

Rasoi

INDIAN CUISINE

APPETIZER

SAMOSA - \$6.99

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

SAMOSA CHAT - \$10.99

Crispy pastry with chickpeas, yogurt sauce, sweet & tangy spices

ONION BHAJI - \$9.99

Fresh cut onion fritters made in chickpea batter

MUSHROOM PAKORA - \$12.99

Fresh cut Mushrooms fritters made in chickpea batter

GOBHI MANCHURIAN - \$14.99

Corn flour batter cauliflower sautéed with manchurian sauce

PANEER 65 - \$14.99

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

CHICKEN 65 - \$14.99

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

FISH AMRITSARI - \$14.99

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

RASOI'S MIX VEG PLATTER - \$15.99

Include samosa, onion bhaji, mushroom Pakora

CHILLI SHRIMP - \$15.99

Shrimps sautéed with dry Chilli garlic sauce

TANDOORI CHICKEN WINGS - \$16.99

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

SOUP & SALAD

MULLIGATAWNY SOUP - \$6.99

Delicately spiced lentil soup with lemon & pepper

TOMATO SOUP - \$6.99

Creamy blended tomato with spices & herbs

RASOI GARDEN SALAD - \$8.99

Lettuce, tomato, cucumber, carrots with homemade dressing

CHICKEN TIKKA SALAD - \$11.99

Mix green salad with chicken tikka with homemade dressing

RICE SPECIAL

CHICKEN BIRYANI - \$19.99

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

LAMB BIRYANI - \$23.99

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

SHRIMP BIRYANI - \$23.99

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

VEGETABLE BIRYANI - \$17.99

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

GOAT BIRYANI - \$23.99

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

We spice up your life!

VEGETARIAN SPECIAL

DAAL TADKA - \$16.99 (V)

Yellow lentils cooked with tomato, onion & Indian spices

ALOO GOBHI - \$17.99 (V)

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

BAGARA BAINGAN - \$17.99 t(V)

Eggplant cooked in spicy Hyderabad style sauce

DAAL MAKHANI - \$17.99

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

CHANNA MASALA - \$17.99 (V)

Chick peas delicately flavored with fresh ground spices

BHINDI MASALA - \$17.99 (V)

Crispy okra cooked with onion, pepper in dry sauce

MUSHROOM KORMA - \$18.99

Mushroom cooked in rich cashew creamy sauce

MALAI KOFTA - \$19.99

Cheese & Veggie dumplings in tomato base sauce

NAVRATNA KORMA - \$19.99

Mix vegetables cooked in cashew creamy sauce

PALAK PANEER - \$19.99

Homemade cheese/spinach cooked in spices & tomato gravy

PANEER KADHAI - \$19.99

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

PANEER MAKHANI - \$20.99

Homemade cheese cooked in spiced with tomato base

MATAR PANEER - \$19.99

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

TANDOOR SPECIAL (GRILL)

TANDOORI PANEER - \$19.99

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

TANDOORI CHICKEN - \$19.99

Marinated chicken w/spices & herbs cooked in clay oven

NOORANI CHICKEN TIKKA - \$20.99

Boneless chicken marinated in yogurt & spices cooked in clay oven

MALAI KABAB - \$20.99

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

LAMB SHEEKH KABAB \$24.99

Grounded lamb seasoned with spices, rolled on skewer & chargrilled

TANDOORI SHRIMP - \$23.99

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

RASOI MIX GRILL - \$29.99

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

TANDOORI SALMON - \$29.99

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

ADRARI LAMB CHOPS - \$35.99

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

TANDOOR SAUCE - \$7.99

Makhani / Tikka Masala / Korma

Note: There will be gratuity added of 18% for 5 and above seat. Before placing your order, please contact the restaurant, if a person in your party has a food allergy or other food sensitivities. Please be aware that our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur.

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

CHICKEN SPECIAL

CHICKEN CURRY - \$19.99

Chicken cooked in traditional Indian style with all spices

CHICKEN TIKKA MASALA - \$20.99

Chicken breast cubes cooked in zesty tomato sauce

BUTTER CHICKEN - \$20.99

Tandoori chicken cooked in rich tomato gravy

CHICKEN VINDALOO - \$19.99

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

CHICKEN KORMA - \$19.99

Boneless chicken cooked in rich cashew creamy sauce

CHICKEN JALFREZI - \$19.99

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

CHICKEN SAAG - \$19.99

Chicken cooked with spinach & onion base gravy with spices

CHICKEN CHETTINAD - \$19.99

Chicken cooked in Southern Indian median spicy gravy

KADHAI CHICKEN - \$19.99

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

MANGO CHICKEN - \$19.99

Chicken cooked in spiced onion gravy with mango chutney

CHICKEN MADRAS - \$19.99

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

CHICKEN HYDERABADI - \$19.99

Chicken cooked in aromatic gravy flavoured with coconut & peanut masala

LAMB & GOAT

LAMB CURRY - \$23.99

Tender pieces of lamb cooked in curry sauce with ground spices

LAMB JALFREZI - \$23.99

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

LAMB KORMA - \$23.99

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

LAMB HYDERABADI - \$23.99

Lamb cooked in aromatic gravy flavored with coconut & peanut masala

LAMB ROGAN JOSH - \$23.99

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

LAMB VINDALOO - \$23.99

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

LAMB KADHAI- \$23.99

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

LAMB CHETTINAD - \$23.99

Lamb cooked in Southern Indian median spicy gravy

LAMB SAAG - \$23.99

Lamb cooked with spinach & onion base gravy w/spices

GOAT CURRY - \$23.99

Goat cooked in traditional Indian style with all spices

GOAT KADHAI - \$23.99

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

GOAT CHETTINAD - \$23.99

Pieces of goat cooked in Southern Indian median spicy gravy

SEAFOOD

FISH CURRY - \$21.99

Fish cooked in traditional Indian style w/ground spices

FISH MOLEE - \$23.99

Fish cooked in coconut creamy sauce w/spices

GOAN SHRIMP CURRY - \$23.99

Shrimp cooked in coconut base sauce

SHRIMP TIKKA MASALA - \$23.99

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

SHRIMP MADRAS - \$23.99

Cooked in onion base sauce curry leaves & spices

SHRIMP VINDALOO - \$23.99

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

FRESHLY BAKED BREAD

PLAIN NAAN - \$3.99

BUTTER NAAN - \$4.49

Unleavened Indian bread with touch of butter spread

TANDOORI ROTI - \$3.99

BUTTER ROTI - \$4.49

Whole wheat bread with touch of butter spread

GARLIC NAAN - \$5.49

Unleavened bread topped with garlic butter

BULLET NAAN - \$5.49

Unleavened Indian bread with green chilli & cilantro

LACHA PARATHA - \$6.49

Multi layered wheat bread topped with butter

CHEESE NAAN - \$6.49

Naan stuffed with homemade spiced cheese

AJWAIN PARATHA - \$6.49

Multi Layered wheat bread with Carom seeds

FRESHLY BAKED BREAD

KEEMA NAAN - \$6.49

Naan stuffed with minced & spiced lamb

KASHMIRI NAAN - \$6.49

Soft white flour bread stuffed with nuts, raisins & coconut

RASOI BREAD BASKET - \$13.99

Naan with Butter, Garlic and Chili

SIDES

ONION, LEMON & CHILI SALAD - \$2

LEMON RICE / COCONUT RICE / TAMARIND RICE - \$8.99

PICKLE / PLAIN YOGURT - \$3.49

RAITA / RICE / PAPAD - \$4.49

CURRY SAUCE - \$10.99

DESSERT

KULFI - \$6.99

Homemade ice cream flavoured with nuts & pistachio

RASMALAI - \$6.49

Sweet dumplings served in condensed milk with rose water & nuts

GULAB JAMUN - \$6.49

Homemade cheese balls dipped in honey syrup flavoured with rose water

KHEER - \$6.49

Rice & milk pudding garnished with nuts & raisins

GAJAR HALWA - \$6.49

Shredded carrots cooked with rich milk & sugar

MANGO ICE CREAM - \$6.49

Home made ice cream with mango flavour

ROSE ICE CREAM - \$6.49

Home made ice cream with rose flavour

ROSE FALUDA - \$8.49

Vermicelli with milk & rose ice cream