

RASOI

NIBBLES

MINI POPPADUMS (G, V) £4.50
Coriander & mint chutney, mango chutney, tomato & red onion salsa

APPETISERS - VEGETARIAN

ONION BHAJEE (VE,G) £6.50
This world famous Indian snack needs no introduction. Crisp onions lightly coated in gram flour and deep fried into a fluffy golden sphere. Accompanied with tamarind chutney

ALOO TIKKA CHAAT (D,G,V) £6.50
A Rasoi Special! Delicately spiced potato patties that are deep-fried and then topped with sweet yogurt, tamarind & coriander chutneys, onions, spices and pomegranate seeds

VEGETABLE SAMOSAS (G,VE) £6.00
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes, with tamarind chutney

MANCHURIAN MUSHROOMS (V,G,E,S) £7.50
A very popular dish of North India. Crispy coated mushrooms in cornflour then sauteed with onions & peppers in Chef's Indo-Chinese sauce

APPETISERS

CHICKEN 65 (M,G) £8.50 Rasoi Special
Chef's speciality, Boneless pieces of tender batter fried chicken with chilli, garlic, curry leaves and spicy yogurt marinade

BEEF SUKKA (M) £8.50 Rasoi Special
A delicious, spicy, almost dry dish, tender beef slow roasted in chef's special spices

CHICKEN TIKKA CROQUETTES (D,M,G) £8.50
Unique blend of potato, chicken tikka and spices coated in panko breadcrumbs with a mango mayo dip

LAMB SAMOSAS (G,M) £7.00
Delicate spiced lamb mince and diced potatoes in samosa pastry parcels. Accompanied with coriander and mint chutney

AMRITSARI FISH (F,G) £9.00
Crispy white fish fillets fried in a spiced gram flour batter, served with lemon and mint and coriander chutney

CHILLI & GARLIC PRAWNS (D,C) £11.50
King Prawns tossed in chilli and garlic with red chillies and finished with lemon

ROBATA GRILL & TANDOOR OVEN

DUO OF MURGH TIKKA (D, M) £9.00
Two classic flavours of chicken tikka! Classic - marinated in yogurt and chef's special spices & the milder Malai - infused with cheese, fresh green chillies, ginger and garlic

PANEER TIKKA (M, D, V) £8.50
Cottage cheese wedges marinated in traditional tandoori spices

CURRIES

OLD DELHI BUTTER CHICKEN (D, N, M) £14.50
Our house favourite of tandoori grilled chicken tikka, simmered in buttery fresh tomato sauce, flavoured with fenugreek, and finished with cream

DHABA CHICKEN £14.50
Succulent chicken thighs, slow cooked, a rustic chicken curry inspired by the Dhabas (roadside eateries) that line Punjab's Grand Trunk Road. Characterised by food that's unique and has a homemade feel

PUNJABI LAMB CURRY £15.95
An all-time favourite of boneless stir-fried lamb in a rich masala sauce

SAAG GOSHT (D, M) £15.95
A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves. Gastronomic perfection!

PRAWN MOILEE CURRY (C,D) £16.95
Succulent king prawns braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves

BEEF LAAL MAAS (M) £15.95 Rasoi Special
Signature Rajasthani-style Laal Mas, Beef cooked with Kashmiri chilli and other popular spices, Rasoi's hot spicy curry

VEGETARIAN CURRIES

PANEER TIKKA MASALA (D,N,V,M) £12.95
Chargrilled paneer tikka cooked in our Delhi butter sauce

DHAL MAKHANI (D,V) side £6.50 / main £10.95
Popular dish from Delhi, overnight simmered black lentils cooked in a creamy tomato based sauce

BOMBAY ALU (VE) side £6.50 / main £10.95
Roasted baby potatoes, sesame seed masala and finished with coriander

KITCHEN CURRY (VE) £14.95
A typical flavoursome curry from the Indian subcontinent, consisting of plant-based meat (chicken alternative) stewed in an onion-tomato-based sauce, flavoured with fresh Indian green herbs and traditional clay pot roasted spices

BIRIYANIS

CHICKEN BIRIYANI (D) £15.95
Tender chicken pieces layered with fragrant basmati rice. A classic dish full of flavour!

HYDRABADI LAMB BIRIYANI (D) £16.95
Leg of lamb marinated in yoghurt and cooked using the 'Dum' (slow steam cooker) method with slender basmati rice. An exciting, and enchanting dish!

SIDES

STEAMED BASMATI RICE (V) £4.00
Steamed aged basmati rice, the perfect companion for any curry

TANDOORI NAAN (V,G,D) £3.95
Leavened tandoor baked bread made from refined flour

GARLIC NAAN (V,G,D) £3.95
Soft naan cooked with an abundance of freshly ground garlic and fresh coriander

CUCUMBER RAITA (D) £3.95

MASALA FRIES (D) £6.00
Tossed in our secret sauce and drizzled with sweet yoghurt

DESSERTS

WARM GULAB JAMAN (D,G) £6.50
Spongy milk cake balls soaked in rose scented honey and sugar syrup. Delicious with a helping of vanilla ice cream

ICED STRAWBERRY VACHERIN (D,E) £6.95
Layers of strawberry ice cream and crushed homemade meringue, served with raspberry coulis. A Rasoi speciality!

CHOCOLATE ORANGE BROWNIE (D,G) £6.95
Served with vanilla ice cream

CINNAMON STICKY TOFFEE PUDDING (D,G) £6.95
Served with salted caramel ice cream

All our food contain 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