

Starters

Masala Poppadom Poppadom topped with onion, tomatoes and finished with a hint of lemon juice	£3.80
Onion Bhaja Carom flavoured deep fried onion dumplings	£6.00
Chutney Platter Garlic naan bread served with a selection of three Indian chutneys	£5.80
Vegetable Samosas A deep fried preparation of tempered vegetables, wrapped in filo pastry	£6.00
Aloo Cholley Chaat A typical Indian street food made of potatoes and chick peas	£5.80
Paneer Pakora Indian spiced homemade cottage cheese fritter	£8.00
Maggi Pakora Indian spiced fried noodles mixed with vegetables fritter	£6.00
Tandoori Chicken Chat Cubes of tandoor cooked chicken tossed in roasted cumin, mint, Indian spices & lemon juice, garnished with pomegranate seeds	£8.80
Indian Chicken Wings Shallow fried chicken wings marinated in ginger, garlic paste, lemon juice and Indian spices	£8.80
Murgh Tikka Chicken marinated in yoghurt and grilled in the tandoor oven	£8.80
Tulsi Murgh Tikka Basil marinated chicken piccatas, cooked in tandoor oven	£8.80
Achari Murgh Tikka Chicken piccatas in pickling spices	£8.80
Keema Samosa A deep fried preparation of spicy lamb mince, wrapped into filo pastry	£9.00
Gosht Seekh Kebab Minced baby lamb flavoured with a mixture of special spices cooked in a clay oven	£9.00
Tandoori Lamb Chops (3pcs) Raw papaya marinated lamb chops slow cooked in a tandoor oven	£16.80
Kathi Kebab Minced baby lamb wrapped and cooked in Indian naan	£12.80
Shrimp Samosa A deep fried preparation of shrimps, potato and mint wrapped into filo pastry	£9.00
Amritsari Machchli Shallow fried fillet of fish, a dish from the streets of Amritsar (Punjab)	£7.80
Salmon Fingers Fresh marinated pieces of salmon fried with Indian spices	£12.80
Talle Karare Jhinge Overnight marinated king prawns crisp fried with Indian spices	£14.80
Sa Re Ga Ma Speciality 2 pieces each of two different chicken, seekh kebab, keema somosa, fried prawns and onion bhaji	£19.80
Poppadom & Chutney	£1.80
Curry Sauce	£2.80
Cucumber Raita	£2.80
Cucumber, Onion And Tomato Salad	£2.80

Accompaniments

Biryani Rice

Vegetable Biryani Basmati rice dum cooked with a variety of fresh greens, Yoghurt and mint	£10.80
Chicken Tikka Biryani Basmati rice dum cooked with tandoor cooked Chicken tikka, yoghurt and mint	£12.80
Lamb Biryani Basmati rice dum cooked with baby lamb, yoghurt and mint	£14.80
King Prawns Biryani Basmati rice dum cooked with King Prawns, yoghurt and mint	£16.80

Rice

Steamed Rice	£3.80
Jeera Pulao Basmati rice flavoured with cumin	£4.80
Saffron Pulao Basmati rice delicately flavoured with kashmiri saffron	£4.80
Peas Pulao Basmati rice with green peas	£4.80
Mushroom Pulao Basmati rice with diced mushrooms	£5.00

Bread

Plain Naan	£3.80	Keema (Minced Lamb) Stuffed Naan	£5.80	Laccha Paratha (Plain)	£4.80
Saffron Naan	£4.00	Chicken Tikka Stuffed Naan	£5.80	Mint Paratha	£4.80
Garlic Naan	£4.00	Cheese Stuffed Naan	£5.80	Roti	£4.00
Butter Naan	£4.00	Potato and Mint Stuffed Naan	£5.80		
		Onion Stuffed Naan	£5.80		
		Peshwari Naan (Sweet Naan)	£5.80		



Tandoori

Tandoori Chicken Spring chicken marinated with yoghurt & pounded spice mix and cooked in the tandoor oven	£14.50	Tandoori Whole Fish Fish with Indian spices skewered and cooked in the tandoor oven	£16.50
Tandoori Lamb Chops (6pcs) Papaya marinated lamb chops slow cooked in the tandoor oven	£23.50	Tandoori King Prawns King prawns marinated in yoghurt & pounded spice mix and cooked in the tandoor oven	£16.50

Main Courses Vegetarian

Subz Miloni Fresh seasonal veg cooked in spinach paste and cashew nut gravy	£8.00	Saag Aloo Spinach and potato tossed in Indian spices	£8.00
Saag Matar Green peas tossed with spinach and freshly pounded Indian spices	£8.00	Chana Masala Chick peas cooked in a traditional masala sauce	£7.00
Butter Paneer Homemade cottage cheese served in a satin smooth butter tomato gravy	£9.80	Egg Curry Hard boiled eggs cooked in a tomato and onion gravy with yoghurt	£7.80
Saag Paneer Homemade cottage cheese tossed with spinach, freshly pounded Indian spices	£9.80	Dal Tarka Melange of lentils tempered in clarified butter	£7.00
Kadal Paneer Homemade cottage cheese tossed with bell peppers, onion and pounded spice mix	£9.80	Dal Makni Indian's most popular dal. Black lentils and red kidney beans slowly cooked with butter, cream and Indian spices	£10.00
Paneer Pasanda Homemade paneer stuffed with cashew nuts cooked in a sweet cashew nut thick sauce	£12.00	Channa Dal Palak Yellow lentils cooked with spinach, finished with tempered cumin and garlic	£8.00
Chilli Paneer Homemade paneer tossed with capsicum, onions and freshly pounded Indian spices	£9.80	Soya Chunks Masala Soya chunks cooked in traditional masala gravy	£9.00

Main Courses Meat & Fish

Chicken Korma A cashew nut mild chicken curry, flavoured with cardamom and vetivier flower	£11.00
Chicken Tikka Makhni Tandoor cooked chicken tikka served in a satin smooth tomato gravy	£11.00
Methi Malai Murgh Tandoor cooked chicken in a rich fenugreek flavoured creamy curry	£11.00
Chicken Jalfreji A bengali preparation of chicken with bell peppers and onions	£11.00
Chicken Dansak Tandoor cooked chicken cooked with spinach and lentils	£11.00
Lamb Korma A cashew nut mild lamb curry, flavoured with cardamom and vetivier flower	£13.00
Lamb Rogan Josh Fennel & dry ginger flavoured lamb curry from kashmir	£13.00
Lamb Madras Curry Lamb curry cooked with mustard seeds and coconut milk	£13.00
Saag Gosht Lamb cooked in a mild curry with fresh greens	£13.00
Gosht Bhuna A classic lamb dish, using traditional bhuna cooking method	£13.00
Lamb Pasanda Lamb cooked in a cashew based curry with diced fruits and coconut milk	£13.00
Pork Vindaloo Garlic and vinegar flavoured pork curry from the Goan coast	£11.80
Kadhai Pork Stir-fried pork and bell peppers, finished with a pounded spice mix	£11.80
Masala Pork Pork cubes cooked in a traditional masala gravy	£11.80
Pork Nilgiri Korma Pork curry flavoured with coconut, mint and coriander	£11.80
Meen Moilee White fish fillet in a mild coconut sauce with turmeric	£11.80
Harwadhi Salmon Masala Fresh salmon pieces cooked with spinach in a cashew nut and tomato sauce, flavoured with fresh mint	£16.80
Kadhai Jhinga Stir fried king prawns and bell peppers, finished with a pounded spice mix	£16.80
Prawn Alleppey King prawns in a mango and coconut milk curry from south of India	£16.80
Rasoi's Dessert Platter A trio of Mouth Watering Desserts	£7.80
Gulab Jamun	£4.80
Kulfi	£4.80
Lassi (Sweet or Salty)	£3.00

Desserts