# 2 COURSES FOR £25 3 COURSES FOR £29

Served with a glass of Beaujolais on arrival...



### ONION BHAJI V

Thinly sliced fried onions with herbs

### SPICED CALAMARI

RASOI FAVOURITE

Salt, pepper, garam masala calamari, chilli and garlic mayo dip

### PUNJABI SAMOSA CHAAT V

Authentic Punjabi style samosa stuffed with masala potato and peas, served with chana masala, yoghurt and tamarind sauce

### SPICY MUSSELS

Mussels cooked in a chilli, garlic and coconut sauce

### CHICKEN TIKKA GF

Pieces of chicken marinated in garlic, mint and chilli. Cooked in the tandoor, a top-notch Punjabi classic

### PAV BAJHI GF

Spiced mashed vegetable sabzi, served with a warm toasted brioche bun



### BHUNA GF

Succulent lamb pieces tossed in a richly spiced sauce

### VEG PANCHRATAN VE GE

Mixed vegetables cooked with spinach and a cumin and fenugreek tarka

### PASANDA GF

Tender chicken in a creamy mild pasanda sauce made with roasted almonds

### MATTAR PANEER RASOI FAVOURITE

Paneer & peas in a rich, silky and creamy spiced sauce

# GRILL

### CHICKEN TIKKA V

Chicken chunks marinated in garlic, mint and chilli, cooked in the tandoor

MIX GRILL RASOI FAVOURITE

Achari Chicken Tikka, Tandoori King Prawn, Seekh Kebab and Lamb Chop 3,00 surcharge

### ACHARI PANEER TIKKA SHASHLIK V GF

Achari cottage cheese with bell peppers cooked in the tandoor

# MAINS

### TIKKA MASALA GF

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

### BUTTER CHICKEN RASOI FAVOURITE

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

### KARAHI V GF

Tender charcoal smoked chicken with freshly-ground cumin, chopped onions, chilli & coriander

### AUBERGINE MASALA

Slow cooked aubergine with ground masala and coriander

## SIDES

TANDOORI NAAN V

GARLIC & CORIANDER NAAN V

PILAU RICE V

STEAMED RICE VE

MASALA CHIPS VE

CHIPS VF

Thick, fluffy and crispy on the outside



