



Main Menu



Welcome to Rani, where every dish tells a story of royalty and tradition. Named after the queens of ancient India, Rani's menu is a modern culinary homage to the opulence and grandeur of Indian-Punjabi cuisine. Here, the finest ingredients are meticulously selected to craft dishes that are nothing short of legendary.

Each plate is a delicate balance of authentic flavours and masterful techniques, perfected over decades by our esteemed chef Chand. Chef Chand brings over 25 years of expertise in fine Indian cuisine including roles at renowned establishments such as Guestline in Mumbai, Marina Hotel in Delhi, Radisson in Jalandhar, Punjab, and Mirabel Resort on Dona Paula Beach in Goa. For the past 15 years, Chef Chand has honed his craft in the UK, mastering the nuances of British-Indian cuisine.

Join us, and let your senses be transported to the heart of India, where each meal is a celebration of heritage, quality, and unforgettable taste.

Rani Set Mean For 2

£59.95

Poppadoms and Pickles

Starters

Rani Tandoori Sizzler

Two flavour Chicken Tikka, Seekh Kebab, Lamb Tikka, Tandoori Prawns.

Main Courses

Chicken Village Curry 🍛

Roasted Chicken Tikka, cooked with onion, tomato, fresh yogurt & spices.

Lamb Karahi 🍛

Bone-less Lamb, cooked with onion, capsicum, tomato, jeera, Spices in a semi-dry sauce.

Choice of 1 Side

Bombay Aloo/Saag Aloo/ Tadka Dal/Dal Makhani

Rice & Bread

Choice of 1 Rice

Choice of 1 Nan Bread

Tea, Coffee or Gulab Jamuns

Chef Kebab Factory For 2

£64.95

Poppadoms and Pickles

Starters

Chicken Tikka 3 Twist

Succulent pieces of Rani Malai Tikka, Pahari Tikka, and orange Tikka served with mint sauce and salad.

Kashmiri Lamb Chops

Lamb Chops, marinated with yogurt and spices, nutmeg cloves, cooked in tandoor.

Main Courses

Butter Chicken 'Old Delhi Style' 🍛

Roasted Chicken Tikka, cooked with onion, tomato, fresh yogurt & spices.

King Prawn Coconut Curry 🍛

King Prawn, cooked with onion, mustard seed, curry leaves and coconut milk.

Choice of 1 Side

Bombay Aloo/Saag Aloo/ Tadka Dal/Dal Makhani

Rice & Bread

Choice of 1 Rice

Choice of 1 Nan Bread

Tea, Coffee or Gulab Jamuns

Food Allergens

Please note that our kitchen uses a variety of food allergens in the preparation of our dishes. As a result, our menu items may contain ingredients such as milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish. If you have any dietary requirements or specific allergies, kindly inform your server to ensure your meal is prepared with the utmost care.

Chilli Rating

Medium 🌶️ Spicy 🌶️🌶️ Hot 🌶️🌶️🌶️

While You Choose

Plain Papdum	1.00
Masala Papdum	1.00
Pickle Tray (Mint Chutney, Mango Chutney, House Chutney and Onion Salad)	3.95

Rani Chat Counter

1. Papdi Chaat Homemade wheat papdi layered with spiced chickpeas, potatoes, and drizzled with tangy chutneys.	6.50
2. Samosa Chaat Golden samosas crushed and crowned with spicy chickpeas, finished with our signature tangy chutneys.	6.50
3. Aloo Tikki Chaat Crispy potato patties drizzled with sweet yogurt and tangy chutneys, a taste of Old Delhi in every bite.	6.50
4. Onion Bhaji Delicately spiced onion fritters, golden and crisp, fried to perfection.	6.50
5. Peanut Chana Chaat 🌶️🌶️ Roasted peanuts and chickpeas tossed with fresh onion, tomato, and a kick of green chili.	6.50
6. Veg Pakora A delightful mix of spiced vegetables, lightly fried to golden perfection.	6.50

Vegetable Starters

7. Rani's Paneer Tikka 🌶️

Cottage cheese marinated with yogurt and ground spices; tandoor roasted.

7.95

8. Tandoori Mushroom Tikka

Mushrooms marinated with yogurt and mixed spices, roasted in tandoor with onions pepper and tomato.

6.95

9. Veg Galouti Kebab

A mix of chickpeas, paneer, raw banana, and spinach and ground spices. Tawa fried.

6.95

10. Tandoori Bharwan Aloo

Stuffed with cottage cheese, nuts, and spices, roasted to perfection in the tandoor.

6.95

11. Tandoori Veg Platter

A flavourful assortment of Paneer Tikka, Veg Pakora, Samosa, and Mushrooms, served with a fresh salad.

12.95

Chicken Starters

12. Chicken Banjara Tikka 🌶️

Chicken Tikkas marinated with yogurt, cheese, and a blend of spices, roasted to golden perfection.

7.95 / 14.50

13. Rani Malai Tikka

Tender chicken marinated in cream, cheese, and white pepper, tandoor-roasted for a rich flavour.

7.95

14. Pahari Tikka 🌶️

Chicken Tikkas marinated with mint, coriander, and green chili, roasted to a smoky finish.

7.95

15. Chicken Tikka 3 Twist

Succulent pieces of Malai Tikka, Pahari Tikka, and Banjara Tikka.

9.95

16. Rani Tandoori Chicken

Tandoori chicken marinated with yogurt and Kashmiri chili, roasted to juicy perfection.

9.95 / 18.50

17. Rani Tandoori Sizzler

Five tender kebabs served sizzling on a bed of chargrilled onions.

9.95 / 14.95

18. Chicken Reshami Kebab

Minced chicken blended with spices and herbs, tandoor-roasted and topped with creamy cheese sauce.

7.95

19. Chicken Pakora

Battered chicken strips marinated with spices and deep-fried to a crispy golden brown.

7.95

20. Indo-China Chilli Chicken 🌶️🌶️

Spiced chicken breast tossed with onions, peppers, and green chillies for a fiery bite.

7.95

21. Chicken Shaslik

Kashmiri chilli marinated chicken skewered with onions, capsicum, and tomatoes, roasted in tandoor.

9.95 / 18.50

Lamb Starters

- 22. Kashmiri Lamb Chops** **11.95 / 23.90**
Lamb chops marinated in yogurt and aromatic spices, tandoor-roasted for a smoky finish.
- 23. Seekh Kebab** **7.95**
Minced lamb mixed with spices and herbs, roasted in the tandoor for a succulent bite.
- 24. Lamb Parche Kebab** **7.95**
Sliced lamb tikka marinated with yogurt and chili, roasted to tender perfection.
- 25. Lamb Shank** **18.95**
Slow-cooked lamb shank, marinated with fragrant spices and herbs, tender and richly flavoured.
- 26. Kebab E Mumtaj** **7.95**
Minced chicken and lamb kebabs, roasted in the tandoor and topped with creamy cheese sauce.

Seafood Starters

- 27. Aatishi Tandoori Prawns 🍤🍤** **13.95 / 23.50**
Tiger prawns marinated in chili flakes and spices, tandoor-roasted to a fiery finish.
- 28. Jheenga Kali Mirch** **13.95**
Tiger prawns marinated in black pepper and spices, tandoor-roasted.
- 29. Fish Garlic Tikka** **10.95**
Monkfish marinated in garlic, chili, and spices, roasted to succulent perfection.
- 30. Amritsari Fish Fry** **6.95**
Crispy cod marinated in traditional spices, fried to a golden crunch.
- 31. Salmon Tikka** **10.95**
Cubed salmon marinated with yogurt, mustard, chilli and spices, roasted in the Tandoor.
- 32. Kashmiri Seabass** **12.95**
Boneless seabass marinated with Kashmiri chili and fennel, tawa-fried for a rich flavour.

Chicken Main Courses

33. Butter Chicken (Old Delhi Style) 🌶️

Roasted Chicken Tikka, cooked with rich tomato gravy, cream and spices.

13.95

34. Chicken Coconut Curry 🌶️

Diced Chicken, cooked with onion, mustard seeds, curry leaves, coconut milk and ground spices.

13.95

35. Amritsari Murgh

Diced Chicken in a slow cooked onion and tomato sauce, mixed with chef's custom herbs, full of flavour.

13.95

36. Indo-Chinese Chilli Chicken 🌶️🌶️

Sliced chicken breast marinated with spices. Shallow fried and tossed with onion, pepper and green chilli.

13.95

37. Chicken Village Curry 🌶️

Roasted Chicken tikka, cooked with onion, tomato, fresh yogurt and spices.

12.95

38. Dhabba Murgh 🌶️

A classic roadside favourite - diced chicken in a blend of onions, tomatoes, green chillies, and cumin.

12.95

39. Mango Kesri Chicken

Sliced chicken, cooked with onion, mango sauce and cream and with a slight touch of spices.

12.95

40. Chicken Saag 🌶️

Diced Chicken, cooked with coriander seed, onion, tomato, spinach and ground spices.

12.95

41. Green Chilli Murgh 🌶️🌶️🌶️

Diced chicken, cooked with onion, tomato, fresh green chillies and ground spices.

12.95

42. Chicken Tikka Masala

Roasted Chicken Tikka, Cooked with Rich tomato, coconut milk and fresh cream. – mild sauce

12.95

43. Chicken Korma

Diced Chicken cooked with onion, Cashew nut, green cardamom, white pepper, cream rich gravy.

12.95

44. Chicken Bhuna 🌶️

Diced Chicken, Cooked with onion, Capsicum, tomatoes, spices and Bhuna Masala.

12.95

Lamb Main Courses

- 45. Lamb Belly Ram** 🍴 **14.95**
Crafted by our chef in 1993, this iconic curry showcases tender lamb in a unique, flavourful blend that quickly became a customer favourite.
- 46. Lamb Street Curry** 🍴 **14.95**
Roasted Lamb tikka, cooked with onion, tomato yogurt and cardamom flavoured gravy.
- 47. Lamb Coconut Curry** 🍴 **14.95**
Diced Lamb, cooked with onion, mustard seed, curry leaves and fresh coconut milk.
- 48. Kashmiri Roganjosh** **13.95**
Bone-less lamb cooked with onion, tomatoes and Kashmiri spices. Leaves a great taste of local Kashmir.
- 49. Lamb Bhuna** 🍴 **13.95**
Bone-less lamb, cooked with onion, capsicum, tomato, jeera, spices and semi-dry sauce.
- 50. Lamb Saag** 🍴 **13.95**
Bone-less Lamb, cooked with onion, tomatoes, ground spices and spinach puree.
- 51. Amritsari Gosht** **13.95**
Bone-less Lamb in a slow cooked onion and tomato sauce, mixed with chef's custom masalas, full of flavour.
- 52. Karahi Lamb** 🍴 **13.95**
Tender boneless lamb cooked with onions, capsicum, tomatoes, jeera, and spices in a flavorful semi-dry sauce.
- 53. Lamb Green Chilli** 🍴🍴🍴 **13.95**
Bone-less Lamb, cooked with onion, tomato, fresh green chilli, black cardamom, cloves and black pepper.
- 54. Lamb Mango Rush** 🍴 **13.95**
Diced Lamb cooked with onion, mango pulp, cream with a slight touch of spices.
- 55. Lamb Shank Punjabi Style** 🍴 **24.95**
Succulent roasted lamb shank, slow-cooked with onions, tomatoes, and aromatic spices in a velvety smooth gravy.

Fish & Prawn Main Courses

56. Fish Tari Wala 🍴

Monk Fish cooked with onion, tomato, mustard seeds, curry leaves and ground spices.

13.95

57. Fish Tomato & Spinach 🍴

Monk Fish cooked with onion, tomato, spinach, Mustard seeds, curry leaves and fenugreek.

13.95

58. King Prawn Ginger Lime

King Prawn Cooked with Onion, tomato, ginger, lime, garam masala and medium spicy sauce.

12.95

59. Tiger Prawn Coconut Curry 🍴

Tiger Prawns cooked with onion, mustard seed, curry leaves, and coconut milk.

16.95

60. Jheenga Chennai Express 🍴

King prawn cooked with onion, tomato, capsicum and ground spices mixed in bhuna style.

12.95

61. Salmon Tikka Masala 🍴

Roasted Salmon Cooked with onion, tomato, ground spices in smooth gravy.

12.95

62. Seabass Masala 🍴

Roasted Seabass cooked with onion, tomato and coconut milk gravy with a slight touch of spices.

14.95

Biryani Counter

Served with either- Veg Curry or Raita

63. Lamb Dum Biryani

Tender boneless lamb slow-cooked with basmati rice, onions, yogurt, whole spices, and nuts.

16.95

64. Chicken Dum Biryani

Cubed chicken cooked with basmati rice, onions, yogurt, whole spices, and nuts.

15.95

65. Mix Veg Biryani

A medley of fresh vegetables cooked with basmati rice, onions, yogurt, whole spices, and nuts.

14.95

66. King Prawn Biryani

King Prawn cooked with basmati rice, onions, whole spices and nuts.

14.95

Vegetarian Main Courses

- 67. Paneer Karahi** 🌱 **11.95**
Cubes of Cottage Cheese tossed with fresh vegetables in a special masala.
- 68. Saag Paneer** 🌱 **11.95**
Cottage cheese in a rich, Patiala-style gravy with fresh spinach.
- 69. Paneer Makhan Wala** 🌱 **11.95**
Cottage cheese simmered in a creamy tomato and butter sauce.
- 70. Malai Kofta Curry** 🌱 **11.95**
Cottage cheese and potato dumplings in a rich, flavourful gravy.
- 71. Bhindi Do Pyaza** 🌱 **11.95**
Fresh okra cooked with diced onions, tomatoes, and cumin seeds in Punjabi style.
- 72. Aloo Gobi Masala** 🌱 **11.95**
Fresh Cauliflower and potatoes, cooked with onion, tomato and dry herbs.
- 73. Khatte Bengan** 🌱 **11.95**
Baby Aubergine, cooked with onion, tomato, Mango powder and home spices.
- 74. Sarson ka Saag** 🌱 **11.95**
Home-grown mustard greens cooked with spices, cream, and butter.
- 75. Dal Makhani** 🌱 **8.95 / 11.95**
Black lentils slow-cooked with butter and cream.
- 76. Dal Tadka** 🌱 **6.96 / 9.95**
Yellow lentils cooked with onions, tomatoes, cumin, and spices.
- 77. Bombay Aloo** 🌱 **6.95 / 8.95**
Potatoes cooked with cumin and ground spices.
- 78. Saag Aloo** 🌱 **6.95 / 8.95**
Potatoes & Spinach cooked with chopped gravy.

Rani Sides

79. Pulao Rice	3.45
80. Boiled Rice	3.45
81. Mushroom Pulao	3.95
82. Keema Pulao	4.95
83. Garlic Pulao	4.45
84. Nut Pulao	4.45
85. Masala Chips	3.95
86. Punjabi Onion Laccha	3.95
87. Raita Boondi/Cucumber/Plain	3.95

Rani Breads

Served fresh from the Tandoori Oven

88. Plain Nan	3.25
89. Keema Nan	4.95
90. Cheese Nan	4.45
91. Garlic Nan	3.45
92. Chilli Coriander Nan 🌶️	3.45
93. Peshawari Nan The Sweet one, stuffed with dry fruits, nuts and sultanas.	4.95
94. Aloo Kulcha Boiled potato masala stuffed in plain nan.	4.45
95. Parantha	3.95
96. Aloo Parantha	4.45
97. Tandoori Roti	2.95

Custom Requests Welcome:

If you don't see a dish you like, ask our chefs if they can prepare it for you. We're happy to accommodate special requests.

Takeaway Service Available:

Enjoy our delicious dishes at home with our convenient takeaway service.

Catering for Events:

We cater for weddings, birthdays, corporate events, and more. Let us bring authentic Indian flavors to your special occasion.





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Rani Indian Restaurant



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www.ranirestaurant.co.uk