

SMALL PLATES & SALADS

MINI POPPADUMS (D,V)	5	CHICKEN 65 (GF)	9
Bite-sized crisp poppadums served with our trio of chutneys.		Fiery South Indian fried chicken tossed with curry leaves.	
SAMOSA CHAAT (D,V)	8	TANDOORI CORN RIBS (D,GF,V)	8
Vegetable samosas, spiced chickpeas, yogurt, and tamarind.		Sweetcorn "ribs" grilled with butter masala and chaat spices	
ONION BHAJIS (GF,V)	7	TANDOORI CHICKEN SALAD BOWL (D,GF)	14
Golden fried spiced onion fritters with mint chutney		Smoky tandoori chicken served over chef's mixed house salad and a mint yogurt dressing.	
FISH AMRITSARI (GF)	9	SPICED CHICKPEA SALAD (GF,VE)	12
Crisp battered spiced white fish with mint chutney		Warm chickpeas tossed with cumin, red onion, cucumber, cherry tomatoes, fresh coriander and a lime dressing.	

TANDOOR & ROBATA GRILL

Charcoal-roasted over open flames — **lighter, healthier**, and full of smoky flavour. Tandoor cooking locks in natural juices while using minimal oils, making it a healthier choice without compromising taste, all meats marinated for 48 hours.

All served with a kachumber salad and house chutneys.

SHASHLIK – CHICKEN / PANEER (D,GF)	12/10	SALMON TIKKA (D,GF)	14
Skewered with charred peppers, onions and grilled over open flames for a smoky, vibrant flavour.		Tender salmon fillets marinated in a spiced yogurt blend, roasted in the tandoor for a melt-in-the-mouth finish.	
HALF/WHOLE CHICKEN TANDOORI (D)	14/26	MALAI BROCCOLI (D,V)	10
Classic tandoori spiced bone-in chicken, charred and juicy.		Marinated with cheddar and cream cheese, tandoor-roasted for a smoky, indulgent finish.	
LAMB SEEKH KEBAB (GF)	11	RASOI MIXED GRILL FOR 2 (D,GF)	22
Juicy minced lamb blended with aromatic spices and fresh herbs, skewered and flame-grilled for a smoky finish.		Chicken Tikka, Seekh Kebab, Tandoori chicken & Fish Amritsari	

Perfect with French Fries 5 / Masala Fries 6 or a fresh Naan.

SIGNATURE CURRIES

Signature dishes full of heart, heritage, and bold Rasoi flavours — each crafted to celebrate the finest of Indian cuisine.

DHABA CHICKEN (HOUSE SPECIAL) (GF)	14	CHILLI CHICKEN - RASOI SPECIAL (GF)	14
Rustic roadside-style chicken curry with bold spice.		Indo-chinese boneless chicken dish with garlic, chilli, ginger, peppers and onions.	
BUTTER CHICKEN (D,N,GF)	15	SHAHI PANEER (D,N,GF)	12
Creamy, smoky tomato sauce with tandoor-cooked chicken tikka.		Rich creamy paneer curry with hints of saffron and cardamom.	
KERALA FISH CURRY (SPECIAL) (D,GF)	15	CHANNA MASALA (GF,VE)	10
Coastal-style coconut curry with mustard seeds and curry leaves.		Chickpeas slow-cooked with onions, tomatoes, and spices.	
LAMB ROGAN JOSH (GF)	15	MASALA FRIES (GF,V)	7
Slow cooked lamb curry, medium-hot in a thick gravy with aromatic spices.		Crispy fries tossed with house masala spice.	

NAANS	TANDOORI (D,V)	4	PESHWARI (D,N,V)	5
	GARLIC & CORIANDER (D,V)	4	CHILLI & CHEESE (D,V)	5
SIDES	BASMATI RICE (GF,VE)	5	COOL RAITA (YOGHURT) (D,GF)	4

All our food contains traces of nuts. If you have an allergy, kindly inform us before you place your order.

D- DAIRY | GF - GLUTEN FREE | N - NUTS | V - VEGETARIAN | VE - VEGAN

Customers with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.