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Ra

Indian
Kitchen



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DOSAS



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BIRYANIS



Ra


& MORE

Super Delicious



FOOD MENU



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📍 8796, 19th St, RANCHO CUCAMONGA
CA 91701 ☎️ (909) 244-0953

• DOSA SPECIALS •

(Dosa is a thin, crispy crepe dish originating from South India, typically made from a fermented batter of rice and lentils, often served with sambar and chutney)

Plain Dosa **\$10.99**

Masala Dosa **\$12.99**

Dosa with spread of onion and potato stuffing

Mysore Masala Dosa **\$12.99**

Spread of special spicy sauce with onion & potato stuffing

Onion Dosa **\$12.99**

Finely chopped onion spread

Ghee Roast Dosa **\$12.99**

Dosa where clarified butter (ghee) is used as a topping It

Podi Karam Dosa **\$12.99**

Spread of house special spiced powder

Andhra Karam Dosa **\$12.99**

Spread of house special spicyred chilli paste

Ulli Karam Dosa **\$12.99**

Spread of finely chopped onions mix with red chilli powder

Paneer Burji Dosa **\$14.99**

Stuffed with spiced cottage cheese spread and herbs

Cheese Dosa **\$13.99**

Spread with plain cheese

Egg Dosa **\$13.99**

Plain dosa spread with egg

Chicken Kheema Dosa **\$14.99**

Popular dosa stuffed with spiced boneless chicken kheema

Mutton Kheema Dosa **\$16.99**

Popular dosa stuffed with spiced boneless goat kheema

Kids Dosa (Only For Kids) **\$6.99**

Plain and cone shape

Uthappam **\$8.99**

A thick pancakewith onion, tomato & chilli toppings

• APPETIZERS – VEG •

Chana Jor Garam Tikki **\$12.99**

A unique combination of chickpea, potato and cheese with house spices

Aloo Samosa **\$6.99**

Pastry filled with a spiced potato and pea mixture

Onion Pakora **\$9.99**

A crispy snack classic mix of gram flour, onions, spices andherbs

Masala Cut Mirchi **\$10.99**

Crispy chili fritter stuffed with spiced onions

Gobi 65 **\$13.99**

Batter coated and deep-fried cauliflower tossed in a Chef special 65 sauce

Gobi Fry **\$13.99**

A spice marinated and batter coated cauliflower florets are deep fried until crispy

Gobi Manchuria **\$13.99**

Batter coated and deep-friedcauliflower tossed in aromatic tangy soy sauce

Paneer Pakora **\$13.99**

Crunchy paneer bites can also be called as paneer nuggets

Paneer 65 **\$13.99**

Popular south Indian deep-fried paneer tossed in a Chef special 65 sauce

Chilli Paneer **\$13.99**

Indian cottage cheesewith onion, bell peppers and exceptional spicy chilli sauce

Veg Manchuria **\$13.99**

Mix veggie balls, sautéing them in a aromatic flavoured tangy soy sauce

Mushroom Manchuria **\$13.99**

Mushrooms cooked in aromatic flavoured tangy soy sauce

Mushroom Pepper Fry **\$13.99**

Mushrooms, tossed in spicy sauce and fresh ground black peppers

Chilli Mushroom **\$13.99**

Mushroom cooked with onion, bell peppers and exceptional spicy chilli sauce

• APPETIZER –NON VEG •

Chicken 65 **\$14.99**

Popular south Indian deep-fried chicken tossed in a Chef special 65 sauce

Chicken 555 **\$13.99**

This is unique dish made with ginger tossed in a spicy, herby buttersauce.

Chilli Chicken **\$13.99**

Chicken cooked with onion, bell peppers and exceptional spicy chilli sauce

Chicken Manchuria **\$13.99**

Chicken in aromatic flavoured tangy soy sauce

Chicken Vepudu **\$13.99**

A unique spice marinated dry sesame chicken, deep fried until crispy

Curry Leaf Chicken **\$13.99**

Spice coated chicken with curry leaves andIndian spices

Cashew Chicken fry

Andhra style spice chicken fry with cashew nuts and herbs

Chicken Wings

Deep fried chicken wings are cooked in chef special sauce

Shrimp Manchuria

Shrimp in aromatic flavoured tangy soy sauce

Chilli Shrimp

Shrimp cooked with onion, bell peppers and exceptional spicy chilli sauce

Royyala Vepudu

South Indian style shrimp cooked in ground spices and herbs

Apollo Fish

Delicious boneless fish with curry leaves and Indian spices

Fish Fry

Crispy boneless fish fried with a touch of exotic spices

Goat Sukha

A traditional bone in goat cooked with a touch of exotic Indian spices

• RICE-BIRYANIS •

Veg Dum Biryani

Mix vegetables cooked along with basmati rice, aromatic spices and herbs

Paneer Biryani

A flavourful aromatic dum cooked rice with spices, herbs and pan fried paneer

Guthi Vankaya Biryani

A flavourful aromatic rice with spices, herbs and pan fried baby eggplants

Egg Biryani

Veg biryani with pan fried boiled eggs

Chicken Dum Biryani

Bone in chicken dum cooked along with aromatic basmati rice and herbs

Boneless Chicken Biryani

Aromatic dum cooked rice with spices, herbs and pan fried boneless chicken

Goat Dum Biryani

Bone in goat dum cooked along with aromatic basmati rice and herbs

Thalapakatti Goat Biryani

Its unique blend of spices and flavours, tender goat cooked with seeraga samba rice

Steamed Rice

Rice that has been cooked by steaming

\$13.99

\$13.99

\$13.99

\$13.99

\$13.99

\$13.99

\$13.99

\$18.99

• SPECIAL PULAO •

Jackfruit Pulao

Basmati rice cooked along with whole spices, herbs, coconut milk and jackfruit

Gutti Vankay Pulao

Basmati rice with whole spices, herbs, coconut milk and baby eggplants

Orugallu Kodi Pulao

Basmati rice with whole spices, herbs, coconut milk and spicy boneless chicken.

Konaseema Goat Pulao

Basmati rice with whole spices, herbs, coconut milk and bone in goat

• ENTREES VEG •

Dal Makhani

Rich and creamy black lentil stew

Dal Fry

Lentils and tempering with seasoning spices

Jackfruit Tikka Masala

Jackfruit with onion and bell peppers cooked in rich and creamy sauce

Malai Koftha

Veggie balls deep-fried and cooked in rich and creamy sauce

Paneer Tikka Masala

Indian cottage, onion and bell peppers are cooked in rich and creamy sauce

Kadai Paneer

Indian cottage with mix vegetables cooked in kadai sauce

Palak Paneer

Paneer cooked in flavourful spinach based rich and creamy gravy

Mutter Paneer

Indian cottage and green peas are cooked in rich and creamy sauce

Aloo Gobi

Dhaba style semi dry preparation of cauliflower and potatoes

Chana Masala

White chickpeas, onions, tomatoes and aromatic kitchen spices

Palak Chana

Chickpeas is cooked in flavourful spinach based rich and creamy gravy

Bainagan Bartha

Grilled eggplant with tomato, onion, herbs and spices

Subzi Panchavathi

Mix vegetables are cooked in flavourful creamy sauce

\$14.99

\$14.99

\$14.99

\$18.99

\$13.99

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\$13.99

• ENTREES NON-VEG •

Butter Chicken	\$14.99
Boneless pieces of chicken cooked in rich and creamy sauce	
Chicken Tikka Masala	\$14.99
Boneless chicken, onion and bell peppers are cooked in rich and creamy sauce	
Chicken Curry	\$14.99
A fiery hot and delicious traditional bone in chicken curry with house spices	
Kadai Chicken	\$14.99
A delicious boneless chicken cooked in kadai sauce with mix vegetables	
Saag Chicken	\$14.99
Boneless chicken is cooked in spinach based rich and creamy gravy	
Goat Curry	\$17.99
A fiery hot and delicious traditional bone in goat curry with house spices	
Goat Tikka Masala	\$17.99
Bone in goat cooked in rich and creamy sauce with spices	
Saag Goat	\$17.99
Bone-in goat is cooked in flavourful spinach based rich and creamy gravy	
Goat Rogan Josh	\$17.99
Aromatic goat curry distinguished by its thick, flavourful red sauce and spices	
Lamb Curry	\$16.99
A fiery hot and delicious traditional boneless lamb curry with onion sauce	
Lamb Tikka Masala	\$16.99
Boneless lamb cooked in rich and creamy sauce with spices	
Saag Lamb	\$16.99
Boneless lamb is cooked in flavourful spinach based rich and creamy gravy	
Fish Curry	\$15.99
Fish cooked with aromatic herbs, coconut milk, tamarind and spices	
Shrimp Curry	\$15.99
Shrimp cooked with aromatic herbs, coconut milk, tamarind and spices	

• INDO-CHINESE •

Street Fried Rice	
Stir fried rice with vegetables, soy, chili sauce and protein option	
Veg / Egg	\$11.99 / \$12.99
Chicken / Shrimp	\$13.99 / \$13.99
Street Noodles	
Stir fried noodles with vegetables, soy, chili sauce and protein option	
Veg / Egg	\$11.99 / \$12.99
Chicken / Shrimp	\$13.99 / \$13.99

• FROM CLAY OVEN •

Paneer Tikka Kebab	\$13.99
Cottage cheese marinated in a blend of spices, cooked in Indian style clay oven	
Achari Chicken Tikka	\$13.99
Boneless chicken marinated in a pickling spice and grilled in clay oven	
Lasoni Chicken Tikka	\$13.99
Boneless chicken marinated in a flavourful garlic sauce and grilled in clay oven	
Tandoori Chicken	\$12.99
Marinated chicken in house special spices and grilled in clay oven	
Tandoori Pomfret	\$15.99
Pampano fish marinated in house spices, yogurt and cooked in clay oven	

• CHAATS •

Bhel Puri	\$7.99
Savoury snack, mix of puffed rice, onions, mint & a tamarind sauce	
Papdi Chaat	\$8.99
Made with fried flour crispies, chickpeas, yogurt & sev	
Samosa Chaat	\$9.99
Indian street food, made with aloo samosa, chickpeas, yogurt and sev	
Aloo Tikki Chaat	\$9.99
Made with aloo tikki, Chickpeas, sweet sour and chutneys, yogurt and sev	

• SWEETEN YOUR LIFE •

Apricot Delight	\$8.99
Apricot puree, layers of sponge cake, custard and cream	
Gulab Jamun	\$6.99
Fried dough balls made from milk solids are soaked in a honey syrup	
Rasmalai	\$6.99
Made with milk, a curdling agent, sugar, nuts, saffron and cardamoms	
Royal Falooda	\$9.99
Made with ice cream, sweetened milk over layers of vermicelli and nuts	

• INDIAN BREADS-NAANS •

Plain Naan	\$3.49	Cheese Naan	\$4.99
Butter Naan	\$3.99	Chilli Garlic Naan	\$4.99
Bullet Naan	\$3.99	Tandoori Roti	\$3.99
Garlic Naan	\$3.99	Malabar Parotta	\$4.99