

## MENU KEY

**V** vegetarian **VE** vegan **GF** gluten free

## NIBBLES

Rasoi's authentic Indian nibbles are so moreish and the perfect accompaniment to an aperitif, as a bar snack or a bite sized alfresco treat. Mouth-wateringly good.

**POPPADUMS** **VE GF**  
Thin, crisp, disc shaped rice flour snack **0.75**

**FAR FAR** **VE**  
Colourful, puffy, crispy Indian crackers **2.90**

**OLIVES** **VE GF**  
Cumin and Coriander marinated olives **4.20**

## STARTERS

**ONION BHAJI** **V**  
Britain's best loved starter. Thinly sliced onions, herbs & fried **4.30**

**KEEMA PAV**  
An Indian street snack. Minced spiced lamb served with a soft toasted, buttered bun **6.20**

**SPICED CALAMARI**  
Salt, pepper, garam masala calamari, chilli and garlic mayo dip **6.80**

**CHICKEN TIKKA** **GF**  
Pieces of chicken marinated in garlic, mint, chilli. Cooked in the tandoor. A top-notch Punjabi classic **5.30**

**TANGRI KEBAB** **GF**  
Tender barbecued chicken drumsticks stuffed with spiced mince lamb marinated in yoghurt and spices. Slow roasted in the tandoor. **6.10**

**ALOO TIKKI CHAAT** **V**  
Potato and pea cakes served with chickpea masala, yoghurt and tamarind sauce. Sprinkled with bhujia and pomegranate. **5.50**

**PUNJABI SAMOSA** **V**  
Authentic Punjabi style, stuffed with masala potato and peas, served with tamarind chutney **4.60**

**TILKA JINGHA** **GF**  
Tender King prawns marinated in Rasoi spices and cooked over flaming charcoal **8.80**

**GOL GAPPA** **VE**  
Puffed pastry rounds filled with seasoned potatoes, tamarind water. Pop them in your moult for a flavour explosion **4.40**

**SCALLOPS ROYALE** **GF**  
Seared Scallops, mango chilli and coriander salsa, beetroot sauce, mint chutney topped with asparagus **8.80**

**CHILLI PANEER** **V**  
An Indo-oriental dish, with a fusion of diced cottage cheese, piaz mix peppers and green chillies tossed together **5.30**

**TANDOORI MIX PLATTER** **GF**  
Chicken tikka, tandoori lamb chops, seekh kebab **12.00**

## MAINS

**KORMA** **GF**  
Tender spiced chicken in a mild, rich, creamy coconut sauce with flaked almonds **8.60**

**TIKKA MASALA** **GF**  
A British favourite. Roasted marinated chicken in a tomato and cream spiced sauce **8.90**

**PATHIYA** **GF**  
Chicken in a tangy and spicy tomato sauce **8.70**

**BHUNA** **GF**  
A richly spiced sauce that clings lovingly to the chunks of lamb **9.30**

**SAAG** **GF**  
Nothing is more quintessentially punjabi than sarson da saag, with chunks of lamb **9.70**

**DESI LAMB** **GF**  
Spring lamb slow cooked in homemade garam masala sauce **10.20**

**JALFREZI** **GF**  
Garlic and mint marinated chicken tossed with ginger, bell peppers, spicy tomato and garlic **9.30**

**VEG PANCHRATAN** **VE GF**  
Mixed vegetables cooked with spinach and a cumin and fenugreek tarka **8.50**

**BLACK DAAL** **V GF**  
Dark, Rich, Deeply flavoured Lentils **8.30**

**KOCHI MURGH** **GF**  
Tender chicken medium spiced sauce garnished with fried onions, garlic and spring onion **8.90**

**BALTI** **GF**  
Chicken cooked with Balti spices, tomato & served in a traditional Balti **8.90**

**CRISPY DUCK**  
Crispy skinned duck breast marinated in Cumin and Garlic with Chilli & Garlic Mashed Potato and Chilli Massala sauce **15.50**

**TANDOORI SALMON** **GF**  
Salmon marinated in yoghurt and spices and cooked in clay oven **14.20**

**KARAHI** **GF**  
Tender charcoal smoke chicken with freshly-ground cumin, chopped onions, chilli, coriander **9.20**

**ROGAN JOSH** **GF**  
Lamb braised in a gravy flavoured with saffron, garlic and aromatic spices. Goes lovingly with a roomali roti **9.30**

**MADRAS** **GF**  
Chicken cooked with a hearty and fragrant spicy onion and tomato sauce, sprinkled with a little chilli **8.80**

**KEEMA MATTAR** **GF**  
Fine mince of lamb cooked with ginger, cardamon and bayleaf finished with fresh green garden peas **10.40**

**BUTTER CHICKEN (MURGH MAKHANI)** **GF**  
Chicken cooked in a rich tomato, creamy, buttery sauce with fenugreek **8.90**

**MACHI CHATPATI** **GF**  
Pan fried Sea bass, Bombay potato, curried pistachio sauce and vine tomato **14.90**

**PASANDA** **GF**  
Tender chicken in a creamy mild pasanda sauce made with roasted almonds **8.80**

**NIHARI SHANK** **GF**  
Lamb shank cooked in a piaz based tadka, saffron curry served with Romalli roti **16.90**

## THALI

A Thali is a culture exploration on a plate. Served on a traditional round platter, it's a complete meal in itself and the traditional way food is eaten on the Indian continent. **Just choose a main dish and it will be served with Niramish vegetables, tarka daal, yoghurt, cold kachumber salad, basmati rice and crunchy masala papad.**

*Enjoy a little bit of everything whilst exploring this regional cuisine.*

**MURGH MALAI METHI** **GF**  
Chicken cooked with fenugreek and mixed spices. A creamy and flavourful dish **13.50**

**GORKHALI LAMB** **GF**  
Slowcooked spiced lamb in a fresh chilli, pepper and onion sauce. Eaten all over Nepal and thoroughly enjoyed by the Gurkhas. **14.50**

**KERELAN FISH CURRY** **GF**  
A warming sea bream fish curry cooked with turmeric, mustard seeds and coconut. **14.50**

**PUNJABI SHAHI PANEER** **V**  
An authentic North Indian delicacy, Paneer cottage cheese in a rich, creamy tomato based sauce with fenugreek, cinnamon and bay leaf. **12.50**

**MAKYI KUM** **VE GF**  
A tomato, onion, coconut based mushroom and corn curry (vegan) (gluten free) **13.00**

## GRILL

**RASOI LAMB CHOPS** **GF**  
Lamb chops marinated in yoghurt, Garlic, Cumin grilled in the tandoori oven **13.50**

**PANEER TIKKA** **V**  
Chargrilled Cottage cheese with caraway seeds and mint chutney **10.90**

**AJWANI MACHI TIKKA** **GF**  
Monk fish marinated in garlic and carom seeds cooked in the tandoori oven **12.90**

**MIX GRILL** **GF**  
Tandoori Chicken, Achari Chicken Tikka, Tandoori King Prawn, Seekh Kebab and Lamb Chop **13.50**

## BIRYANI

*This delicate dish of aromatically spiced rice and meat, is one of the simplest, yet most complicated to prepare. To intensify those exotic flavours, the cooking vessel needs to be sealed with a pastry lid and that's when the magic starts.*

*Each mouthful will send your senses to those exotic shores of Persia where it all began.*

**LUCKNOW CHICKEN** 9.90 **GF**

**KERELAN STYLE SEAFOOD** 13.50 **GF**

**HYDERABADI LAMB** 11.20 **GF**

## SIDES

**MATAR PANEER** **V GF**  
Paneer, peas in a rich silky creamy spiced sauce **4.80**

**ALOO GOBHI** **VE GF**  
Potato and cauliflower cooked with aromatic spices **4.80**

**AUBERGINE MASALA** **VE GF**  
Slow cooked aubergine with ground masala and coriander **4.90**

**BOMBAY POTATO** **VE GF**  
Bombay-spiced sauce over potato wedges **4.90**

**CHIPS** **VE GF**  
Thick, fluffy and crispy on the outside **3.30**

**MASALA CHIPS** **VE GF**  
Saucy, tangy and a little bit of a kick **3.60**

**OKRA FRIES** **V**  
Masala batter coated lady's fingers **5.50**

**CUCUMBER & MINT RAITHA** **V**  
Cool yoghurt with cucumber and mint, finished with chunky chaat masala **3.80**

## BREAD & RICE

Tandoori Naan 2.90  
Cheese Naan 3.40  
Peshawari Naan 3.40  
Garlic&Coriander Naan 3.40  
Keema Naan 3.60

Roomali roti 3.60  
Pilau Rice 3.20  
Steamed Rice 2.90  
Keema Rice 3.60  
Mushroom Rice 3.60

# DRINKS

## WHITE WINE

### SANTIANO SAUVIGNON BLANC CHL

Vibrant and fruity Sauvignon Blanc from Chile - ripe citrus fruits with a crisp, clean finish **bottle 15.50 - 125ml 3.55 - 250ml 5.50**

### VIVOLI PINOT GRIGIO ITA

Full of crunchy orchard fruits, apples, pears and hints of lemon zest with subtle notes of hazelnuts and fresh clean finish **bottle 15.95 - 125ml 3.85 - 250ml 5.75**

### WOLF BLASS BILYARA CHARDONNAY AUS

A bright, fresh Chardonnay with an aromatic bouquet of peaches and nectarines. The palate shows juicy fruit flavours of citrus and white peach, complemented by hints of soft, spicy oak **bottle 15.95 - 125ml 3.85 - 250ml 5.75**

### PAYS D'OC VIOGNIER FRA

This wine has a lovely nose of delicate white peach mingled with a defined floral character. The palate has rich stone fruit, alongside a subtle almond character whilst remaining clean and fresh. When young, this wine possesses a vibrant zesty floral character and becomes slightly more nutty and rounded with age **19.95**

### RONGOPAI SAUVIGNON BLANC NZL

Elegant and intense nose, a dance of blackcurrant and passion fruit and complex smoky herbals. Textured & very long palate with exuberant, yet integrated, fruit. Citrus notes and flint add drive. Layered & powerful **24.95**

### LANGLOIS SAUMUR BLANC FRA

Aromas of white flowers and exotic fruit. The wine is sharp at first, fruity and full-bodied on the palate culminating in a lengthy citrus fruit finish **29.95**

### YOU & ME ALBARINO SPA

You & Me is part of the Heredad Collection of ultra-premium wines. The estate of You & Me is in Vilanova de Arousa in the Salnés Valley, the most northern subzone of Rías Baixas. It is also the coolest growing region in the Rías Baixas. A truly refreshing Albarino oozing with floral and tropical fruit flavours **31.95**

### LAROCHE CHABLIS FRA

Harmony, fresh acid, beautiful fruit and a delicate touch of shell-like minerality **39.95**

### CHATEAU D'YQUEM 1983 BORDEAUX FRA

Super-intense and full-throated, elegant and stylish. Dark amber in color and rich in complexity, this '83 coats your mouth with butterscotch, dried apricot, fig and spice flavours. **1200.00**

## RED WINE

### TOOMA RIVER SHIRAZ AUS

Red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices **bottle 15.50 - 125ml 3.55 - 250ml 5.50**

### CANYON ROAD MERLOT USA

With a soft and elegant mouth feel, this wine has deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice **bottle 15.95 - 125ml 3.85 - 250ml 5.75**

### LA JOYA GRAN RESERVA CARMENERE CHL

Intense nose with notes of tobacco, green tea, and fresh plums. Smooth, elegant palate with juicy tannins and a pleasing finish **19.95**

### KOPPIE VALLEY CABERNET SAUVIGNON SA

Full-bodied and has soft red and black fruit flavours with some minty and spicy flavours. **16.95**

### SOLAR VIEJO COSECHA TEMPRANILLO SPA

Distinct tones of cherry and plum are with hints of liquorice, and complemented by ripe tannins and a fine, fresh finish **21.95**

### PIER 42 MALBEC SA

Well balanced, rich wine with fruit flavours **bottle 18.95 - 125ml 3.95 - 250ml 6.35**

### ACORDEON MALBEC ARG

Fresh wild blackberry, boysenberry and cassis cascade on the palate. Spicy hints of cocoa, tobacco and violets add to the melodic complexity and vibrant grip **25.95**

### COVILA GRAN RESERVA RIOJA SPA

This is a traditional Gran Reserva Rioja. Very elegant & rounded, with fruity aromas well integrated with vanilla & cocoa from its oak ageing. On the palate it is full flavoured, silky & attractive, with a long smooth finish **35.95**

### GABBIANO BELLEZZA CHIANTI CLASSICO RESERVA ITA

The highest quality grapes selected in a single estate vineyard gives us this powerful Chianti Classico wine, authentic and elegant. The word 'Bellezza' (Beauty) was familiarly used by the winery to refer to this vineyard for its beauty and special production, thus it became the vineyard nickname **29.95**

### HERITAGES LIRAC FRA

Bouquet of ripe red fruits with hints of leather and mild spices. Complex and mineral character, full bodied with fresh aromas - very elegant, silky and attractive tannins with a long finish on vanilla notes **24.95**

### BAROLO CONTEA DI CASTIGLIONE ITA

A complex nose of plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finishes **44.95**

### CHATEAU MARGAUX, 1ER GRAND CRU, MARGAUX 2009 BORDEAUX FRA

Beautiful aromatics, fine-grained tannins and harmonious balance of tasty blackcurrants and raspberry shine on the palate. Good length and persistence on the finish. **1900.00**

## ROSE

### CANYON ROAD WHITE ZINFANDEL USA

This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish **bottle 15.50 - 125ml 3.55 - 250ml 5.50**

### PINOT GRIGIO PRINCIPATO BLUSH ITA

Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish **bottle 15.95 - 125ml 3.85 - 250ml 5.75**

### PROMENADE PROVENCE ROSE FRA

A beautiful expression of Provence rose, refreshing, elegant and delectable wine with notes of citrus and red berries. The finish is round and flavourful **24.95**

## PROSECCO

### VIVOLI PROSECCO ITA

Lively and crisp with a little touch of fruit sweetness, this is a great example of Prosecco's appeal and adaptability **19.95**

### IL CORTIGIANO PROSECCO DOC SPUMANTE EXTRA DRY 20cl single serve bottle ITA

Dry style of Prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish **7.00**

## CHAMPAGNE

### AYALA Brut Majeur

Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length **49.95**

### VEUVE CLUQUOT

A superb marriage of freshness and power, with rich fruit and a mouth-filling mousse. **59.90**

### LAURENT PERRIER ROSÉ

The forthright, slightly sharp attack is like breathing the heady aromas of a freshly-picked basket of berry fruits – a symphony of aromas with a gently-rounded, tender finish. **74.50**

### DOM PERIGNON 2004

The best known of the deluxe Champagnes - from the Moët house **200.00**

## DRAUGHT BEERS

### PERONI 5.1% ABV Half Pint **2.80** - Pint **5.20**

Brewed using the creativity and flair of Italians. Blending the finest hops with two-row spring planted barley and a quarter of Italian maize results in a beer with a uniquely crisp and refreshing taste.

### COBRA 5.0% Half Pint **2.50** - Pint **4.30**

Brewed smooth for all food, fewer bubbles for a more sophisticated taste.

## BOTTLED BEERS

Kingfisher 4.8% 330ml	<b>3.80</b>
Cobra 4.8% 330ml	<b>3.80</b>
Heineken Non Alcoholic 330ml	<b>3.80</b>
Corona 4.5% 330ml	<b>3.80</b>
Peroni 5.1% 330ml 	<b>3.80</b>
Crabbies Ginger Beer 4.0%	<b>4.00</b>
Thomos Watkins	<b>4.30</b>
(OSB Bitter 4.5% / Cwrv Braff 4.2% / Crww Haf 4.5%) 500ml	

## BOTTLED CIDERS

Rekorderlig (Pear 4.5% / Wild Berries 4.0% / Strawberry & Lime 4.0%)	<b>4.00</b>
Taffy Apples Cider 6.0% 568ml	<b>4.00</b>

## COGNAC

Hennesey XO	<b>8.25</b>
Courvosier vsop	<b>3.75</b>
Remy Martin vsop	<b>5.00</b>

## WHISKY

Glenfiddich 12yr	<b>3.75</b>
Macallan 10yr	<b>3.75</b>
Penderyn Welsh Malt	<b>3.95</b>
Jameson	<b>2.70</b>
Amrut Indian Single Malt	<b>6.25</b>
Jack Daniel	<b>2.95</b>
Dimple 15yr	<b>3.85</b>
Grouse	<b>2.60</b>

## VODKA

Smirnoff Vodka	<b>2.60</b>
Grey Goose	<b>3.75</b>

## COCKTAILS

**MOJITO** Classic • Mango • Passion Fruit • Strawberry  
Rum, Mint leaves, Fresh Lime Juice, Lemonade, Sugar & Pickled Ice **7.50**

### BRAMBLE

Gin, Fresh Lime Juice, Sugar Syrup, Crème de Cassi **7.00**

### MANHATTAN Ayala Rose Majuer

Whiskey, Martini Rosso and Angostura Bitter **6.50**

### ESPRESSO MARTINI

Vodka, Kahlua, Dash of Espresso Coffee and Caramel Syrupe **6.50**

### MAI TAI

Rum, Cointreau, Pineapple Juice, Lime Juice and Dash of Grenadine and Ice **7.00**

### MARGARITA

Tequila, Cointreau, Lemon Juice, Salt **6.50**

### INDIAN OCEAN

Spiced Rum, Blue Curacao, Almond Syrup, Coconut Syrup, Fresh Lime Juice and Ice **7.50**

### MELON PUNCH

Midori, Fresh Lime Juice and Prosecco **7.50**

### CLASSIC DAIQUIRI OR STRAWBERRY DAIQUIRI

Rum, Cointreau, Fresh Lime Juice, Sugar Syrup and Ice **7.00**

### COSMOPOLITAN

Vodka, Cointreau, Cranberry juice, Lime juice and Ice **7.50**

### LONG ISLAND ICE TEA

Gin, Tequila, Rum, Vodka, Cointreau, Lime Juice, Coke and Pickled Ice **8.00**

### PINA COLADA

Rum, Coconut Syrup, Pineapple Juice, Double Cream **7.50**

### MISTY STRAWBERRY

Gin, Coconut Syrup, Fresh Strawberries, Lime Juice, Double Cream **7.00**

### AFTER 8

Cacao White, Creme de Menthe, Double Cream, Chocolate Powder **6.00**

### PUERTO DE INDIAS

Strawberry Gin, Cranberry Juice, Sugar Syrup, Pomegranate & Elderflower Tonic Water **7.50**

### PARMA VIOLET COCKTAIL

Violet Gin, Sugar Syrup, Aromatic Tonic Water, Parma Violet Sweets **7.50**

### SALTED CARAMEL MARTINI

Vodka, Caramel Syrup, Baileys, Salt **7.50**

### RASOI CLUB

Malibu, Raspberry Puree, Cinnamon Syrup **8.00**

## FRESH JUICE

Orange	<b>3.80</b>
Pink Grapefruit & Orange	<b>4.00</b>

## LASSI

Mango	<b>3.50</b>
Rose & cardamom	<b>3.50</b>

## SOFT DRINKS

J20 Orange & passion fruit/ apple & mango	<b>2.70</b>
Orange Juice 330ml	<b>1.90</b>
Pineapple juice 200ml	<b>1.95</b>
Cranberry juice 200ml	<b>1.95</b>
Apple juice 250ml	<b>2.00</b>

Sparkling water	330ml <b>2.00</b>	750ml <b>3.90</b>
Still water	330ml <b>2.00</b>	750ml <b>3.90</b>

Coca Cola	200ml <b>1.65</b>	330ml <b>2.80</b>
Diet Coke	200ml <b>1.65</b>	330ml <b>2.80</b>
Lemonade glass	<b>1.95</b>	
Soda water glass	<b>1.65</b>	
Appletiser	<b>2.50</b>	

## GIN

Gordons Gin	<b>2.65</b>
Bombay sapphire Gin	<b>2.85</b>
Hendricks	<b>2.75</b>
Monkey47	<b>5.00</b>

## TEQUILLA

Sierra Tequila Blanco	<b>2.70</b>
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