

# RASOI

INDIAN KITCHEN

## ***FIRST TASTE***

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| ASSORTED APPETIZERS*                                                                    | 10 |
| Vegetable Somosa, Potato Cake and Fresh Vegetable Fritters                              |    |
| VEGETABLE SAMOSA                                                                        | 8  |
| SAMOSA CHAT*                                                                            | 12 |
| Crispy Turnovers stuffed with Potatoes & Green Peas. Chat is Topped with Chickpea Curry |    |
| PANEER WRAP*                                                                            | 10 |
| CHICKEN WARP*                                                                           | 10 |
| Chicken/Indian Cottage Cheese, Green Pepper, Onion wrapped in a Phulka                  |    |
| ROSEMARY CHICKEN TIKKA                                                                  | 8  |
| Chicken Marinated in Creamy Yogurt, Spiced with Rosemary & Baked                        |    |
| SPICY CALAMARI *                                                                        | 10 |
| Calamari with a hint of Herbs & Lemon Juice                                             |    |
| VEGETABLE PAKORA                                                                        | 8  |
| Assorted Fresh Vegetable Fritters in Gram Flour Batter                                  |    |
| MAKHMALI SEEKH                                                                          | 10 |
| Minced Lamb, Mint, Green Chillies, Cilantro, Spiced with Aromatic Herbs                 |    |
| ALOO TIKKI CHAAT                                                                        | 10 |
| Spiced Potato Cakes Topped with Masala Channa served with Tamarind Sauce                |    |
| PALAK CHAAT                                                                             | 9  |
| Crispy Fresh Spinach laid on a bed of sweet Yogurt, Topped with Tamarind Chutney        |    |
| CHAAT-PAPRI *                                                                           | 8  |
| Semolina Chips, Steamed Potatoes, Chick Peas, Topped with Yogurt & Tamarind Chutney     |    |
| BHEL PURI*                                                                              | 8  |
| Puffed Rice & Crisp Gram Flour Strings tossed with Potato, Onions & Chutneys            |    |
| ASSORTED GRILL PLATTER                                                                  | 12 |
| Makhmali Seekh/ Chicken Tikka/ Shrimp Tandoori                                          |    |

*\*Contains Gluten*

## ***SALADS***

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| TANDOORI CHICKEN SALAD .....                                                       | 10 |
| Tandoori Chicken on a bed of Lettuce Topped with our special Chef's dressing       |    |
| BEAN SALAD .....                                                                   | 7  |
| Beans, Steamed Potato, Tomatoes, & Green Chillies in a Tangy dressing              |    |
| KACHUMBER SALAD .....                                                              | 6  |
| Diced Cucumbers/Tomatoes/Onions & Cilantro, Spiced with Chaat Masala & Lemon Juice |    |
| PUNJABI PYAZ .....                                                                 | 3  |
| Onions & Green Chillies Salad in Indian Vinaigrette                                |    |

## ***TANDOOR***

Traditional Fired Clay Oven (Grilled, Low fat Entrees)

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| SAFFRON CHICKEN TIKKA .....                                                                | 18 |
| Chicken Breast Marinated in Ginger, Green Chillies, Cream Cheese & Saffron                 |    |
| TANDOORI CHICKEN .....                                                                     | 18 |
| Indian Specialty! Chicken Marinated with Garlic, Ginger, Tandoori Masala & Grilled         |    |
| PANEER MALAI TIKKA .....                                                                   | 19 |
| Grilled Cottage Cheese, Marinated in Yogurt, Flavored with Turmeric, Ginger & Spices       |    |
| GARLIC HERB SALMON .....                                                                   | 22 |
| Fillet of Salmon, Marinated in Yogurt, Garam Masala, Garlic, Herbs & Grilled to Perfection |    |
| SHRIMP TANDOORI .....                                                                      | 22 |
| Shrimp Marinated in Ginger, Yogurt, Paprika, Dried Mango & Grilled in Tandoor              |    |
| LAMB SHEESH KEBAB .....                                                                    | 20 |
| Boneless Lamb Marinated in Yogurt, Fenugreek Leaves, Cumin Powder, Mint & Chillies         |    |
| RASOI MIXED GRILL .....                                                                    | 24 |
| Lamb Sheesh Kabob/ Chicken Tikka/ Shrimp Tandoori                                          |    |

## ***A KING'S TREAT***

(Three Course Meals)

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| NAWABI THALI .....                                                                   | 25 |
| A Feast of our Non Vegetarian Curried Entrees. Served with Naan, Appetizer & Dessert |    |
| BEGUMI THALI .....                                                                   | 24 |
| A Feast of our Vegetarian Curried Entrees. Served with Naan, Appetizer & Dessert     |    |
| SAMUNDERI THALI .....                                                                | 26 |
| A Feast of our Seafood Curried Entrees. Served with Naan, Appetizer & Dessert        |    |

## ***VEGAN***

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| TAVA BAINGAN MASALA .....                                                        | 15 |
| Baby Eggplant Slit & stuffed with Tava Masala                                    |    |
| AMCHOORI BHINDI .....                                                            | 16 |
| Okra Tossed with Onions & Tomatoes, Spiced with Dry Mango Powder                 |    |
| PALAK CHANNA .....                                                               | 16 |
| Lightly Spiced Spinach with Garbanzo Beans                                       |    |
| PINDI CHANNA .....                                                               | 15 |
| Chick Peas Cooked in Ginger, Chillies, Tomato with Cumin & Freshly Ground Spices |    |
| ADRAKI GOBI MATAR .....                                                          | 15 |
| Cauliflower & Green Peas Cooked with Ginger, Cumin & Dry Coriander Seeds         |    |
| TARKARI HAANDI .....                                                             | 16 |
| Seasonal Vegetables sauteed with cumin & crushed black pepper                    |    |
| GOBI MANCHURIAN .....                                                            | 16 |
| Crispy cauliflower flowerets in a sweet and sour sauce                           |    |

## ***VEGETABLES***

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| PANNER TIKKA MASALA .....                                                         | 17 |
| Cottage Cheese with Chunks of Tomatoes, Onions & Bell Peppers with Green Cardamom |    |
| MALAI PALAK PANNER .....                                                          | 17 |
| Cumin & Garlic Spiced Creamy Spinach & Cottage Cheese                             |    |
| SUBZ E BAHAR KORMA .....                                                          | 16 |
| Seasonal Vegetables in Green Cardamom Flavored Cashew Nut Sauce                   |    |
| HYDERABADI BAINGAN .....                                                          | 16 |
| Baby Eggplant in a Velvety Sauce with Coconut Milk.                               |    |
| MATAR PANNER .....                                                                | 16 |
| Green Peas & Cottage Cheese Cubes in a Traditional Indian Curry                   |    |
| NAWABI KOFTA CURRY .....                                                          | 17 |
| Vegetable & Cheese Dumplings in a Creamy Velvety Sauce                            |    |
| DAL MAKHANI / YELLOW DAL .....                                                    | 15 |
| Slow Cooked Lentils, a Specialty of North West Frontier. Vegan Yellow Lentils.    |    |

## ***MURGH*** (CHICKEN)

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| MURGH MAKHANI .....                                                                | 16 |
| Our Signature RASOI Recipe! Tandoor Grilled Chicken in Creamy Tomato Sauce         |    |
| GREEN CHILLI CHICKEN .....                                                         | 17 |
| Spicy! Boneless Chicken Spiced with Hot Green Chillies & Green Herbs               |    |
| MURGH MASALA .....                                                                 | 16 |
| Boneless Chicken Tossed in an Aromatic Sauce with Onions, Capsicum & Ground Spices |    |
| MURGH CHETTINAD .....                                                              | 17 |
| A Traditional Southern Indian Style Spicy Chicken Curry with Curry Leaves          |    |
| SAAGWALA CHICKEN .....                                                             | 17 |
| Chicken in a Creamy Spinach Sauce with Garlic, Ginger & Dry Coriander Powder       |    |
| KASHMIRI MURGH .....                                                               | 17 |
| Exotic Chicken Curry, Slow Cooked with whole Spices, Yogurt & Kashmiri Chillies    |    |
| CHICKEN VINDALOO .....                                                             | 17 |
| Red Hot Chicken Curry in Vinegar, Hot Peppers & a Blend of Ground Spices           |    |
| CHICKEN TIKKA MASALA .....                                                         | 17 |
| Chicken Tikka in a creamy sauce with onions and green peppers                      |    |

## ***GOSHT*** (LAMB)

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| MALAI GOSHT KORMA .....                                                            | 20 |
| Boneless Cubes of Lamb in a Creamy Sauce with Nuts & Fruits Flavored with Cardamom |    |
| LAMB VINDALOO .....                                                                | 19 |
| Red Hot Lamb Curry in Vinegar, Hot Peppers & a Blend of Ground Spices              |    |
| MASALA PEPPER GOSHT .....                                                          | 19 |
| Lamb Morsels in Ginger, Garlic & Ground Spices with Capsicum                       |    |
| LASOONI LAMB SAAGWALA .....                                                        | 20 |
| Lamb in a Creamy Spinach Sauce with Garlic, Ginger & Dry Coriander Powder          |    |
| KESAR AJWANI LAMB .....                                                            | 20 |
| Lamb Morsels Simmered in Carom Seeds & Saffron Curry                               |    |

## ***SEAFOOD***

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| TAMARIND SALMON CURRY .....                                                     | 20 |
| Salmon Cooked in Onion, Garlic Tomato Curry with a hint of Tamarind             |    |
| SCALLOPS MASALA .....                                                           | 22 |
| Scallops in Aromatic Sauce of Caramelized Onions, Ginger & Ground Spices        |    |
| MALAI SHRIMP KORMA .....                                                        | 20 |
| Shrimp in a Creamy Sauce with Nuts & Fruits, Flavored with Green Cardamom       |    |
| SALMON MASALA .....                                                             | 20 |
| Salmon Tossed in Aromatic Sauce of Caramelized Onions, Ginger & Ground Spices   |    |
| KADHAI JHINGA .....                                                             | 21 |
| Shrimp Tossed with Onions, Tomatoes & Peppers finished with Dry Coriander Seeds |    |
| GOAN SHRIMP CURRY .....                                                         | 21 |
| Shrimp in a Velvety Sauce made with Coconut Milk, Curry Leaves & Mustard Seeds  |    |

## ***BIRYANI*** *(Served with Raita)*

|                                                                     |    |              |    |
|---------------------------------------------------------------------|----|--------------|----|
| Steamed Basmati Rice & Aromatic Spices, Cooked with your choice of: |    |              |    |
| Vegetables.....                                                     | 17 | Chicken..... | 18 |
| Lamb/Goat.....                                                      | 20 | Shrimp.....  | 22 |

## ***BREADS\****

|                                    |    |
|------------------------------------|----|
| BREAD BASKET .....                 | 10 |
| Onion Kulcha/Naan/Parantha         |    |
| SPINACH NAAN .....                 | 4  |
| CHEESE NAAN .....                  | 5  |
| GARLIC NAAN .....                  | 4  |
| AMRITSARI NAAN (Cauliflower) ..... | 4  |
| HERB NAAN (ROSEMARY & BASIL) ..... | 4  |
| PUDINA PARANTHA (Mint) .....       | 5  |
| NAAN .....                         | 3  |
| ROTI .....                         | 3  |

*Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood  
may increase your risk of foodborne illness.*

## ***ACCOMPANIMENTS***

|                                                  |   |
|--------------------------------------------------|---|
| KACHUMBER RAITA .....                            | 4 |
| Yogurt with Cucumbers, Topped with Roasted Cumin |   |
| SADE CHAWAL .....                                | 3 |
| Steamed Basmati Rice                             |   |
| VEGETABLE PULAU .....                            | 5 |
| Basmati Rice folded with Vegetables              |   |
| MANGO CHUTNEY .....                              | 3 |
| Mango Relish                                     |   |
| LIME PICKLE .....                                | 3 |
| Lime Pickled with Mustard Seeds & Spices         |   |
| PAPADUM .....                                    | 2 |
| With Assorted Homemade Chutneys                  |   |
| SIDE DAL OR CHANA .....                          | 8 |

## ***NECTARS***

|                                               |      |
|-----------------------------------------------|------|
| MANGO LASSI .....                             | 5    |
| LASSI (SWEET OR SALTY) .....                  | 5    |
| STRAWBERRY LASSI .....                        | 5    |
| FRUIT JUICES (MANGO, ORANGE, CRANBERRY) ..... | 5    |
| MASALA CHAI .....                             | 4    |
| SODA/ICE TEA .....                            | 2.95 |

## ***SWEET NOTE***

|                                                        |   |
|--------------------------------------------------------|---|
| KESARI KHEER .....                                     | 6 |
| Rice Pudding, Topped with Saffron & Green Cardamom     |   |
| MANGO KULFI .....                                      | 7 |
| Indian Mango Ice-Cream                                 |   |
| MANGO MOUSE CAKE* .....                                | 7 |
| Light Tropical Mango Cake                              |   |
| GULAB JAMUN* .....                                     | 6 |
| Soft Milk Dumplings Dipped in Honey Syrup. Served Warm |   |
| SAFFRON PISTA KULFI .....                              | 7 |
| Indian Pistachio Ice-Cream                             |   |
| RASMALAI - Cheese Patties in Rose Milk .....           | 7 |

*For Your Convenience, a 15% Service Charge Will Be Added for Groups of 5 or More Persons.*