



Our catering services are available for gatherings,
special occasions, and corporate lunches.
For details please visit our website
www.rasoi-restaurant.com
(Please call 728-5500)

BUFFETS

All you can eat vegan and gluten free buffet every Saturday.

All you can eat buffet every Sunday.

SPICE IT UP!

All entrees can be prepared to suit your need for spice! Just inform your server: **medium, hot, or fiery hot!**

STARTERS

Lentil Soup   2.99

Soup of the Day 2.99

Aloo Tikki Chaat

Grilled potato and sweet potato cakes, served with tamarind chick pea masala. 4.99

Masala Uttapam  

Rice and lentil pancakes topped with vegetables and accompanied by coconut chutney. 5.99

Cauliflower 65 

Spicy marinated cauliflower florets, golden fried. 4.99

Samosas

Triangular turnover stuffed with choice of: potatoes and home made cheese or ground chicken. 3.99

Chicken Tikka 

Chicken Breast cubes, reserved overnight in yogurt, spices and herbs, fired in the tandoor. 6.50

Chicken Galouti Kebab 

Minced chicken breast, diced green and red pepper, seasoned with roasted coriander skewered and fired in a tandoor. 5.99

Cocktail Lamb Kebab 

Lamb loin filet flattened, marinated and grilled to order. 6.99

Tawa Jhinga 

Marinated shrimp grilled on tawa and served over a bed of freshly sauteed garlic and tomato spinach 6.99

BREADS

Poori  1.50

Khasta Roti  2.00

Alu Parantha  3.00

Rogini Naan 2.00

Date and Coconut Naan 3.00

Potato & Pea Naan 3.00

Garlic and Spring onion Naan 3.00

Onion and Cilantro Naan 3.00

Honey and Ginger Naan 3.00

Rosemary Naan 3.00

Chili and Cilantro Naan 3.00

Breadbasket (choice of 3 breads) 7.99

Corn Chapati  2.00

MINI MEALS

Dosa

Grilled Rice and Lentil Crepe served with lentils and coconut chutney.

Plain   6.99

Original potato masala   7.99

Minced chicken and peas  8.99

Paneer masala  8.99

Rava Dosa

Semolina and Lentil Crepe served with lentils and coconut chutney.

Plain  7.99

Original potato masala  9.50

Minced chicken and peas 9.99

Paneer masala 9.99

A gratuity of 18% will be added for parties of 6 or more.

Please let us know about your allergies. • Full catering services available. • Party platters available for take out and delivery.



Gluten Free



Vegan Selections



SPICY!

ENTREES

Choice of One - Steamed Basmati Rice / Brown Rice / Masala Potatoes

Choice of One - Spinach / Vegetable Mango Curry / Lentil / Vegetable of the day

Madras Chicken

Cubed white meat chicken cooked in a coastal curry with coconut milk and tamarind. 13.99

Chicken Tikka Lababdar

The All time New Delhi favorite grilled chicken tikka cooked in a classic tomato sauce. 13.99

Chicken Kastoori Kebab

Chicken supreme matured in a delicately spiced nutty marinade with cheddar cheese and roasted fenugreek. 14.99

Hyderabadi Chicken Korma

A creamy delicacy of grilled chicken cubes cooked with a paste of nuts and spices. 13.99

Chicken Chettinad

Chicken cooked in a peppery sauce from Tamilnadu. 13.99

Tandoori Chicken

A barbecue delight with a twist, beetroot, yogurt, ginger, garlic and red chilli infused marination. Cooked slowly in a clay oven. 14.99

Keema Mushroom Mattar

Ground chicken cooked with mushroom and pea. Stir fried with fresh mint, coriander and caramelized onion sauce. 13.99

Mango Chicken and Vegetables

Chicken breast cubes cooked in our chefs signature mango sauce with a bouquet of fresh vegetables. 13.99

Duck Shashlik

Marinated duck breast chargrilled and served on a bed of vegetable medley. Finished with our chef's signature mango sauce. 16.99

Duck Manchurian

Duck breast chargrilled cubed and cooked with our signature Manchurian sauce. 16.99

Lamb Curry

Cubed lean lamb loins cooked with our signature curry and fresh vegetables. 14.99

Lamb Saag

Cubed lean lamb loins cooked in a Punjabi style spinach puree made with onions, tomato and garlic. 14.99

Lamb Vindaloo

Vindaloo is a traditional spicy Portugese/Goan dish. We do not make it mind blowing hot here but slightly hot, slightly sweet and slightly sour, with potatoes. 14.99

Lamb Kofta

Minced lamb dumplings cooked in our home made vegetable stock. Finished in our popular Manchurian sauce with vegetables. 15.99

Mutton Masala

Halal choice-Intensely flavored mutton on bones, slow cooked with handground lucknowi spice blend of green cardamom, cloves, cinnamon and peppercorn. 17.99

Lamb Barra Kebab

Succulent Lamb chops, marinated in strained yogurt with an extract of ginger, garlic, fresh cloves, cinnamon, cumin, and cilantro. Grilled to order. 19.99

Fish Balchao

Grilled Tilapia Fish filet medallions served with fresh tomato and a dark rum infused mushroom sauce. 15.99

Fish or Shrimp Madras Curry

Fish filet medallions or shrimp cooked in a coastal curry with coconut milk and tamarind. 15.99



Gluten Free



Vegan Selections



SPICY!

ENTREES

Choice of One - Steamed Basmati Rice / Brown Rice / Masala Potatoes

Choice of One - Spinach / Vegetable Mango Curry / Lentil / Vegetable of the Day

Shrimp Moilee

Shrimp cooked in a coastal curry, with turmeric. 15.99

Shrimp Saag

Shrimp cooked in a seasoned spinach puree. 15.99

Frontier Garlic Shrimp

Grilled shrimp marinated in a mix of strained yogurt, carom seeds, lime, red chilli and turmeric, tossed on a tawa griddle. 15.99

Scallops Moilee

A coastal delight from Kerela poached in coconut, curry leaf and turmeric sauce. 16.99

Sharabi Salmon

Filet of Salmon steeped in whiskey and rubbed with spices. Grilled to order. 16.99

Bengali Seafood Stew

A traditional east coast stew of shrimp, tilapia fish, scallops, butternut squash, spinach and lima beans, tempered with five seeds (Coriander, Cumin, Mustard, Fenugreek and Fennel). 15.99

VEGETARIAN MEALS

Choice of One - Lentil / Vegetable of the Day

Choice of One - Steamed Basmati Rice / Brown Rice / Masala Potatoes

Tofu can be substituted for any Paneer dish.

Dal Makhani

Black lentils simmer with ginger tomato and spices. 9.99

Chana Masala

Chick Peas in a traditional Punjabi onion tomato masala tempering. 10.50

Vegetable Mango Curry

Fresh vegetables stewed in a mango curry infused with jaggery and garam masala. 10.99

Okra Masala

Crispy okra cooked with onion, tomatoes, potatoes and mint masala. 10.99

Gobhi Manchurian

Cauliflower florets coated and panfried with soy sauce, peppers, onions and black pepper. 10.99

Saag

Spinach cooked with a choice of Paneer or Tofu. 11.99

Kashmiri Khatte Baingan

Eggplant dices cooked in a flavorful sauce of Kashmiri spices and green apples. 11.99

Vegetable and Berries Kofta

Homemade cheese and berry croquettes cooked in a flavorful sauce. 11.99

Vegetable Chettinad

Fresh vegetables cooked in an intense flavored pepper sauce. 11.99

Vegetable Nilgiri

Bouquet of fresh vegetables cooked in a coastal curry with coconut and tamarind 11.99

Tandoori Subzi

Cubes of homemade cheese, tofu and seasonal vegetables marinated and grilled. 12.99

Are you looking for more Tofu or Paneer choices.

Try our classic sauces.

Makhani
Chilli
Mattar
and Mango



Gluten Free



Vegan Selections



SPICY!

BIRYANI

Biryani From the kitchen of Nizams & Nawabs, a delicacy of perfumed rice and whole spices sealed in a pot. Served with raita.

Vegetable  11.99

Chicken  13.99

Lamb  14.99

Shrimp  15.99

Mutton  (halal choice) 17.99

THALIS

Thali is an old age tradition of serving an Indian meal combination in a plate (Thali). The purpose of a Thali meal is to offer balanced nutrition, flavors, texture, color and variety. **No substitutions please.**

SATVIC 13.99

An Ayurveda inspired balanced meal

- Gobhi Manchurian
- Spinach with homemade cheese or tofu
- Vegetable Mango Curry
- Lentil
- Raita
- Tandoori Roti
- Rice
- Dessert

NIRVANA 15.99

- Chicken Tikka Lababdar
- Lamb Curry
- Frontier Garlic shrimp
- Spinach with Indian cottage cheese or tofu
- Dal
- Naan
- Rice
- Dessert

ACCOMPANIMENTS

White Rice / Brown Rice 1.99

Raita 2.99

Mixed pickles and mango chutney 2.99

Kachumbar (Chopped) of cucumber, tomatoes, white radish and lentil sprouts, lemon juice and chaat masala 4.99

www.rasoi-restaurant.com

A gratuity of 18% will be added for parties of 6 or more.

Please let us know about your allergies. • Full catering services available. • Party platters available for take out and delivery.



Gluten Free



Vegan Selections



SPICY!

RASOI COCKTAILS

Rasoitini

A blend of Henrick's Gin, Grand Marnier and freshly squeezed lemon juice – 8.00

Tamarind Margarita

Ours Alone. Awesome combination of Jose Cuervo Gold, Grand Marnier, Tamarind, and fresh lime. Glass – 8.00 Carafe – 15.00

Lychee Martini

Grey Goose Vodka, Soho Lychee Liqueur, mixed with Grand Marnier and Lychee Juice – 8.00

Bollywood

Muddled strawberries & pama juice flirt with Grey Goose Vodka and lime juice. Our best selling Martini – 8.00

Mango Peach Cosmopolitan

Grey Goose Vodka and Fruja Mango Liqueur shaken with peach schnapps fresh lime and Mango juice – 8.00

Ginger Pomegranate Margarita

Jose Cuervo Gold and pama juice blend with fresh ginger extract and Pama Juice – 8.00

Peach Cinnamon Bellini

Peach Schnapps, Grenadine, roasted cinnamon stick and peach slices topped with sparkling wine – 6.00

Espresso Martini

Grey Goose Vodka, Baileys and Kalhua Shaken with a shot of Espresso – 8.00

Blue Ginger Martini

An awesome blend of fresh ginger extract, Grey Goose Vodka, Blue Curacao and fresh limes – 8.00

WINE

Ten Dollar Flights

Three ounce tastes of three different wines from our wine list.

White Wine

Hess Chardonnay
California

Glass – 7.50 Bottle – 28.00

Hahn Chardonnay
California

Glass – 6.00 Bottle – 22.00

Ecco Domani Pinot Grigio
Italy

Glass – 6.50 Bottle – 24.00

Monkey Bay Sauvignon Blanc
New Zealand

Glass – 6.99 Bottle – 26.00

Sterling Castle Riesling
Germany

Glass – 6.50 Bottle – 26.00

Sokol Evolution 9
Oregon

Glass – 7.99 Bottle – 28.00

Red Wine

Lindemans Shiraz
Australia

Glass – 6.50 Bottle – 20.00

Smoking Loon Merlot
California

Glass – 6.50 Bottle – 24.00

Excelsior Cabernet
South Africa

Glass – 7.00 Bottle – 26.00

Huntington Petite Syrah
California

Glass – 7.50 Bottle – 28.00

Heron Pinot Noir
France

Glass – 7.50 Bottle – 28.00

Sangria

House signature blend of select wine with lychee, mango and pineapple juices and fresh fruits

Glass – 5.00 Carafe – 12.00

BEERS

King Fisher – 4.50

Taj Mahal Lager – 7.50

Bass Ale – 4.00

Blue Moon – 4.00

Trinity IPA – 4.00

Sam Adams Lager – 4.00

Heineken – 4.00

Corona Extra – 4.00

Amstel Light – 4.00

Heineken Light – 4.00

Green's (Celiac) – 4.00

BEVERAGES

Fresh Mint Iced Tea – 2.99

Mango Juice – 2.99

Lychee Juice – 2.99

Orange Juice – 2.99

Tamarind Juice – 2.99

Cranberry Juice – 2.99

Unsweetened Iced Tea – 2.50

Masala Chai – 2.50

Sodas – 2.00

San Pelligrino Sparkling Water – 2.50

Saratoga Spring Water – 2.50

Mango Lassi – 2.50

Rose Lassi – 2.50

Nimboo Pani – 2.50

Specialty Teas By

+ **A** **Z** **⊕**

\$2.50

Calm

Herbal Infusion
(Caffeine Free)

A soothing blend of chamomile blossoms and other relaxing herbs

Zen

Green Tea

Enlightening blend of the finest green teas and rare hers in the world.

Awake

Black Tea

An invigorating tea. Any time of the day.

Tall Refreshing Cocktails 8.00

Caipirinha

Cachacha and mango Liqueur Flirt with fresh lime in this exotic blend. Topped off with Mango juice for an unforgettable experience.

Mojito

Muddled fresh mint, fresh lime and Bacardi Rum. Your choice of Classic, Mango or Pineapple.

Kachumber Cooler

Hendrick's Gin and French Ginger Liqueur infused with fresh cucumbers red pepper and green pepper.