

## Lamb Curries - \$22.50 GF

### Lamb Khorma (Mild, Medium or Hot)

Succulent pieces of lamb gently simmered in a creamy almond & cashew nut sauce.

### Lamb Pasanda (Mild, Medium or Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

### Lamb Madras (Mild, Medium or Hot) DF

Tender pieces of lamb marinated in aromatic spices then finished with coconut cream.

### Lamb Jal Frezi (Mild, Medium or Hot) DF

Tender pieces of lamb pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

### Lamb Vindaloo (Available **HOT only!**) DF

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

### Lamb Rogan Josh (Mild, Medium or Hot) DFD

Succulent pieces of lamb, fried ground onions, fresh coriander and cashew nuts.

### Lamb Saagwala (Mild, Medium or Hot) DFD

Tender pieces of lamb cooked in a creamy spinach flavoured sauce with exotic spices.

## Seafood Curries - \$24.50 GF

### Butter Prawns (Mild, Medium or Hot)

Prawns cooked with ground almonds, garlic and spinach in creamy tomato sauce.

### Prawn Masala (Mild, Medium or Hot)

Prawns pan fried with tomatoes, capsicum and onions, simmered in a creamy almond sauce.

### Fish Molee (Mild, Medium or Hot) DF

Fish in coconut sauce, with coriander, tomatoes & onions.

### Prawn Curry (Mild, Medium or Hot) DF

A traditional South Indian curry flavoured with tomatoes, onions, curry leaves and coconut cream.

### Prawn Saag (Mild, Medium or Hot) DF

Prawns with tomatoes, onions, spinach, coriander and coconut cream.

## Rice Dishes GF

**Basmati** .....\$4.50

### Biryani (Mild, Medium or Hot)

Savoury Basmati rice mixed with dried fruit, nuts & aromatic herbs & spices.

- **Rangoli Signature Chicken Biryani**  
(Boneless) .....\$21.00
- **Rangoli Signature Goat Biryani**  
(Boneless) .....\$24.50

## Goat Curries - \$24.50 GF

### Goat Khorma (Mild, Medium or Hot)

Succulent pieces of goat gently simmered in a creamy almond & cashew nut sauce.

### Goat Pasanda (Mild, Medium or Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

### Goat Madras (Mild, Medium or Hot) DF

Tender pieces of goat marinated in aromatic spices then finished with coconut cream.

### Goat Jal Frezi (Mild, Medium or Hot) DF

Tender pieces of goat pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

### Goat Vindaloo (Available **HOT only!**) DF

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

### Goat Rogan Josh (Mild, Medium or Hot) DFD

Succulent pieces of goat, fried ground onions, fresh coriander and cashew nuts.

### Goat Saagwala (Mild, Medium or Hot) DFD

Tender pieces of goat cooked in a creamy spinach flavoured sauce with exotic spices.

## Vegetarian Curries - \$17.00 GF

### Vegetable Khorma (Mild, Medium or Hot)

Seasonal vegetables gently simmered in a creamy almond & cashew nut sauce.

### Butter Paneer (Mild, Medium or Hot)

Almonds, tomato, cream, onion masala.

### Palak Paneer (Mild, Medium or Hot)

Cottage cheese cooked with spinach, spices, onion and capsicum.

### Paneer Mater Masala (Mild, Medium or Hot)

Curry of cheese, tomato, onion, capsicum, potato and peas in a creamy onion sauce.

### Vegetable Kofta (Mild, Medium or Hot)

Spicy balls of vegetables & cottage cheese cooked in a curry of tomatoes, spices, ground almonds & dried fruit.

### Pumpkin & Eggplant Curry (Mild, Medium or Hot) DFD

Pumpkin cooked with eggplant, coriander and fried onions.

### Pumpkin & Dhal Curry (Mild, Medium or Hot) DFD

Pumpkin cooked with lentils, coriander & fried onions.

### Dhal Tamata (Mild, Medium or Hot) DFD

Curry of lentils, cumin seed, tomato, onions, ginger, garlic and fresh coriander.

### Saag Aloo (Mild, Medium or Hot) DFD

A classic combination of potatoes and fresh spinach flavoured with cumin seeds, ginger & garlic.

### Vegetable Saagwala (Mild, Medium or Hot) DFD

Seasonal vegetables cooked in a creamy spinach flavoured sauce with exotic spices.



# Rangoli

**INDIAN RESTAURANT**

Est. 2006

## TAKE-AWAY MENU

Shop 3 "Buderim Central"  
7 Lindsay Road, Buderim  
(near Post Office)

**PH: 5445 4566**

Open Tuesday to Sunday from 5.00pm  
BYO



A 15%  
Surcharge  
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Public  
Holidays.



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GF GLUTEN FREE DF DAIRY FREE DFD DAIRY FREE OPTIONAL V VEGAN

## Fried & Tandoori Starters

### Pakora

A popular snack made with a chickpea batter, fresh Indian spices and gently deep fried till golden brown. Served with tamarind chutney.

Your choice of: -

- Onion **V** ..... \$9.00
- Prawn ..... \$12.00

### Calamari Fritters **DF** **GF** ..... \$12.00

Calamari seasoned with pepper, ginger and lemon juice then coated in rice flour batter and deep fried. Served with tamarind chutney.

### Coconut Prawns **DF** ..... \$13.50

Lightly spiced, fresh prawns deep fried in a coconut and chickpea batter. Served with tamarind chutney.

### Samosa (2 pieces per serve) ..... \$9.50

A savoury pastry cone filled with your choice of beef mince or Vegetable. Served with tamarind chutney.

### Tandoori Prawns **GF** ..... \$13.50

Fresh prawns marinated in yoghurt & tandoori spices then grilled in the clay oven. Served with mint chutney.

### Chicken Tikka **GF** ..... \$13.00

Boneless pieces of chicken in a marinade of ginger, cumin and yoghurt, grilled in the clay oven. Served with mint chutney.

### Paneer Kebab **GF** ..... \$11.00

Cottage cheese marinated in Tandoori spices and oven roasted with capsicum, onions and mushrooms. Served with mint chutney.

### Barra Kebab **GF** ..... \$17.50

Succulent lamb cutlets marinated overnight in ginger and coriander and grilled in oven until tender. Served with mint chutney.

### Tandoori Chicken (Half chicken per serve) **DF** ..... \$14.50

Tender chicken spiced & marinated in Tandoori masala and grilled on skewers. Served with a lemon wedge & mint chutney.

## Side Dishes

### Pappadums (4 pieces per serve) **V** ..... \$4.00

### Yoghurt and Cucumber Raita ..... \$4.00

### Indian Salad (tomato, onion & cucumber) **V** ..... \$4.00

### Chilli Pickle, Eggplant Pickle or Mixed Pickle **V** ..... \$4.00

### Mango Chutney **V** ..... \$4.00

**GF** GLUTEN FREE **DF** DAIRY FREE

**DFD** DAIRY FREE OPTIONAL **V** VEGAN

**NOTE: All curries are gluten free.**

Almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes on our menu.

ALL PRICES ARE INCLUSIVE OF GST AND SUBJECT TO CHANGE WITHOUT NOTICE

## Indian Breads

### Naan ..... \$5.00

A soft bread made of plain flour, cooked in the Tandoor.

### Garlic Naan ..... \$5.00

Naan bread topped with garlic.

### Spicy Naan ..... \$5.50

Naan topped with garlic, chilli and the Chef's special blend of herbs & spices.

### Cheese Naan ..... \$5.50

Naan stuffed with cheddar cheese.

### Cheese & Garlic Naan ..... \$5.50

Naan stuffed with cheddar cheese and topped with garlic.

### Cheese & Spinach Naan ..... \$5.50

Naan stuffed with cottage cheese and spinach.

### Butter Naan ..... \$5.50

Layered Naan bread.

### Kheema Naan ..... \$5.50

Naan stuffed with mildly spiced beef mince.

### Roti **DFD** ..... \$5.00

A traditional Indian bread made of wholemeal flour.

### Aloo Paratha **DFD** ..... \$5.50

Paratha with a mildly spiced potato filling.

## Beef Curries - \$21.00 **GF**

### Beef Khorma (Mild, Medium or Hot)

Succulent pieces of beef gently simmered in a creamy almond & cashew nut sauce.

### Beef Pasanda (Mild, Medium or Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

### Beef Madras (Mild, Medium or Hot) **DF**

Tender pieces of beef marinated in aromatic spices then finished with coconut cream.

### Beef Vindaloo (Available **HOT only!**) **DF**

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

### Beef Jal Frezi (Mild, Medium or Hot) **DF**

Tender pieces of beef pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

### Beef Saagwala (Mild, Medium or Hot) **DFD**

Tender pieces of beef cooked in a creamy spinach flavoured sauce with exotic spices.

## Chicken Curries - \$21.00 **GF**

### Chicken Khorma (Mild, Medium or Hot)

Succulent pieces of chicken gently simmered in a creamy almond & cashew nut sauce.

### Butter Chicken (Mild, Medium or Hot)

Tender pieces of boneless chicken marinated in Tandoori spices then combined with tomatoes and ground almond to create a smooth delicious sauce.

### Chicken Tikka Masala (Mild, Medium or Hot)

A preparation of capsicum and onion in a tomato and almond sauce.

### Chicken Pasanda (Mild, Medium or Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

### Chicken Lahori (Mild, Medium or Hot)

Tender pieces of chicken tikka in a creamy tomato & almond curry with spinach.

### Chicken Madras (Mild, Medium or Hot) **DF**

Tender pieces of chicken marinated in aromatic spices then finished with coconut cream.

### Chicken Vindaloo (Available **HOT only!**) **DF**

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

### Chicken Jal Frezi (Mild, Medium or Hot) **DF**

Tender pieces of chicken pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

### Chicken Saagwala (Mild, Medium or Hot) **DFD**

Tender pieces of chicken cooked in a creamy spinach flavoured sauce with exotic spices.



A 15% Surcharge applies on Public Holidays.