



Rani

Vegetarian Restaurant

Established since 1984

Menu



Rani's Roots

The principal occupation of the villages in Gujarat is agriculture. The villagers have been cultivating crops such as groundnut, cumin, sugarcane, jawar (sorghum), Bajra (millet), rice and wheat. They have also cultivated a myriad of pulses, honey and fruits, like jamun, guava and mangoes for hundreds, if not thousands of years.

Over generations this agricultural economy, combined with rural folklore, with its roots tracing back to Hindu and Jain mythology have become the defining characteristics, of village society in Gujarat. This unique blend of agriculture and tradition, has fostered one of the most sophisticated and balanced pure vegetarian cuisines in the world.

The fact remains that millions of people who live in these region, have been vegetarians for thousand of years. They have had access to diversified farm fresh produce, along with the most exotic spices. This has resulted in a cooking style, many consider the most creative and healthy Indian Cuisine.

Gujarati village cuisine is unique and very different from that found across the rest of India. In fact they say, you go to Bengal for the art and culture, you go to South India for the natural beauty but you go to Gujarat for the food!

At Rani our mission is to recreate for you the wholesome full flavored freshness, experienced daily by the villagers of Gujarat. We focus on using traditional Gujarati cooking techniques, coupled with fresh produce. We only use our own home blended spices, staying true to the unique recipes of Gujarat.

From the delicate fragrance of a light Gujarati Dal, to the explosion of textures and flavors ready and waiting in Aloo Papri Chat, all the way to the unique treat of Undhia, (the true signature dish of village life). All are part of the unique freshness, creativity and flavor of Gujarati cuisine that once experienced, is never forgotten.

Rani Buffet

4 Cold Starters

4 Hot Starters

4 Main Course Curries

1 Bread

2 Rice Dishes

Masala Dosa (on request)

14 Different Accompaniments

2 Desserts

Evening Buffet (6pm - 11pm) £15.00

Weekend Lunch Buffet (12pm - 4pm) £12.50

Please Note:

Service Charge of 10% will be added to your bill. Half price buffet for children under 10. Frequent visits to the buffet are most welcome. Please use a clean plate for each visit to the buffet area. Sharing a buffet is strictly **NOT** permitted.

Appetisers £1.00

1. Plain Papadum [C]

Thin fried crispy appetiser served with fresh coriander chutney.

2. Spicy Papadum [C]

Thin roasted crispy appetiser served with fresh coriander chutney.

3. Masala Papadum [O X] £1.50

Thin roasted or fried papadum with onions (optional), tomato, fresh coriander and Indian spices.

Soups [Dal] £4.95

4. Gujarati Dal [S]

Thin spiced lentil soup. Also used as a gravy with main course.

5. Tarka Dal [O]

A hearty soup consisting of red lentiles with onions and garlic.

6. Kadhi [D S]

A sweet and spicy yoghurt soup thickened with gram flour and tempered with jeera spices.

7. Sambhar [S]

Spiced lentil soup with vegetables and tamarind.

Cold Starters £4.95

8. Aloo Dhai Poori [S D W O X]

Flat crispy pooris, potatoes and onions topped with yoghurt sauce, tamarind sauce and sev.

9. Aloo Papri Chaat [S D W]

Chick peas and potatoes served on flat crispy pooris with tamarind sauce and topped with yoghurt sauce.

10. Chana Chaat [S D W O X]

Spicy chick peas and chopped onions served on flat crispy pooris with tamarind. Topped with yoghurt sauce.

11. Chola Papri Chaat [S D W O X]

Spicy black eye beans and chopped onions served on flat crispy pooris with tamarind and yoghurt sauce. Topped with sev.

12. Bhel Poori [S N W O X]

A mixture of crispy poori, puffed rice, sev, potato and onion mixed with tamarind sauce.

13. Dahi Wada [D]

Lentil bhajias served in yoghurt with spices and drizzled with tamarind sauce.

14. Pani Poori [W S O X]

Crispy poori served with tamarind mint water with blank peas, boiled lentils, onions (optional) and sev.

Key

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[N] - contains nuts [S] - contains sugar [W] - contains wheat [X] - can be prepared without onion and garlic

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Hot Starters £4.95

15. Potato Bhajias [C]

Sliced potatoes mixed in a spiced gram flour paste and deep fried. Served with fresh coriander chutney.

16. Onion Bhajias [C O]

Chopped onions mixed in a spiced gram flour paste and deep fried. Served with fresh coriander chutney.

17. Palak Bhajias [C]

Chopped spinach mixed in a spiced gram flour paste and deep fried. Served with fresh coriander chutney.

18. Vegetable Bhajias [C]

Various vegetables mixed in a spiced gram flour paste and deep fried. Served with fresh coriander chutney.

19. Mixed Bhajias [C O X]

Potato, onion, palak and vegetable bhajia served with fresh coriander chutney.

20. Samosas [S W]

Spicy vegetables mix folded in hand-rolled pastry and deep fried. Served with date chutney.

21. Kachori [S W C]

A mildly spiced lentil, pea and sultana mix flavoured with cinnamon, rolled in pastry and deep fried. Served with tamarind sauce.

22. Akhaa Murcha [C S]

Cooked vegetables stuffed in large chillies Coated with gram flour paste and deep fried. Served with fresh coriander chutney.

23. Aloo Tiki [S D N]

Cooked lentil and pea mix rolled in mash potato and deep fried. Topped with tamarind, cold yoghurt sauce and fresh coriander chutney.

24. Khaman Dhokla [W C]

Chick pea flour steamed savoury sponge. Served with tamarind sauce.

25. Idli [D W]

Semolina steamed savoury sponge. Served with coconut chutney.

26. Fried Idli [D W]

Fried Idli served with coconut chutney.

27. Idli Sambhar [D S W]

Idli served with sambhar and coconut chutney.

28. Khaman Dhokla Sambhar [W]

Khaman dhokla served with sambhar and coconut chutney [D].

29. Fried Mogo

Starchy root vegetable fried and mildly spiced. Served with tamarind sauce [S].

30. Garlic Chill Mogo [O]

Starchy root vegetable fried and spiced with added garlic. Served with tamarind sauce [S]

31. Mushroom Bhajia

Chopped Mushrooms mixed in a spiced gram flour paste and deep fried. Served with fresh coriander chutney.

32. Chilli Paneer [O G D S] £6.95

Fried cheese cooked in tomato gravy with chillies, mixed peppers, garlic, onions and spices for flavour.

33. Pau Bhaji [D W O X] **£5.95** Extra Pau (bun) 2 for **£1.50**

Boiled mixed vegetable, aubergine and cauliflower cooked in tomato sauce with onions. Served with pau.

Main Courses

Curries **£6.95**

34. Matar Gobi

Cauliflower florets and garden peas slow cooked with mild spices and freshly chopped coriander curry.

35. Banana Methi

Ripe bananas and fresh fenugreek leaves cooked with a richly spiced tomato gravy.

36. Lilotri Sak

Slow cooked Kenyan aubergines, broad beans, green beans, peas and potatoes with subtle spices.

37. Chola [S]

Black eye bean curry mildly spiced with cinnamon, cloves, root ginger and fresh coriander.

38. Rani Aloo [S N]

Mildly spiced potatoes cooked with roasted lentil and cashew nuts.

39. Chana [S]

Chick peas prepared in a delicately spiced tomato and tamarind gravy.

40. Matar Chatri [O]

A saucy mushroom and pea curry prepared with onions, garlic, ginger and coriander.

41. Bombay Aloo [S]

Saucy potato curry cooked in a tomato gravy with turmeric and jeera spices.

Popular Specials **£7.95**

42. Undhia [W]

Aubergine, peas, guvar, valour, tindora, pigeon peas, and potato slow cooked with fried fenugreek balls.

43. Aubergine & Potato [N]

Kenyan aubergines and potato slow cooked with, spices, ground peanuts and coriander.

44. Sakara Sak [S]

Authentic Sweet potato cooked in coconut milk curry flavoured with aromatic spices.

45. Kofta Paneer [D]

Fried paneer cubes slow cooked with cauliflower, peas and kofta balls, grated dudhi, cabbage and carrots flavoured with root ginger, coriander, mildly spiced and deep fried into vegetable balls.

46. Methi Paneer [D]

Paneer and fenugreek leaves cooked with a richly spiced tomato gravy.

47. Murcha Paneer [D]

Fried paneer cooked with peppers in a richly prepared tomato gravy.

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Breads £2.50

48. Chapattis [W]

Unleavened thin roasted bread. Available with or without butter.

49. Methi Bhatoora [D W]

Deep fried puffy bread with fenugreek leaves.

50. Pooris [W]

Deep fried bread shaped into hollow puffed balls.

51. Paratha [W]

Unleavened bread seasoned with salt. Roasted with vegetable ghee.

52. Methi Thapla [W]

Unleavened dough spiced and mixed with fenugreek leaves. Flat roasted with a little vegetable oil.

53. Garlic - Paratha [W O]

A very small amount of garlic and red chilli powder paste parcelled in unleavened dough. Hand rolled and roasted with vegetable ghee.

54. Rotla

Millet and cornmeal flat bread rolled and roasted.

55. Plain Naan [W]

Leaven flat bread made on a tawa (Pan) .

56. Garlic Chilli Naan [O W] £3.00

Leaven flat bread made on a tawa (Pan) .

57. Butter Naan [D W] £3.00

Leaven flat bread made on a tawa (Pan) .

Stuffed Breads £3.50

58. Mithi Roti [S W]

Sweetened lentil mix flavoured with cardamom and saffron, parcelled in unleavened dough. Hand roasted. Applied with vegetable ghee and sprinkled with poppy seeds.

59. Paratha – Aloo [S W]

Spicy potato mix with ginger, cinnamon, green chilli and coriander, parcelled in unleavened dough. Hand rolled and roasted with vegetable ghee.

Rice

60. Plain Basmati Rice. £3.00

Basmati rice

61. Jeera Rice £3.95

Fried Jeera spice mixed with plain basmati rice.

62. Pilau Rice [N] £4.95

Basmati rice slow cooked with vegetables, sultanas and cashew nuts. Mildly spiced.

63. Khichdi [D] £4.95

Slowed cooked moong dal lentils and rice with butter.

64. Vegetable Biryani £5.50

Mixed vegetable rice dish served with raita [D]

Accompaniments £2.00

- 65. Fresh Coriander Chutney [N S]
- 66. Date Chutney
- 67. Coconut Chutney [D]
- 68. Mango Chutney [S]
- 69. Green Chilli Pickle
- 70. Plain Yoghurt [D]
- 71. Raita [D]
- 72. Tomato Chutney
- 73. Mint Sauce [D]

Rani Specialities

74. Rani Thali - Traditional main meal for one person [S D N W] £12.00

Served in a round steel tray. The meal will consist of a curry of your choice from the menu, chola, pilau rice, chapattis or pooris, Gujarati Dal, raita, green chilli pickle and mango chutney.

75. Rani Special Dosa £8.95

Rani aloo [S N O] folded in a rice and black lentil pancake. Served with sambhar [S] and coconut chutney [D].

76. Rani Masala Dosa £8.95

Rani aloo [S N] folded in a rice and black lentil pancake. Served with sambhar [S] and coconut chutney [D].

77. Rani Plain Dosa £4.95

Folded rice and black lentil pancake. Served with sambhar [S] and coconut chutney. [D]

Rani Set Meal £35.00

Create your own set menu - This meal is for two persons sharing.

Appetiser

Any Two Papadums with coriander chutney. [C]

Starter

Any Two Starters.

Main Meal

Any Two Curries.

Rice & Breads

Any one portion bread and one portion rice. Alternatively you can have any two portion breads or any two portion rice.

Soup

Choice of of Gujarati Dal, mixed dal or shambhar.

Accompaniments

Mango chutney and raita.

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Set Meal A - £35

Appetiser

Plain or spicy papadums with coriander chutney. [C]

Starter

Bhel Poori [S N W O X]

A mixture of crispy poori, puffed rice, sev, potato and onion mixed with tamarind sauce.

Samosas [S W]

Spicy vegetables mix folded in hand-rolled pastry and deep fried. Served with date chutney and a lemon slice.

Main Meal

Banana Methi

Ripe bananas and fresh fenugreek leaves cooked with a richly spiced tomato gravy.

Kofta Paneer [D]

Fried paneer cubes slow cooked with cauliflower, peas and kofta, (grated dudhi, cabbage and carrots flavoured with root ginger, coriander, mildly spiced, deep fried into vegetable balls).

Bread

Chapattis [W]

Unleavened thin roasted bread. Available with or without butter.

Rice

Pilau Rice [N]

Basmati rice slow cooked with vegetables, sultanas and cashew nuts. Mildly spiced.

Soup

Gujarati Dal [S]

Thin spiced lentil soup. Also used as a gravy with main course.

Accompaniments

Green Chilli Pickle
Raita [D]

Set Meal B - £35

Appetiser

Plain or spicy Papadums with coriander chutney. [C]

Starter

Aloo Papri Chaat [S D W]

Chick peas and potatoes served on flat crispy pooris with tamarind sauce and topped with yoghurt sauce.

Mixed Bhajias [C O X]

Potato, onion, palak and vegetable bhajia served with fresh coriander chutney.

Main Meal

Chana [S]

Chick peas prepared in a delicately spiced tomato and tamarind gravy.

Aubergine & Potato [N]

Kenyan aubergines and potato slow cooked with, spices, ground peanuts and coriander.

Bread

Methi Bhatoora [D W]

Deep fried puffy bread with fenugreek leaves.

Rice

Plain Basmati Rice

Basmati rice

Soup

Tarka Dal [O]

A hearty soup consisting of red lentiles with onions and garlic.

Accompaniments

Lime Pickle [S]
Raita [D]

Set Meal C - £35

Appetiser

Plain or Spicy Papadums with coriander chutney. [C]

Starter

Chana Chaat [S D W O X]

Spicy chick peas and chopped onions served on flat crispy pooris with tamarind. Topped with yoghurt sauce.

Akhaa Murcha [C S]

Cooked vegetables stuffed in large chillies. Coated with gram flour paste and deep fried. Served with fresh coriander chutney.

Main Meal

Lilotri Sak

Slow cooked Kenyan aubergines, broad beans, green beans, peas and potatoes with subtle spices to accommodate most palates.

Murcha Paneer [D]

Deep fried bread shaped into hollow puffed balls.

Bread

Pooris [W]

Deep fried puffy bread with fenugreek leaves.

Rice

Pilau Rice [N]

Basmati rice slow cooked with vegetables, sultanas and cashew nuts. Mildly spiced.

Soup

Tarka Dal [O]

A hearty soup consisting of red lentiles with onions and garlic.

Accompaniments

Mango chutney [S]
Raita [D]

Desserts £4.95

Kulfi [S D N]

A rich frozen milk delicacy with pistachios, almonds, cardamom and flavoured with saffron.

Carrot Halva [S D N]

Grated carrots cooked in milk to a thick rich consistency, flavoured with cardamom. Served hot.

Ras Malai (two piece) [S D N W]

Sponge milk dumplings soaked with pistachios and almonds.

Rani Nutty Monthal [S D N]

Gram flour slow roasted with pistachio, almonds and cashew nuts and sugar syrup.

Shrikand [S D N]

A rich yoghurt dessert flavoured with saffron and cardamom.

Hot Gulab Jambu (two piece) [S D W]

Cardamom flavoured sponge in shape of a ball in an aromatic saffron syrup.

Hot Gulab Jambu with Vanilla Ice Cream [S D W]

One piece of gulab jambu with one scoop of vanilla ice cream.

Coconut Paradise [D S]

Real half coconut shell filled with delicious coconut ice cream

Pineapple Heaven [D S]

Natural pineapple skin filled with deliciously cool pineapple ice cream.

Motka Kulfi [D S W]

An exclusive ceramic pot filled with highly luxurious rich saffron & pistachio flavoured ice cream topped with nuts.

Melon Delight [D S]

Real half melon skin filled with exotic melon icecream.

Royal Pot [D S]

Toffee flavour ice cream topped with delicious milk toffee pieces in an attractive pot.

Mango Delight [D S]

Exotic mango sorbet filled into a real half mango skin.

Fresh Fruit Salad

A refreshing bowl of melon, pineapple, grapes, strawberries and orange.

Icecream (two scoops) £4.50

Vanilla [D S]

Strawberry [D S]

Chocolate [D S]

Pistachio [D S N]

Mint Ice Cream [D S]

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White Wine

125ml 175ml Bottle

Camino los Robles Blanco Aireno, Spain, organic & vegan

£2.95 £3.95 £14.95

100% Airen. Crisp, clean, dry, a great 'all rounder'.
Compliments most dishes 2013

Sauvignon Blanc, Ventus, Valle Centrale, Chile, vegan

£3.95 £4.95 £18.00

100% Sauvignon. Dry, fresh light citrus. Cuts through spicier dishes,
great with Paneer cheese. 2013

Pinot Grigio, Colpo di Fortuna, Italy, vegan

£4.95 £5.95 £21.00

100% Pinot Grigio. Crisp & light, fruity on the palate. Ideal with light
fresh dishes. 2013

Muscadet "sur lie" 'Les Gautronnières', France, organic & vegan

£5.95 £6.95 £24.00

100% Muscadet. Aromas of white flowers and citrus. Ideal with
lighter dishes. 2013

Sedlescombe Orion, England, organic & vegan

£8.95 £9.95 £35.00

A light buttery wine with aromas of apples & pears. Delicious with
spicy hot dishes 2013

Red Wine

Camino los Robles Tinto, Tempranillo/Garnacha, Spain, organic & vegan

£2.95 £3.95 £14.95

Tempranillo/Garnacha Blend. Tastes of soft fruits, smooth &
balanced. Perfect with lighter less spicy dishes 2013

Pinot Noir Papparuda Romania, vegan

£3.95 £4.95 £18.00

100% Pinot Noir. Pure & simple. Tastes of redcurrant and fruit
flavours. Lovely with fruity medium dishes 2013

Rioja Tinto "Quinto Arrio" Rioja, Spain, organic & vegan

£4.95 £5.95 £21.00

Tempranillo/Garnacha Blend. Full bodied, tastes of blackcurrants
and deep red fruits. 2013

Chianti, Poggiosecco, Italy, organic & vegan

£5.95 £6.95 £24.00

Sangiovese/Malvasia Nera Blend. Bright ruby red colour, hints of
spicy red fruits and cloves. Perfect with fruity rich dishes. 2009

Barbera DOC, Cascina del Melo, Italy, biodynamic & vegan

£8.95 £9.95 £35.00

100% Barbera. Intense ruby red/purplish in colour. Lovely with rich
tomato and aubergine dishes. 2013

Rose

"Montalus" Vin de Pays d'Oc, Les Costières de Pomérols, France, vegan

£3.95 £4.95 £18.00

Syrah/Grenache Blend. Beautiful pale in colour, delicate flavours of
summer fruits. Delicious with roasted vegetables. 2013

Palido Rosé "Lobetia", Dominio de Punctum, Spain, organic & vegan

£4.95 £5.95 £21.00

100% Garnacha. Gorgeous, pure strawberry flavours. Lovely with
light/medium dishes 2013

Sparkling

125ml 175ml Bottle

Prosecco Frizzante, La Jara, Italy, organic & vegan £4.95 £5.95 £21.00
Delicious semi sparkling, full of fruits and very easy to drink!

Champagne Brut "Cuvée de Réserve", Piollot, France, vegan £45.00
Fine bubbles, a classy drop to celebrate with!

Aperitifs (50ml)

Martini Extra Dry (15% Abv) £2.95
Martini Bianco (15% Abv) £2.95
Martini Rosso (15% Abv) £2.95
Sherry (25% Abv) £2.95
Pimm's (25% Abv) £2.95

Whisky (25ml, 40% Abv)

Jack Daniel's £2.60
Jameson £2.50
Glenfiddich (12 years old) £3.00
Johnnie Walker Black label £2.75
Bells £2.50

Gin (25ml, 37.5% Abv)

Gordon's Dry £2.60
Bombay Sapphire £2.70

Brandy 25ml (40% Abv)

VSOP Remy Martin £3.10
E&J Original £2.60

Liquors (25ml)

Disaronno (28% Abv) £2.50
Southern Comfort (35% Abv) £2.50
Malibu (21% Abv) £2.40
Cointreau (40% Abv) £2.50
Tia Maria (20% Abv) £2.50
Baileys (17% Abv) £2.50
Sambuca (40% Abv) £2.50

Rum (25ml)

Barcardi (37.5% Abv) £2.50
Captain Morgan (40% Abv) £2.50

Vodka (25ml, 37.5% Abv)

Smirnoff Red £2.50

Mixers

Soft drinks £1.20
Lime cordial £0.30

Bottled Beer

Cobra Small (330ml, 4.8% Abv)	£3.00	Tusker (500ml, 4.2% Abv)	£4.90
Cobra Large (660ml, 4.8% Abv)	£4.95	Kingfisher (650ml, 4.4% Abv)	£4.95
Cobra Green (330ml, 0% Abv)	£2.95	Budweiser (660ml 4.8% Abv)	£4.95
King Cobra (750ml, 7.5% Abv)	£12.95	Guinness (500ml 4.3% Abv)	£4.95
Fosters (275ml, 4% Abv)	£2.95	John Smith Extra Smooth (400ml 3.6% Abv)	£4.95
Carlsberg (275ml, 4% Abv)	£2.95		
Magners (568ml, 4.5% Abv)	£4.95		

Fresh Fruit Juices

	Glass	Jug
Orange	£4.50	£15.00
Passion Fruit	£4.50	£15.00
Nimbu Paani (Lemon Water)	£4.50	£15.00

Lassi

	Glass	Jug
Mango Lassi	£3.50	£9.00
Sweet Lassi	£3.50	£9.00
Salted Lassi	£3.50	£9.00

Milkshakes

	Glass	Glass
Kesar Milkshake (Saffron) [S D W]	£3.50	Vanilla Milkshake £3.50
Badam Milkshake (Almond)	£3.50	Chocolate Milkshake £3.50
Kesaria Milkshake (Saffron & almond)	£3.50	Pistachio Milkshake £3.50
Rose Milkshake	£3.50	Strawberry Milkshake £3.50
Falooda Milkshake	£3.50	Mint Chocolate Milkshake £3.50

Soft Drinks

	Glass	Jug
Coke	£2.20	£6.50
Diet Coke	£2.20	£6.50
Sprite	£2.20	£6.50
Fanta Orange	£2.20	£6.50
Thums Up	£2.20	£6.50
Limca	£2.20	£6.50
Sparkling Passion	£2.20	£6.50
Sparkling Mango	£2.20	£6.50
Appletiser	£2.20	£6.50
Ginger Ale	£2.10	
Redbull	£2.95	

Water

	Small	Large
Still Water	£1.50	£3.00
Sparkling Water	£1.50	£3.00
Soda Water	£2.10	
Tonic Water	£2.10	

Tea & Coffee

Rani masala chai	£3.00	White Coffee	£2.00
Ordinary tea	£2.00	Black Coffee	£2.00
Spiced tea	£2.00	Cappuccino	£2.50
Chamomile tea	£2.00	Mocho	£2.50
Peppermint tea	£2.00	Café latte	£2.50
Fresh mint tea	£2.00	Hot chocolate	£3.00
Rosehip tea	£2.00	Espresso	£2.00
Ginger lemon tea	£2.00	Liquor coffee	£4.00



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7 Long Lane, Finchley,
London N3 2PR

Tel: 020 8349 4386/2636

Email: ranivegetarian@gmail.com

Web: www.rani.uk.com

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Open Seven Days A Week
Including Bank Holidays
Mondays-Friday 11am-3pm & 6pm to 11pm
Saturday & Sundays 12noon to 11pm

