

Nibbles

Chilli Olives £3.50

Mini Poppadums with Salsa & Dips £2.95

FarFar – Indian coloured Prawn Crackers with Dips £2.95

Olive & Sun-Dried Tomato Naan Bread £3.50

Starters

TRIO OF MURGH TIKKA £5.95

Selection of chicken in, creamed cheese, basil, coriander & mint and chilli yoghurt.

MASALA CRAB CAKES £6.50

Spiced crabmeat with chilli, ginger and lime. Served with coconut chutney.

MAHA JINGA £9.50

Tandoori King Prawns cooked to perfection, with cumin and carrot puree.

SALMON DILDAR £6.50

Scottish salmon chunks marinated in a special blend of spices, cooked in tandoor. With cucumber carpaccio and a yoghurt aniseed sauce.

SCALLOPS MANGO CORIANDER £7.95

Pan seared scallops, spiced cauliflower puree and mustard mango salsa

TANDOORI DUCK £6.95

Overnight marinated duck pieces cooked medium in the tandoor. Served with pomegranate chat salad and cranberry chutney.

SMOKED LAMB CHOPS £6.95

Lamb chops marinated in chef's secret recipe and cooked to perfection in the tandoor. Served with aubergine caviar with truffle oil and mint chutney.

TULSI SEEKH KEBAB £5.95

Skewered mince lamb, Kashmiri chilli, basil, ginger and saffron.

ALOO TIKKA CHAAT (v) £5.50

Lightly spiced potato patties, with channa masala, sweet yoghurt and tamarind sauce.

FETA & SPINACH SAMOSA (v) £4.95

Feta cheese, baby spinach and spices in pastry parcels.

GOBI MANCHURIAN (v) £5.25

Crispy-coated cauliflower stir-fried in Indo-Chinese sweet and sour sauce, served with a cool mint chutney.

MINT PANEER TIKKA (v) £5.50

Cottage cheese with a mint chutney filling cooked in the tandoor. Served with a tomato and garlic chutney.

RASOI SAMPLER (FOR TWO TO SHARE) £15.95

Trio of chicken tikka, smoked lamb chops, seekh kebab, crab cakes and tandoori prawns.

Mains Non-Vegetarian

DUCK BREAST £15.95

Pan-fried duck breast with a peppercorn crust, on a bed of cinnamon braised red cabbage with ginger honey parsnips and a wild berry compote.

GRILLED SEA BASS £15.50

Pan-grilled five spiced sea bass fillet with spring onion and coriander mash, asparagus and saffron curry sauce.

PUNJABI CHICKEN £14.95

Half chicken marinated in tandoor spices and yoghurt overnight and then skewered in the tandoor oven. Served with Cajun fries and a curry sauce.

GOAN TANDOORI SEABREAM £16.50

Whole seabream tandoor baked in dried lime, ginger, chilli and garlic. With cumin parmentier potatoes, cherry tomatoes and dill lemon butter sauce.

CHILLI MONKFISH & PRAWN CURRY £16.50

Fresh monkfish fillet with large prawns cooked with tomatoes, chilli, lemongrass, curry leaves, ginger and spring onions. Served with steamed rice.

HYDRABADI LAMB BIRIYANI £14.95

Leg of lamb marinated in yoghurt and cooked using the 'Dum' (slow steam cooker) method with slender basmati rice in a sealed pot.

MALABAR CHICKEN BIRIYANI £13.95

Tender chicken pieces layered with fragrant basmati rice in a sealed pot. Biryani's served with raita and curry sauce.

OLD DELHI CHICKEN £12.95

Chicken tikka slow cooked in a subtle creamy tomato sauce, flavoured with dried fenugreek leaves, ginger and honey. A local favourite!

LAMB SHANK WITH MASALA FIG SAUCE £14.95

Twist on this classic, lamb simmered in a rich onion based sauce, with yoghurt, Kashmiri chilli and garam masala. Finished with figs to add an exotic touch.

MADRAS BEEF CURRY £12.95

Tender chunks of beef simmered with onions in a tamarind sauce flavoured with South Indian masala.

CHICKEN CHETTINAND £12.95

Aggressively spiced but mellowed with yoghurt and coconut, black pepper infused chicken curry. A favourite of the Maharaja!

KING PRAWN PEPPER CURRY £14.95

Tandoor King prawns cooked with onions, mixed peppers and tomatoes in medium spiced sauce.

(V) Vegetarian (N) Contains Nuts. Please let your server know of any allergies that you may have.

Mains Vegetarian

GRILLED AUBERGINE & TOMATO (v/n) £11.95

Grilled aubergine cooked with pickling spices in a onion, tomato and peanut sauce. Drizzled with coconut milk and served with herb semolina.

DHAL MAKHANI (v) £8.95

Black lentils cooked overnight to the house recipe, finished with cream and butter.

SAAG PANEER (v) £9.95

A traditional Punjabi dish of spinach puree and chunks of Indian cottage cheese cooked with butter, green chilli, ginger and finally blended with cream.

KHATEY ALOO (v) £8.95

Crispy potatoes cooked with pickling spices.

Order any vegetable dish as a side for £5.50

Rice/Breads/Raita

STEAMED RICE (v) £3.00

Steamed aged basmati rice.

MUSHROOM RICE (v) £3.50

Basmati rice cooked with sliced mushrooms and spices.

TANDOORI ROTI (v) £2.75

Un-leavened whole-wheat bread, baked in a tandoor.

NAAN (v) £2.75

Leavened tandoor baked bread made from refined flour.

GARLIC & CORIANDER NAAN (v) £2.95

Chopped garlic and coriander coated naan.

PESHAWARI NAAN (v/n) £3.25

A sweet naan with a filling of nuts, coconut and sultanas.

KEEMA NAAN £3.75

Naan filled with spiced mince lamb.

BREAD BASKET (v/n) £8.95

A basket of assorted breads. (Plain, garlic & peshwari naans).

RAITA (v) £3.50

Diced cucumber and tomato in yoghurt.

POMEGRANATE RAITA (v) £3.50

Yoghurt mixed with pomegranate and a touch of pepper.

Desserts

MASALA CHAI CRÈME BRULEE £4.95

Classic crème brulee with a twist of chai masala spices, with mixed fruit compote.

STICKY GINGER TOFFEE PUDDING £4.95

Rasoi's twist of this classic dessert, with saffron custard.

CHILLI CHOCOLATE TART £4.95

Mixture of dark and milk chocolate with a little hint of chilli, with malai kulfi.

GAJAR KA HALWA CHEESECAKE £4.95

Vanilla blended carrot cheesecake on a ginger biscuit base.

GULAB JAMAN £4.95

Cardamom infused dumplings with vanilla ice cream.

EXOTIC FRUIT SALAD £4.95

A mixture of mango, papaya, kiwi, melon and pomegranate.

RASOI PLATTER £8.95

Selection of Gajar Halwa Cheesecake, Gulab Jaman and Malai Kulfi.

COFFEE

FILTER COFFEE WITH PETIT FOURS	£2.75
CAPPUCCINO	£2.50
ESPRESSO	£2.25
DOUBLE ESPRESSO	£2.75
LATTE	£2.50
AMERICANO	£2.50
DECAFFEINATED COFFEE	£2.25

TEA

TWININGS ENGLISH BREAKFAST TEA	£2.25
TWININGS GREEN	£2.25
TWININGS CAMOMILE	£2.25
TWININGS PEPPERMINT	£2.25
TWININGS EARL GREY	£2.25
TWININGS RASPBERRY	£2.25
PETIT FOURS	£1.95

(V) Vegetarian (N) Contains Nuts. Whilst every care is taken when preparing your food, we cannot guarantee complete omission of nut traces with any dish contained within.