

BIRYANI & RICE DISHES

44. **Plain Rice** \$3
Basmati rice flavoured with saffron.
45. **Coconut Rice** \$12
Basmati rice cooked with coconut milk and butter.
46. **Mixed Vegetable Pilao** \$10
Basmati rice cooked with mixed vegetables and green herbs.
47. **Vegetable Biryani** \$16.50
Basmati rice cooked in saffron with selected spices and herbs, cashews, sultanas, and mixed fresh vegetables.
48. **Chicken/Lamb/Beef Biryani** \$18
Basmati rice cooked with the meat of your choice.
49. **Fish/Prawn Biryani** \$22
Basmati rice cooked with the seafood of your choice.

NAAN BREAD

Breads freshly baked in our Tandoori Clay Oven.

50. **Plain Naan** \$4.50
A traditional Indian bread made with plain flour, yoghurt and milk.
51. **Garlic Naan** \$5
Naan bread with garlic.
52. **Cheese Naan** \$6
Naan bread stuffed with grated cheese.
53. **Aloo Paratha** \$6
Spiced mashed potato with green herbs inside a bread casing.
54. **Chilli Cheese Naan** \$6
Naan bread with the flavour of green chilli and cheese.
55. **Peshwari Naan** \$6
Sweet Naan bread stuffed with nuts and dried fruit.
56. **Garlic Cheese Naan** \$6
Naan bread stuffed with garlic and cheese.
57. **Keema Naan** \$6
Naan bread stuffed with lightly spiced lamb mince and herbs.
58. **Punjabi Naan** \$6
Chef's special stuffed with cheese and spinach.
59. **Rangla Punjab Naan** \$6.50
A mixture of chicken, cheese, coriander and spinach.
60. **Herb, Cheese & Garlic Naan** \$6.50
Bread stuffed with grated cheese, all green herbs and garlic.

SIDE DISHES

61. **Punjabi Salad** \$6
A combination of red onion, tomato, cucumber and seasonal vegetables.
62. **Mix Pickle** \$3
A mix of mango, lemon, carrot, lime, chilli and ginger.
63. **Sweet Mango Chutney** \$3
64. **Gulab Jamun (4pieces)** \$6

RAITA (Yoghurts)

65. **Yoghurt and Cucumber Raita** \$5
A smooth cooling yoghurt with freshly chopped cucumber. The wonderful aroma of roasted cumin makes it an appetising accompaniment.

COLD DRINKS

66. **Mango Lassi** \$5
A refreshing yoghurt drink with mango pulp and cashews
67. **Soft Drinks** \$3
- | | |
|-----------|----------|
| Coca-Cola | Fanta |
| Diet Coke | Lemonade |

FAMILY PACK SPECIALS

\$60

4 Pappadums

3 Curries
(Chicken, Lamb, Beef or Veg) **Saving \$13**

3 Plain Rice

2 Plain or Garlic Naan

Takeaway Only
Not Including Sea food
Not Available With Any Other Offer

Note, any add on's or special requests include extra charges

Prices are subject to change without prior notice.

RANGLA PUNJAB McDOWALL

McDowall Village Shopping Centre, Cnr Beckett & Hamilton Rd.
Large Bookings Welcome Seating 200 Ph. 3353 0867

RANGLA PUNJAB BRIBIE ISLAND

Shop 6, 229 Goodwin Dr. Bongaree
Ph. 3408 2009

Catering for all functions.
We come to you.

Thank you for choosing
Rangla Punjab Restaurant



Real Flavour of Punjab North Indian Cuisine
Dine in or Take - Away
Fully Licensed - BYO Wine Only

Open 6 Nights Tuesday - Sunday
4.30pm - 9pm

Shop 3 McDowall Shopping Centre
Cnr Beckett & Hamilton Rds.
McDowall

3353 0867

Value for Money Quality Guaranteed

www.ranglapunjab.com.au

RANGLA PUNJAB INDIAN RESTAURANT



STARTERS

1. **Pappadums** (4 pieces) \$3
2. **Keema Samosa** (2 pieces) \$6
Homemade pastry filled with flavoured lamb mince and served with a fresh mint sauce.
3. **Vegetable Samosa** (2 pieces) \$6
Homemade pastry filled with flavoured potato, green herbs and peas. Served with Tamarind sauce.
4. **Harra Bhara Kebab** (2 pieces) \$6
Kebab cooked in mashed potatoes and paneer and mixed with mint, green herbs and Indian spices.
5. **Aloo Tikke** (2 pieces) \$6
Tikke cooked with mashed potato green herbs and all Indian spices Served with Tamarind sauce
6. **Pakora** (4 pieces) \$7
Sliced onion and potato, dipped in chickpea batter with mild spices and fried golden brown, served with chutney.
7. **Onion Bhaji** (4 pieces) \$7
Deep fried finely chopped onion slices, with herbs and spices, in a Besan batter.
8. **Veggie Mix 'n' Match** \$13
Assorted combination of entrees that include, Samosa, Pakora Aloo Tikke, Harra Bhara Kabab, Onion Baji.
9. **Mughlai Kabab** (6 pieces) \$13
Lamb mince blended with special green spices and skewered in the Tandoori oven . Real Flavour of Moghul.
10. **Tandoori Chicken** (King of Tandoor) **Half \$13 Full \$18**
Juicy chicken marinated in yoghurt, lemon juice, saffron, fresh herbs, garlic, ginger and spices. Grilled in a Tandoori oven and served with mint sauce.
11. **Tandoori Chicken Tikka** **Half \$13 Full \$18**
Chicken breasts marinated in yoghurt, lemon juice, fresh herbs, ginger and spices. Grilled on skewers in a Tandoori oven.

VEGETABLE CURRIES

12. **Mixed Vegetables** *An assortment of fresh vegetables blended with fresh coriander and selected spices.* \$16.50
13. **Vege Korma** *Fresh garden vegetables cooked in a creamy sauce with almonds, raisins, cashews and selected spices.* \$16.50
14. **Malai Kofta** *Koftas are very popular throughout India. These are the Chef's original vegetarian delights, of tasty cottage cheese and potato balls, cooked with specially selected herbs and spices.* \$16.50
15. **Special White Kofta** *A vegetarian delight of tasty cottage cheese and potato cocktail sausage cooked with a white cashew gravy, selected spices and herbs and finished with green Cardamon flavours. The flavour of India.* \$16.50
16. **Punjabi Gobi** *Traditional Northern Indian curry, cooked with cauliflower, fresh green herbs and potatoes. Traditional Northern Indian curry, cooked with cauliflower, fresh green herbs and potatoes.* \$16.50
17. **Channa Masala** *Chickpeas cooked with fresh herbs and the Chef's specially selected spices.* \$16.50
18. **Bombay Aloo** *Pan fried potatoes cooked with garlic, coriander and capsicum, sauced very lightly.* \$16.50
19. **Punjabi Dal (available in Spinach)** \$16.50
Red lentil curry mixed with a variety of spices and herbs and simmered over a low flame.
20. **Dal Makhani** *Mixed lentils cooked for hours and hours on a slow flame to maintain the lentils flavour. Pan fried with ginger and garlic, tomato paste and butter. Sprinkled with home prepared spices.* \$16.50
21. **Mushroom and Broccoli** \$17
Mushroom and broccoli cooked with mustard seed, Indian spices, onion and tomato in a creamy coconut yellow gravy.
22. **Paneer Karahi** *Pieces of paneer cooked with masala sauce, onion, capsicum and green herbs.* \$17
23. **Palak Paneer** *Home made cottage cheese and spinach, cooked together in a smooth rich gravy with special herbs.* \$17
24. **Paneer Vindaloo (Med-Hot)** \$17
Paneer cooked in Chef's special Vindaloo sauce. Traditionally a hot curry, but on request, the quantity of chillies will be adjusted to the individual taste.

All Curries Gluten Free

Small Rice \$2/Large \$3

Chicken - \$17: Beef - \$17: Lamb - \$18: Prawn & Fish - \$22

25. **Korma**
This Korma is a special dish created for the Moghul Emperors. Cubes of your choice of meat are prepared with cashew nuts and cooked in a rich creamy sauce.
26. **Madras**
A Goan style curry prepared with traditional Madras spices and coconut, creating a unique flavour.
27. **Vindaloo (Med-Hot)**
Seasoned diced pieces of your choice of meat, cooked in Chef's special Vindaloo sauce. Traditionally a hot curry, but on request, the quantity of chillies will be adjusted to the individual taste.
28. **Palak Blend**
Choice pieces of chicken cooked in a rich spinach sauce, with tomatoes, onions and fresh seasonal herbs.
29. **Rogan Josh**
Chef's special creation. Your choice of meat is simmered with lentils, with the added flavour of Cardamon and fresh garlic. A spicy exotic curry of the Kashmiri style.
30. **Butter**
A Punjabi dish prepared with tomatoes, cashews and ground almonds and finished with a silky smooth cream sauce.
31. **Mango**
Meat cooked in a delicious creamy sweet mango sauce.

RANGLA PUNJAB SPECIALS

32. **Butter Chicken** \$18
A Moghul Tandoori dish. Chicken breast cooked with tomatoes, cashews & ground almonds, finished with a silky smooth cream sauce.
33. **Mango Chicken** \$18
A Tandoori style prepared dish of chicken breasts in a delicious sweet creamy mango sauce.
34. **Chicken Tikka Masala** \$18
Tandoori style chicken breast, with seasonal herbs, tomatoes and cashew nuts, cooked in a smooth onion sauce. A wonderful choice!
35. **Balti Goshat (Chicken, Lamb or Beef)** \$18
Cubes of lamb, chicken or beef tossed in masala spices, herbs, garlic and ginger with fried onions.
36. **Karahi (Chicken, Lamb or Beef)** \$18
An original Punjabi dish, prepared with cumin, fresh herbs, tomatoes and capsicum with fried onions.
37. **Lamb Do Piazza** \$18
Kashmiri style lamb with onions, tomatoes and capsicum, mixed spices and herbs with a hint of lemon.
38. **Special White Korma (Chicken or Lamb)** \$18
Your choice of meat cooked with a white cashew gravy, selected spices and herbs and finished with green Cardamon
39. **Goat Meat** \$20
Prepared with boneless meat, the meat is cooked with true Indian spices that include garlic, ginger, paprika and coriander. Fresh herbs and spring onions are added to a tomato and onion sauce, to produce a tasty and traditional rural Punjabi dish.
40. **Mixed Seafood of Prawn and Fish** \$22
The chef's special, originating from South India. Seafood prepared with a sauce of fresh herbs, onions and tomatoes.
41. **Bengal Fish Curry** \$22
Pieces of fish, onion, tomatoes, mustard seed and green herbs cooked in coconut milk. Real flavour of Bengal.
42. **Punjabi Prawn Masala** \$22
In true Punjabi style, prawns cooked in exotic spices and herbs with potatoes and onions.
43. **Prawn Do Piazza** \$22
Kashmiri style lamb with onions, tomatoes and capsicum, mixed spices and herbs.

All Curries Gluten Free

Small Rice \$2/Large \$3