

NIBBLES

MINI POPPADUMS (G, V) Coriander & mint chutney, mango chutney, tomato & red onion salsa. £4.50	MASALA POTATO & RICE CRACKERS (G, V) An alternative to poppadoms! Served with tomato & red onion salsa. £4.50
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STREET FOOD / SMALL PLATES

YOGHURT BOMBS (G,D,V) Crispy fried puff balls, filled with lightly spiced potatoes, chickpeas, onion and coriander. Topped with yoghurt, coriander & tamarind chutneys, gram fine sev and pomegranate seeds. £6.50	HONEY STICKY CHICKEN (E,G) Chef's own creation of boneless battered fried chicken tossed in a chilli, garlic, spice & honey sauce. <i>So so moreish!!</i> £8.50
VADA PAU (D,G,M,V) Much loved, humble and unifying Bombay street staple. Chickpea batter fried potato dumpling, served in a soft buttered roll, with coriander and tamarind chutney. £6.50	MALVANI CRAB BALLS (D,E,F,G,N,S) Crab meat flavoured with hand pound spices, from western coastal region of India. Served with makhani sauce. £10.50
SAMOSAS (D,G,M,V) A tongue tingling street classic, cumin & coriander spiced potato samosas, served on a bed of tea steeped chickpeas, cooling yoghurt and tangy tamarind & mint chutney, gram fine sev & pomegranate seeds. £7.00	KEEMA MASALA PAU (D,G) A classic of Irani cafés: spiced minced lamb and peas served with a soft buttered bread roll with coriander chutney. £8.50
OKRA FRIES (E,G,S,V) Fine lady's fingers for the fingers. Served with chilli sauce. £6.50	CHILLI CHICKEN (C,E,M,S) Fried battered chicken in a sticky tangy soy sauce with peppers, coriander and onions. £9.50
CHILLI PANEER (G,M,S) Cottage cheese marinated in ginger, garlic, green chillies mixed with onions, peppers and tossed in a wok in a secret sauce. £7.50	MURGH TIKKA SALAD (D,G,M) Chicken thigh grilled to perfection in our tandoor oven, on our house salad with naan croutons and mint & coriander chutney. £9.50
	PRAWN KOLIWADA (C,F,G) Crispy fried Prawns— an exquisite starter featuring a perfect balance of moderate spice and subtle tanginess. £10.50

MEAT/FISH CURRIES

RASOI BUTTER CHICKEN (D,M,N) Our house favourite of tandoori chicken tikka, simmered in a rich sweet, spiced tomato and cream sauce finished with a gloss of butter. £13.50
CHICKEN CHETTINAND (D,N) Chicken thighs cooked in a blend of 12 spices with coconut milk until tender and tangy. £13.50
RASOI HOUSE KEEMA (D,N) Succulent ground lamb, roast cumin, cloves, nutmeg, cinnamon, peas, tomatoes & pulses simmered for hours to create a darkly rich & heady dish. £13.50
LAMB BHUNA Slow cooked lamb is a most popular recipe from the Punjab region, medium-hot thick gravy with aromatic spices, bell peppers, onions and ginger. £13.50
PRAWN MOILEE CURRY (C,D) Succulent king prawns braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves £15.50

BIRIYANIS

CHICKEN (D) Tender chicken pieces layered with fragrant basmati rice. A classic authentic dish full of flavour. £15.50
HYDRABADI LAMB (D) Leg of lamb marinated in yoghurt and cooked using the 'Dum' (slow steam cooker) method with slender basmati rice. £15.50
PRAWN (D) Basmati rice stir-fried to perfection, showcasing succulent King Prawns, the delightful crunch of crispy onions. £17.50

VEGETABLE CURRIES

PANEER TIKKA MASALA (D,M,N,V) Chargrilled paneer tikka cooked in our house Delhi butter sauce £11.50
HOUSE BLACK DAAL (D,V) A Rasoi signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. £10.00
PUNJABI BHINDI MASALA (VE) Stir-fried okra with onions, tomatoes and chef's spices. £10.00
BAINGAN KA BHARTHA (VE) Smoked aubergine mash cooked with onions, cumin and tomatoes, one of the best vegan dishes out there! £10.00
CHANNA MASALA (VE) A typical flavoursome dish of chickpeas gently simmered in our unique blend of spices. £10.00

RICE / BREADS / SIDES

BASMATI RICE (VE) Steamed aged basmati rice, the perfect companion for any curry £4.00
PILAU RICE (V) Rice sauteed with onions, spices & cumin £5.00
TANDOORI NAAN (D,G,V) Leavened tandoor baked bread made from refined flour £4.00
GARLIC NAAN (D,G,V) Soft naan cooked with an abundance of freshly ground garlic and fresh coriander £4.00
CUCUMBER & MINT RAITA (D, V) £4.00
MASALA FRIES (D,V) French fries tossed in chef's special sauce and drizzled with sweet yoghurt, absolutley divine! £6.00

All our food contains traces of nuts. If you have an allergy, kindly inform us before you place your order. Some of our dishes can be prepared without allergens.

G gluten | E eggs | F fish | D dairy | N nuts | M mustard
S soya | C crustaceans | V vegetarian | VE vegan