

SMALL PLATES

Mini Pappadums (G, V) £4.50

Coriander & mint chutney, mango chutney, tomato & red onion salsa.

Onion Pakora (VE, GF) £6.00

Crisp onions coated in gram flour and fried until golden and crispy. Drizzled with mint & coriander and date & tamarind chutney.

Aloo Tikka Chaat (D, G, V) £6.50

A famous street food dish. Delicately spiced potato patties that are deep-fried and then topped with sweet yogurt, tamarind & coriander chutneys, onions, and spices. This scrumptious recipe is a combination of savoury, sweet, sour, and creamy.

Duck Spring Rolls (G) £7.50

Shredded duck, spiced and sautéed with onions, mixed peppers, ginger and garlic, wrapped in filo pastry. Accompanied with date & tamarind chutney.

Chicken Tikka Croquettes (D, G) £7.50

Unique blend of potato, chicken tikka and spices coated in panko breadcrumbs with a mango mayo dip.

Chilli Garlic Prawns (C, D) £10.00

King Prawns tossed in chilli and garlic with red chillies and finished with lemon.

Amritsari Fish (F, G) £7.50

Crispy white fish fillets fried in a spiced gram flour batter, served with lemon and mint & coriander chutney.

Murgh Tikka (M, D) £8.50

Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.

Sticky Chicken Wings (G, E, S) £7.50

Fried wings tossed with in our Soya sticky sauce with garlic, ginger, chilli, coriander.

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

RASOI

MODERN INDIAN DINING

BURGERS, PAUS & SPECIALS

Keema Pau (D) £9.50

Lamb mince simmered in herbs and spices with a warm buttered roll and red onion, lemon & coriander garnish.

Vegetable Bhaji Pau (D, V) £8.50

A buttery blend of vegetables and spices, with a warm buttered roll and red onion, lemon & coriander garnish.

BBQ Chicken Tikka Burger (D, G, M) £14.50

Boneless pieces of chicken, chilli and garlic aiolo, lettuce, tomato and red onions in a soft brioche bun. Served with French fries.

Terrace Beef Burger (G, D) £14.50

Freshly ground beef grilled to perfection served in a brioche bun with melted cheese, tomato, lettuce and caramelized onions. Served with French fries.

Terrace Vegan Burger (VE) £13.50

Plant based burger with vegan cheese, tomato, lettuce topped with vegan mayonnaise. Served with French fries.

Amritsari Fish & Chips (F, G) £15.00

Our take on the classic fish and chips! Crispy white fish fillets fried in a spiced gram flour batter, chat masala fries, mint & chilli mushy peas, chef's curry sauce and fresh lemon & coriander.

BREADS, RICE & SIDES

Garlic Naan (G, D) £3.00

Plain Basmati Rice £3.50

Plain Yoghurt £3.00

Cucumber Raita £4.00
(yoghurt with mild spices & diced cucumber)

French Fries £3.50

Masala Fries (D) £5.00

Tossed in our secret sauce and drizzled with sweet yoghurt

MASALA CURRIES

Old Delhi Butter Chicken (D, N, M) £12.50

The veritable house favourite of tandoori grilled chicken tikka, simmered in buttery fresh tomato sauce, flavoured with fenugreek, and finished with cream.

Punjabi Lamb Curry £12.50

An all-time favourite of boneless stir-fried lamb in a rich masala.

Saag Gosht (D, M) £13.50

Succulent cubes of lamb leg, simmered in a spinach infused sauce, sprinkled with aromatic spices and finished with fresh coriander. Gastronomic perfection!

Malabar Prawns (C) £14.50

A delightfully gentle aromatic curry from the Kerala region. The combination of earthy spices, sweetness from the coconut milk & heat from the chillies makes this a perfect curry.

Paneer Tikka Masala (D, N, V, M) £9.50

Chargrilled paneer tikka cooked in our Delhi butter sauce.

Palak Paneer (D, M) £8.50

Indian cottage cheese cubes cooked with mustard seeds, spinach leaves and spices.

Dal Makhani (D, V) £8.50

Popular dish from Delhi, overnight simmered black lentils cooked in a creamy tomato based sauce.

Channa Masala (VE, GF) £8.50

Chickpeas cooked in a spice infused tomato sauce with chilli, onions, root ginger, cumin and fresh coriander.

All allergens have been listed next to each dish. However the food is prepared in a kitchen where there may be traces of nuts.