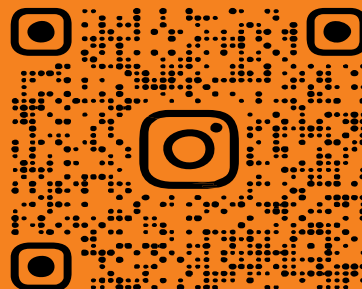


Welcome To Indian Rasoi

Simple Home Cooking...
By Simple Indian People...



WEBSITE



INSTAGRAM



**Note : Please inform staff if you have any
Allergies / intolerance in advance**

**All dine-in customers are subject to
15% service charge on final bill**

VEGETARIAN STARTERS

- 1. Poppadoms And Home Made Chutney** £ 5.50
Cispy poppadoms basket served with house chutneys
- 2. Paneer Shahi Tikka** £ 7.95
Cottage chees marinated with yoghurt, shahzeera, lightly specied & cooked in tandoori oven
- 3. Onion Bhaji Pakora** £ 5.50
Thinly sliced onions battered in dry masalas, gram flour & deep fried
- 4. Sev Puri (Signature)** £ 6.95
Crunchy wafers (crisp wheat biscuits) topped with potatoes, chick peas, onions, sev & special tamarind and yoghurt sauce
- 5. Bhel Puri** £ 6.75
The Famous Bombay Way Side Snack. A delectable Combination of Puffed rice, sev, papdis, onions, potatoes and peas served with tangy tamarind sauce
- 6. Vegetable Samosa** £ 5.95
Tringle shape sabory filled with potato and peas served with our tangy tamarind sauce



NON-VEGETARIAN STARTERS

- 7. Kerala Prawns** £ 7.95
Tiger Prawns Marinated in ginger, garlic paste, lemon juice, curry leaf, turmeric and green chillies. Shallow fried and served with chilli-flake chutney
- 8. Chilli Chicken Bemisal** £ 7.50
Marinated chicken cubes sauteed in coriander, green chilli, curry leaves and yoghurt
- 9. Murgh Kesar Tikka** £ 7.50
Chicken marinated in yoghurt, saffron, ginger, garlic & shahi herbs grilled in tandoori
- 10. Lamb Chop Adraki** £ 8.95
A Cherished recipe from the royal kitchen of the nizam of hyderabad, lamb chops marinated in aphrodisiac spices chargrilled
- 11. Prawn puri** £ 8.50
Shrimps cooked in a curry sauce, special spices & served with fried puri
- 12. Fish Amritsari** £ 7.95
Fried fillets of talapia fish in an ajwain flavour and gram flour batter



TANDOORI DISHES

- 13. Tandoori Chicken (Signature)** (Full) £ 13.95 (Half) £ 8.95
Worlds most selling dish. Spring chicken marinated in roasted tandoori masala, hung-yogurt and grilled on live charcoal
- 14. Chicken Tikka** £12.50
From Lahore to Mumbai to Birmingham one of the most popular dish ever. Bonless pieces of chicken marinated in yoghurt, herbs and spices, grilled to perfection over flaming charcoal
- 15. Asparagus Chicken Shaslick** £12.95
Pieces of chicken marinated in tandoori masala with onion, tomato, capsicum and asparagus
- 16. Chicken Lasooni Tikka** £13.50
Tender pieces of chicken marinated overnight in garlic, coriander & yoghurt grilled in tandoor
- 17. Lamb Chop Adraki (Signature)** £16.95
A Cherished recipe from the royal kitchen of the nizam of hyderabad, Lamb chops marinated in aphrodisiac spices chargrilled
- 18. Kakori Kabab** £14.50
A Delicacy From Mughul Kitchen, minced lamb marinated with cardamom, spices, cashew nuts paste, raw papaya & rose petals and grilled on live charcoal
- 19. Seafood Shaslick** £18.95
Different types of Prawns, fishes cooked on charcoal with capsicum, tomatoes & onions
- 20. Ajwani Salmon Tikka** £14.95
Delectious cubes of scottish salmon imbued with carom seeds, yoghurt & lemon juice
- 21. Dariya-e-Noor** £ 14.95
Speciality of chef, whole seabass marinated with chef own recipe & grilled to perfection
- 22. Kolapuri jhinga (Signature)** £ 18.50
Kings prawns marinated in tantalising kolapuri spices lightly grilled in the tandoor
- 23. Tandoori Kebab Platter** £ 19.95
Assortment of kebabs, lamb chop, chicken, prawns & fish grilled to perfection



MAIN COURSE - CHICKEN

- 24. Butter Chicken**  £13.95
This is all time favourite tandoori roasted chicken tikka cooked in kasoori methi flavoured, tomato, gravy with oodles of butter and cream
- 25. Saffron Shahi Korma** £13.95
Boneless chicken pieces cooked in a very delicately onion, cashew nuts & saffron gravy
- 26. Chicken Xacuti (Signature)**  £13.50
Rich chicken curry from Goa with individually roasted ground spices which contribute to its unique flavours
- 27. Murgh Adraki**  £13.50
Pieces of chicken cooked in onion, tamato, coriander and ginger flavour
- 28. Chicken Tikka Balti**  £13.95
Juicy pieces of chicken cooked with medly of spices and flavour with sundried fenugreek leaves which gives aromatic tangy taste
- 29. Chicken Jafrezi**  £13.95
Delicious pieces of chicken cubes with mix of bell peppers, onions, tomatoes & green chillies



MAIN COURSE - LAMB

- 30. Lamb Rogan Josh**  £13.95
A Classic Kashmiri dish, tender pieces of spring lamb cooked with rich onion, tomato gravy with selective spices
- 31. Lamb Malabar (Signature)**  £14.50
Speciality of North Kerala, boneless cubes of spring lamb cooked in a sauce made with roasted special fresh coconut, onion, garlic, black pepper & curry leaves
- 32. Hyderabad Bhuna Gosht**  £14.50
Tender pieces of boneless lamb cooked with ginger, garlic, coriander and whole red chilli- speciality of South India
- 33. Nalli Gosht (Signature)**  £15.95
Chef delicacy, shank of lamb slow cooked in brown onion, cashew nut and yoghurt sauce
- 34. Karahi Lamb**  £14.95
A Traditional North Indian dish, tender pieces of baby lamb cooked with crushed coriander, onions, bell peppers and green chillies

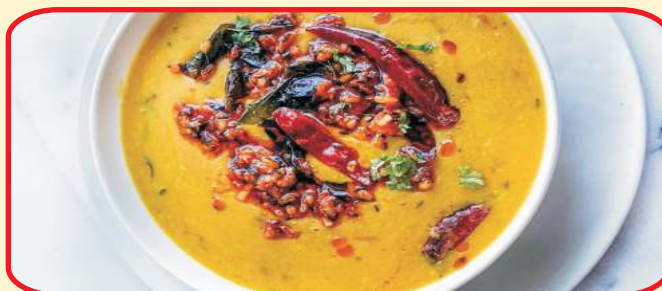


MAIN COURSE - SEAFOOD

- | | |
|--|--------|
| 35. Kaddu Jhinga 🌶️ | £13.95 |
| Prawns cooked with fresh coconut, red pumpkin, onion and tomato sauce tempered with curry leaves and mustard seeds | |
| 36. Jheenga Joshina (Signature) 🌶️ | £13.95 |
| A Royal marriage of king prawns and green garlic tossed with tomatoes, dry red chillies and whole spices | |
| 37. Goan Fish Curry (Signature) 🌶️ | £14.50 |
| A Medium Spicy Cod fish curry cooked with coriander, herbs and fresh coconut | |
| 38. Samudri Khazana | £14.95 |
| A selection of sea food prawns and calamari simmered in coconut sauce with juliennes of ginger and raw mango | |

VEGETARIAN DISHES

- | | (Half) | (Full) |
|---|--------|--------|
| 39. Dal Tadka 🌶️ | £6.50 | £9.95 |
| Combination of five different lentils tempered with brown garlic | | |
| 40. Dal Makhani 🌶️ | £6.95 | £10.95 |
| Black lentils cooked overnight on resting tandoor and finished with home churned butter & cream. A Speciality of Northern India | | |
| 41. Chef's Special Vegetable Curry / Vegan | £7.50 | £11.95 |
| Fresh farm seasonal vegetables cooked with pomegranate seed sauce | | |
| 42. Bagara Baigan (Signature) 🌶️ | £6.95 | £10.50 |
| Baby aubergine cooked with coconut, sesame and tangy peanut sauce tempered with curry leaves and cumin seeds | | |
| 43. Gobi Mutter Masala 🌶️ | £6.50 | £9.50 |
| A traditional dish florets of cauliflower and green peas prepared in true Punjabi Style | | |
| 44. Bombay Aloo 🌶️ | £6.50 | £8.95 |
| Diced potatoes cooked in an onion and tomato sauce with cumin | | |
| 45. Saag Aloo (Signature) / Palak Paneer 🌶️ | £6.95 | £10.50 |
| Baby spinach & potatoes / Paneer sauteed in butter with fresh ginger | | |
| 46. Bhindi Do Pyaaz 🌶️ | £6.95 | £10.50 |
| Diced okra tossed with onions, tomatoes, ginger juliens, fresh coriander | | |
| 47. Chana Masala 🌶️ | £6.95 | £10.50 |
| Chickpea curry with green chillies, onions, garlic, blend of spice and tomato | | |



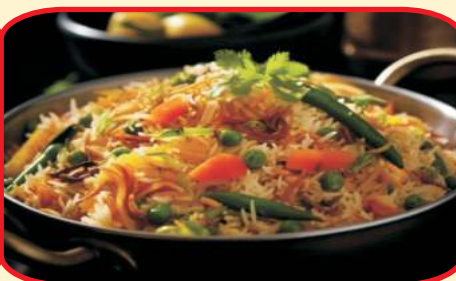
NAAN & ROTI

- | | |
|--|-------|
| 48. Plain Naan | £3.50 |
| 49. Peshewari (Signature) | £4.50 |
| 50. Garlic Naan / Kulcha | £4.50 |
| 51. Keema Naan Naan cooked with minced-lamb | £4.95 |
| 52. Pudeena Lachha Paratha Rich flaky bread with butter, mint and baked in tandoor | £4.50 |
| 53. Tandoori Roti Wholemeal unleavened bread cooked in tandoor | £2.95 |
| 54. Chapati Wholemeal thin bread cooked on tawa | £2.50 |



BIRYANI

- | | |
|--|--------|
| 55. Lamb Dum Biryani (Signature) Aromatic rice with spring lamb pieces | £14.50 |
| 56. Chicken Biryani Basmati rice cooked with juicy chicken pieces | £13.50 |
| 57. Veg. Biryani Aromatic basmati rice cooked with seasonal vegetables | £12.50 |



RAITA

- | | |
|---|-------|
| 58. Raita | £3.95 |
| A chilled salad of onion, tomato and cucumber blended in to cumin flavoured yoghurt | |

SALADS

- | | |
|-----------------------|--------------------|
| 59. Fresh Green Salad | 60. Seasonal Salad |
| £4.95 | £5.95 |

RICE

- | | |
|--------------------------------|-------|
| 61. Plain / Lemon Rice | £4.50 |
| 62. Pulao Rice / Mushroom Rice | £4.95 |



INDIAN DESSERTS

- | | | |
|--|---|--------------|
| 63. Gajar Halwa | Delicately grated carrot and milk halwa served with vanilla ice cream | £6.50 |
| 64. Gulab Jamun | Chees balls dumplings poached in saffron flavour sugar syrup | £6.95 |
| 65. Kulfi | Homemade Indian flavoured pistachio, almond or mango ice cream | £4.50 |
| 66. Vanilla, Swiss Chocolate & Strawberry Ice Cream | 2 Scoop | £3.95 |



HOT DRINKS

- | | |
|---------------------------|--------------|
| 67. CAPPUCCINO | £3.50 |
| 68. ESPRESSO | £2.95 |
| 69. HERBAL TEA | £2.50 |
| 70. MASALA TEA | £2.95 |
| 71. FRESH MINT TEA | £2.95 |

LIQUEURS

- | | (Sgl.- 25 ml) | (Dbl.- 50ml) |
|--------------------------|---------------|--------------|
| 72. DRAMBUIE | £4.50 | £7.50 |
| 73. SAMBUCA | £4.50 | £7.50 |
| 76. BAILEYS | £4.50 | £7.50 |
| 80. COINTREAU | £4.50 | £7.50 |
| 81. GRAND MARNIER | £4.50 | £7.50 |
| 82. TEQUILA | £4.50 | £7.50 |
| 83. TIA MARIA | £4.50 | £7.50 |

BOTTLE BEERS

- | | | |
|-------------------------------|--------------|--------------|
| 84. COBRA / KINGFISHER | 330ml | £3.95 |
| 85. COBRA / KINGFISHER | 660ml | £7.95 |

DRAUGHT BEERS

- | | | |
|-------------------------------|------------------|--------------|
| 86. COBRA / KINGFISHER | HALF PINT | £4.50 |
| 87. COBRA / KINGFISHER | FULL PINT | £7.95 |

SOFT DRINK

88. NON-ALCOHOLIC BEER	£ 3.95
89. COKE	£ 2.95
90. DIET COKE	£ 2.95
91. LEMONADE	£ 2.95
92. 7UP / SPRITE	£ 2.95

FRUIT JUICE

93. APPLE	£ 2.95
94. ORANGE	£ 2.95
95. MANGO	£ 2.95

MIXERS

96. INDIAN TONIC	£ 2.50
97. SLIM LIME TONIC	£ 2.50
98. SODA 200ml	£ 2.50

LASSI

99. SWEET / SALTY / MANGO	£ 4.95
----------------------------------	---------------

WATER

100. STILL / SPARKLING SMALL	£ 2.95
-------------------------------------	---------------

Welcome To Indian Rasoi

Simple Home Cooking...
By Simple Indian People...



WEBSITE

www.indian-rasoi.co.uk

TEL : 020 8883 9093



INSTAGRAM

Note : Please inform staff if you have any Allergies / intolerance in advance
All dine-in customers are subject to 15% service charge on final bill

WHITE WINES

- | | (175ml) | (Bottle) |
|---|---------|----------|
| 1. PINOT GRIGIO VENETO ITALY
Moderately dry on the palate, light in alcohol and soft in texture, yet fresh & clean showing citric notes, apple & a touch of ripe peach. | £ 7.95 | £ 23.95 |
| 2. Chenin Blanc Western Cape South Africa
Full flavoured & well-balanced wine, combining guava, baked apple & ripe melon fruit. A clean example with notably good varietal character. | | £ 24.95 |
| 3. Van Zylshof Chardonnay Robertson Australia
A fine, award winning chardonnay produced by the zylshof family estate. Unoaked chardonnay with citrus & apple notes, crisp acidity & ripe fruit on the palate. | | £ 25.95 |
| 4. Sauvignon Blanc Marlborough New Zealand / South Africa
Boasting complexity in aroma & flavour. Fresh & vibrant. Herbaceous notes of grass & nettle combine with lemon lime goosberry fruit, supporting hints of ripe tropical character. | | £ 26.95 |
| 5. Chablis France
This wine has all the hallmarks of top quality Chablis. Fine minerality, restrained citrus fruit, a firm bracing structure and a bone dry finish | | £ 32.95 |

SPARKLING WINES

- | | | |
|---|-------|---------|
| 6. Prosecco Veneto Italy
Full of all the lovely character that has made prosecco so popular. This one comes in a Handy size and is served to you in its on 20cl bottle. | 200ml | £ 7.95 |
| 7. Prosecco Veneto Italy
Full flavoured & well-balanced wine, combining guava, baked apple & ripe melon fruit. A clean example with notably good varietal character. | | £ 27.95 |
| 8. Brut / Cava France Champagne
A Pleasingly rich palate showing toasty bread overtones and fresh citric notes created from a blend of chardonnay & pinot noir grapes. | | £ 49.95 |

ROSE WINE

- | | (175ml) | (Bottle) |
|---|---------|----------|
| 9. Vina Mariposa Italy / Spain / Chile
A Pale coloured dry rose wine, light & fresh with delicate red berry fruit flavours. Perfect to enjoy during the warm summer evenings. | £ 6.95 | £ 24.95 |
| 10. Special Rose Wine of The Month (Ask Staff)
Ever Popular with its fresh red berry fruit flavours & off dry style. A rose style which is particularly good with spicy food. | | £ 29.95 |



RED WINE

	(175ml)	(Bottle)
11. QUICKY BIRD / VENTISQUERO MERLOT SOUTH AFRICA Super smooth dark & rich ripe fruit with chocolate notes from the country that probably dose straight Merlot best	£ 7.95	£ 23.95
12. STONEY VALE SHIRAZ AUSTRALIA / SOUTH AFRICA Exelent value intense Juicy fruit driven vine. typical of these grapes, there is ripe dark plam & brambleberry flavours, a touch of spice, all presented in soft smooth texture		£ 23.95
13. CHATEAU BORDEAUX FRANCE Ripe round mouth-filling mellow fruit with soft tannins. A cabernet Sauvignon Merlot Cabernet Franch blend providing a lighter more elegant profile then "heavier" styles from hotter climates		£ 28.95
14. TOSO MALBEC ARGENTINA A carefully crafted multi award winning example Opulent blackberry & blueberry fruit, interlace with soft tannins. A super smooth, refined Malbec.		£ 28.95
15. RIOJA CRIANZA SPAIN Classic Rioja Crianza Style. A good match to many asian meat dishes with its pronounced blackberry, ripe cherry fruit & hint of Vanilla. Lovely soft texure, Smooth tennins & long lenth prevail.		£ 29.95
16. PINOT NOIR NEW ZELAND Fine Pinot from the Waipara Vally, located north of Cantenbury on the south island. Soft silky elegant showing strawberry & forest berry fruits, fused with hints of spices		£ 34.95

LIQUEURS

	(Sgl.- 25 ml)	(Dbl.- 50ml)
DRAMBUIE / SAMBUCA / BAILEYS / COINTREAU	£4.50	£7.50
GRAND MARNIER / TEQUILA / TIA MARIA / WHISKY	£4.50	£7.50
HENNESSY / MARTELL COGNAC	£4.95	£7.95

BOTTLE BEERS

COBRA / KINGFISHER 330ml	£ 3.95
COBRA / KINGFISHER 660ml	£ 7.50

DRAUGHT BEERS

COBRA / KINGFISHER HALF PINT	£ 4.50
COBRA / KINGFISHER FULL PINT	£ 7.50

SOFT DRINK

NON-ALCOHOLIC BEER	£ 3.95
COKE / DIET COKE / 7UP	£ 2.95



FRUIT JUICE

APPLE	£ 2.95
ORANGE	£ 2.95
MANGO	£ 2.95

MIXERS

INDIAN TONIC	£ 2.50
SLIM LIME TONIC	£ 2.50
SODA 200ml	£ 2.50

LASSI

SWEET / SALTY / MANGO	£ 4.95
-----------------------	--------

WATER

STILL / SPARKLING SMALL	£ 2.50
STILL / SPARKLING LARGE	£ 3.95

