

The Rangoli Restaurant welcomes you to North County Restaurant Week 2016

Lunch Menu

Please Enjoy Our Lunch Buffet For just **\$11 .95** weekdays and **\$12.95** weekends with many fresh Vegetarian and protein options to choose from, don't forget to enjoy the Hot Masala Chai and Desserts at the end of the meal.

Three Course Dinner Menu for \$25.16 per person

Appetizer (Choose One)

VEG SAMOSA

Crispy turnovers with seasoned potatoes & green peas

SPRING ROLLS

Fresh House made wraps with Soy flavored shredded veggies and deep fried

KASHMIRI PAKORA

Crispy fried mixed veggies with mild Indian herbs served with mint sauce

PANEER SHASLIK KABABS

Softy done Cottage Cheese, onion and bell peppers, finished in tandoori oven

PANEER/CHICKEN CHILI

BOTI KABAB

Lamb marinated in yogurt, aromatic spices & cooked in tandoori oven

MURG TIKKA

Juicy boneless chicken flavored with tandoori spices

FISH PAKORAS

Golden brown tilapia fried with chickpea batter

Entree (Choose One)

**(ALL ENTREES WILL BE SERVED WITH LONG GRAIN BASMATI RICE
WITH A TOUCH OF CARDAMOM AND SAFFRON)**

MURG TIKKA MASALA

Barbequed tender chicken cooked in tomato onion fenugreek sauce. (All-time favorite)

MURG SAAGWALA

Delicately spiced boneless pieces of chicken with fresh spinach and mild spices

MURG MAKHANI

Chicken cooked in a tangy tomato gravy, universally known as Butter Chicken

MURG SHAHI KORMA

Traditional Mughlai chicken curry cooked in a saffron cashew sauce

MURG VINDALOO ***

Goan specialty chicken cooked in stimulating hot & sour curry sauce with potatoes

MURG CURRY

Traditional Punjabi chicken dish cooked with onions and tomatoes

MURG METHI

Boneless tender pieces of chicken cooked with fenugreek and spices

ROGAN JOSH

Aromatic Lamb dish hailing from Kashmir cooked with onions & tomatoes

GOSHT VINDALOO

Tender lamb pieces cooked with potatoes in fiery tangy sauce

SAAGWALA GHOST

Delicately spiced lamb spinach cooked in curry sauce with fresh herbs

LAMB PASANDA

Lamb cubes simmered in onions and cashew based sauce

HANDI GOAT MASALA

Chunks of goat meat slow cooked with tomato, onions and spices

Naan/Bread (Choose One)

PLAIN NAAN

A traditional unleavened hand tossed bread freshly baked in a tandoori clay oven

GARLIC NAAN

Naan with garlic and fresh herbs baked in a charcoal oven

Dessert (Choose One)

GULAB KHEER

Traditional Indian rice pudding with almonds and raisins, flavored with rose

KULFI

Homemade Indian ice cream in mango & pistachios

GULAB JAMUN

Dry milk balls served in rose flavored sugar syrup and a touch of cardamom

RASMALAI

Fresh Homemade cottage cheese patties in sweetened milk, garnished with pistachios

GAJAR HALWA

Shredded carrot reduced in milk & sugar, garnished with almonds