

The background of the entire page is a dark blue color with a repeating pattern of stylized, light blue leaves. The leaves are arranged in a vertical, overlapping manner, creating a textured, organic feel. In the center of the page, the word "RANG" is written in a large, white, serif font. The letter "A" is stylized with a brown, textured brushstroke underneath it. Below "RANG", the words "INDIAN CUISINE" are written in a smaller, white, sans-serif font.

RANG

INDIAN CUISINE

Menu

Salad & Soup

	MUSHROOM SOUP Mushrooms, garlic, and herbs mixed into a creamy and savory soup, accompanied with croutons.	34 aed
	LENTIL SOUP Home-cooked wholesome and healthy soup made with lentils and traditional Indian seasonings.	32 aed
	NARYAL MACHI SOUP Unique coconut milk-infused mix seafood soup.	36 aed
	CHUTNEY CEASER SALAD Indian Style Caesar salad topped with succulent rich marinated malai tikka pieces.	52 aed
	WILD ROCKET CORN SALAD Smoky Indian charred corn combined with arugula and mesclun leaves, cherry tomato & pomegranate with vinaigrette dressing.	48 aed
	ALOO CHANA SALAD Traditional homestyle potato chickpea salad dressed with mint sauce,tangy tamarind, served in raj kachori.	44 aed

Starters

	DELHI EDAMAME Delhi-style spices are mixed with seasonings to flavor edamame beans, creating a zesty and piquant snack.	29 aed
	SAMOSA PLATTER 3 different types of mini samosas with flavors of butter chicken, mint cheese, and potato for a tasty savory experience, accompanied by mint sauce.	32 aed
	MIX PAKORA Crunchy Indian fritters deep-fried to perfection and topped with pickle sauce, accompanied by mint sauce	42 aed
	SAMOSA CHAT Delicious samosa with zesty tamarind chutney, yogurt, and a touch of spices for a flavorful, appetizing snack.	45 aed

 Vegetarian	Your Safety Matters. <i>Please Inform our Team of any Allergies or Dietary Restrictions for a Personalized Dining Experience.</i>
 Spicy	

	PALAK PATTA CHAAT	48 aed
	Unique crispy fried spinach chaat topped with sweet yogurt, tamarind chutney, and mint sauce	
	DAHI PURI	38 aed
	Classic puri stuffed with spiced mashed potato, sweet yogurt, crispy sev, and pomegranate seeds.	
	MASALA FRIES	38 aed
	Crispy fries tossed in a blend of aromatic Indian spices for a flavorful twist, topped with fried beetroot.	
 	SPICED CORN	37 aed
	Roasted corn on the cob seasoned with a blend of aromatic Indian spices for a flavorful kick.	
	BUTTER CHICKEN BALLS	47 aed
	Crunchy deep fried butter chicken balls,served with makhani sauce.	
	CHICKEN 65	46 aed
	Crispy, spicy chicken bites with a zesty blend of South Indian spices garnished with sakura leaves.	
	BUTTER CHICKEN BAO (2PCS)	47 aed
	Signture style bao stuffed with creamy butter chicken, fresh herbs and a hint of spice, garnished with sakura leaves.	
	CHICKEN TIKKA SLIDER	28 aed
	Juicy chicken tikka in a mini slider bun, topped with fresh greens and a tangy yogurt sauce.	
	SHRIMP SLIDER	29 aed
	Crunchy shrimp in a mini slider bun, topped with fresh greens and a tangy yogurt sauce.	
	SHRIMP POORI	42 aed
	Tender prawns in a delicious, spicy tomato masala, served on a crisp and light deep fried puri.	
	MUMBAI SHRIMPS	58 aed
	Indian Style battered fried shrimps,served with pickle sauce.	
	CRISPY CALAMARI	42 aed
	Indian Version of deep fried calamari coated in gram flour batter, served with pickle sauce.	

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 Spicy	

Biryani & More

CHICKEN BIRYANI

68 aed

Signature style biryani cooked with basmati rice layered with tender, juicy spiced chicken and rich, aromatic flavors.

MUTTON BIRYANI

72 aed

Aromatic rice dish made with layers of tender indian mutton pieces , fragrant basmati rice, deep fried onions and aromatic

SHRIMP BIRYANI

77 aed

Spicy and delicate, full-flavored meal, made with fragrant basmati rice, tender-cooked shrimp, and caramelized onions.

WAGYU BEEF BIRYANI

139 aed

Signature biryani, made with basmati rice layered with flavorful wagyu beef, cooked in a unique style with rich

BUTTER CHICKEN LASAGNA

68 aed

A Classic italian dish presented in an indian way filled with minced chicken tikka,slowly cooked in our rich and flavourful makhani sauce garnish with mozzarella.

CHICKEN MAKHANI RISOTTO

66 aed

Arborio rice cooked in our rich and flavorful Makhani sauce for a fantastic dish,garnished with rocket leaves & cream.

 VEG PULAO

55 aed

Fragrant basmati rice cooked with a medley of fresh vegetables and aromatic spices for a flavorful, satisfying dish.

- +BIRYANI RICE

40 aed
- +SAFRON RICE

28 aed

-  Vegetarian

 Spicy

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Curry

SIGNATURE BUTTER CHICKEN

62 aed

Juicy succulent chicken breast pieces simmered in makhani gravy to give it a true rich taste, garnished with sakura leaves.

CHICKEN TIKKA MASALA

60 aed

Marinated boneless chicken pieces served in a subtly spiced tomato-cream sauce,garnished with coriander.

MALABARI MUTTON CURRY

58 aed

Succulent, juicy mutton pieces cooked with spicy, tangy red chilli mixtures and aromatic herbs.

SOUTH INDIAN COCONUT CURRY

57 aed

Traditional cooked shrimp curry inspried by south indian spices.

PANEER TIKKA MASALA

58 aed

Soft melt in the mouth tender chunks of marinated chargrilled cheese served in a subtly spiced tomato-cream sauce,garnished with coriander.

ALOO GOBI

42 aed

Homestyle traditional aloo & gobi cooked in flavourful masala gravy.

DAL TADKA

38 aed

A traditional mix of lentils cooked with spices and finished with a tempering of garlic, cumin, and chilies for a rich, flavorful dish.

DAL MAKHANI

38 aed

A modern variation of traditional north indian lentils infused with butter & cream.

- Vegetarian
- Spicy

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Tandoor

CLASSIC CHICKEN TIKKA

49 aed

Boneness chicken thigh pieces,marinated in classic tikka spices, slowly cooked in traditional tandoor, served with mint sauce.

CLASSIC MALAI TIKKA

47 aed

Boneness chicken thigh pieces,prepared with a rich malai tikka marination,slowly cooked in traditional tandoor, served with mint sauce.

LAMB SEEKH KEBAB

54 aed

Minced lamb meat mixed with a host of spices, then arranged carefully and firmly on a skewer,cooked in our traditional oven,garnished with fresh herbs.

 **PANEER TIKKA**

45 aed

Grilled marinated cheese in a blend of spices and yogurt, offering a smoky, flavorful bite.

Bread

ROTI

10 | 13 aed

Plain | Butter

NAAN

10 | 13 | 15 aed

Plain | Butter | Garlic

PARATHA

10 | 14 aed

Lacha | Butter

Dessert

GULAB JAMUN 36 aed

Classic Gulab Jamun served with Vanilla ice cream.

CLASSIC RASMALAI 37 aed

Soft, spongy cottage cheese dumplings soaked in sweet, creamy cardamom-flavored milk.

BAKED MANGO YOGURT 52 aed

Creamy and fresh combination of Mango & yogurt served with fresh mango, **good for sharing.**

Drinks

POMEGRANATE SANGRIA 46 aed

Indian Style Sangria

MUMBAI PASSION 34 aed

Passion & Rosemary

BOLLYWOOD LEMONGRASS 36 aed

Refreshing Lemon Grass & Lime

BERRY BREEZE 34 aed

A Refreshing mix of Berries

KASHMIRI MOJITO 38 aed

Signature Mojito

NAMASTE MUMBAI 34 aed

Refreshing flavours of vanila & honey

LEMON MINT 29 aed

Classic mix of lemon & mint

LASSI (SWEET ,SALT & MANGO) 29 aed

Traditional indian drink

TENDER COCONUT WATER

32 aed

Fresh

ORANGE JUICE

27 aed

Freshly squeezed

SOFT DRINKS

14 aed

Sprite | Cola | Light cola

AQUAPANA

16 aed

500 ml

SPARKLING

19 aed

250 ml

Chai

MASALA TEA

21 aed

KARAK TEA

18 aed

GREEN TEA

18 aed