

LUNCHEON SPECIALS

Mon. to Fri. 11:30 am - 2:30 pm (Except Holidays)
All Items served with Basmati rice & chutney

ALOO MATAR GF V <i>Fresh garden peas cooked with potatoes</i>	7.95
BAINGAN BHARTA GF V	7.95
<i>A classic dish, eggplant roasted over charcoal, gently blended and tempered with aromatic herbs & spices</i>	
DAL MAHARANI GF V	7.95
<i>A royal lentil dish cooked with fresh ginger, garlic, onion, & tomatoes</i>	
KABULI CHANA GF V	7.95
<i>A north Indian Specialty-subtly flavored chickpeas & potatoes tempered with ginger & garlic</i>	
SAAG PANEER GF	7.95
<i>A flavored blend of fresh spinach, ginger, garlic, onions, & cubes of homemade cottage cheese cooked in light spices</i>	
VEGETABLE MAKHANI GF	7.95
<i>A variety of fresh vegetables cooked in fresh tomato sauce</i>	
CHICKEN CURRY GF	8.95
<i>Boneless chicken cooked with fresh onions, garlic, & a unique blend of spices</i>	
CHICKEN SAAG GF <i>Chicken cooked with fresh spinach</i>	8.95
CHICKEN KORMA GF	8.95
<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 GF	8.95
<i>Charbroiled chicken tandoori cooked in a rich creamy tomato sauce</i>	
CHICKEN VINDALOO (HOT) GF	8.95
<i>Chicken cooked with potatoes, hot spices, touch of lemon, & fresh herbs</i>	
LAMB KORMA GF <i>Lamb curry cooked with fresh cream, nuts, & raisins</i>	10.95
LAMB ROGAN JOSH GF	10.95
<i>Boneless tender pieces of lamb cooked w/ onions, garlic, fresh tomatoes, & fresh spices</i>	
LAMB VINDALOO (HOT) GF	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 GF <i>Boneless skinless fish cooked in a light sauce</i>	9.95
GOA SHRIMP CURRY GF	9.95
<i>The famous shrimp curry goa style prepared with freshly ground coconut & an array of masterfully blended spices</i>	
SHRIMP DO PIAZZA GF	10.95
<i>Shrimp pan roasted with spices, peppers, onions, & tomatoes</i>	

INDIAN BREADS

All Naans are baked in a clay oven

CHAPATI <i>Traditional whole wheat flat Indian bread</i>	2.95
NAAN <i>Unleavened white flour baked bread</i>	2.95
KEEMA NAAN <i>White flour bread stuffed with spices & minced lamb</i>	4.50
CHICKEN NAAN <i>Handmade bread stuffed with diced chicken</i>	4.50
CHEESE NAAN <i>Unleavened white bread stuffed with cheese</i>	4.50
GARLIC NAAN <i>Unleavened white bread stuffed with garlic</i>	3.95
ONION NAAN <i>Unleavened white bread stuffed with onion</i>	3.95
KASHMIRI NAAN <i>Raisins, cashews, & coconut stuffed bread</i>	4.50
PARATHA <i>Multilayer whole wheat bread cooked with butter</i>	2.95
POORI <i>Crispy, deep-fried puffy bread</i>	3.95
TANDOORI ROTI <i>Wheat bread baked over charcoal heat</i>	2.50
ALOO PARATHA <i>Paratha stuffed with spices, mashed potatoes & peas</i>	3.95
GOBHI PARATHA <i>Paratha stuffed with spiced cauliflower</i>	3.95
ONION KULCHA <i>A north Indian specialty - naan stuffed with onions</i>	3.95
BREAD BASKET <i>The variety of breads</i>	
SMALL <i>Naan, garlic naan, & tandoori roti</i>	7.50
LARGE <i>Naan, garlic naan, onion naan & tandoori roti</i>	10.50



SALADS & CONDIMENTS

Dressings: Homemade Indian Dressing

GARDEN SALAD	4.95
ONION SALAD <i>Onions, green chilies, & lemon</i>	1.95
RANG CHEF SALAD <i>Garden salad with freshly roasted chicken</i>	6.95
MIXED PICKLE	1.95
MANGO CHUTNEY / MINT CHUTNEY	1.95
RAITA <i>Yogurt, cucumber, & mint</i>	2.95

SOUPS

TOMATO SOUP	3.95
CHICKEN SOUP	3.95
COCONUT SOUP <i>Coconut, coco cream, pistachio, & hot milk</i>	3.95
MULLIGATAWNY SOUP GF V	3.95
<i>Vegetable & lentils prepared in north Indian style</i>	

APPETIZERS

SAMOSA CHOLE CHEET	7.95
PAPAD GF V <i>(2 Slices) Very light black bean wafer</i>	1.50
ALOO TIKKI GF V <i>Potato patties</i>	4.95
And Chat	5.95
CHEESE PAKORA	5.95
<i>Stuffed homemade cheese slices, dipped in chickpea batter & fried crisp</i>	
VEGETABLE PAKORA GF V <i>Mixed vegetable fritters</i>	4.95
VEGETABLE SAMOSA	4.95
<i>Crispy turnovers stuffed with spiced potatoes & peas</i>	
VEGETABLE MIXED APPETIZERS	7.95
<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	5.95
<i>Crisp turnovers stuffed with ground lamb, spiced potatoes, & peas</i>	
SHRIMP PAKORA AND FISH GF	8.95
<i>Extra large shrimp marinated in mixture of mild spices & fried crisp</i>	
RANG MIXED APPETIZERS	11.95
<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 chutney

CHICKEN DOSA GF	11.95
<i>Thin crisp crepe, stuffed with chicken & potatoes</i>	
LAMB DOSA GF <i>Thin crisp crepe, stuffed with lamb & potatoes</i>	12.95
MASALA DOSA GF V <i>Thin crisp crepe, stuffed with potatoes & onions</i>	11.95
UTTAPAM GF V	11.95
<i>A thin pancake style made with rice & lentils topped with onion, tomato, peppers, coconut & fresh coriander</i>	
PANEER DOSA GF	11.95
<i>This crisp crepe, stuffed with paneer & potatoes</i>	
ONION DOSA GF V	11.95
<i>This crisp crepe, stuffed with onion & potatoes</i>	

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 & chutney

CHICKEN TANDOORI GF <i>Chicken marinated in yogurt & homemade special tandoori spices grilled in clay oven</i>	15.95
KALMI KEBOB GF <i>Boneless chicken breast subtly flavored with spices & baked to perfection in tandoor</i>	15.95
LAMB KEBOB GF <i>Clay oven cooked juicy chunks of lamb marinated in sour cream & fresh ground herbs & spices</i>	17.95
FISH TANDOORI GF	15.95
<i>Tilapia marinated in yogurt cream cheese, ground cilantro & spices then broiled over charcoal flame</i>	
SHRIMP TANDOORI GF <i>Jumbo shrimp marinated in freshly ground spices, sour cream & grilled in clay oven</i>	18.95
MIX TANDOORI GRILL GF	21.95
<i>Delicious combinations of lamb, chicken, fish, & shrimp tandoori</i>	
SALMON TIKKA GF	18.95
<i>Marinated salmon seasoned in herbs & spices, cooked in our special clay oven</i>	
RESHMI KEBAB GF <i>Chicken mince blended with homemade herbs and spice cooked in tandoori over</i>	15.95
PANEER TIKKA GF	15.95
<i>Clay oven cooked juicy chunks of paneer marinated in sour cream & fresh ground herbs & spices</i>	

VEGETARIAN DELIGHTS

Served with Basmati rice & chutney

ALOO MATAR GF V <i>Fresh garden peas cooked with potatoes</i>	13.95
BAINGAN BHARTA GF V	14.95
<i>A classic dish, eggplant roasted over charcoal, gently blended and tempered with aromatic herbs & spices</i>	
DAL MAHARANI GF V	13.95
<i>A royal lentil dish cooked with fresh ginger, garlic, & onion</i>	
KABULI CHANA GF V	13.95
<i>A north Indian Specialty-Flavored chickpeas & potatoes tempered with ginger & garlic</i>	
MALAI KOFTA GF	14.95
<i>Vegetables croquettes cooked in a cashew-ish cream tomato gravy</i>	
MATAR PANEER GF	14.95
<i>A classic dish in Northern India-fresh homemade cottage cheese gently cooked with tender garden peas & spices</i>	
NAVRATAN KORMA GF	14.95
<i>Garden fresh mixed vegetables cooked with cashews, raisins in creamy sauce</i>	
SAAG PANEER GF	14.95
<i>A flavored blend of fresh spinach, ginger, garlic, onions, & cubes of homemade cottage cheese cooked in light spices</i>	
VEGETABLE MAKHANI GF	13.95
<i>A variety of fresh vegetables cooked in fresh tomato sauce</i>	
VEGETABLE CURRY GF V	13.95
<i>Garden fresh assorted vegetables cooked with light spices</i>	
BHINDI MASALA GF V	14.95
<i>Freshly cooked cut Okra sauteed with onions, tomatoes, ginger, green chilli garlic & spices</i>	
VEGETABLE VINDALOO (HOT) GF V	12.95
<i>Vegetables cooked with potatoes, hot spices, touch of lemon, & fresh herbs</i>	
ALU GOBHI GF V	14.95
<i>Potatoes & cauliflower cooked in delicately spiced sauce</i>	
TARDKA DAAL GF V	13.95
<i>A royal yellow lentil cooked with fresh ginger, garlic & onions</i>	
CHANNA SAAG GF V	13.95
<i>Chicpeas & spinach cooked together with ginger, onion & garlic</i>	
CHANNA PANEER GF	14.95
<i>A flavored blend of fresh garbanzo beans cooked with homemade cottage cheese</i>	

COUPON #1

ONION or GARLIC NAAN

FOR **\$2**

WITH PURCHASE OF ANY MAIN ENTREES

One coupon per customer per order per visit.
Please mention coupon when ordering.
Can not be combined with any other offers.
Expires: 12/30/2022

T. (781) 438-8200

COUPON #2

FREE

ALOO TIKKI OR

VEGGIE SAMOSA

WITH ANY PURCHASE OF

\$25.00 OR MORE

One coupon per customer per order per visit.
Please mention coupon when ordering.
Can not be combined with any other offers.
Expires: 12/30/2022

T. (781) 438-8200

COUPON #3

\$1.00 OFF

PER PERSON FOR A PARTY OF SIX

One coupon per customer per order per visit.
Please mention coupon when ordering.
Can not be combined with any other offers.
Expires: 12/30/2022

T. (781) 438-8200



*Take Out & Catering
Trays Are Available*

SMALL TRAY	\$35.00
SMALL DEEP TRAY	\$50.00
LONG TRAY	\$75.00
LONG DEEP TRAY	\$90.00

COUPON #1

ONION or GARLIC NAAN

FOR **\$2**

WITH PURCHASE OF ANY MAIN ENTREES

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Can not be combined with any other offers.
Expires: 12/30/2022

T. (781) 438-8200

COUPON #2

FREE

ALOO TIKKI OR

VEGGIE SAMOSA

WITH ANY PURCHASE OF \$25.00 OR MORE

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*Take Out & Catering
Trays Are Available*

SMALL TRAY	\$35.00
SMALL DEEP TRAY	\$50.00
LONG TRAY	\$75.00
LONG DEEP TRAY	\$90.00

CHICKEN SPECIALTIES

Served with Basmati rice & chutney

CHICKEN CURRY GF	14.95
<i>Boneless chicken cooked with fresh onions, garlic, & a unique blend of spices</i>	
CHICKEN DO PIAZZA GF	14.95
<i>Boneless chicken - pan roasted with spices, onions, peppers, & tomatoes</i>	
CHICKEN KORMA GF	15.95
<i>Boneless chicken marinated in fresh cream, tossed in fine herbs, spices, nuts, & raisins, then cooked with its own gravy</i>	
CHICKEN VINDALOO (HOT) GF	14.95
<i>Chicken cooked with potatoes, hot spices, touch of lemon, & fresh herbs</i>	
CHICKEN TIKKA MASALA GF	15.95
<i>Charbroiled boneless chicken tandoori cooked in a rich creamy tomato sauce</i>	
CHICKEN TIKKA SAAG GF	14.95
<i>Boneless chicken "Tandoori Style" cooked with fresh spinach</i>	
CHICKEN CHILLI MASALA (VERY HOT) GF	15.95
<i>Boneless diced chicken tandoori cooked with spices, green chilies, onions, tomatoes, & peppers</i>	
CHICKEN JALFREZI GF	15.95
<i>Boneless chicken pieces cooked with vegetables & fresh herbs</i>	
CHICKEN BAINGAN GF	14.95
<i>Boneless chicken cooked with eggplant & freshly ground spices</i>	
MANGO CHICKEN GF	14.95
<i>Boneless chicken marinated with mango pulp cooked with freshly grounded herbs & spices</i>	
CHICKEN NARIAL GF	15.95
<i>White meat chicken sauteed with light creamy sauce yet brimming with the coastal flavors of southern India</i>	

LAMB SPECIALTIES

Served with Basmati rice & chutney

LAMB SAAG GF	16.95
<i>Boneless pieces of lamb cooked with fresh spinach & flavored with green herbs</i>	
LAMB DO PIAZZA GF	16.95
<i>Boneless lamb - pan roasted with onions, tomatoes, & spices</i>	
LAMB ROGAN JOSH GF	16.95
<i>Boneless tender pieces of lamb cooked with onions, garlic, fresh tomatoes, & fresh spices</i>	
LAMB VINDALOO (HOT) GF	16.95
<i>Very tender pieces of lamb marinated in fresh tomatoes & lemon, cooked with potatoes, garlic, ginger, hot spices, & fresh green herbs</i>	
LAMB KORMA GF	17.95
<i>Lamb marinated in fresh cream tossed in fine herbs, spices, nuts, & raisins cooked in its own gravy</i>	
LAMB TIKKA MASALA GF	17.95
<i>Boneless diced lamb "Tandoori Style" cooked in a rich creamy tomato sauce</i>	

RICE SPECIALTIES

Served with chutney

NAVRATAN BIRYANI GF V	13.95
<i>Basmati rice cooked with a variety of fresh vegetables, seasoned with herbs with roasted cashews, & raisin's-very aromatic!</i>	
SHRIMP BIRYANI GF	17.95
<i>Extra large shrimp, seasoned with fresh ground spices, cooked with saffron flavored Basmati rice, vegetables & roasted nuts & raisins</i>	
SPECIAL RANG BIRYANI GF	18.95
<i>Saffron flavored Basmati rice cooked with vegetables, lamb, shrimp, & chicken then seasoned with fresh ground spices & roasted nuts & raisins</i>	
CHICKEN BIRYANI GF	15.95
<i>Royal specialty from Hyderabad. Long grain Basmati rice cooked with chicken in a delicate blend of exotic spices, vegetables & roasted nuts & raisins</i>	
LAMB BIRYANI GF	16.95
<i>Royal specialty from Hyderabad. Long grain Basmati rice cooked with lamb in a delicate blend of exotic spices, vegetables & roasted nuts & raisins</i>	
MUTTON BIRYANI GF	16.95
<i>Royal specialty from Hyderabad. Long grain Basmati rice cooked with mutton in a delicate blend of exotic spices, vegetables & roasted nuts & raisins</i>	
BASMATI RICE GF V (SIDE ORDER)	2.50
BROWN RICE GF	2.50

- 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.
 - 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
- Price, items & offers are subject to change without notice.
 - Subject to MA & local meals tax. • Not responsible for lost articles.
 - (*GF= GLUTEN FREE, *V= VEGAN)

SEAFOOD SPECIALTIES

Served with Basmati rice & chutney

FISH CURRY GF	17.95
<i>Boneless skinless tilapia cooked in a light sauce</i>	
FISH BHUNA GF	17.95
<i>Fish saturated in a mixture of chopped onions, herbs, & spices</i>	
FISH VINDALOO GF (HOT)	17.95
<i>Fish cooked with potatoes, hot curry sauce with a hint of lemon</i>	
SHRIMP SAAG GF	18.95
<i>King size shrimp cooked with fresh spinach</i>	
SHRIMP DO PIAZZA GF	18.95
<i>Shrimp pan roasted with spices, peppers, onions, & tomatoes</i>	
GOA SHRIMP CURRY GF	18.95
<i>The famous shrimp curry Goa style prepared with freshly ground coconut & an array of masterfully blended spices</i>	
SHRIMP VINDALOO GF (HOT)	18.95
<i>King size shrimp cooked with potatoes, hot curry sauce with a hint of lemon</i>	
SHRIMP TANDOORI MASALA GF	18.95
<i>Jumbo shrimp dipped in marinade of sour cream & exotic spices grilled over charcoal, cooked with fresh onion, green pepper, & tomatoes</i>	
SHRIMP BHUNA GF	18.95
<i>Cooked in gently flavoured, rich sauce with tomatoes</i>	
SHRIMP KORMA GF	18.95
<i>Mildly spiced cream sauce with nuts & raisins.</i>	
FISH TIKKA MASALA GF	17.95
<i>Tilapia fish cooked in a rich creamy tomato sauce</i>	

MUTTON SPECIALTIES

Served with Basmati rice & chutney

MUTTON SAAG GF	16.95
<i>Pieces of goat cooked with fresh spinach & flavored with green herbs</i>	
MUTTON KHADHI GF	16.95
<i>Goat cooked with freshly grinded spices such as black peppercorns, coriander and cayenne, which gives a distinct flavor to this North Indian delicacy</i>	
MUTTON ROGAN JOSH GF	16.95
<i>Tender pieces of goat cooked with onions, garlic, fresh tomatoes, & fresh spices</i>	
MUTTON VINDALOO (HOT) GF	16.95
<i>Very tender pieces of goat marinated in fresh tomatoes & lemon, cooked with potatoes, garlic, ginger, hot spices, & fresh green herbs</i>	
MUTTON KORMA GF	17.95
<i>Goat marinated in fresh cream tossed in fine herbs, spices, nuts, & raisins cooked in its own gravy</i>	
MUTTON TIKKA MASALA GF	17.95
<i>Diced goat "Tandoori Style" cooked in a rich creamy tomato sauce</i>	

DESSERTS

RASGULLA GF	3.95
<i>Homemade cheese balls soaked in sweetened syrup</i>	
RASMALAI	3.95
<i>Homemade fresh cottage cheese sweetened milk Served cold</i>	
GULAB JAMUN GF	3.95
<i>A North Indian sweet dessert, delicious light pastry ball made from milk fried & soaked in sweet syrup</i>	
BADAMI KHEER GF	3.95
<i>Homemade rice pudding flavored with cardamom & blended with almonds</i>	
MANGO ICE CREAM GF	4.95
KULFI GF	4.95
<i>Traditional still frozen ice cream with saffron, almonds, pistachio, & milk</i>	

BEVERAGES

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

GF (Available in Gluten free)
V (Vegan)



Rang

Indian Bistro

WWW.RANGINDIANBRISTRO.COM

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- DINE IN • TAKE OUT • DELIVERY
- CATERING • FULL LIQUOR BAR

Tel: **(781) 438-8200**

Fax: **(781) 438-8228**

STORE HOURS:

Sunday: 12:00 noon – 9:00 pm
Monday: 11:30 am – 10:00 pm
Tuesday: 5:00 pm – 10:00 pm
Wednesday – Saturday: 11:30 am – 10:00 pm

6 Central Square, Stoneham, MA 02180

(Across the street from Stoneham theater)

