning Harissa



BUTTERY JEERA WINGS 7

A recipe created by Kenyan Indians. Grilled in the tandoor, chicken wings – served in a buttery, saucy, and delicious cumin/lime spice mixture

LUCKNOWI LAMB CHOPS 9.5

From the tandoor, medium-rare marinated lamb chops cooked in the 'Lucknowi' style

MANGO SALAD (CHICKEN TIKKA/PANEER TIKKA) 🍴 7.5

Cubes of Mango, with a medley of fresh ingredients, dressed in chilli, honey, and lemon infused olive oil – with grilled chicken or paneer

RANGOLI SALAD (CHICKEN TIKKA/PANEER TIKKA) 7.5

Uniquely combining pomegranate, cucumber, radish, tomato & fresh herbs in a citrusy and sweet olive oil dressing – with grilled chicken or paneer



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LARGE PLATES

A selection of specially curated authentic recipes

- PUNJABI CHOLE (VG)** 🍴 **10.5**
Popular Punjabi dish, simmered chickpeas cooked in a tangy & tasty sauce – garnished with fresh pomegranate
- KATHAL MASALA (VG)** 🍴 **11**
A modern vegan meat alternative, pulled jackfruit coated with aromatic spices in a thicker 'bhuna' sauce
- SAAG PANEER (V)** **10.5**
India's favourite cheese, cooked in a pureed spinach sauce creating a delicious creamy base
- ANDA BHUNA (V)** 🍴🍴 **10.5**
Popular Indian street curry, boiled curried eggs in a thick masala sauce (locally sourced 'farm fresh' eggs)
- TARKA DAAL (V)** **10.5**
Stewed lentils, cooked in a garlic & onion base - topped with sizzling ghee, chillies & garlic
- PATHANI MALAI** **12.5**
An authentic (no cream) alternative to a 'Chicken Korma' cooked in a cashew, fresh coriander, and yoghurt sauce – creating a creamier and mild taste
- DHABA MURGH** 🍴🍴 **12.5**
A rustic, flavourful chicken tikka dish served at 'dhabas' (road-side diners), in Chef's special spicy and fragrant sauce
- JALFREZI (CHICKEN/LAMB)** 🍴 **12.5**
The delicious dish of the servant class in British India, masterfully stir fried in onions and peppers, garnished with coriander

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- CASTLE TIKKA MASALA** **12.5**
Possibly Britain's favourite dish. Our chef's own take on this which we think you love. Chicken tikka cooked in a delicate blend of mild spices, simmered in cream
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MOTI MAHAL MAKHANI	12.5
Inspired by the 1947 'Moti Mahal' restaurant that invented the famous murg makhani (butter chicken) in Delhi - India's popular dish loved around the world	
RAJASTHANI LAAL MAAS 🍴🍴🍴	13
A dish hailing from Rajasthan, slow cooked and simmered lamb – in a very spicy sauce made with yoghurt and famous laal (red) 'mathania' chillies	
OLD DELHI KARAHI GOSHT 🍴🍴	13
Inspired by Old Delhi's most famous street vendor - 'Karim', tender lamb cooked in a thick, rich and medium spicy sauce	
GURKHA SICHUAN TAWA 🍴	13
A Gurkha special, using Chef's Nepali masala blend, sichuan pepper and lime leaves, served sizzling with tender lamb chunks and minced lamb	
MUMBAI MACHLI 🍴	15
Mumbai is home to the biggest fish market in India, this is a typical fisherman's curry – tilapia fillets with a spicy and tangy thick sauce	
ROSHUNI JINGA 🍴🍴	16.5
Tiger prawns cooked in a rich garlic sauce with chillies, onions and tomatoes	
NIZAMI CHICKEN BIRYANI 🍴	13.5
No such thing as a quickly cooked Biryani, an authentic one takes hours to slow cook! Cooked in the traditional 'Mughal' method with spices, sultanas & cashews	
CHEF'S SPECIAL	15
Dish of the week influenced by seasonal produce handpicked by our Chef - please ask us	

BALSALL BALTI (CHICKEN/LAMB) 🍴	12.5
The pride of nearby Ladypool Road in Birmingham, cooked over high heat in a classic 'balti' bowl with chicken or lamb in onions, garlic, and turmeric	

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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SIDES

NAAN (V)	3.5
SPECIAL NAAN (V) (CHOOSE FROM KEEMA/CHEESE/GARLIC/PESHWARD)	4
ROTI (VG)	3
STEAMED RICE (VG)	3.5
PILAU RICE (V)	4
SPECIAL RICE (V) (CHOOSE FROM KEEMA/MUSHROOM/EGG)	4.5

DESSERTS

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

MANGO & PISTACHIO CHEESECAKE (V)	7
White chocolate cheesecake topped with fresh mango compote and crushed pistachios	
CHAI TIRAMISU (V)	7
A modern Indian take on tiramisu, flavoured with fragrant chai and liqueur	
KULFI (V)	4
Traditional Indian ice cream, choice of Malai Mango Pistachio	
