



RASOI

MODERN INDIAN DINING

MINI POPPADUMS (V) 5
Mint & coriander, sweet mango chutney and tomato & onion salsa.

Street Food

SAMOSA CHAAT (VE) 8
Veg samosas with masala chickpeas, topped with house chutneys.

ONION BHAJIS (VE) 7
Crisp onions coated in gram flour and lightly fried into spheres.

FISH AMRITSARI 9
Fish fritters. Popular street food dish of the Punjab. Served with mint chutney.

Tandoor Specials

CHICKEN SHASHLIK (D) 12
Chicken tikka, bell peppers, onions & tomato skewered in tandoor.

RASOI LAMB CHOPS 14
Overnight marinated lamb chops, marinated in ginger & earthy spices

LAMB SEEKH KEBAB 11
A delicacy of lamb mince kebab cooked on skewers.

RASOI MIXED GRILL (D) 21
Chicken tikka, lamb chops, seekh kebab & tandoor chicken wings,

CHICKEN WINGS (D) 11
Served with coriander & mint chutney.

PANEER SHASHLIK (D,V) 10
Paneer tikka, bell peppers, onions & tomato cooked on a skewer in tandoor.

Large Bowls & Biryanis

BUTTER CHICKEN(D,N,GF) 14
Chicken tikka simmered in a rich sweet, spiced tomato & cream sauce.

DHABA CHICKEN (GF) 14
Homestyle slow cooked, a rustic chicken curry.

LAMB ROGAN JOSH (GF) 15
Slow cooked lamb curry, medium-hot in a thick gravy with aromatic spices.

LAMB JALFREZI (GF) 15
Boneless lamb pieces cooked with bell peppers and aromatic spices.

CHICKEN BIRIYANI (D,GF) 17
Basmati rice & chicken pieces cooked with aromatic spices.

LAMB BIRIYANI (D,GF) 18
Marinated lamb leg cooked with slender basmati rice.

VEGETABLE BIRIYANI (GF,VE) 14
Mixed vegetables cooked in a medium tomato sauce.

GOAN PRAWN CURRY (D,GF) 16
King prawns braised in a mildly spiced creamy coconut curry..

MUTTER & PANEER (D,GF,V) 11
Cottage cheese with garden peas in a succulent curry sauce.

VEGETABLE JALFREZI (GF,VE) 11
Mixed vegetables cooked in a medium onion & tomato sauce

YELLOW TADKA DAL (GF, VE) 10
Split yellow lentils tempered with turmeric, garlic, cumin & red chilli.

CHANNA MASALA (GF,VE) 10
Flavoursome dish of chickpeas gently simmered in our unique of blend of spices.

Naans / Rice / Sides

TANDOORI NAAN (D,V) 4
Leavened tandoor baked bread made from refined flour.

GARLIC NAAN (D,V) 4
Soft naan cooked with fresh garlic & coriander.

PARATHA (D,V) 4
Flaky and buttery flatbread.

BASMATI RICE (VE) 5
Steamed aged basmati rice, the perfect companion for any curry.

PILAU RICE (D,V) 5
Fine basmati rice sautéed with onions, ground spices and cumin.

MASALA FRIES (D,V) 7
Fries tossed in chef's special curry sauce.

MIXED RAITA (D,V) 4
Cooling yoghurt with cucumber & spices.

PUNJABI SALAD (D,V) 4
Green chilli, onions & tomato.

CRISPY FRENCH FRIES (V) 5
Served with mayo.

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

Desserts

GULAB JAMUN (D,V)	6
Spongy milk cake balls soaked in a scented honey and sugar syrup, served with vanilla ice cream.	
GAJAR KA HALWA (D,N,V)	6
Warm caramelised carrot dessert with pistachio and almonds. served with vanilla ice cream	

Local Steventon Ice Creams

Homemade ice cream made locally in Steventon.
2 scoops per serving with wafers. (D)

CLASSIC VANILLA	5
MINT CHOCOLATE CHIP	5
CAPPUCCINO	5
RASPBERRY RIPPLE	5
SALTED CARAMEL	5

Teapig Teas

EVERYDAY BREW	3
PEPPERMINT	3
EARL GREY STRONG	3
MAO FENG GREEN	3

Nespresso Coffee

AMERICANO	3
ESPRESSO	3
DOUBLE ESPRESSO	3.5
CAPPUCCINO	3.5
DECAFFEINATED	3

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