

Soup & Salad

Bombay Curry Soup

Spicy pureed lentil soup 5.50

Corn Cilantro Soup

Sweet corn soup flavored with herbs 5.50

Tomato Coconut Shorba

Savory coconut and tomato soup 5.50

Cucumber Salad

Cucumber on a bed of greens tossed with roasted lentils and savory spices 5.50

Garden Salad

Tomato and cucumber tossed in lemon & herbs and served over a bed of greens 5.50

Appetizers

Samosa

Potatoes and peas in light, crispy pastry 5.50

Subzi Pakora

Potatoes, cauliflower, carrots and chili dumplings served with a spicy sauce 5

Batata Wada

Potatoes, black mustard and herbs dipped in gram flour batter and deep fried 5

Pappad

Lentil crisps 3

Onion Bhaji

Onions, potatoes and cumin seeds rolled in gram flour and deep fried 5

Chicken Sixty Five

Spicy, Hyderabadi-style chicken dumpling 7

Rani Platter

Samosa, Pakora, Batata Wada, Onion Bhaji 9

Small Plates

Palak Chaat

Spinach, potatoes, moong beans and red chickpeas in tangy tamarind sauce 7

Chaat Papri

Wheat chips, chickpeas and potatoes topped with tamarind and yogurt sauce 7

Sev Batata Poori

Crisp poori stuffed with moong beans, potatoes tamarind and spices, topped with yogurt dressing 7.50

Paneer Tikka

Homemade cheese marinated in lemon and herbs cooked in the tandoor 7.50

Pani Poori

Moong beans, red chick peas, potatoes, spiced mint water 7.50

Paneer Lal Mirch

Homemade cheese and chilies in a special sauce 7.50

Reshmi Kabab

Minced chicken and herbs cooked in tandoor 7

Kali Mirch Tikka

Chicken and spices cooked in tandoor 7.50



Kakori Kabab

Minced lamb, herbs and spices cooked in tandoor 9.50

Shrimp Balchow

Shrimp in a sauce of chilies and spices 9.50

Shrimp Koliwada

Shrimp in a sauce of mild, savory spices 9.50

Tava Macchi

Salmon with tomatoe, onions and spices 9.50

Entrees

Chicken

Chicken Tikka Masala

Chicken cooked in tomato and herb sauce 14

Butter Chicken

Pulled tandoori chicken in tomato and herb sauce with a touch of honey 14

Murgh Musalam

Roasted chicken smothered in a savory sauce 16

Murgh-Murchi ka Salan

Chicken and hot green chilies in a savory sauce 16

Mulligatawney Chicken

Chicken curry made with pureed lentils, herbs and spices 15

Chicken Kadahi

Chicken tossed with spices, onions, tomatoes and green peppers 14

Chicken Banjara

Simple chicken curry made with onions and spices 14

Chicken Khurchuran

Pulled tandoori chicken tossed with onion, cilantro and spices 15

Chicken Shahjani

Chicken cooked in almond puree, yogurt and mild spices 15

Seafood

Shrimp Xacuti

Shrimp cooked in a coconut and tamarind sauce 18

Shrimp Masala

Shrimp curry with tomatoes, onions and fenugreek leaves 18

Goan Fish Curry

Salmon curry with coconut, green chilies and herbs 18

Lamb

Hussainey Lamb

Lamb curry with ginger and garlic 16

Rogan Josh

Lamb curry with cinnamon, cloves and cardamom 16

Sali Boti

Savory lamb curry flavored with apricots 16

Lamb Vindaloo

Hot and tangy lamb curry 16

Mahi Gosht

Slow simmered lamb with coconut, peanuts and spices 16

Kheema Nizami

Spicy ground lamb curry 16

Chutney Gosht (New Recipe!)

Lamb sauteed with onions herbs and spices 16



Vegetable Curries

Saag Paneer or Aloo

Spinach cooked with homemade cheese or potatoes and spices 13

Navratan Khorma

Mixed vegetables in a savory sauce 13

Daal Amritsari

Black lentils and yellow gram cooked with onions & spices 13

Malai Kofta

Vegetable croquette in curry sauce with green peas 13

Mutter Paneer or Aloo

Green peas cooked with homemade cheese or potatoes and mild spices 13

Shahi Paneer

Homemade cheese cooked with tomatoes, cream & spices 14

Paneer Kadhai

Cubes of homemade cheese sauteed with tomatoes, onions and green peppers 14

Mirchi ka Salan

Green chilies in a sauce with peanuts and tamarind 13

Baigan Bhurta

Mildly spiced, mashed eggplant cooked with tomatoes, green peas and spices 13

Sham Savera

Paneer stuffed spinach dumplings in a tomato and fenugreek curry 13

Aloo Chole

Chick peas and potato in a savory sauce 13

Gobhi Char Chari

Cauliflower, green peas and potato sauteed with fennel and onion seeds 13

Bhindi Masala

Okra sauteed with onions and spices 13

Dosa



Rice and lentil crepes served with coconut chutney on side which contains nuts and sambhar (lentil stew)

Masala Dosa

with potatoes, herb and spices 11

Paneer Dosa

with homemade cheese and herbs 12

Chicken Dosa

stuffed with tandoori chicken, onions and cilantro 14

Kheema Dosa

with ground lamb and spices 16

Entrees served with Basmati Rice

All entree curries are Gluten Free

Tandoor

served with Basmati Rice and Raita

Tandoori Chicken

Tangy marinated half chicken roasted in the tandoor 14.50

Chicken Tikka

Boneless chicken marinated with savory spices and cooked in tandoor 14.50

Tandoori Shrimp

Shrimp marinated with savory spices and cooked in tandoor 18.50

Machhali Tikka

Salmon marinated with omum seeds and char-grilled in tandoor 17.50

Boti Kabob

Pieces of boneless lamb marinated with savory spices and grilled 18.50

Homemade Breads

Naan

Leavened handmade bread baked in a Tandoori oven)

Plain 3.25

Garlic 3.50

Kulcha (Stuffed Naan)

Onion 3.50

Kajur (dates and ginger) 3.50

🌱 Peshawari (cashews and raisins) 3.50

Assorted Naan Basket

onion | garlic | peshawari 8

Poori

Whole wheat deep fried puffy bread 3

Paratha

whole wheat bread cooked on pan with butter

Plain 4.25

Aloo 4.75

Chappati

Traditional Indian flat bread (2) 3.50

Basmati Rice

Biryani

rice | herbs | spices | served with raita

Vegetable 15 Chicken 17 Lamb 18

Sides

Raita spiced cucumber yogurt 3.50

Daal yellow lentils 6

Saag spinach 7

Bhurta eggplant 7

Bhind okra 7

Mango Chutney 2.50

Mixed Pickle 2.50

Desserts

All desserts are garnished with pistachios or almond

Gulab Jamun

Evaporated milk dumpling dipped in rose petal flavored syrup 5

Kheer

Indian rice pudding flavored with cardamom 5

Ras Malai

Cottage cheese dumplings in evaporated milk sauce 6

Gajjar ka Halwa

Carrots in reduced milk flavored with nutmeg and cardamom 5

Kulfi (Homemade Indian Ice Cream)

Malai (creamy cardamom) or Mango 6.50

Sampler

Combination of kheer, gulab jamun and gajjar ka halwa 9

Beverages

Tea Served in a pot

Masala Chai

whole leaf B.O.P. tea brewed with milk, cinnamon, cloves & ginger 4.50

Bengal Spice (Decaffeinated)

gently spiced 3.25

Green Tea 3.50 Darjeeling 3.50 Assam 3.50

Coffee Dark Roast 3

Soft Drinks

San Pellegrino (33 oz.) 6.00

Aqua Pana (25 oz.) 5.00

Perrier (11 oz.) 2.75

Assorted Sodas

Coke | Diet Coke | Ginger Ale | Sprite 2.25

Assorted Juices

apple | cranberry | mango 2.75

Lassi

homemade yogurt drink

Sweet 3.75 Salted 3.75

Rose 3.95 Mango 3.95

Allergy Alert: Before placing your order, please inform your server if a person in your party has a food allergy.

Inspired Preparation



Rani

Indian Bistro

1353 Beacon St.
Coolidge Coner Brookline
617-734-0400
www.ranibistro.com

Lunch Buffet Daily
11:30 a.m.-3:00 p.m.
Dinner Daily
5:00 p.m.-til closing
Sunday Brunch
11:30 a.m.-3:00 p.m.

