

LUNCHEON SPECIAL

Mon. to Fri. 11:30 am - 2:30 pm (Except Holidays)

All Items Served With Basmati Rice & Hot Onion Chutney

ALOO MATAR (*GF, V) Fresh garden peas cooked with potatoes . . .	6.95
BAINGAN BHARTA (*GF, V)	6.95
<i>A classic dish, eggplant roasted over charcoal, gently blended and tempered with aromatic herbs & spices</i>	
DAL MAHARANI	6.95
<i>A royal lentil dish cooked with fresh ginger, garlic, onion, & tomatoes</i>	
KABULI CHANA (*GF, V)	6.95
<i>A north Indian Specialty-subtly flavored chickpeas & potatoes tempered with ginger & garlic</i>	
SAAG PANEER	6.95
<i>A flavored blend of fresh spinach, ginger, garlic, onions, & cubes of homemade cottage cheese cooked in light spices</i>	
VEGETABLE MAKHANI	6.95
<i>A variety of fresh vegetables cooked in fresh tomato sauce</i>	
CHICKEN CURRY	7.95
<i>Boneless chicken cooked with fresh onions, garlic, & a unique blend of spices</i>	
CHICKEN SAAG	7.95
<i>Chicken cooked with fresh spinach</i>	
CHICKEN KORMA	7.95
<i>Tender pieces of chicken marinated in fresh cream, tossed in fine herbs, spices, nuts, & raisins, then cooked with its own gravy</i>	
CHICKEN TIKKA MASALA	7.95
<i>Charbroiled chicken tandoori cooked in a rich creamy tomato sauce</i>	
CHICKEN VINDALOO (HOT)	7.95
<i>Chicken cooked with potatoes, hot spices, touch of lemon, & fresh herbs</i>	
LAMB KORMA	9.95
<i>Lamb curry cooked with fresh cream, nuts, & raisins</i>	
LAMB ROGAN JOSH	9.95
<i>Boneless tender pieces of lamb cooked with onions, garlic, fresh tomatoes, & fresh spices</i>	
LAMB VINDALOO (HOT)	9.95
<i>Very tender pieces of lamb marinated in fresh tomatoes & lemon, cooked with potatoes, ginger, hot spices, & fresh green herbs</i>	
FISH CURRY Boneless skinless fish cooked in a light sauce	9.95
GOA SHRIMP CURRY	9.95
<i>The famous shrimp curry of goa style prepared with freshly ground coconut & an Array of masterfully blended spices</i>	
SHRIMP DO PIAZZA	9.95
<i>Shrimp pan roasted with spices, peppers, onions, & tomatoes</i>	

INDIAN BREADS

All Naans are baked in a clay oven

CHAPATI Traditional whole wheat flat Indian bread	2.95
NAAN Unleavened white flour baked bread	2.95
CHEESE NAAN Unleavened white bread stuffed with cheese	3.95
GARLIC NAAN Unleavened white bread stuffed with garlic	3.95
ONION NAAN Unleavened white bread stuffed with onion	3.50
KASHMIRI NAAN Raisins, cashews, & coconut stuffed bread	3.95
PARATHA Multilayer whole wheat bread cooked with butter	2.95
POORI Crispy, deep-fried puffy bread	3.95
TANDOORI ROTI Wheat bread baked over charcoal heat	2.50
BREAD BASKET The variety of breads	
SMALL Naan, Garlic Naan, & Poori	6.95
LARGE Naan, Garlic Naan, Onion Naan, Tandoori Roti, & Poori	9.95

ADD STATE MEAL TAX TO ALL PRICES

PRICES, ITEMS, & OFFERS ARE SUBJECT TO CHANGE WITHOUT NOTICE



SALADS & CONDIMENTS

Dressings: Homemade Indian Dressing

GARDEN SALAD	3.95
ONION SALAD Onions, green chilies, & lemon	1.50
RANG CHEF SALAD Garden salad with freshly roasted chicken	4.95
MIXED PICKLE	1.50
MANGO CHUTNEY / MINT CHUTNEY	1.50
RAITA Yogurt, cucumber, & mint	1.95

SOUPS

TOMATO SOUP	2.95
CHICKEN SOUP	2.95
COCONUT SOUP Coconut, coco cream, pistachio, & hot milk	2.95
MULLIGATAWNY SOUP (*GF, V)	2.95
<i>Vegetable & lentils prepared in north Indian style</i>	

APPETIZERS

PAPAD (*GF, V) (2 Slices) Very light black bean wafer	1.00
ALOO TIKKI (*GF, V) Potato patties	2.95
CHEESE PAKORA	5.95
<i>Stuffed homemade cheese slices, dipped in chickpea batter & fried crisp</i>	
VEGETABLE PAKORA (*GF, V) Mixed Vegetable Fritters	3.95
VEGETABLE SAMOSA	3.95
<i>Crispy turnovers stuffed with spiced potatoes & peas</i>	
VEGETABLE MIX APPETIZERS	6.95
<i>Vegetable pakora, vegetable samosa, aloo tikki, & cheese pakora</i>	
CHICKEN PAKORA (*GF)	6.95
<i>Tender boneless chicken breast marinated in lightly spiced batter & fried crisp</i>	
TAVA CHICKEN (*GF)	8.95
<i>Cubes of chicken tikka roasted with green chilies, peppers, & onions</i>	
MEAT SAMOSA	3.95
<i>Crisp turnovers stuffed with ground lamb, spiced potatoes, & peas</i>	
SHRIMP PAKORA (*GF)	8.95
<i>Extra large shrimp marinated in mixture of mild spices & fried crisp</i>	
RANG MIXED APPETIZERS	10.95
<i>Vegetable pakora, vegetable samosa, aloo tikki, cheese pakora, chicken pakora, meat samosa, fish pakora, & shrimp pakora</i>	
TAVA PANNER (*GF)	8.95
<i>Cubes of homemade cottage cheese cooked with green chilies, green peppers & onions</i>	

SOUTH INDIAN SPECIALTIES

Served with coconut chutney & sambhar soup

CHICKEN DOSA (*GF)	9.95
<i>Thin crisp crepe, stuffed with chicken & potatoes</i>	
LAMB DOSA (*GF) Thin crisp crepe, stuffed with lamb & potatoes	9.95
MASALA DOSA (*GF) Thin crisp crepe, stuffed with potatoes & onions	8.95
UTTAPAM (*GF)	8.95
<i>A thin pancake style made with rice & lentils topped with onion, tomato, peppers, coconut & fresh coriander</i>	

CONSUMER ADVISORY WARNING FOR RAW FOODS
IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH

Eat Healthy

TANDOORI SPECIALTIES

Tandoori is a traditional, charcoal oven made with clay. This old-fashioned style of cooking is about two thousand years old. Food cooked in a clay oven is very juicy, healthy, & light, & has its own distinct smokey delicious flavor

Served with Basmati rice, mint, & onion chutney

CHICKEN TANDOORI (*GF)	14.95
<i>Chicken marinated in yogurt & homemade special tandoori spices grilled in clay oven</i>	
KALMI KEBOB (*GF)	14.95
<i>Boneless chicken breast subtly flavored with spices & baked to perfection in Tandoor</i>	
LAMB KEBOB (*GF)	16.95
<i>Clay oven cooked juicy chunks of lamb marinated in sour cream & fresh ground herbs & spices</i>	
FISH TANDOORI (*GF)	15.95
<i>Haddock marinated in yogurt cream cheese, ground cilantro & spices then broiled over charcoal flame</i>	
SHRIMP TANDOORI (*GF)	17.95
<i>Jumbo shrimp marinated in freshly ground spices, sour cream & grilled in clay oven</i>	
MIX TANDOORI GRILL (*GF)	19.95
<i>Delicious combinations of lamb, chicken, fish, & shrimp tandoori</i>	

VEGETARIAN DELIGHTS

Served with Basmati rice & hot onion chutney

ALOO MATAR (*GF, V) Fresh garden peas cooked with potatoes	11.95
BAINGAN BHARTA (*GF, V)	11.95
<i>A classic dish, eggplant roasted over charcoal, gently blended and tempered with aromatic herbs & spices</i>	
DAL MAHARANI (*GF, V)	11.95
<i>A royal lentil dish cooked with fresh ginger, garlic, & onion</i>	
KABULI CHANA (*GF, V)	11.95
<i>A north Indian Specialty-Flavored chickpeas & potatoes tempered with ginger & garlic</i>	
MALAI KOFTA (*GF)	12.95
<i>Vegetables croquettes cooked in a cashew-ish cream tomato gravy</i>	
MATAR PANEER (*GF)	12.95
<i>A classic dish in Northern India-fresh homemade cottage cheese gently cooked with tender garden peas & spices</i>	
NAVRATAN KORMA (*GF)	12.95
<i>Garden fresh mixed vegetables cooked with cashews, raisins in creamy sauce</i>	
SAAG PANEER	12.95
<i>A flavored blend of fresh spinach, ginger, garlic, onions, & cubes of homemade cottage cheese cooked in light spices</i>	
VEGETABLE MAKHANI (*GF)	11.95
<i>A variety of fresh vegetables cooked in fresh tomato sauce</i>	
VEGETABLE CURRY (*GF)	11.95
<i>Garden fresh assorted vegetables cooked with light spices</i>	

• We take your allergies seriously
Please let us know if you have any food allergies.
• We will also be glad to make our food mild medium or hot for you.
• We will be glad to honor any special request.

(*GF= GLUTEN FREE, *V= VEGAN)

COUPON #1

Rang Indian Bistro

RECEIVE \$5.00
GIFT CARD WHEN
YOU REGISTER AT

[HTTPS://RANGINDIANBISTRO.CAPTURECODE.COM](https://rangindianbistro.capturecode.com)

1 COUPON PER ORDER • PLEASE MENTION WHEN ORDERING
COUPONS CANNOT BE COMBINED • EXPIRES 07/31/2011

COUPON #2

Rang Indian Bistro

FREE
VEGGIE APPETIZER
WITH A PURCHASE OF
\$25.00 OR MORE

1 COUPON PER ORDER • PLEASE MENTION WHEN ORDERING
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Luncheon Special

Rang Indian Bistro

\$1.00 OFF
Per Person
For a Party

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CHICKEN SPECIALTIES

Served with Basmati rice & hot onion chutney

- CHICKEN CURRY (*GF) 13.95
Boneless chicken cooked with fresh onions, garlic, & a unique blend of spices
- CHICKEN DO PIAZZA (*GF) 13.95
Boneless chicken pan roasted with spices, onions, peppers, & tomatoes
- CHICKEN KORMA (*GF) 14.95
Boneless chicken marinated in fresh cream, tossed in fine herbs, spices, nuts, & raisins, then cooked with its own gravy
- CHICKEN VINDALOO (HOT) (*GF) 13.95
Chicken cooked with potatoes, hot spices, touch of lemon, & fresh herbs
- CHICKEN TIKKA MASALA (*GF) 14.95
Charbroiled boneless chicken tandoori cooked in a rich creamy tomato sauce
- CHICKEN TIKKA SAAG 13.95
Boneless chicken "Tandoori Style" cooked with fresh spinach
- CHICKEN CHILLI MASALA (VERY HOT) (*GF) 13.95
Boneless diced chicken tandoori cooked with spices, green chilies, onions, tomatoes, & peppers

LAMB SPECIALTIES

Served with Basmati rice & hot onion chutney

- LAMB SAAG 14.95
Boneless pieces of lamb cooked with fresh spinach & flavored with green herbs
- LAMB DO PIAZZA (*GF) 14.95
Boneless lamb pan roasted with onions, tomatoes, & spices
- LAMB ROGAN JOSH (*GF) 14.95
Boneless tender pieces of lamb cooked with onions, garlic, fresh tomatoes, & fresh spices
- LAMB VINDALOO (HOT) (*GF) 14.95
Very tender pieces of lamb marinated in fresh tomatoes & lemon, cooked with potatoes, garlic, ginger, hot spices, & fresh green herbs
- LAMB KORMA (*GF) 15.95
Lamb marinated in fresh cream tossed in fine herbs, spices, nuts, & raisins then cooked in its own gravy
- LAMB TIKKA MASALA (*GF) 15.95
Boneless diced lamb "Tandoori Style" cooked in a rich creamy tomato sauce

RICE SPECIALTIES

Served with Raita (Yogurt & Cucumber) & hot onion chutney

- NAVRATAN BIRYANI (*v) 12.95
Basmati rice cooked with a variety of fresh vegetables, seasoned with herbs with roasted cashews, & raisins-very aromatic!
- NIZAMI BIRYANI 14.95
Royal specialty from Hyderabad. Long grain Basmati rice cooked with lamb or chicken in a delicate blend of exotic spices, vegetables & roasted nuts & raisins
- SHRIMP BIRYANI 15.95
Extra large shrimp, seasoned with fresh ground spices, cooked with saffron flavored Basmati rice, vegetables & roasted nuts & raisins
- SPECIAL RANG BIRYANI 16.95
Saffron flavored Basmati rice cooked with vegetables, lamb, shrimp, & chicken then seasoned with fresh ground spices & roasted nuts & raisins
- BASMATI RICE (SIDE ORDER) (*v) 3.50
- BROWN RICE 3.50

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SEAFOOD SPECIALTIES

Served with Basmati rice & hot onion chutney

- FISH CURRY (*GF) 14.95
Boneless skinless haddock cooked in a light sauce
- FISH BHUNA (*GF) 14.95
Fish saturated in a mixture of chopped onions, herbs, & spices
- FISH VINDALOO (*GF) (HOT) 14.95
Fish cooked with potatoes, hot curry sauce with a hint of lemon
- SHRIMP SAAG (*GF) King size shrimp cooked with fresh spinach 16.95
- SHRIMP DO PIAZZA (*GF) 16.95
Shrimp pan roasted with spices, peppers, onions, & tomatoes
- GOA SHRIMP CURRY (*GF) 16.95
The famous shrimp curry of goa style prepared with freshly ground coconut & an Array of masterfully blended spices
- SHRIMP VINDALOO (HOT) (*GF) 16.95
King size shrimp cooked with potatoes, hot curry sauce with a hint of lemon
- SHRIMP TANDOORI MASALA (*GF) 17.95
Jumbo shrimp dipped in marinade of sour cream & exotic spices grilled over charcoal, cooked with fresh onion, green pepper, & tomatoes

DESSERTS

- RASGULLA (*GF) Homemade cheese balls soaked in sweetened syrup. 2.95
- RASMALAI 2.95
Homemade fresh cottage cheese sweetened milk Served cold
- GULAB JAMUN (*GF) 2.95
A North Indian sweet dessert, delicious light pastry ball made from milk fried & soaked in sweet syrup
- BADAMI KHEER (*GF) 2.95
Homemade rice pudding flavored with cardamom & blended with almonds
- MANGO ICE CREAM (*GF) 3.95
- KULFI (*GF) 3.95
Traditional still frozen ice cream with saffron, almonds, pistachio, & milk

BEVERAGES

- MANGO LASSI . 3.95
Homemade yogurt drink with Mango
- JUICES 2.95
Orange, Mango, Cranberry, Pineapple
- ICED TEA OR COFFEE 1.95
- ICED MASALA CHAI 2.50
- SOFT DRINK. . . 1.95
- DARJEELING TEA 1.95
- COFFEE. 1.95
- SAN PELLEGRINO SM/ MED/ LG . 3.95 4.95 5.95
- LEMONADE. 1.95
- ST. PAUL (Non-Alcoholic) . 3.95

(*GF= GLUTEN FREE, *V= VEGAN)



TO ALL OUR CUSTOMERS BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY

COONEX PRINTING AND MAILING SERVICES (TOLL FREE 1-877-684-9939)



Receive a \$5 Gift Card when you Register at
<https://rangindianbistro.capturecode.com>

Rang
Indian Bistro

www.rangindianbistro.com

Full Liquor Bar

Tel: (781) 438-8200

Fax: (781) 438-8228

Store Hours:

Sunday: 12:00 Noon - 9:00pm

Monday: 11:30am - 10:00pm

Tuesday: Closed

Wednesday - Saturday: 11:30am - 10:00pm

6 Central Sq. • Stoneham, MA. 02180

Across the Street from Stoneham Theater

