

Classic Indian Curries

The following dishes can be cooked with a choice of chicken, lamb, vegetable or prawns. We can also prepare these in King Prawns £2 extra or Chicken or Lamb Tikka £1 extra

KORMA A mild dish with coconut, sultanas and fresh cream	£6.90
KHAJANA A mild curry, similar to korma, cooked with honey	£6.90
KASHMIRI A fragrant dish, smooth and fresh in taste. Made with cashew nuts, banana and fresh cream	£6.90
MASALLA One of the most famous dishes, lightly spiced with almonds and served in our special masalla sauce	£6.90
ROGAN A tomato based favourite - a large variety of spices giving a rich flavour	£6.90
BHUNA Medium hot and dry curry, made using garlic, tomatoes, onions & spices	£6.90
BALTI A famous dish prepared with our special blend of aromatic spices, medium strength	£6.90
PATHIA A medium - hot strength curry, consisting of garlic, tomatoes, onions & fresh ground spices giving a sweet & sour taste	£6.90
DOPIAZA A fairly hot dish cooked with generous amounts of onions which are fried briskly, with green peppers, garlic & fresh coriander	£6.90
MADRAS A dish with uses a special blend of hot spices giving a fiery taste	£6.90
KASHARI A hot dish made using fresh chillies, cooked with lentils, vinegar and fresh coriander	£6.90
VINDALOO Perhaps the most famous curry - very similar to a madras but using more hot spices. Extremely hot	£6.90

Biryani Dishes

Biryani is made by gently cooking specially flavoured basmati rice together with mixed mild spices, served with a special curry sauce

CHICKEN	£7.90
LAMB	£7.90
PRAWN	£7.90
VEGETABLE	£6.90
CHICKEN TIKKA OR LAMB TIKKA	£8.90
KING PRAWN	£12.90
DUCK	£8.90
SYLHETY SPECIAL (hot)	£11.90

Sabzi - Side Dishes

	SIDE	MAIN
ALOO MOSSALA spiced potatoes	£3.90	£5.90
PALAK PANEER Spinach & cheese, gently spiced	£3.90	£5.90
BINDI BHAJI Sliced deep fried okra	£3.90	£5.90
BRINJAL BHAJI Sliced deep fried aubergine	£3.90	£5.90
SHUKU ALOO Potatoes	£3.90	£5.90
MOTOR PANEER Peas & cheese	£3.90	£5.90
MUSHROOM BHAJI Mushrooms	£3.90	£5.90
ALOO GOBI Cauliflower & potatoes	£3.90	£5.90
KABULI CHANA Chickpeas	£3.90	£5.90
SAG ALOO Spinach & potatoes	£3.90	£5.90
SAG BHAJI Spinach	£3.90	£5.90
TARKA DALL Lentils with garlic & ghee	£3.90	£5.90
ALOO MOTOR Potatoes & peas	£3.90	£5.90

Rice Dishes

Basmati rice cooked with ghee (butter)

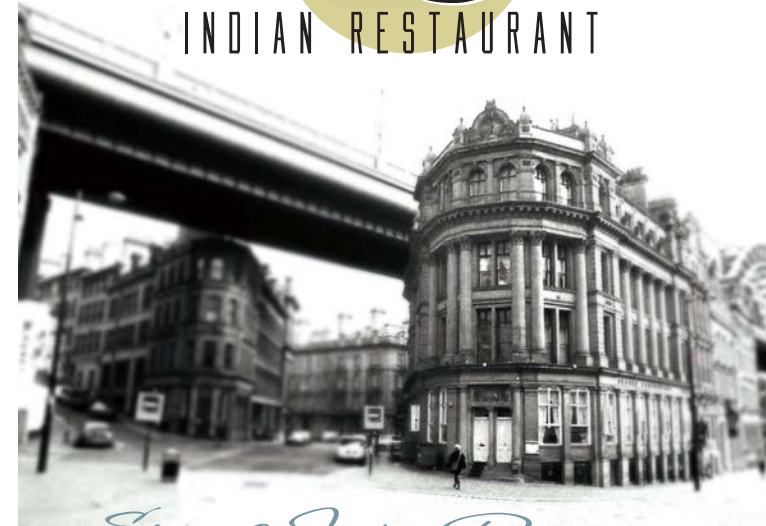
MUSHROOM PILAU	£3.90
VEGETABLE PILAU	£3.90
PILAU RICE	£3.90
BOILED RICE	£3.90
NAWABI PILAU	£3.90

Breads & Sundries

PLAIN NAN	£2.50
PESHWARI NAN	£2.70
KEEMA NAN	£2.70
GARLIC NAN	£2.70
TANDOORI ROTI	£1.90
THAWA ROTI	£1.20
PARATHA	£2.90
PURI	£0.80
PLAIN POPADOM	£0.70
SPICED POPADOM	£0.70
PICKLES (set of four)	£1.50
SALAD	£1.90
DHAI	£1.90

Rani

INDIAN RESTAURANT



*Exclusive Indian Restaurant
In the Heart
of the
Quayside*

TEL: 0191 231 2202

OPENING TIMES

12pm - 2pm Lunch

5.30pm - Midnight

2 QUEEN STREET, QUAYSIDE, NEWCASTLE UPON TYNE. NE1 3UG.

15% OFF FOR TAKEAWAY

Shurwad - Starters

KING PRAWNS ON PURI	£5.90
Lightly spiced king prawns served with puree	
BUNA PRAWNS ON PURI	£4.90
Lightly spiced prawns served with puree	
CHINGRI MIRCH	£5.90
Lightly spiced prawns served in a baked green pepper	
KAKRA BHAJI	£5.90
Lightly spiced crab meat	
MUSSELS	£5.90
Prepared in a sweet, sour & hot sauce, cooked with lentils	
SHEEK KEBAB ROLL	£5.50
Chapati roll with spicy lamb mince filling	
BOTI KEBAB	£5.90
Tandoori lamb cubes, stir fried with spices, green peppers & herbs	
CHICKEN TIKKA PANEER	£5.90
Marinated cubes of chicken served with cheese	
DESI TIKKA (spicy)	£5.90
TANDOORI MIXED KEBAB	£5.90
CHICKEN TIKKA OR LAMB TIKKA	£4.90
SHEEK KEBAB	£4.90
CHICKEN PAKORA	£4.90
CHICKEN CHAT MASALLA	£4.90
ONION BHAJI	£3.90
CHICKEN BHAJI PUREE	£4.90
MULLIGATAWNY SOUP	£3.50
MACHLI MASALLA	£5.90
Original bangladeshi fish marinated in spices	
RANI SPECIAL MIXED PLATTER (for 2 people sharing)	£7.90

Tandoori Main Courses

LAMB CHOPS	£10.90
Succulent lamb chops marinated in spices and served with a nan bread	
TANDOORI TROUT	£9.90
Fresh trout marinated in specially prepared sauce and barbecued in the clay oven. Served with onions, peppers, tomatoes and fresh coriander (dry)	
CHICKEN OR LAMB SHASLICK	£8.90
Marinated barbecued chicken cooked on skewers, with green peppers, tomatoes & onions (dry)	
TANDOORI MIXED GRILL	£11.90
A feast of tandoori chicken, chicken tikka, lamb tikka & sheek kebab	
CHICKEN OR LAMB TIKKA	£8.50
Boneless chicken or lamb marinated in yoghurt & barbecued in the clay oven	
TANDOORI CHICKEN	£8.50
Half chicken on the bone, marinated in mixed spices, yoghurt and barbecued	
TANDOORI KING PRAWNS	£11.90
Succulent king prawns, marinated in mixed spices, yoghurt and barbecued	
KING PRAWN SHASLICK	£12.90
Marinated king prawns, barbecued on skewers with green peppers, tomatoes & onions (dry)	

Rani Specialities

HARIALI CHICKEN	£9.90
Lean chicken breast marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chilli, coriander, cream and spinach giving the dish a distinctive colour.	
JHAL JHOOL HANSH	£10.90
Breast of duck covered in a spicy sauce, very hot - traditional bangladeshi curry	
HORING MANGSHO	£10.90
Venison cooked in a bhuna style curry	
MAZEDAR CHINGRI	£12.90
King prawns deep fried in a special butter sauce, then cooked with garlic, onions, tomato & fresh coriander in a mild - medium sauce	
MIRCHI PIAZA	£12.90
A highly flavoured hot and spicy king prawn dish with fried green peppers, onions, garlic, fresh chilli & coriander used to create the flavour	
MACH BIRAN	£12.90
Lightly spiced fish, pan fried and served in a sweet & sour sauce, with pilau rice & a mixed vegetable bhaji	
MACHER JHOOL	£10.90
Very lightly spiced fish, cooked with onions, green chilli, mustard seeds and fresh herbs	
MACHER CURRY	£10.90
A very lightly spiced fish curry, cooked in the authentic way	
PATRANI MACH	£10.90
Fish marinated in herbs & spices, glazed with a specially prepared achar sauce wrapped in foil and cooked by a method of steaming. Served in a sauce of onions, tomato & mustard seeds. Served with rice	
ROSHUN HASH	£10.90
A bhuna style curry cooked with specially prepared spices, generous use of garlic, green peppers and fresh herbs	
MISTI HASH	£10.90
Lean slices of duck breast cooked in tamarind & honey in a mild sauce	
DESI KORMA	£10.90
Duck or chicken cooked in a traditional Bangladeshi style korma	
HASH AUR BASH	£10.90
A bangladeshi style duck covered with bamboo shoots & medium spiced	
KURZI LAMB	£49.90
A whole roasted leg of lamb marinated overnight. Serves four people. 24 hour notice needed	
TANDOORI LAMB CHOP BHUNA	£10.90
A bhuna style dish with a touch of green chilli	

Chef's Special Curries

The following dishes can be cooked with a choice of chicken, lamb, vegetables or prawns. We can also prepare these in King Prawns £2 extra or Chicken or Lamb Tikka £1 extra

LANKA MASALLA	£7.90
A delightful combination of fried onions, chilli, garlic, fresh coriander in a hot sauce	
KORI	£7.90
Bhuna style curry cooked in a wok with herbs & spices, tomato and coriander	
JALFREZI	£7.90
A hot dish cooked with diced chillies, capsicum, onions and tomatoes	
DESHI BHUNA	£7.90
A bangladeshi style curry with onions, green peppers and green chillies. Spicy	
CHADNI	£7.90
A rich flavoured dish cooked with almonds, fresh cream, fresh coriander and a mixture of spices (mild)	
MIRCHI MASALLA	£7.90
Pieces of chicken cooked with green chillies, coriander, hot spices, topped with tomatoes and cucumber	
MAKHANI	£7.90
Similar to masalla, cooked with butter	
PODINA JHALL	£7.90
Pieces of chicken breast or lamb marinated in chilli, mint and garlic sauce, then cooked in a mixture of home ground spices	
ARCHER	£7.90
Cooked with fresh raw spices and dry red chillies giving special aroma by being marinated in a traditional pickle. Slightly hot	
ROSHUN	£7.90
A bhuna style curry with plenty of garlic	
SYLHETY BHUNA	£7.90
A hot bhuna dish cooked with potatoes	
CHOM CHOM	£7.90
A very tasty dish cooked bhuna style, with crispy fried onions and egg	
SAGWALA	£7.90
A bhuna dish cooked with spinach	
ZEERA SHONGOM	£7.90
A bhuna dish cooked with cumin seeds	
CHANA	£7.90
A bhuna dish cooked apna style	
DHAKA WALA	£7.90
A bhuna style dish cooked with fresh vegetables, medium hot	