



rangoli nest

MAIN MENU

STARTERS

All dishes are medium hot unless stated otherwise.

POPPADOMS *vg, g, m*

Crunchy savouries served with carrot chutney, beetroot and ginger jam, garlic pickle, beetroot pickle and parsnip pickle.

£6.00

MUSHROOM MASALA CHAT

dairy (optional), v

Crispy mushroom and cabbage fritters with South Indian masala, garnished with carrot **(optional dairy)**.

£8.00

PANEER BAJI *dairy, v, m, g*

Homemade paneer stuffed with pickle and served with chutney.

£8.20

PACHA KOZHI

Boneless chicken thigh marinated with coriander, chilli and lime juice, wrapped in a banana leaf and grilled.

£9.10

PRAWN DOSA

A mini masala pancake stuffed with prawn paste and served with chutney.

£9.20

CURRY VADAI *dairy (optional)*

Fried fritters made with finely chopped boneless lamb and fennel, served with chutney.

£10.00

MAINS

MASALA DOSA *vg, m*

The most popular South Indian dish.

Crispy pancake made from fermented black lentils and rice, stuffed with spiced potatoes, onions and ginger, served with sambar and chutneys.

£10.00

MYSORE MASALA DOSA *vg, m*

A popular South Indian dish from Bangalore:

dosa spread with a garlic, jeera and chilli masala, stuffed with potato masala and served with chutney and sambar.

£14.00

MOONNILAVU AUBERGINE CURRY *vg*

Baby aubergines cooked in an onion, tomato and spinach masala, served with coconut milk.

£13.00

MINJUR VEG CURRY *m, vg*

Made with okra, tomato, raw mango, chilli and fennel.

£13.00

PANEER LENTIL CURRY *dairy*

Homemade cheese with lentils and South Indian spices.

£14.00

VAZHACHAL FISH CURRY

Sea bass fillet with our traditional South Indian spices in a roasted coconut, fenugreek and tomato masala.

£15.00

NALLUR PRAWN CURRY

Prawns cooked with cardamom, onion, tomato, pepper and jeera.

£14.50

BADAM CHICKEN CURRY *n*

Chicken breast cooked with julienned ginger, onion, tomato and almonds.

£14.00

GINGER LAMB CURRY

Boneless lamb cooked with whole garam masala, onion, tomato and ginger.

£16.00

CHICKEN BIRYANI *n, m, dairy*

Boneless chicken thigh with Kerala-style spiced basmati rice, served with pickle, raita, poppadum and beetroot and ginger jam.

£16.00

LAMB BIRYANI *n, m, dairy*

Boneless lamb with Kerala-style spiced basmati rice, served with pickle, poppadums, raita and beetroot and ginger jam.

£17.00

If you have a food allergy or any special dietary requirements, please inform a member of our staff before placing your order.

gf = gluten-free, g = contains gluten, m = contains mustard seeds, v = vegetarian, vg = vegan, n = nuts, d = dairy. Our chicken and lamb are halal.



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MAIN MENU

SIDE DISHES

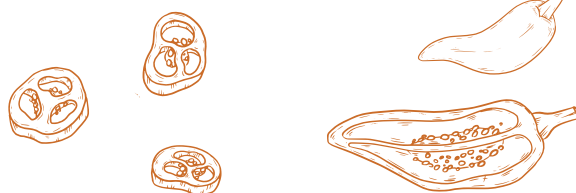
RAITA <i>dairy, v</i> Homemade yoghurt with vegetables.	£3.50	THORAN <i>vg, m</i> Dry, stir-fried vegetables with fresh coconut and curry leaves.	£6.25
DAL <i>m, vg</i> Classic lentil curry with garlic.	£5.00	SAMBAR <i>m, vg</i> Traditional South Indian curry made with lentils, vegetables, pepper and tamarind.	£6.50
RASAM <i>m, vg</i> Home-style spicy broth with tomato, garlic, tamarind and spices.	£5.85	SPINACH DAL <i>m, vg</i> Lentil curry with spinach and homemade masala.	£6.70
MUNG BEAN SALAD <i>vg</i>	£5.95		

BREAD & RICE

PLAIN BASMATI RICE <i>vg</i>	£3.75	PARATHA <i>vg, g</i> Our own flaky, layered flatbread.	£4.25
COCONUT RICE <i>vg</i>	£3.95	PULAO RICE <i>vg</i>	£3.95

KIDS MEAL

BUTTERFLY PLATE <i>m, g</i> Rice, poppadom, chicken curry and chips.	£8.90	ROSE PLATE <i>vg, m, g</i> Rice, dal, poppadom, yoghurt and chips.	£8.00
Rice, dal, poppadom, grilled chicken and chips.	£9.10	SEA PLATE <i>m, g</i> Rice, dal, poppadom, grilled prawns and chips.	£9.10
		Rice, poppadom, prawn curry and chips.	£8.75



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We use non-GM rapeseed oil in our cooking. Our chicken and lamb are halal.

An optional 12.5% service charge will be added to your bill.