



2 COURSES FOR £30

3 COURSES FOR £35

STARTERS

ONION BHAJI **V**

Thinly sliced onions, herbs & fried

MURGH TIKKA SHASHLIK

Chicken tikka marinated in garlic, mint and chilli and cooked in the tandoor with grilled peppers and onions

VEGETABLE MANCHURIAN **V**

Vegetable balls in a spiced tangy sauce

SPICY MUSSELS

Mussels cooked in a chili, garlic and coconut sauce

CHICKEN TIKKA MASALA

A British favourite. Roasted marinated chicken in a tomato and cream spiced sauce

VEG PANCHRATAN

Mixed vegetables cooked with spinach and a cumin and fenugreek tarka

V - Vegetarian **VE** - Vegan **GF** - Gluten Free

Rasoi

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BUTTER CHICKEN

Chicken cooked in a rich creamy, buttery tomato sauce with fenugreek

BIRYANI

Aromatically spiced meat, fish or vegetables and rice served with a pastry lid.

AUBERGINE MASALA

Slow cooked aubergine with ground masala and coriander

MIX GRILL

Achari Chicken Tikka, Tandoori King Prawn, Seekh Kebab and Lamb Chop

MATTAR PANEER

Paneer & peas in a silky and creamy spiced sauce

MURGH MALAI METHI

Chicken cooked with fenugreek and mixed spices, a creamy and flavourful dish

DESI LAMB

Lamb slow cooked in homemade garam masala sauce

CHILLI CHICKEN

Indo-Chinese chili chicken, stir-fried with paz and bell peppers

JALFRAZI

Marinated Lamb tossed with ginger, bell peppers, spicy tomato and garlic

MAINS

KORMA

Tender spiced chicken in a mild, rich, creamy coconut sauce with flaked almonds.

KARAHI

Tender charcoal smoked chicken with fresh cumin, chopped onions, chilli & coriander

TANDOORI SALMON

Salmon marinated in yoghurt and spices and cooked in our special tandoor clay oven

SIDES

PESHWARI NAAN

GARLIC + CORINADER
NAAN

KEEMA NAAN

TANDOORI ROTI

STEAMED RICE

KEEMA RICE

PILAU RICE

MUSHROOM RICE

TARKA DAAL

MASSALA CHIPS

CHIPS

JEERA ALOO **V**

DESSERTS

GULAB JAMUN

Warm donut dumplings in cardamom sugar syrup served with vanilla ice-cream

NEW YORK STYLE BAILEYS CHEESECAKE

Served with ice-cream

All dishes may contain traces of nuts.
Please consult your server if you have any food allergy questions.

VISIT: WWW.RASOI.WALES