



# Rasoi

Indian Kitchen

FIRE FUSION PASSION

# LUNCH MENU

TWO COURSES £12.25

## STARTERS

### MASALA MUSHROOMS

Mushrooms coated in a corn and rice flour batter with masala sauce

### ASPARAGUS

Boiled asparagus with lemonbutter served with mint and coriander chutney

### ONION BHAJI

Thinly sliced onion, gram flour, herbs and deep fried (v)

### MURGHI KALEJI

Kadhai spiced chicken liver with spiced red onion chutney

### MURGH SUBZI SHORBA

Lentil, chicken, spring green and broccoli soup

### DUCK CAKES

Mildly spiced duck cakes coated in breadcrumbs with chilli tomato chutney

### KUR KURA GOSHT

Crispy fried Lamb with onion tomato mix and fenugreek sauce

### SPICY MUSSELS

Mussels cooked in chilli, Garlic and coconut milk

### ALOO TIKKI

Pan fried Potato and chickpea cake with tamarind and grape chutney (v)

### SAMOSA

Filo pastry stuffed samosas, choice of Keema or Masala potato and peas

## MAIN COURSES

### MEETHA JHINGA

Honey ginger prawns and spinach rice

### NIHARI SHANK

Lamb shank cooked in a piaz based tadka, saffron curry

### PUNJABI SPICED COD

Spiced battered cod with masala mushy peas

### TANDOORI SALMON

Tandoori dill marinated salmon

### DESI MURGH

Grilled Chicken served with spinach puree and vegetable rice

### MACHI CHATPATI

Pan fried Sea bass, Bombay potato, curried pistachio sauce and vine tomato confit

### CHILLI CHICKEN

Indo-Chinese stir fried chilli chicken

### JALFRAZI

Chicken tossed with ginger, juliennes of capsicum, tomato, onion and garlic

### TIKKA MASALA

Chicken tikka with chopped onions, tomato, spices and fresh cream

### LAMB BHUNA

Charcoal smoke lamb in tomato and onion gravy flavoured with cloves

### PASANDA

Marinated Chicken in a mild sauce rich with taste of almonds

### KORMA

Mildly spiced chicken with flaked almonds and coconut sauce

## GRILLS

### MIX GRILL

Achari Chicken Tikka, Seekh Kebab and Lamb Chop

### GAHI KA GOSHT

7oz Sirloin Steak served with masala chips

### TANDOORI DUCK

Duck breast cooked in the tandoor with tamarind chutney

### ACHARI PANNER SHASHLIK

Paneer cubes marinated in a pickle marinade grilled in tandoor served with bell peppers

## SIDE DISHES

PILAU RICE  
2.80

STEAMED RICE  
2.50

PLAIN NAAN  
2.60

GARLIC NAAN  
2.70

CHIPS  
2.80

Just scan this QR code with your phone To visit our website. For the latest offers and competitions from Rasoi Indian Kitchen, like us on Facebook at Rasoi Indian Kitchen or follow us on Twitter @RasoiWales



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



**Rasoi**  
Indian Kitchen