

MUNCHIES

PAPAD WITH CHUTNEYS	9
ONION PAKORA	12
ALOO TIKKI	9



APPETIZERS

CAULIFLOWER 65	15
BABY CORN 65	18
PANEER 65	19
CAULIFLOWER 999	15
BABY CORN 999	18
PANEER 999	19
CAULIFLOWER SCHEZWAN	15
BABY CORN SCHEZWAN	18
PANEER SCHEZWAN	19
CAULIFLOWER HONEY GARLIC	15
BABY CORN HONEY GARLIC	18
PANEER HONEY GARLIC	19
CHICKEN 65	20
CHICKEN 999	20
CHICKEN SCHEZWAN	20
CHICKEN HONEY GARLIC	20
FISH 65	21
FISH 999	21
FISH SCHEZWAN	21
FISH HONEY GARLIC	21
KING PRAWN/SHRIMP 65	23
KING PRAWN/SHRIMP 999	23
KING PRAWN/SHRIMP SCHEZWAN	23
KING PRAWN/SHRIMP HONEY GARLIC	23
GOAT SUKKA	22
CHICKEN SUKKA	20
PEPPER CHICKEN	19
FISH AND CHIPS	22



SOUPS

TOMATO DHANIYA SHORBA	8
COCONUT MUSHROOM	8
COCONUT CHICKEN	9
MANCHOW VEG	8
MANCHOW CHICKEN	9



OMLETTES

MASALA OMLETTE	14
BELL PEPPER OMLETTE	14
MUSHROOM OMLETTE	14
SPINACH OMLETTE	14

IDLY

Indian Rice cake made by steaming a batter consisting of fermented black lentils and rice

IDLY	12
MASALA IDLY	13
PODI IDLY	13
GHEE PODI IDLY	14
BELL PEPPER IDLY	13
CHILLI IDLY	13
RASAM IDLY	15



VADA

Indian Style donut shaped lentil fritters

VADA	12
RASAM VADA	15
SAMBAR VADA	15
SWEET DAHI VADA	15
SALT DAHI VADA	15



DOSA

Indian style crepe made from fermented batter of Ground black lentils and rice with toppings of your choice

PLAIN DOSA	14
MASALA DOSA	16
MYSORE MASALA DOSA	16
SWEET AND SPICY DOSA	16
SWEET AND SPICY MASALA DOSA	17
KARA DOSA	15
KARA MASALA DOSA	17
GHEE DOSA	16
GHEE PODI DOSA	17



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GHEE PODI MASALA DOSA	19
PAPER GHEE ROAST DOSA	17
PAPER GHEE ROAST MASALA DOSA	19
PAPER DOSA	16
ONION DOSA	15
ONION MASALA DOSA	17
ONION CHILLI DOSA	16
ONION CHILLI MASALA DOSA	18
PANEER DOSA	17
PANEER MASALA DOSA	19
PAV BHAJI DOSA	18
CHICKEN KEEMA DOSA	20
LAMB KEEMA DOSA	21
SCHEZWAN DOSA	16
SCHEZWAN MASALA DOSA	18
EGG DOSA	18
RANG DE GRAND DOSA	40
CHILLI CHEESE DOSA	17
CHEESE MASALA DOSA	18
MINT DOSA	16
GONGURA DOSA	17
SPRING MIX DOSA	18
SPINACH DOSA	16
SPINACH CHEESE DOSA	18
CHEESE DOSA	16



RAVA DOSA

Indian Style thin netted and crispy Crepe and with cream of wheat, rice flour, all purpose flour and spices with toppings

RAVA DOSA	18
RAVA ONION DOSA	19
RAVA ONION CHILLI DOSA	20
RAVA MASALA DOSA	20
RAVA GHEE DOSA	20
RAVA GHEE MASALA DOSA	21



UTHAPPAM

Indian Style pancakes made with fermented rice and lentil batter with topping of your choice

PLAIN UTHAPPAM	12
ONION CHILLI UTHAPPAM	14
CHEESE CHILLI UTHAPPAM	15
CHEESE UTHAPPAM	14
CHILLI UTHAPPAM	13
CHILLI ONION UTHAPPAM	14
MIX VEG UTHAPPAM	15
MIX VEG CHILLI UTHAPPAM	16
MIX VEG TOMATO UTHAPPAM	16
TOMATO ONION UTHAPPAM	14
TOMATO ONION CHILLI UTHAPPAM	15



PURI

Deep fried bread made from wheat/All Purpose flour

PURI CHANA	15
PURI ALOO	15
CHOLE BHATURA	18

CHAAT

PANI PURI 12
Crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water and popped into one's mouth whole

PAPDI CHAT 15
Indian street food snack filled with chickpeas, potatoes, various chutneys, yogurt, papdi, curd, sev and is garnished with coriander

TIKKI CHAAT 15
A crispy Indian potato patty flavored with spices and topped with yogurt and chutneys

SAMOSAS CHAAT 15
Tangy, Spicy chole (chickpeas) are served with samosa and dollops of yogurt and chutney

PAV BHAJI 18
A spiced mixture of mashed vegetables in a thick gravy served with bread

MUMBAI VADA PAV 18
A deep fried potato dumpling placed inside a bread bun (pav) accompanied with one or more chutneys and a green chili

ANAARI DAHI BALLA 18
Deep fried lentil fritters are dunked in yogurt and topped with chutneys and Pomegranate

DABELI 18
Little sweet and spicy potato filling in pav or buns with crunchy peanuts, pomegranate seeds, tangy tamarind and spicy garlic chutney.

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HAKKA

VEG HAKKA NOODLES	18
EGG HAKKA NOODLES	20
CHICKEN HAKKA NOODLES	21
SHRIMP HAKKA NOODLES	22
SCHEZWAN HAKKA NOODLES	18
SCHEZWAN EGG HAKKA NOODLES	20
SCHEZWAN CHICKEN HAKKA NOODLES...	21

VEG CURRIES

DAL BHUKARA 18
A rich, flavorful lentil preparation made with whole black gram (urad dal)

DAL FRY 18
Popular Indian Dish made with slowly cooked yellow lentils with spices and herbs

CHICKPEA CURRY 18
Chickpeas cooked in tomato spices and herbs

PANEER TIKKA MASALA 20
Paneer Tikka Masala cottage cheese simmered in tomato and creamy sauce

PANEER METHI GARLIC 20
A rich, creamy, flavoured and slightly sweet Indian paneer curry recipes with a ting of bitterness from methi leaves and garlic.

VEG JAIPURI 20
Delicious curry made with mixed vegetables and paneer cubes in a tomato onion-based gravy

DIWANI HANDI 20
Veggies cooked to perfection in a thick, rich and creamy slightly spicy gravy

PANEER BHURJI 20
Scrambled cottage cheese added to sautéed onions, tomatoes and spices

CREAMY CORN METHI 20
A spicy tomato & cashew based gravy made creamier with the addition of fresh cream with corn, methi leaves simmered to perfection

BAINGAN BHARTA 19
A traditional dish made with grilled eggplants, onions, tomatoes, spices and herbs. If you love eggplants you got to try

PANEER CAPSICUM 20
Cottage cheese with mixed peppers cooked with tomatoes, chillies, ginger, and blend of coarsely ground spices

SCHEZWAN SHRIMP HAKKA NOODLES	22
VEG HAKKA FRIED RICE	18
EGG HAKKA FRIED RICE	20
CHICKEN HAKKA FRIED RICE	21
SHRIMP HAKKA FRIED RICE	22
SCHEZWAN HAKKA FRIED RICE	18
SCHEZWAN EGG HAKKA FRIED RICE	20
SCHEZWAN CHICKEN HAKKA FRIED RICE	21
SCHEZWAN SHRIMP HAKKA FRIED RICE...	22

NON-VEG CURRIES

SOUTH INDIAN CHICKEN CURRY 21
Chicken gravy mixed with curry leaves, onion, ginger, garlic, spices and herbs

BUTTER CHICKEN 21
Chicken Tikka (chicken breast) marinated and baked in the tandoor, then simmered in a creamy tomato gravy.

CHICKEN TIKKA MASALA 21
Chicken Tikka marinated in homemade yogurt, ginger, garlic, spices, lime juice and cooked in Tandoor, then added to a masala gravy with tomato, onion, ginger, garlic, pepper, cilantro and a touch of yogurt.

SPINACH CHICKEN 21
Pureed spinach, onion, tomato, and a touch of cream with fresh ginger

KADAI CHICKEN 21
Chicken cooked with mixed peppers, onion, tomato, cilantro and fresh ginger, in a masala gravy and a touch of yogurt.

SOUTH INDIAN GOAT CURRY 23
Goat gravy mixed with curry leaves, onion, ginger, garlic, spices and herbs

GOAT VINDALOO 23
Goat and potato in a sour, tangy, and spicy tamarind gravy

GOAT KORMA 23
Goat cooked with a blend of spices in a creamy cashew gravy

KADAI GOAT 23
Goat cooked with mixed peppers, onion, tomato, cilantro and fresh ginger, in a masala gravy and a touch of yogurt

MALABAR FISH 23
A delicious, creamy fish curry with goodness of coconut milk, chillies, coriander and mustard seeds

MALABAR SHRIMP 23
A delicious, creamy shrimp curry with goodness of coconut milk, chillies, coriander and mustard seeds

SPECIAL BIRYANI

BONELESS CHICKEN BIRYANI	20
PRAWNS BIRYANI	21
KEEMA BIRYANI	21
PANEER BIRYANI	20



DESSERTS

GULAB JAMUN	5
DOUBLE KA MEETHA	9
INDIAN FRUIT SALAD	10
QUBANI KA MEETHA	12



DRINKS

MANGO MIRCHI	7
MOJITO	7
INDIAN TEA	5
MADRAS COFFEE	5
BLACK TEA	5
INDIAN ESPRESSO - STRONG	5



EXTRAS

GHEE	3
YOGURT/RAITHA	5
ONION SALAD (W) CHILLI	5



NAANS & RICE

PLAIN NAAN	4
BUTTER NAAN	4
GARLIC NAAN	5
SESAME NAAN	5
PLAIN ROTI	4
BUTTER ROTI	4
PLAIN RICE	7
JEERA RICE	12

KIDS MENU



CONE DOSA	12
NUTELLA/CHOCOLATE DOSA	12
CARROT DOSA	12

18% Gratuity is added to all groups of 8 or more



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