

STARTERS

ONION BHAJI V

Thinly sliced onions, herbs & fried

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

MASALA MUSHROOMS

Mushrooms coated in a corn and rice flour batter with a masala sauce

CHICKEN TIKKA GF

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

GRILL

PANEER TIKKA V

Chargrilled cottage cheese with caraway seeds and mint chutney

MIX GRILL

RASOI FAVOURITE

Achari chicken tikka, seekh kebab and lamb chop
3.00 SURCHARGE

TANDOORI SALMON V GF

Salmon marinated in yoghurt and spices and then cooked in our clay oven

V - Vegetarian VE - Vegan GF - Gluten Free

Rasoi

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MAINS

BHUNA GF

A richly spiced sauce that clings lovingly to the chunks of lamb

VEG PANCHRATAN VE GF

Mixed vegetables cooked with spinach and a cumin and fenugreek tarka

KORMA GF

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

CHILLI CHICKEN

RASOI FAVOURITE

Indo-Chinese chilli chicken, stir-fried with piaz and bell peppers

BIRYANI DISHES

This delicate dish of aromatically spiced rice and meat, is one of the simplest, yet most complicated to prepare. To intensify those exotic flavours, the cooking vessel needs to be sealed with a pastry lid and that's when the magic starts.

LUCKNOW CHICKEN*

HYDERABADI LAMB*

2 COURSES FOR £13.95

CHOOSE A STARTER, MAIN AND SIDE

TIKKA MASALA GF

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

BUTTER CHICKEN WRAP*

RASOI FAVOURITE

Chicken cooked in a rich tomato, creamy, buttery sauce with fenugreek wrapped in a tandoori Naan, served with fries

BLACK DAAL V GF

Dark, rich, deeply flavoured lentils

JALFREZI

Garlic and mint marinated chicken tossed with ginger, bell peppers, spicy tomato and garlic

SIDES

PLAIN NAAN V

GARLIC & CORIANDER NAAN V

PILAU RICE V

STEAMED RICE VE

CHIPS VE

Thick, fluffy and crispy on the outside

*Side dishes not included with Biryani or Butter Chicken Wrap
All dishes may contain traces of nuts.
Please consult your server if you have any food allergy questions.

VISIT: WWW.RASOI.WALES



**EXCLUSIVE
LUNCHTIME OFFER**
Any Thali dish for just **10.00**

served with these

A Thali is a culture exploration on a plate. Served on a traditional round platter, it's a complete meal in itself and the traditional way food is eaten on the Indian continent. **Just choose a main dish and it will be served with Niramish vegetables, tarka daal, yoghurt, cold kachumber salad, basmati rice and crunchy masala papad.**

MURGH MALAI METHI

Chicken cooked with fenugreek and mixed spices. A creamy and flavourful dish

*...then you choose
your main*

GORKHALI LAMB

Slowcooked spiced lamb in a fresh chilli, pepper and onion sauce. Eaten all over Nepal and thoroughly enjoyed by the Gurkhas

KERELAN FISH CURRY

A warming sea bream fish curry cooked with turmeric, mustard seeds and coconut

PUNJABI SHAHI PANEER v

An authentic North Indian delicacy, Paneer cottage cheese in a rich, creamy tomato based sauce with fenugreek, cinnamon and bay leaves

MAKYI KUM v

A tomato, onion, coconut based mushroom and corn curry



RASOI



@RASOI



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EXPERIENCE BOTH VENUES

Both of our authentic restaurants provide very unique experiences and are available for private hire. Speak with a member of the team for details.

Rasoi
Indian Kitchen

☎ 01792 882409

📍 Rasoi Indian Kitchen
Bryntirion Road
Pontlliw, SA4 9DY

Rasoi
WATERFRONT

☎ 01792 462350

📍 J Shed Arcade
3-4 Kings Road
Swansea, SA1 8PL



SNAP & TAG

Take a photo of your favourite Rasoi dish, share to Instagram or Facebook and tag @rasoiwales to be in with a chance of **winning £50 in Rasoi credit**. Visit www.rasoi.wales for terms.

DID YOU KNOW....

At Rasoi, we believe in giving back. Every year, we help to feed Swansea's homeless by providing them with freshly cooked, warm meals, when they need them most.

We also fund charitable projects in India, such as paid education and uniforms for over 160 children, life skills for young women and free medical support, medication and emergency services for poor families through our own private hospital.

You don't just buy great food from Rasoi, you support those in need.

