

# Rasoi

INDIAN CUISINE

## APPETIZERS

### Samosas Bites - \$7.99

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

### Loaded Samosas Chat - \$11.99

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

### Onion Bhaji - \$9.99

Fresh onion fritters made in chickpea batter

### Pani Puri - \$10.99

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

### Gobi Manchurian - \$15.99

Corn flour Cauliflower sautéed in Manchurian sauce, onions & pepper

### Spiced Paneer Bites - \$15.99

Cottage cheese in spicy sauce with onion & bell pepper

### Chilli Chicken - \$15.99

Chicken in spicy sauce with onion & bell pepper

### Fish Amritsari - \$14.99

Fish marinated with spices & coated in gram flour battered and deep fried

### Tandoori Chicken Wings - \$15.99

Fresh chicken wings marinated with spices, ginger & garlic and cooked in clay oven

## SOUP & SALAD

### Mulligatawny Soup - \$7.99

Spiced lentil soup with lemon & pepper

### Creamy Tomato Soup - \$7.99

Creamy tomato soup with herbs

### Rasoi Garden Salad - \$8.99

Lettuce, tomato, cucumber & carrots with dressing

### Chicken Tikka Salad - \$12.99

Green salad with chicken tikka



## RICE DELICACY

### Vegetable Biryani - \$18.99

Mixed veggies baked with basmati rice & sauteed with onions & aromatic spices

### Chicken Biryani - \$20.99

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

### Lamb Biryani - \$24.99

Tender Lamb pieces baked with basmati rice & sauteed with onions & aromatic spices

### Goat Biryani - \$24.99

Goat cooked with basmati rice & sauteed with onions & aromatic spices

### Shrimp Biryani - \$24.99

Tender pieces of Shrimp baked with basmati rice & sauteed with onions & aromatic spices



## VEGETARIAN SPECIALS

### Dal Tadka - \$17.99 (V)

Yellow lentils cooked with tomatoes, onions, garlic and spices

### Aloo Gobhi - \$18.99 (V)

Potatoes and Cauliflower cooked together in fried onions, crush tomatoes & spices

### Bagara Baingan- \$18.99 (V)

Eggplant cooked in spicy peanuts, Hyderabad style sauce

### Channa Masala - \$18.99 (V)

Cheek peas delicately flavored with fresh ground spices

### Shahi Kaju Curry - \$21.99

Whole Cashews cooked in Indian spices and rich creamy sauce

### Malai Kofta - \$21.99

Cottage cheese & veggie balls cooked in rich tomato based makhani sauce

### Palak Paneer - \$20.99

Cottage cheese cooked in blended spinach sauce

### Navaratna Korma - \$20.99

Mixed vegetables cooked in rich cashew creamy sauce with fresh spices

### Mutter Methi Malai - \$20.99

Green peas cooked in onion & tomato based sauce with fenugreek leaves and grated paneer

### Paneer Makhani - \$21.99

Cottage cheese & mix vegetable balls cooked in rich tomato based sauce

### Paneer Kali Mirch - \$20.99

Cottage cheese cooked with onion sauce and black peppers



## RASOI TANDOORI OVEN

### Smoky Tandoori Paneer - \$20.99

Cottage cheese marinated with yogurt, ginger, garlic & spices cooked in clay oven

### Fire Tandoori Chicken - \$20.99

Bone in Leg Quarters marinated with spices, yogurt & cooked in clay oven

### Noorani Chicken Tikka - \$22.99

Boneless chicken breast marinated in yogurt, spices & cooked in clay oven

### Malai Chicken Kabab - \$22.99

Boneless chicken breast marinated in yogurt, and mild spiced & cooked in clay oven

### Lamb Sheekh Kabab - \$24.99

Grounded Lamb seasoned with spices, rolled on skewers & chargrilled in Tandoor

### Fire Grilled Shrimp - \$20.99

Shrimp marinated with yogurt, spices, ginger & garlic and cooked in clay oven

### Rasoi Mix Grill Board - \$22.99

An assorted of tandoori chicken, chicken tikka, kabab, shrimp and lamb

### Roasted Salmon - \$24.99

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

### Adraki Lamb Chops - \$24.99

Rack of lamb marinated with spices, yogurt & cooked in clay oven



Note - A 20% gratuity will be added to parties of 5 or more.

Guests must inform the restaurant of any food allergies or dietary restrictions prior to ordering. We do not guarantee that any menu item is free from allergens. All food is prepared in shared kitchen areas using common equipment, including fryers and containers, where cross-contact with allergens may occur. Additionally, ingredients supplied by third-party vendors, including spices and packaged products, may be processed in facilities that handle tree nuts, peanuts, dairy, gluten, and other allergens.

By placing an order, guests acknowledge and accept these risks, and the restaurant shall not be held liable for any allergic reactions or related issues.

## CHICKEN SPECIALS

### Chicken Curry - \$21.99

Chicken cooked in traditional style in Indian spices

### Butter Chicken - \$22.99

Shredded tandoori chicken cooked in rich tomato base smooth sauce

### Chicken Tikka Masala- \$22.99

Chicken breast cubes cooked in zesty tomato & onion based creamy sauce

### Chicken Methi Malai - \$21.99

Chicken cooked in onion & tomato-based sauce with cream & fenugreek leaves

### Chicken Xacuti - \$21.99

Chicken cooked in grated coconut base sauce with spices & coconut cream

### Chicken Chettinad - \$21.99

Chicken cooked in southern Indian style median spicy gravy

### Chicken Vindaloo - \$21.99

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

### Chicken Hydrabadi - \$21.99

Chicken cooked in aromatic gravy flavored with spices, coconut & peanut masala

### Chicken Saag - \$21.99

Chicken cooked with spinach & onion based garvy with spices and lite cream

### Chicken Kolhapuri - \$21.99

Chicken cooked with coconut spices and special Kolhapuri masala in medium spice

## RICE DELICACY

### Vegetable Biryani - \$18.99

Mixed veggies baked with basmati rice & sauteed with onions & aromatic spices

### Chicken Biryani - \$20.99

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

### Lamb Biryani - \$24.99

Tender Lamb pieces baked with basmati rice & sauteed with onions & aromatic spices

### Goat Biryani - \$24.99

Goat cooked with basmati rice & sauteed with onions & aromatic spices

### Shrimp Biryani - \$24.99

Tender pieces of Shrimp baked with basmati rice & sauteed with onions & aromatic spices

## LAMB SPECIALS

### Lamb Curry - \$25.99

Tender pieces of lamb cooked in traditional style in Indian spices

### Lamb Vindaloo - \$25.99

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

### Lamb Butter Masala- \$26.99

Lamb cooked in rich tomato base smooth sauce & cream

### Lamb Methi Malai - \$26.99

Lamb cooked in onion & tomato-based sauce with cream & fenugreek leaves

### Lamb Rogan Josh - \$25.99

Lamb cooked in sauce made from fresh tomato, ginger, garlic & spices with a hint of yogurt

### Lamb Saag - \$25.99

Lamb cooked with spinach & onion based garvy with spices and lite cream

### Lamb Hydrabadi - \$25.99

Lamb cooked in aromatic gravy flavored with spices, coconut & peanut masala

### Lamb Xacuti - \$25.99

Lamb cooked in grated coconut base sauce with spices & coconut cream

### Goat Curry - \$25.99

Goat pieces cooked in traditional style in Indian spices

### Goat Korma - \$25.99

Goat cooked in rich cashew creamy sauce

### Goat Kolhapuri - \$25.99

Goat cooked with coconut spices and special Kolhapuri masala in medium spice



## SEA FOOD SPECIALS

### Goan Shrimp Curry - \$24.99

Shrimp cooked in coconut base sauce with spices

### Shrimp Tikka Masala - 24.99

Shrimp cooked in zesty tomato & onion based creamy sauce

### Shrimp Vindaloo - \$24.99

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

### Malabar Fish Curry - \$23.99

Fish cooked in coconut base sauce with traditional spices

### Fish Molee - \$24.99

Fish cooked in onions, fenogreek and coconut cream sauce with lite soices

### Tandoori Fish Fry - \$30.99

Whole fish marinated with ginger, garlic and spices, cooked in Clay oven

## Dessert

### Kulfi - \$7.99

Homemade Indian style ice-cream flavored with nuts & Pistachio

### Rasmalai - \$6.99

Sweet dumplings served in condensed milk with nuts

### Gulab Jamun \$6.99

Homemade cheeseballs dipped in honey syrup & flavored with rose water

### Kheer - \$6.49

Rice & milk pudding garnished with nuts and raisins

### Gajar Halwa - \$6.99

Shredded warm carrot halwa with milk, ghee & cardamom

### Mango Ice-cream - \$6.99

Homemade ice-cream with mango flavored

### Rose Ice-cream - \$6.99

Homemade ice-cream with rose flavored

### Rose Faluda - \$10.99

Rose Ice-cream with vermicelli, milk & nuts

## FRESHLY BAKED BREAD

### Plain Naan - \$4.99

A light & fluffy bread

### Butter Naan - \$5.49

Unleavened Indian bread with touch of butter

### Garlic Naan - \$6.49

Unleavened bread topped with garlic butter

### Bullet Naan - \$6.49

Unleavened bread topped with green chilli

### Tandoori Roti - \$4.99

Whole wheat bread

### Butter Roti - \$5.49

Whole wheat bread with touch of butter

### Lachha Paratha - \$6.99

Multi layered bread with touch of butter

### Ajwain Paratha - \$6.99

Whole wheat bread seasoned with carom seeds

### Cheese Naan - \$8.99

Naan stuffed with mix cheese

### Kashmiri Naan - \$8.99

Naan stuffed with nuts, raisins & sweet coconut

### Bread Basket - \$16.99

Come with 3 Naan, butter, garlic & chilli

## SIDES

### Tamarind Rice / Lemon Rice /

### Coconut Rice - \$10.99

### Onion, lemon & chili salad - \$2.99

### Pickle / Plain Yogurt - \$3.99

### Raita / Rice - \$4.99

### Papad - \$4.99

### Curry Sauce - \$10.99

## Serving Lunch Specials on Weekdays

