Biryani Specials

Lamb Biryani 16.00
Boneless pieces of lamb cooked with basmati rice.

Chicken Biryani 16.00
Boneless pieces of chicken cooked with basmati rice.

Vegetable Biryani 14.00
Basmati rice cooked with onions, bell peppers, cream and combined with mixed vegetables.

Indian Bread

Naan 2.00
Tandoori Roti 1.50
Garlic Naan 3.00
Onion Naan 3.99
Naan Aloo 3.99
Potato cooked inside naan.
Spice Naan 2.99
Paneer Naan 4.99
Chicken Naan 6.99
Bhatura 1.50
Similar prepration as Naan, then deep fried.
Chapati 1.50
Makki Di Roti 3.00
Paratha (Plain) 3.00
Paratha (Aloo & Peas) 5.00
Puri 1.00

Muli Paratha 5.00
Gobhi Paratha 5.00
Paratha with cauliflower.

Desserts

Gajjrela 8.00/lb
GulabJamun (2Pcs) 4.99
Kheer Badami 6.00
Ras Malai (2Pcs) 5.99
Mixed Sweets 11.00/lb
Khoya Barfi 100% Pure 12.00/lb

- **We Cater On All Occasions**
- **Cook On Premises**
- **We cater All Type Of Food**
- **We Come To your With Tandoor**
- **All Kinds of Sweets**
- **Specializing In House Catering**
- **Veg & Non-Veg**
- **We Cater All Over BC**

#201-17665, 66A Ave, Surrey BC

604-576-0525

604-614-3536

Please advise our staff of any food allergies or special dietery requirements and we will either identify suitable meals or create them for you.

Rangoli Catering Sweets & Restaurant

DINE-IN | TAKE-OUT

Open 7 days a week

604-576-0525

604-614-3536

Fax: 778-547-1575

201-17665, 66A Ave. Surrey, BC V3S2A7

Email: om.parjapat@yahoo.com

Website: www.rangolicateringltd.ca

Appetizers

Vegetable Samosa (1pcs) 1.50
Traditional Indian pastry stuffed with potatoes & peas.

Vegetable Pakoras (Plate) 6.00
Delicately spiced fried vegetables.

Gobi Pakoras 8.00
Delicately spiced fried Cauliflower.

Cheese Pakoras 9.50
Cottage cheese fingers battered with Indian spices and deep fried.

Fish Pakoras with Salad 12.00
Marinated fish morsel coated in a crispy batter.

Chicken Pakoras 14.00
Chicken breast dipped in special batter and deep fried.

Veg Manchurian 12.00

Chinese Noodles (Veg) 12.00

Chinese Noodles (Non-Veg) 14.00

Samosa, Vegetarian (Plate with Chana) 6.99
Boiled potatoes, peas, onion, ginger & other spices with chick peas.

Aloo Tikki (2 pcs with Chana) 7.00
Mashed potatoes, pieced together in batter with spices and fried with chick peas.

Gol Gappe (Plate) 6.00

Dahi Bhalla (Plate) 7.00
Ground lentil balls prepared in yogurt.

Salad (Plate) 4.00

Raita 6.00

Chat Papri 7.00
Potato patties, topped with tamarind mint yogurt, chickpeas & onions.

Vegetarian Specialities

Mutter Paneer 14.00
Peas and Indian cheese cooked in a rich curry sauce.

Bharta 12.00

Palak Paneer 14.00
Homemade cheese cooked with spinach, onions and Indian spices.

Saag Paneer 14.00
Mustard leaves and cheese.

Mixed Vegetables 12.00
Variety of fresh vegetables, cooked onions, tomatoes, ginger & spices.

Veg Korma 14.00

Aloo Gobi 11.00
Potatoes and cauliflower chunks cooked to perfection.

Sarson Ka Saag 12.00
Curried mustard leaves.

Chana Masala 11.00
Garbanzo beans cooked in a rich Indian sauce.

Aloo Mutter 11.00
Curried peas and potatoes.

Dal Makhni 12.00
Black lentls cooked with traditional slow cooking method with aromatic spices.

Yellow Dal 11.00

Rajma 11.00

Bhindi Masala 14.00

Chana Bhatura 8.99
Chickpeas curry and fried bread.

Malai Kofta 13.00
Vegetables and cheese balls cooked lightly in mildly spiced cream sauce.

Shahi Paneer 14.00
Homemade diced cheese cooked with onion, cream & tomato sauce.

Chilli Paneer 14.00
Indian cottage cheese sautéed with bell peppers and onions with soya chilli sauce.

Paneer Bhurji 15.00

Chef Special

Karahi Chicken 15.00
Chicken cooked with fresh onion, tomato, green pepper and traditional Indian spices.

Chicken Korma 14.00
Boneless chicken cooked in white cashew nut sauce garnished with sliced almonds.

Lamb Methi 16.00
Boneless lamb, dry fenugreek leaves cooked with garlic in a special curry sauce.

Shrimp Curry 18.00
Shrimp cooked in traditional sauces and spices.

Butter Shrimps 18.00
Shrimp cooked in creamy tomato sauce.

Meat Specialities

Chilli Lamb 16.00

Chicken Curry 14.00
Chicken cooked in creamy yogurt and fresh tomato sauce prepared to taste.

Lamb Curry 14.99
Green spinach and fresh home-made cheese cooked with onions, tomatoes & spices.

Mushroom Lamb Curry 15.00

Chicken Saag 14.00
Chicken cooked with spinach in a rich curry sauce.

Spinach Lamb 14.99
Lamb cooked with spinach.

Achari Chicken 14.99

Chicken Masala 15.00
Chicken cooked in exotically prepared juices.

Goat Curry 15.99
Goat cooked in exotically prepared juices.

Butter Chicken 16.00
Prepared to taste in a buffer rich sauce.

Chilli Chicken 15.00
Boneless tandoori chicken cooked in a buffer sauce with onions.

Spice Chicken 16.00

Chicken Tikka Masala 13.99
Boneless tandoori chicken cooked in wine, onions, tomatoes, green pepper less sauce.

Tandoori Mix Grill 22.00

Seekh Kebab 16.00
Minced chicken with onions and spices, cooked in a clay oven and served with chutney & salad.

Chicken Mushroom 15.00

Shrimp Mushroom 19.00

Lunch Specials

Butter Chicken & Rice 15.00

Butter Chicken & 2 Roties 15.00

Curry Chicken & Rice 14.00

Curry Chicken & 2 Roties 14.00

Saag & 2 Roties 14.00

Mutter Paneer & 2 Roties 14.00

Channa Masala & 2 Roties 12.00

Shahi Paneer & Roties or Rice 14.00

Two Paratha, Dahi 9.99

Rice 6.00

Rice Pulao 7.00