



# RANGEEN

*Indi-Cali Kitchen*

Catering is creating something special for you.



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WEDDINGS OR PARTY BOOKINGS. LIVE CHAAT AND KEBAB COUNTERS.

28241 Crown Valley Pkwy, Suite G, Laguna Niguel, CA 92677





## APPETIZERS

### **Crispy Green Chaat (G, N)**

Crispy fried greens and jalapeno rings with chutneys, sev, cilantro, onion, makhana mix, and tomato

### **Gobhi Manchurian (V, D, N)**

Fried cauliflower tossed in a sweet, tangy, spicy sauce made with ginger, chili, bell pepper and garlic

### **Papdi Chaat (N)**

Indian street food with crunchy discs, yogurt, chutneys, sev, potatoes, pomegranate seeds

### **Dahi Vada (N)**

Dumplings in yogurt and chutneys

### **Watermelon Chaat (V, N)**

Refreshing watermelon salad with mint, onions, tomatoes

### **Fruit Chaat (V, N)**

Mix of seasonal fruits with indian spices, almonds, raisins

### **Samosa Chat (N)**

Yogurt, samosa, onions, chutneys

### **Veggie Pakoras**

Veggie fritters in spiced chickpea flour

### **Paneer Pakoras (N)**

Paneer fritters in spiced chickpea flour

### **Lamb Meatballs (N)**

Flavorful Indian spiced grilled lamb meatballs on a bed of yogurt served with herbacious masala chimichurri

### **Chicken Manchurian (D, N)**

Fried chicken tossed in a sweet, tangy, spicy sauce made with ginger, chili, bell pepper and garlic

### **Chicken Pakoras (N)**

Chicken fritters in spiced chickpea flour

### **Fish Pakoras (N)**

Chickpea battered fish with amritsari flavors

### **Hara Bhara Slider (V, D, N)**

Hara Bhara Kebabs served in slider buns with lettuce and tomato

### **Vada Pav (V, D)**

Spiced potato balls served in slider buns with special gun powder chutney

### **Potato Shots (V, D, N)**

Crunchy spiced potato lollipops

### **Caprese Skewers (N)**

Classic caprese with mozzarella, cherry tomatoes and basil

### **Paneer Tikka Skewers (N)**

Grilled paneer and bell pepper individually skewered

### **Pav Bhaji (D, N)**

Mashed mixed vegetable curry served with slider buns

### **Veg Samosa (V, D, N, G)**

Savory fried Indian snack filled with potatoes and peas

### **Moong and Potato Chaat Shots (G, N)**

Masala Moong sprouts with chutney flavored yogurt and potato sticks

### **Pani Puri (V, D, N)**

Chickpea battered fish with amritsari flavors

### **Keema Pav (D, N)**

Minced spiced lamb served with slider buns

### **Canape Chaat (D, N)**

Handmade canapes filled with black chickpea salad

### **Mushroom Puff Pastry rounds (N)**

Caramelized onions and mushrooms atop puff pastry



## KEBABS



### Hara Bhara Kebab (V, D, N)

Kebabs filled with herbs, greens, peas, potatoes and spices.

### Paneer Tikka (G, N)

Grilled paneer and bell pepper marinated in yogurt and spices, topped with lime-pickled onions.

### Aloo Tikki (V, D, N)

Pan speared spiced potato patties

### Habanero Mango Chicken Tikka (G, N)

Grilled chicken smothered in sweet and spicy mango habanero sauce and bell peppers.

### Lamb Seekh Kebab (G, N)

Tender grilled lamb kebabs

### Tamarind BBQ Chicken Wings (D, N)

Chicken wings tossed in sweet and tangy tamarind bbq sauce.

### Fish Tikka (G, N)

Grilled fish fillet cubes marinated in yogurt and Indian spices.

### Tandoori Chicken Tikka (G, N)

Grilled chicken fillet cubes marinated in yogurt and Indian spices, grilled to perfection.

### Malai Chicken Tikka

Tender chicken breast cubes marinated in yogurt and spices

### Chicken Hariyali

Tender chicken marinated in greens and spices

### Chicken Kali Mirch

Tender chicken breast cubes marinated in yogurt and black pepper

### Lamb Patties

Soft and tender lamb kebabs

### Tandoori Salmon (Min order 50 pc)

Oven grilled salmon marinated in tandoori spices

## CURRIES



### Yellow Dal (V, D, N, G)

Yellow Indian lentils with tempering of mustard seeds and spices

### Paneer Tikka Masala (G, N)

Soft grilled paneer in a creamy tomato sauce with lovely, tangy spices

### Chana Masala (V, G, D, N)

Soft chickpeas, cooked with warm spices and aromatics with tomato, garlic, onion and cilantro

### Saag Paneer (G, N)

Paneer cheese in a delicious creamy green sauce

### Kadhai Mix Veg (V,G,D,N)

Sauteed vegetables with kadhai Indian spices

### Kadhai Paneer (N)

Grilled paneer with kadhai Indian spices

### Dal Makhni (G, N)

Black lentils simmered and slowly cooked with indian spices

### Malai Kofta

Potato and paneer dumplings in cashew based saucebase

### Mix Veg Korma (G)

Rich and luscious creamy yellow curry made with cashews, almonds, onions, tomatoes and seasonal vegetables.

### Paneer Korma (G)

Rich and luscious creamy yellow curry made with cashews, almonds, onions, tomatoes and paneer

### Rajma (V,G,D,N)

Slow cooked kidney beans in Indian spices

### Gobhi Aloo (V,G,D,N)

Potato and cauliflower in onions and tomato sauce

### Navratna Korma

Rich and luscious creamy yellow curry made with cashews, almonds, onions, tomatoes, seasonal vegetables and paner.





## CURRIES



### **Paneer Burji (N)**

Crushed paneer with onions, tomatoes and peas

### **Chicken Saag (G, N)**

Chicken tikka kebabs in a rich and luscious spinach gravy

### **Homestyle Chicken Curry (N)**

Chicken thighs cooked in a tomato and onion based gravy

### **Lamb Curry (D, N)**

Soft and tender lamb cooked in a rich onion and tomato stew

### **Fish Curry (D, N)**

Soft and tender fish cooked in a rich onion and tomato stew

### **Fish Korma (G)**

Rich and luscious creamy yellow curry made with cashews, almonds, onions, tomatoes and grilled fish

### **Shrimp Tikka Masala (G, N)**

Tender lamb meatballs in a creamy tomato sauce with lovely, tangy spices

### **Chicken Korma (G)**

Rich and luscious creamy yellow curry made with cashews, almonds, onions, tomatoes and chicken

### **Chicken Tikka Masala (G, N)**

Grilled chicken in a creamy tomato sauce with lovely, tangy spices

### **Fish Tikka Masala (G, N)**

Grilled fish in a creamy tomato sauce with lovely, tangy spices

### **Lamb Meatballs Tikka Masala (N)**

Tender lamb meatballs in a creamy tomato sauce with lovely, tangy spices

### **Kadhai Chicken**

Sauteed chicken thighs with kadhai Indian spices

## RICE



### **Yellow Rice (V,G,D,N)**

Basmati Rice cooked with turmeric and cumin

### **Jeera Rice (V,G,D,N)**

Basmati Rice cooked with turmeric and cumin

### **Peas Rice (V,G,D,N)**

Basmati Rice cooked with onions, cumin and peas

### **Pineapple Tawa Rice (G)**

Basmati rice, mixed with pineapple, garlic, onion, peppered peanut masala, cilantro and lime. Served with beet raita.

### **Vegetable Tawa Rice (V, G, D, N)**

Basmati rice, mixed garlic, onion, vegetables, cilantro and lime. Served with plain raita

### **Chicken Tawa Rice (G)**

Basmati rice, mixed with tender chicken, pineapple, garlic, onion, peppered peanut masala, cilantro and lime. Served with beet raita.





## CONTINENTAL



### Indi-mex tacos with paneer

Tacos with grilled paneer, tikka masala, onions, tomatoes, chutneys

### Indi-mex tacos with chicken

Tacos with grilled paneer, tikka masala, onions, tomatoes, chutneys

### Indian Taquitos

taquitos stuffed with paneer, corn or potato

### Chinese Noodles

Indo chinese noodles with vegetables

### Chili Paneer (G, N)

Paneer cheese in sweet and spicy indo-chinese sauce with bell peppers and onions

### Italian Pesto Pasta Veg

Pasta cooked in freshly made pesto pasta, parmesan cheese and cherry tomatoes

### Indian Tikka Masala Pasta with veggies

Pasta cooked in freshly made tikka sauce, seasonal veggies

### Chili Chicken (G, N)

Chicken thighs in sweet and spicy indo-chinese sauce with bell peppers and onions

### Italian Pesto Pasta with chicken

Pasta cooked in freshly made pesto pasta, parmesan cheese and chicken

### Indian Tikka Masala Pasta with chicken

Pasta cooked in freshly made tikka sauce, and chicken

### Sandwiches (multiple options)

Regular bread, ciabatta, tea sandwiches

## SALADS



### Marinated chili kale salad (V, D, G)

Marinated kale tossed with roasted sweet potatoes, crispy peanuts, pomegranate seeds, pistachio, chili, cilantro, lime-pickled onion

### Beets + Figs (G, N)

Greens tossed with tender beets, goat cheese, citrus soaked figs, oranges, mint, and topped peppered peanut masala and roasted chipotle pumpkin seeds.

## HANDHELDS



### Chicken Tikka Sandwich (N)

Tender malai chicken wrapped in naan along with tomatoes, lettuce and chutneys

### Paneer Tikka Sandwich (N)

Paneer tikka wrapped in naan along with tomatoes, lettuce and chutneys

### Lamb Meatballs Sandwich (N)

Lamb meatballs wrapped in naan along with tomatoes, lettuce, yogurt and chimichurri

### Lamb Seekh Kebab Sandwich (N)

Tender lamb seekh kebabs wrapped in naan along with tomatoes, lettuce, yogurt and chimichurri

### Hara Bhara Kebab Sandwich (V, D, N)

Crunchy hara bhara kebabs wrapped in naan along with tomatoes, lettuce and chutneys



## SIDES



Naan

Garlic Naan

Olive Naan

Chilli Garlic Naan

Chilli Cheese Naan

Masala Fries

Lentil Soup

Veg Soup

Plain Raita

Boondi Raita

Cucumber Raita

Beet Raita

## DESSERT

Kheer Cups

Mango Mousse Cups with chocolate  
and cookie crumble

Chocolate Mango Mousse Puffs

Chocolate Coated Strawberries

Panacotta

Gulab Jamun

Chocolate Mouse Cups

Tiramisu (Min order half tray/12 pcs)

Kulfi

Fruit Cream

Fruit Custard

## SPECIALITY DRINKS



**Matcha Shikanji (V, G, D, N)**

Matcha citrusade with herbs and ginger

**Golden Soda - Ginger Ale**

Spicy and sweet: turmeric soda with  
ginger, lime, and black pepper

**Masala Chai (G, N)**

Indian tea beverage made by boiling  
black tea in milk and water with a  
mixture of aromatic spices

**Mango Lassi (G, N)**

A creamy yogurt-based mango shake

**Butterfly Peaflower Iced Tea  
(V, G, D, N)**

A herbal tea drink with beautiful  
changing colors

**Marigold Passionfruit  
(V, G, D, N)**

Passionfruit, pineapple, mint, lime,  
and ginger

G = Gluten Free, D = Dairy Free, N = Nut Free, V = Vegan

\*The menu and the prices are updated as of June 2023 and are subject to change without a prior notice.\*