



INDIAN CUISINE

APPETIZER

SAMOSA - \$6.00

2 pieces of crispy pastry filled with potatoes, green peas & spices

SAMOSA CHAT - \$9.00

Crispy pastry with chick peas, sweet & tangy spices

ONION BHAJI - \$9.00

Fresh cut onion fritters made in chick pea batter

MUSHROOM PAKORA - \$11.00

Fresh cut Mushrooms fritters made in chickpea batter

GOBHI MANCHURIAN - \$13.00

Corn flour batter cauliflower sautéed with manchurian sauce

CHILLI PANEER - \$13.00

Chunks of cottage cheese sautéed with Chilli garlic sauce

PANEER 65 - \$13.00

Crispy cottage cheese in a spicy sauce with onion & bell pepper

CHILLI CHICKEN - \$13.00

Chunks of chicken sautéed with dry Chilli garlic sauce

CHICKEN 65 - \$13.00

Strips of chicken cooked in a spicy sauce with onion & bell pepper

FISH AMRITSARI - \$13.00

Deep fried fish marinated with spices & coated with batter of gram flour

MIX VEGETABLES PLATTER - \$14.00

Include samosa, onion bhaji, mushroom Pakora

CHILLI SHRIMP - \$14.00

Shrimps sautéed with dry Chilli garlic sauce

TANDOORI CHICKEN WINGS - \$15.00

Fresh chicken wings marinated with various spices & cooked in clay oven

SOUP & SALAD

MULLIGATAWNY SOUP - \$5.00

Delicately spiced lentil soup with lemon & pepper

TOMATO SOUP - \$5.00

Creamy blended tomato with spices & herbs

RASOI GARDEN SALAD - \$8.00

Lettuce, tomato, cucumber, carrots with homemade dressing

CHICKEN TIKKA SALAD - \$10.00

Mix green salad with chicken tikka with homemade dressing

KIDS MENU

PANEER KORMA - \$11.00

Homemade cottage cheese cooked in rich cashew nut sauce with very mild spices

CHICKEN TIKKA MASALA - \$13.00

Chicken breast with mild tomato creamy sauce

CHICKEN MALAI KABAB - \$13.00

Chicken marinated with very mild spices & yogurt cooked in clay oven

FRENCH FRIES - \$6.00

DRINKS

Soda (Pepsi Products) - \$3.00

Water Bottle - \$3.00

Perrier (Sparkling Water) - \$4.00

Mango, Pineapple, Orange Juice - \$4.00

Sweet/Salt Lassi, CHAI (Masala Tea) - \$4.00

Mango Lassi - \$5.00



We spice up your life!

TANDOOR SPECIAL (Grill)

TANDOORI PANEER TIKKA - \$17.00

Homemade cottage cheese marinated with yogurt & Indian spices cooked in clay oven

TANDOORI CHICKEN - \$17.00

Marinated chicken w/spices & herbs cooked in clay oven

NOORANI CHICKEN TIKKA - \$19.00

Boneless chicken marinated in yogurt & spices cooked in clay oven

MALAI KABAB - \$19.00

Chicken breast marinated in yogurt & mild spices cooked in clay oven

LAMB SHEEKH KABAB \$22.00

Grounded lamb seasoned with spices, rolled on skewer & chargrilled

TANDOORI SHRIMP - \$22.00

Fresh shrimp marinated in yogurt with ginger, garlic & spices cooked in clay oven

RASOI MIX GRILL - \$28.00

An assorted of tandoori chicken, kebab, shrimp & chicken tikka

TANDOORI SALMON - \$26.00

Salmon fish marinated in yogurt, ginger, garlic & spices cooked in clay oven

LAMB CHOPS - \$35.00

Rack of lamb marinated in fresh ginger juice, ginger, yogurt & Masala cooked in clay oven

CURRY SAUCE - \$6.00

Makhani / Tikka Masala / Korma

VEGETARIAN SPECIAL

DAAL TADKA - \$16.00

Yellow lentils cooked with tomato, onion & Indian spices

ALOO GOBHI - \$16.00

Potato & cauliflower cooked in fried onions, crush tomato with spices

BAGARA BAINGAN - \$16.00

Eggplant cooked in spicy Hyderabad style sauce

DAAL MAKHANI - \$16.00

Three lentils cooked on a slow fire with a blend of mild spices flavoured with butter & roasted garlic

CHANNA MASALA - \$16.00

Chick peas delicately flavoured with fresh ground spices

BHINDI MASALA - \$16.00

Crispy okra cooked with onion, pepper in dry sauce

MUSHROOM KORMA - \$17.00

Mushroom cooked in rich Cashew creamy sauce

MATAR METHI MALAI - \$18.00

Green peas cooked in creamy gravy with fenugreek leaves

MALAI KOFTA - \$18.00

Cheese & Veggie dumplings in tomato base sauce

NAVRATNA KORMA - \$18.00

Mix vegetables cooked in cashew creamy sauce

PALAK PANEER - \$18.00

Homemade cheese/spinach cooked in spices & tomato gravy

PANEER KADHAI - \$18.00

Indian cottage cheese cooked in a thick sauce with pepper & onion

PANEER MAKHANI - \$18.00

Homemade cheese cooked in spiced with tomato base

MATAR PANEER - \$18.00

Homemade cheese & green peas cooked in creamy gravy with fenugreek leaves

“*There will be gratuity added of 18% for 5 and above seat.”

“If you have any type of food allergy please advise your server before ordering.”

Rasoi is a traditional Indian name
meaning "Kitchen",
beginning spirit of Indian cooking.

CHICKEN SPECIAL

CHICKEN CURRY - \$18.00

Chicken cooked in traditional Indian style with all spices

CHICKEN TIKKA MASALA - \$18.00

Chicken breast cubes cooked in zesty tomato sauce

BUTTER CHICKEN - \$18.00

Tandori chicken cooked in rich tomato gravy

CHICKEN VINDALOO - \$18.00

Chicken marinated in vinegar & aromatic spices cooked with potatoes in a hot gravy

CHICKEN KORMA - \$18.00

Boneless chicken cooked in rich cashew creamy sauce

CHICKEN JALFREZI - \$18.00

Pieces of chicken cook with diced onion, bell peppers & tomato thick sauce with Indian spice

CHICKEN SAAG - \$18.00

Chicken cooked with spinach & onion base gravy with spices

CHICKEN CHETTINAD - \$18.00

Chicken cooked in southern Indian median spicy gravy

CHICKEN XACUTI - \$18.00

Chicken cooked in anise flavour coconut base masala sauce

KADHAI CHICKEN - \$18.00

Chicken cooked in spiced tomato based gravy with bell peppers & onion

MANGO CHICKEN - \$18.00

Chicken cooked in spiced onion gravy with mango chutney

CHICKEN MADRAS - \$18.00

Chicken cooked in freshly grounded spices with tomato & onion base sauce

CHICKEN HYDERABADI - \$18.00

Chicken cooked in aromatic gravy flavoured with coconut & peanut masala

LAMB & GOAT

LAMB CURRY - \$21.00

Tender pieces of lamb cooked in curry sauce with ground spices

LAMB JALFREZI - \$21.00

Lamb pieces cooked with diced onion, bell pepper & tomatoes in thick sauce w/Indian spices

LAMB KORMA - \$21.00

Tender pieces of lamb cooked in rich creamy sauce with nuts & raisins

LAMB HYDERABADI - \$21.00

Lamb cooked in aromatic gravy flavoured with coconut & peanut masala

LAMB ROGAN JOSH - \$21.00

Pieces of lamb cooked in sauce made from fresh yogurt, tomato, ginger, garlic & spices

LAMB VINDALOO - \$21.00

Lamb marinated in vinegar & aromatic spices cooked with potatoes in a hot gravy

LAMB KADHAI- \$21.00

Lamb cooked in spiced tomato based gravy with bell peppers & onion

LAMB XACUTI - \$21.00

Lamb cooked in anise flavour coconut base masala sauce

LAMB CHETTINAD - \$21.00

Lamb cooked in southern Indian median spicy gravy

LAMB SAAG - \$21.00

Lamb cooked with spinach & onion base gravy w/spices

GOAT CURRY - \$21.00

Goat cooked in traditional Indian style with all spices

GOAT KADHAI - \$21.00

A delectable combo of juicy morsels goat, onion & peppers stir cooked with freshly grounded spices

GOAT CHETTINAD - \$21.00

Pieces of goat cooked in southern Indian median spicy gravy

SEAFOOD

FISH CURRY - \$20.00

Fish cooked in traditional Indian style w/ground spices

FISH MOLEE - \$22.00

Fish cooked in coconut fenugreek
creamy sauce w/spices

GOAN SHRIMP CURRY - \$22.00

Shrimp cooked in coconut base sauce

SHRIMP TIKKA MASALA - \$22.00

Shrimp cooked in rich butter sauce w/onion &
bell peppers

SHRIMP MADRAS - \$22.00

Cooked in onion base sauce curry leaves & spices

SHRIMP VINDALOO - \$22.00

Shrimp marinated in vinegar & aromatic spices cooked
with potatoes in a hot gravy

RICE SPECIAL

CHICKEN BIRYANI - \$18.00

Chicken breast marinated with yogurt, spices,
herbs & baked with basmati rice

LAMB BIRYANI - \$21.00

Tender lamb cubes with saffron basmati rice
& sautéed with onion & aromatic spices

SHRIMP BIRYANI - \$22.00

Tender pieces of shrimp baked with saffron basmati rice
& sautéed with onion & aromatic spices

VEGETABLE BIRYANI - \$16.00

Garden veggies baked with saffron basmati rice
& sautéed with onion & aromatic spice

GOAT BIRYANI - \$21.00

Pieces of goat mixed with saffron basmati rice
& sautéed with onion & aromatic spices

SIDES

LEMON RICE / COCONUT RICE / TAMARIND RICE - \$6.00

PICKLE / PLAIN YOGURT \$3.00

RAITA / RICE / PAPAD \$4.00

FRESHLY BAKED BREAD

PLAIN NAAN / TANDOORI ROTI - \$3.50

Unleavened Indian bread with touch of butter spread

BUTTER NAAN / BUTTER ROTI - \$4.00

Whole wheat bread with touch of butter spread

GARLIC NAAN - \$5.00

Unleavened bread topped with garlic butter

BULLET NAAN - \$5.00

Unleavened Indian bread with green chilli & cilantro

LACHA PARATHA - \$6.00

Multi layered wheat bread topped with butter

CHEESE NAAN - \$6.00

Naan stuffed with homemade spiced cheese

ALOO PARATHA - \$6.00

Whole wheat bread stuffed with boiled spiced potatoes

AJWAIN PARATHA - \$6.00

Multi Layered wheat bread with Carom seeds

KEEMA NAAN - \$6.00

Naan stuffed with minced & spiced lamb

KASHMIRI NAAN - \$6.00

Soft white flour bread stuffed with nuts, raisins & coconut

RASOI BREAD BASKET - \$12.00

Comes with 1 Butter, 1 Garlic & 1 Bullet

DESSERT

KULFI - \$6.00

Homemade ice cream flavoured with nuts & pistachio

RASMALAI - \$6.00

Sweet dumplings served in condensed milk
with rose water & nuts

GULAB JAMUN - \$6.00

Homemade cheese balls dipped in honey syrup
flavoured with rose water

KHEER - \$6.00

Rice & milk pudding garnished with nuts & raisins

GAJAR HALWA - \$6.00

Shredded carrots cooked with rich milk & sugar

MANGO ICE CREAM - \$6.00

Home made ice cream with mango flavour

ROSE ICE CREAM - \$6.00

Home made ice cream with rose flavour

ROSE FALUDA - \$8.00

Vermicelli with milk & rose ice cream

