



RANGOLI
Authentic Indian Cuisine

GF - Gluten Free
NF - Nut Free
DF - Dairy Free
V - Vegan

RANGOLI LEVIN 06 368 0700 / 01

Before placing your order please advise us of any food allergies or dietary requirements



Biryani

All Biryani served with your choice of Raita or curry sauce.

Vegetable	GF DF	16.00
Chicken	GF DF	17.00
Lamb	GF DF	18.00
King Prawn	GF DF	19.00

The meat is marinated with exotic spices overnight before being cooked. It is then sandwiched between layers of fragrant long-grained basmati rice and is cooked on close vessel



Tandoori speciality

All tandoori dishes are marinated in yogurt & ground spices overnight, they are then cooked in tandoori oven and served with salad and mint sauce

		Half	Full
Tandoori Chicken	GF NF	11.99	19.99
<i>Chicken pieces (bone-in) marinated with special ground spices and roasted in clay oven.</i>			
Murg Methi Malai	GF (Mild)	10.99	14.99
<i>Boneless chicken marinated in yoghurt, ground spices and fenugreek, then roasted in charcoal oven.</i>			
Chicken Tikka	GF NF	10.99	14.99
<i>Boneless chicken marinated in tandoori masala and yoghurt then cooked in the tandoor.</i>			
Garlic Tikka	GF NF	10.99	14.99
<i>Boneless chicken marinated in garlic, yoghurt and ground spices and cooked in the tandoor.</i>			
Lamb Sheekh Kebab	GF	10.99	14.99
<i>Lamb mince cooked with spices in the tandoor.</i>			



Green Salad

Indian Kachumber	GF DF V NF	9.00
<i>Julienne cut of mixed green vegetable touch with salt, pepper, lemon juice and coriander leaves (mild or spicy)</i>		
Tandoori Chicken Salad	GF NF	12.00
<i>Boneless chicken tikka served with green salad and salad dressing.</i>		



Tandoori Bread

Naan	NF	3.70
<i>Refined flour fermented overnight and baked in tandoor.</i>		
Roti	NF DF V	3.70
<i>Wholemeal bread baked in tandoor.</i>		
Garlic Naan	NF	4.00
<i>Naan stuffed with crushed garlic.</i>		
Cheese & Garlic Naan	NF	5.90
<i>Naan stuffed with cheese and garlic.</i>		
Onion Kulcha	NF	5.90
<i>Naan stuffed with mildly spiced coriander and onion.</i>		
Peshavari Naan		5.90
<i>Naan stuffed with dry fruits and nuts.</i>		
Kheema Naan	NF	5.90
<i>Naan stuffed with mildly spiced lamb mince.</i>		
Chicken Naan	NF	5.90
<i>Naan stuffed with boneless chicken tikka.</i>		
Butter Naan	NF	4.90
<i>Flaky naan bread with touch of butter.</i>		
Bread Basket	NF	15.90
<i>A selection of breads (Roti, Naan, Garlic Naan, Kheema Naan)</i>		



Rice

Rice	3.00
Coconut Rice	5.00
Vegetable Pulao	9.00



Side Dishes

Chicken Nuggets and Chips	7.90
Papadum (4 pieces)	5.00
Mango Pickle	2.70
Mango or Green or Tamarind Chutney	NF 2.70
Raita	NF 4.50
<i>Cooling side dish traditionally made with grated cucumber, mustard in yoghurt, goes well with spicy dish & Biryani.</i>	



Drinks

Mango Lassi	GF 5.90
<i>A cooling sweet mango drink.</i>	



RANGOLI
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TAKE-OUT MENU

257-259 OXFORD STREET, LEVIN

06 368 0700 / 01

DELIVERY AVAILABLE

www.rangoli.co.nz



Restaurant Open 7 Days

Lunch 11.30am - 2.30pm
Dinner 4.30pm - 10.00pm

Wheelchair Access

Kids Menu

Fully Licensed

BYO Wine Only

Function Bookings



Before placing your order please advise us of any food allergies or dietary requirements
NO Preservatives or MSG

All main dishes are served with complimentary rice



Soups

Tomato Soup **7.90**
 Rich tomato soup with coriander and black pepper.

Chicken Soup **7.90**
 Chopped chicken with Indian spices and creamy flavour.



Entrée - Vegetarian

Caulilolly **NF** **9.00**
 Cauliflower cooked with home-made ground spices, which will melt in your mouth - must try!

Veg Pakora **GF DF V NF** **9.00**
 Sliced onion, capsicum, cauliflower and potatoes, deep fried in chickpea batter.

Samosa **DF V** **7.00**
 Deep triangular pastry filled with potatoes, green peas and spices.

Onion Bhajia **GF DF V NF** **7.00**
 Julienne cut onions mixed with chickpea flour batter and spices, fried 'til crispy.

Aloo Tikki **V DF NF** **8.00**
 Pan fried small potato cakes (tikki), served with tamarind chutney.

Vegetable Platter **15.90**
 Onion Bhajia, Samosa, Aloo Tikki and Caulilolly.



Entrée - Non Vegetarian

Papadi Kebab **DF NF** **9.90**
 Deep fried crispy chicken kebab marinated with fresh ground spices, served with mint chutney.

Fish Pakoda **NF** **16.00**
 Lightly battered fish fry with Indian spices in chickpea flour.

Mixed platter **17.00**
 Samosa, Onion Bhajia, Chicken Tikka, Lamb Sheekh Kebab, served with mint sauce, tamarind sauce and salad.

DINNER PACK SPECIAL ONLY \$39.99

- 2x Main CURRIES (except seafood)
- + 2x Rice
- + 2x Naan
- + 1x 1.5lt Drink



Curries

** All Lamb options will incur an extra \$1 charge**

		Light	Main
Butter Chicken	GF NF	11.99	15.99
Butter Prawns			19.99

Boneless tandoori chicken or prawns simmered in rich tomato and butter gravy, a subtle dish with a tempting flavour.

Mango Chicken **GF NF** **11.99** **15.99**
 Tender boneless pieces of chicken cooked in delicious mango sauce.

Chicken / Lamb Dahiwala **GF NF** **15.99**
 Tender meat pieces cooked in a creamy yoghurt sauce with Chef's special spices.

Chicken / Lamb Saagwala **GF NF** **15.99**
 Tender meat pieces cooked with home ground spices and simmered in rich spinach gravy.

Chicken / Lamb / Beef Korma **GF** **11.99** **15.99**
 Tender meat pieces cooked in a rich creamy cashew nut sauce.

Chicken / Lamb / Beef Vindaloo **GF DF NF** **11.99** **15.99**
 Boneless chicken cooked in traditional Vindaloo paste and spices.

Lamb / Beef Rogan Josh **GF DF NF** **11.99** **15.99**
 Truly the most delicious dish from Kashmir. tender lamb or beef prepared in rich traditional Kashmiri gravy.

Chicken / Lamb / Beef Madras **GF DF** **11.99** **15.99**
 A curry from South India cooked with coconut cream and mild blends of herbs and spices.

Chicken / Lamb Kadai **GF NF** **15.99**
 Boneless meat pieces cooked in kadai with onion, capsicum, tomato, mild spices and whole coriander.

Chicken Tikka Masala **GF NF** **11.99** **15.99**
 Tender tandoori chicken pieces cooked with garlic, tomato and onion sauce and capsicum.

Chicken / Lamb Jalferazi **GF NF** **15.99**
 Boneless meat pieces cooked in an onion sauce, tomato, capsicum and Julienne onions with a touch of lemon (sweet and sour taste).

Chicken Black Pepper **GF** **15.99**
 Chicken pieces cooked in brown gravy garnished with black crushed pepper.

Lemon & Honey Chicken **15.99**
 Tender pieces of chicken cooked with lemon and Chef's special sauce with touch of honey. Must try dish.

Chicken Methi Malai **15.99**
 Tandoori chicken tempered with mild fenugreek, masala with creamy sauce.

Rangoli's Special Chicken Curry **15.99**
 Traditionally cooked homestyle curry consisting of chicken stewed in an onion and tomato based sauce, flavoured with spices.



Lamb Dishes

Shabnam Gosht **GF DF** **16.99**
 Boneless lamb in Chef's unique sauce garnished with grapes, mushrooms and coriander leaves

Goat Anarkali (Bone-in goat) **GF DF NF** **16.99**
 Traditionally cooked goat curry - this one is for the traditional home-made curry food lovers.

Rangoli's Special Lamb Dry **16.99**
 Lamb cooked with special spices and garnished with cucumber.



Seafood Dishes

Goan fish curry **GF DF** **18.99**
 Fish fillets cooked in a creamy coconut and onion in creamy gravy, finished with coconut and curry leaves.

Prawn Malabari **GF DF** **18.99**
 A south Indian style curry of prawns cooked in coconut cream with mild spices.

Prawn Masala **GF NF** **18.99**
 King prawns cooked with capsicum, tomatoes, onion and ground spices.



Vegetable Dishes

		Light	Main
Malai Kofta		11.99	14.99

Vegetable balls made up of cottage cheese, nuts and potatoes, deep fried and served with creamy sauce.

Veg Saag **GF NF** **11.99** **14.99**
 Mixed vegetables, cooked with delicately spiced sauce and spinach.

Dal Makhani **GF NF** **11.99** **14.99**
 Black lentil & kidney beans cooked with onions in a creamy gravy.

Palak Paneer **GF NF** **11.99** **14.99**
 Fresh home made paneer cooked with mildly spiced spinach gravy.

Channa Masala **GF DF V NF** **11.99** **14.99**
 Chickpeas cooked in a masala sauce with garlic, cumin and fresh coriander.

Tadka Dal **GF DF V NF** **11.99** **14.99**
 Yellow lentils tempered with cumin seed, garlic and then cooked with masala. The most traditional way of cooking it.

Mushroom Masala **GF V** **14.99**
 Mushrooms cooked with onions and capsicum, garnished with coriander leaves.

Aloo Gobi **GF DF V NF** **14.99**
 Potato cooked with cauliflower, tomato, cumin seeds, turmeric and herbs.

Paneer Butter Masala **GF V** **14.99**
 Cottage cheese cooked in tomato gravy with spices.