



rasoi
regional cuisines of india

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

Samosas

Triangular turnover stuffed with choice of: potatoes and home made cheese or Ground Chicken. 3.99

Masala Uttapam  

Grilled rice and lentil pancake topped with onion, tomato and green chilli. 5.99

Aloo Tikki Chaat

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

Cauliflower 65 

Spicy marinated cauliflower florets, golden fried. 4.99

Chicken Tikka 

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

Cocktail Lamb Kebab 

Lamb loin filet flattened, sprinkled with toasted cumin and coriander. 5.99

Tawa Jhinga 

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

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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.



Vegan Selections



SPICY!



Gluten Free

SALADS

Sprouted Moong Bean Salad

Chopped cucumber, tomatoes, white radish and bean sprouts tossed with lemon juice and chaat masala 4.99

Mixed Green Salad

Romaine lettuce, baby spinach, tomatoes, red onions, cucumber, shredded carrots, walnuts and dried cranberries. Served with a dressing of your choice. 4.99

Add Grilled Tofu 2.99 Grilled Paneer 2.99 Chicken Kebab 3.50
Lamb Kebab 3.99 Grilled Shrimp 4.99

WRAPS

(Spinach Wrap) Rolled with grilled onions, peppers and mint chutney. Served with Raita. Cool and Refreshing

Choice of:

Lamb Cocktail Kebab (Lamb loin fillet) 6.99
Chicken Tikka (White meat) 6.99
Paneer Tikka (Home made cheese) 6.99

MAIN COURSE

Choice of One - **Basmati** Rice or Naan


Chana Masala  
Chick peas in a traditional Punjabi onion tomato masala tempering. 6.25

Gobhi Manchurian 
Cauliflower florets coated and panfried with peppers, onions and black pepper. 6.25

Vegetable and Berry Kofta 
Homemade cheese and berry croquettes cooked in a flavorful sauce. 6.50

Kashmiri Khatte Baingan  
Diced eggplant cooked in a flavorful sauce of kashmiri spices and green apples. 6.25

Okra Masala  
Crispy okra cooked with onion, tomatoes, potatoes and mint masala. 6.25

Saag 
Spinach cooked with a choice of **Paneer or Tofu**. 6.50

Vegetable chettinad   
Fresh vegetables cooked in an intense flavored pepper sauce. 6.50



Vegan Selections



SPICY!



Gluten Free

MAIN COURSE

continued

Choice of One - Basmati Rice or Naan



Vegetable Mango Curry

Fresh vegetables stewed in a mango curry infused with jaggery and garam masala. 6.50

Chicken Tikka Lababdar

The all time New Delhi favorite grilled chicken tikka cooked in a classic tomato sauce. 7.25

Madras Chicken

Cubed white meat of chicken cooked in a coastal curry with coconut milk and tamarind. 7.25

Hyderabadi Chicken Korma

A mild and creamy delicacy from royal kitchens with almonds, cashews and poppy seeds. 6.99

Malai Kebab

Chicken supreme matured in a delicately spiced nutty marinade with cheddar cheese. Accompanied by lentil of the day 7.25

Keema Mushroom Mattar

Ground chicken cooked with mushroom and pea. Stir fried with fresh mint, coriander and caramelized onion sauce. 7.25

Mango Chicken and Vegetables

Chicken breast cubes cooked in our chefs signature mango sauce with a bouquet of fresh vegetables. 7.25

Lamb Kofta

Minced lamb dumplings cooked in our home made vegetable stock. Finished in our popular manchurian sauce with vegetables. 7.50

Lamb Curry

Cubed lean lamb loins cooked with our signature curry and fresh vegetables. 7.50

Lamb Saag

Cubed lean lamb loins cooked in a Punjabi style spinach puree made with onions tomato and garlic. 7.50

Fish Balchao

Grilled Tilapia Fish filet medallions served with fresh tomato and a dark rum infused mushroom sauce. 7.99

Fish or Shrimp Madras Curry

Fish filet medallions or shrimp cooked in a coastal curry with coconut milk and tamarind. 7.99

Shrimp Saag

Shrimp cooked in a seasoned spinach puree. 7.99



Vegan Selections



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COMBINATION LUNCHESES

Any Two Vegetables 9.99

Any One Chicken and One Vegetable 10.99

Any One Lamb and One Vegetable 11.99

Any One Seafood and One Vegetable 11.99



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

Grilled 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

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

Chilli and Cilantro Naan 3.00

Honey and Ginger Naan 3.00

Rosemary Naan 3.00

Corn Chipati 2.00 

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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 Kalhva 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



\$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 herbs 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.