



*Rangoli*

*Catering, Sweets &*

*Restaurant*

**DINE-IN | TAKE-OUT**

Open 7 days a week

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# 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** 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 lentils cooked with traditional slow cooking method with aromatic spices.*

**Yellow Dal** 11.00

**Rajma** 11.00

**Bhindi Masala** 14.00

**Chana Bhatura** 9.00

*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





# Indian Bread

<b>Naan</b>	<b>2.00</b>
<b>Tandoori Roti</b>	<b>1.50</b>
<b>Garlic Naan</b>	<b>3.00</b>
<b>Onion Naan</b>	<b>4.00</b>
<b>Naan Aloo</b>	<b>4.00</b>

*Potato cooked inside naan.*

<b>Spice Naan</b>	<b>3.00</b>
<b>Paneer Naan</b>	<b>5.00</b>
<b>Chicken Naan</b>	<b>6.00</b>
<b>Bhatura</b>	<b>1.50</b>

*Similar preparation as Naan, then deep fried.*

<b>Chapati</b>	<b>1.50</b>
<b>Makki Di Roti</b>	<b>3.00</b>
<b>Paratha (Plain)</b>	<b>3.00</b>
<b>Paratha (Aloo &amp; Peas)</b>	<b>5.00</b>
<b>Puri</b>	<b>1.00</b>
<b>Muli Paratha</b>	<b>5.00</b>
<b>Gobhi Paratha</b>	<b>5.00</b>

*Paratha with cauliflower.*



# Desserts

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





*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



## *Biryani Specials*

**Rice** 6.00

**Rice Pulao** 7.00

**Lamb Biryani** 16.00

*Boneless pieces of lamb cooked with basmati rice.*

**Chicken Biryani** 14.00

*Boneless pieces of chicken cooked with basmati rice.*

**Vegetable Biryani** 13.00

*Basmati rice cooked with onions, bell peppers, cream and combined with mixed vegetables.*





## Chef Special

Indian cottage cheese sautéed with bell peppers, peas and onions.

### 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

15.00

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

15.00

Lamb cooked with spinach.

### Achari Chicken

15.00

### Chicken Masala

15.00

Chicken cooked in exotically prepared juices.

### Goat Curry

16.00

Goat cooked in exotically prepared juices.

### Butter Chicken

16.00

Prepared to taste in a butter rich sauce.

### Chilli Chicken

15.00

