

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 **0.85**

FAR FAR **VE**

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

OLIVES **VE GF**

Cumin and Coriander marinated olives **3.20**

MAINS

KORMA **GF**

Tender spiced chicken in a mild, rich, creamy coconut sauce with flaked almonds **9.10**

TIKKA MASALA **GF**

A British favourite. Roasted marinated chicken in a tomato and cream spiced sauce **9.30**

PATHIYA **GF**

Chicken in a tangy and spicy tomato sauce **9.10**

BHUNA **GF**

A richly spiced sauce that clings lovingly to the chunks of lamb **9.70**

SAAG **GF**

Nothing is more quintessentially punjabi than sarson da saag, with chunks of lamb **9.80**

DESI LAMB **GF**

Spring lamb slow cooked in homemade garam masala sauce **10.20**

JALFREZI

Garlic and mint marinated chicken tossed with ginger, bell peppers, spicy tomato and garlic **9.70**

VEG PANCHRATAN **VE GF**

Mixed vegetables cooked with spinach and a cumin and fenugreek tarka **8.50**

GRILL

RASOI LAMB CHOPS

Lamb chops marinated in yoghurt, Garlic, Cumin grilled in the tandoori oven **14.90**

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 **13.80**

MIX GRILL

Tandoori Chicken, Achari Chicken Tikka, Tandoori King Prawn, Seekh Kebab and Lamb Chop **14.50**

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 **10.50 GF**

KERELAN STYLE SEAFOOD **13.50 GF**

HYDERABADI LAMB **11.80 GF**

STARTERS

ONION BHAJI **V**

Britain's best loved starter. Thinly sliced onions, herbs & fried **4.80**

KEEMA PAV

An Indian street snack. Minced spiced lamb served with a soft toasted, buttered bun **6.70**

SPICED CALAMARI

Salt, pepper, garam masala calamari, chilli and garlic mayo dip **6.90**

CHICKEN TIKKA **GF**

Pieces of chicken marinated in garlic, mint, chilli. Cooked in the tandoor. A top-notch Punjabi classic **5.80**

TANGRI KEBAB **GF**

Tender barbecued chicken drumsticks stuffed with spiced mince lamb marinated in yoghurt and spices. Slow roasted in the tandoor. **6.50**

ALOO TIKKI CHAAT **V**

Potato and pea cakes served with chickpea masala, yoghurt and tamarind sauce. Sprinkled with bhujia and pomegranate. **5.70**

PUNJABI SAMOSA **V**

Authentic Punjabi style, stuffed with masala potato and peas, served with tamarind chutney **5.50**

TILKA JINGHA **GF**

Tender King prawns marinated in Rasoi spices and cooked over flaming charcoal **9.10**

GOL GAPPA **VE**

Puffed pastry rounds filled with seasoned potatoes, tamarind water. Pop them in your mouth for a flavour explosion **4.70**

SCALLOPS ROYALE **GF**

Seared Scallops, mango chilli and coriander salsa, beetroot sauce, mint chutney topped with asparagus **8.90**

CHILLI PANEER **V**

An Indo-oriental dish, with a fusion of diced cottage cheese, piaz mix peppers and green chillies tossed together **5.90**

TANDOORI MIX PLATTER **GF**

Chicken tikka, tandoori lamb chops, seekh kebab **12.50**

BLACK DAAL **V GF**

Dark, Rich, Deeply flavoured Lentils **8.90**

KOCHI MURGH **GF**

Tender chicken medium spiced sauce garnished with fried onions, garlic and spring onion **9.30**

BALTI **GF**

Chicken cooked with Balti spices, tomato & served in a traditional Balti **9.30**

CRISPY DUCK

Crispy skinned duck breast marinated in Cumin and Garlic with Chilli & Garlic Mashed Potato and Chilli Masala sauce **15.90**

TANDOORI SALMON **GF**

Salmon marinated in yoghurt and spices and cooked in clay oven **14.80**

KARAH

Tender charcoal smoke chicken with freshly-ground cumin, chopped onions, chilli, coriander **9.70**

ROGAN JOSH **GF**

Lamb braised in a gravy flavoured with saffron, garlic and aromatic spices. Goes lovingly with a roomali roti **9.90**

MADRAS **GF**

Chicken cooked with a hearty and fragrant spicy onion and tomato sauce, sprinkled with a little chilli **9.40**

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 **9.60**

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 **9.30**

NIHARI SHANK **GF**

Lamb shank cooked in a piaz based tadka, saffron curry served with Romalli roti **17.50**

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 **14.80**

GORKHALI LAMB **GF**

Slowcooked spiced lamb in a fresh chilli, pepper and onion sauce. Eaten all over Nepal and thoroughly enjoyed by the Gurkhas. **16.80**

KERELAN FISH CURRY **GF**

A warming sea bream fish curry cooked with turmeric, mustard seeds and coconut. **16.80**

PUNJABI SHAHI PANEER **V**

An authentic North Indian delicacy, Paneer cottage cheese in a rich, creamy tomato based sauce with fenugreek, cinnamon and bay leafs. **14.80**

MAKYI KUM **VE GF**

A tomato, onion, coconut based mushroom and corn curry **14.50**

SIDES

MATAR PANEER **V GF**

Paneer, peas in a rich silky creamy spiced sauce **5.20**

ALOO GOBHI **VE GF**

Potato and cauliflower cooked with aromatic spices **4.90**

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**

SELECTION OF CHUTNEYS **V**

Mint Yoghurt, Spiced Onions, Spiced Tomato and Mango **3.20**

CHIPS **VE GF**

Thick, fluffy and crispy on the outside **3.30**

MASALA CHIPS **VE**

Saucy, tangy and a little bit of a kick **3.60**

KUR KURA OKRA **V**

Masala batter coated lady's fingers **5.50**

CUCUMBER & MINT RAITHA **V**

Cool yoghurt with cucumber and mint, finished with chunky chaat masala **3.90**

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

All dishes may contain traces of nuts. Please consult your server if you have any food allergy questions.

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