

RASOI SET MENU

RASOI FAVOURITE

SMALL PLATES

ONION BHAJI V VE GF **RASOI SET MENU** **RASOI FAVOURITE**
Britain's best loved starter.
Thinly sliced onions with herbs and fried **6.95**

CHILLI CHICKEN **RASOI SET MENU**
Indo-Chinese chilli chicken tossed with bell peppers and spring onion **8.50**

TANDOORI CHICKEN WINGS GF
Tender chicken wings infused with a smoky tandoori flavour, marinated in a blend of aromatic Indian spices, and grilled to perfection. Served with a zesty mint and chilli sauce drizzled on top **8.50**

CHEESE & LAMB SAMOSA
Crispy samosas filled with a savoury blend of tender lamb and melted cheese, served with a refreshing mint chutney **7.95**

SAMOSA CHAAT V **RASOI SET MENU**
Crunchy Punjabi samosa served with channa masala topped with chutneys, bujia and pomegranate **7.95**

DAHI PURI V **RASOI SET MENU**
Chaat bombs with an array of sweet, sour tangy and spicy flavours, served chilled for a refreshing treat **6.95**

TILKA JINGA GF
King prawns, marinated and coated with a mix of black and white sesame seeds. A delicious twist on a classic favourite! **12.95**

CHILLI BROCCOLI V VE **RASOI SET MENU**
Deep-fried broccoli tossed in a sweet and spicy chilli sauce for a flavourful kick **6.95**

CHICKEN TIKKA NAAN - SERVES 2 **RASOI FAVOURITE**
Soft tandoori naan topped with succulent chicken tikka, fresh salad, creamy yogurt, and drizzles of chilli and mint sauces. **12.95**

CRISPY PANEER BITES V **RASOI SET MENU**
Crispy paneer sticks marinated in spices, served with Mango Chutney **7.95**

LAMB BAO
Slow cooked, cardamon and saffron-flavoured pulled lamb in bao buns **9.50**

TIKKA LOADED FRIES **RASOI FAVOURITE**
Crispy fries topped with chicken tikka and our very own signature sauce **7.50**

CHICKEN TIKKA GF
Chicken tikka bites with a zesty garlic kick and a touch of mint freshness. A delightful fusion of flavours in every bite! **8.50**

TANDOORI PLATTER FOR 2 GF **15.95**
Achari Chicken Tikka, Seekh Kebab, Paneer Tikka

MAINS

KORMA GF **RASOI SET MENU**
Tender spiced chicken in a mild, rich, creamy coconut sauce with flaked almonds **14.00**

TIKKA MASALA GF **RASOI SET MENU**
A British favourite. Roasted marinated chicken in a tomato and cream spiced sauce **14.00**

DESI LAMB GF **RASOI FAVOURITE**
Lamb slow cooked in homemade garam masala sauce **18.00**

PATHIYA GF
Chicken in a tangy and spicy tomato sauce **14.00**

JALFREZI GF **RASOI FAVOURITE**
Garlic and mint marinated chicken tossed with ginger, bell peppers, and spicy tomato **14.50**

KERELAN FISH CURRY GF
A warming sea bass fish curry cooked with turmeric, mustard seeds and coconut **16.00**

KARAHI GF **RASOI SET MENU**
Tender charcoal smoked chicken with freshly-ground cumin, chopped onions, chilli, and coriander **14.00**

SPICY MUSSELS GF
Mussels cooked with chilli and garlic in a creamy and spicy coconut sauce. Served with garlic & coriander naan **18.00**

GRILL

Served with Makhani Sauce

CHICKEN TIKKA SHASLIK GF **RASOI FAVOURITE**
Chicken marinated in garlic, mint and chilli. Cooked in the tandoori oven served with bell peppers and onion **16.00**

RASOI LAMB CHOPS
Lamb chops marinated in yoghurt, garlic, cumin and grilled in the tandoori oven **28.00**

PANEER TIKKA V GF
Chargrilled Cottage cheese with caraway seeds and mint chutney **15.00**

TANDOORI SALMON GF
Salmon marinated in yoghurt and spices and cooked in our clay oven **18.00**

MIX GRILL **RASOI FAVOURITE**
Achari Chicken Tikka, garlic and mint Chicken Tikka, Seekh Kebab and Lamb Chop **23.00**

Rasoi

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BALTI
Chicken cooked with Balti spices, tomato & served in a traditional Balti **14.50**

BUTTER CHICKEN GF **RASOI FAVOURITE**
Chicken cooked in a rich tomato, creamy, buttery sauce with fenugreek **14.50**

MURGH MALAI METHI GF
Chicken cooked with fenugreek and mixed spices. A creamy and flavourful dish **14.50**

MADRAS GF **RASOI SET MENU**
Chicken cooked with a hearty and fragrant spicy onion and tomato sauce, sprinkled with a little chilli **14.00**

PUNJABI SHAHI PANEER V GF **RASOI SET MENU**
An authentic North Indian delicacy. Paneer cottage cheese in a rich, creamy tomato based sauce with fenugreek, cinnamon and bay leaves **14.00**

VEG PANCHRATAN V VE GF **RASOI SET MENU**
Mixed vegetables cooked with cumin and fenugreek tarka **12.00**

BLACK DAAL V GF **RASOI SET MENU**
Dark, rich, deeply flavoured lentils **12.00**

LAMB SAAG GF **RASOI FAVOURITE**
Tender lamb simmered in a fragrant spinach curry, seasoned with a blend of traditional Indian spices. Rich and flavourful **18.00**



TAKE A LOOK AT
WHAT EACH DISH
LOOKS LIKE

BIRYANI

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. Served with Makhani sauce.

LUCKNOW CHICKEN **16.50** **RASOI SET MENU**

DELHI VEG V **15.50** **RASOI SET MENU**

HYDERABADI LAMB **19.00**

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

All dishes may contain traces of nuts.

Please consult your server if you have any food allergy questions.

RASOI SET MENU

*All include a rice or a bread, except Biryani

2 COURSES £23.00/ 3 COURSES £27.00
AVAILABLE SUNDAY - THURSDAY

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 at our own private hospital.

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



BREAD & RICE

TANDOORI NAAN **4.20 V** **STEAMED RICE** **4.20 V VE GF**
CHEESE NAAN **4.70 V** **PILAU RICE** **4.70 V GF**
PESHAWARI NAAN **4.70 V** **KEEMA RICE** **4.70 GF**
GARLIC & CORIANDER NAAN **4.70 V** **MUSHROOM RICE** **4.70 V GF**
KEEMA NAAN **4.70**
ROOMALI ROTI **4.70 V**

SHARING BREAD PLATTER **11.50 V**
(Garlic & coriander naan, Peshawari naan, Roomali roti) **RASOI FAVOURITE**

SIDES

MATAR PANEER V GF
Paneer, peas in a rich silky creamy spiced sauce **8.00**

AUBERGINE MASALA V VE GF
Slow cooked aubergine with ground masala and coriander **7.50**

BOMBAY POTATO V VE GF
Bombay-spiced sauce over potato wedges **6.90**

TARKA DAAL V VE GF
Slow-cooked vegan Daal made with garlic, ginger and fragrant spices **7.00**

CHIPS V VE
Thick, fluffy and crispy on the outside **4.50**

MASALA CHIPS V
Saucy, tangy and a little bit of a kick **4.95**

POPPADUM V VE GF
Thin, crisp, disc shaped rice flour snack **1.10**

CUCUMBER & MINT RAITHA V
Cool yoghurt with cucumber and mint, finished with chunky chaat masala **4.00**

SELECTION OF CHUTNEYS V
Mint yoghurt, spicy pepper, tomato, spiced onions and mango **4.00**



IF YOU HAVE ANY ALLERGENS OR
INTOLERANCES, PLEASE SCAN ME.

WHITE WINE

SANTIANO SAUVIGNON BLANC CHL

Vibrant and fruity Sauvignon Blanc from Chile - ripe citrus fruits with a crisp, clean finish **Bottle - 24.95 175ml - 6.60 250ml - 8.60**

VIVOLI PINOT GRIGIO ITA

Full of crunchy orchard fruits, apples, pears and hints of lemon zest with subtle notes of hazelnuts and fresh clean finish

Bottle - 25.95 175ml - 6.80 250ml - 8.80

BLASS CHARDONNAY AUS

A bright, fresh Chardonnay with an aromatic bouquet of peaches and nectarines. The palate shows juicy fruit flavours of citrus and white peach, complemented by hints of soft, spicy oak

Bottle - 25.95 175ml - 6.80 250ml - 8.80

PAYS D'OC VIOGNIER FRA

This wine has a lovely nose of delicate white peach mingled with a defined floral character. The palate has rich stone fruit, alongside a subtle almond character whilst remaining clean and fresh. When young, this wine possesses a vibrant zesty floral character and becomes slightly more nutty and rounded with age **29.95**

RONGOPAI SAUVIGNON BLANC NZL

Elegant and intense nose, a dance of blackcurrant and passion fruit and complex smoky herbals. Textured & very long palate with exuberant, yet integrated, fruit. Citrus notes and flint add drive. Layered & powerful

Bottle - 33.95 175ml - 9.00 250ml - 11.50

ORANGE NATURAL WINE ROM

A rich orange wine with layered flavours of orange zest and pith. Balanced by refreshing acidity, it finishes with a warm, spicy complexity and a lingering nutty undertone **34.95**

YOU & ME ALBARINO SPA

The estate of You & Me is in Vilanova de Arousa in the Salnés Valley, the most northern subzone of Rias Baixas. It is also the coolest growing region in the Rias Baixas. A truly refreshing Albarino oozing with floral and tropical fruit flavours **Bottle - 44.95**

PETIT CHABLIS JOSSELINE FRA

Light gold colour. Pungent and youthful on the nose with hints of minerals. Harmonious and fresh palate with fruit flavours and spring blossom **49.95**

LANGLOIS CHATEAUX SANCERRE FRA

Aromas of lemon, lime and white peach characterise the intense nose. The crisp fruit, mouth-watering acidity and touches of minerality all sit harmoniously on the palate **54.95**

CHATEAU D'YQUEM 1983 D BORDEAUX FRA

Super-intense and full-throated, elegant and stylish. Dark amber in color and rich in complexity, this '83 coats your mouth with butterscotch, dried apricot, fig and spice flavours **1350.00**

RED WINE

BLASS SHIRAZ AUS

Medium bodied with rich red fruit and vanilla from the touch of oak during maturation that led to a soft generous finish

Bottle - 24.95 175ml - 6.60 250ml - 8.60

CANYON ROAD MERLOT USA

With a soft and elegant mouth feel, this wine has deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice

Bottle - 25.95 175ml - 6.80 250ml - 8.80

PIER 42 MALBEC ARG

Well balanced, rich wine with fruit flavours

Bottle - 26.95 175ml - 7.10 250ml - 9.00

LA JOYA GRAN RESERVA CABERNET SAUVIGNON CHL

Violet red colour. Aroma of black fruits that remind us of blackberries and cream of cassis, there are also notes of cloves and nutmeg **30.95**

SOLAR VIEJO COSECHA TEMPRANILLO SPA

Distinct tones of cherry and plum are with hints of liquorice, and complemented by ripe tannins and a fine, fresh finish **Bottle - 31.95**

ACORDEON MALBEC ARG

Fresh wild blackberry, boysenberry and cassis cascade on the palate. Spicy hints of cocoa, tobacco and violets add to the melodic complexity and vibrant grip **37.95**

ROSE

PINOT GRIGIO PRINCIPATO BLUSH ITA

Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish **Bottle - 24.95 175ml - 6.60 250ml - 8.60**

CANYON ROAD WHITE ZINFANDEL USA

This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish **Bottle - 25.95 175ml - 6.80 250ml - 8.80**

PROMENADE PROVENCE ROSÉ FRA

A beautiful expression of Provence rose, refreshing, elegant and delectable wine with notes of citrus and red berries. The finish is round and flavourful **36.95**

PROSECCO

IL CORTIGIANO PROSECCO 75CL ITA

Pale straw in colour, with bright aromas and flavours of fresh green apple. Light, crisp, and refreshingly fruity **26.95**

IL CORTIGIANO PROSECCO DOC SPUMANTE EXTRA DRY *20cl single serve bottle* ITA

Dry style of Prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish **8.50**

RIVANI PROSECCO ROSÉ 75CL ITA

A fresh, balanced Prosecco Rosé with a delicate pink colour and fine, persistent bubbles. Bursting with fruity notes of wild strawberry, cherry, and raspberry **28.95**

FREIXENET 0% ALCOHOL *20cl single serve bottle* SPA

Delicate aromas of green apple and citrus, with a smooth, fresh palate. Balanced acidity highlights its bright, fruity character **8.00**

CHAMPAGNE

MOET CHANDON

Fresh white flower, developing into sweet pastry, walnuts and hazelnuts then ripe pear, white peach and nectarine. Initial sweetness gives way to a more structured acidity. Finish reveals a hint of iodine with a note of pink grapefruit. **75.00**

VEUVE CLICQUOT

A superb marriage of freshness and power, with rich fruit and a mouth-filling mousse **79.00**

LAURENT PERRIER ROSÉ

This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish **110.00**

DOM PERIGNON

The best known of the deluxe Champagnes - from the Moët house **240.00**

HAHN PINOT NOIR USA

Known for its vibrant aromas of cherry, raspberry and strawberry, this wine also reveals subtle hints of earth and spice. It offers a soft, silky mouthfeel with refined tannins, leading to a clean, balanced, and elegant finish **42.95**

COVILA GRAN RESERVA RIOJA SPA

This is a traditional Gran Reserva Rioja. Very elegant & rounded, with fruity aromas well integrated with vanilla & cocoa from its oak ageing. On the palate it is full flavoured, silky & attractive, with a long smooth finish **49.95**

BAROLO CONTEA CASTIGLIONE ITA

A complex nose of plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish **52.95**

TRESCOY CHATEAUNEUF DU PAPE FRA

Elegant aromas of plum and black cherry, with a subtle hint of cocoa and clove. The palate is full and balanced, with rich, savoury flavours and a touch of spice **74.95**

CHATEAU MARGAUX, 1ER GRAND CRU, MARGAUX 2012 BORDEAUX FRA

Beautiful aromatics, fine-grained tannins and harmonious balance of tasty blackcurrants and raspberry shine on the palate. Good length and persistence on the finish **1700.00**

SOFT DRINKS

J20 <i>Orange & passion fruit/apple & mango</i>		3.50
Orange Juice	glass 1.95	pint 3.00
Pineapple juice	glass 1.95	pint 3.00
Cranberry juice	glass 1.95	pint 3.00
Apple juice <i>250ml</i>		3.00

Sparkling water	330ml 2.50	750ml 4.00
Still water	330ml 2.50	750ml 4.00

Pepsi		330ml 3.20
Pepsi Max		330ml 3.20
Lemonade glass	glass 1.95	pint 3.00
Soda water glass	glass 1.65	pint 3.00
Appetiser		3.20

LASSI

Mango		3.75
Rose & cardamom		3.75

DRAUGHT BEERS

MADRI *4.6% Half Pint - 3.60 Pint - 6.20*

Full of flavour and aroma with a light golden colour, Madri is crisp, clean and refreshing with a short, bitter finish.

COBRA *4.5% Half Pint - 3.60 Pint - 6.20*

Brewed smooth for all food, fewer bubbles for a more sophisticated taste.

BOTTLED BEERS

Kingfisher	4.5%	330ml	4.50
Cobra	4.5%	330ml	4.50
Heineken Zero	0%	330ml	4.00
Corona	4.5%	330ml	4.50
Peroni	5.0%	330ml	4.50
Crabbies Ginger Beer	4.0%		5.50
Felinfoel IPA	4.0%	500ml	6.00

BOTTLED CIDERS

Rekorderlig		500ml	6.00
Passionfruit 4.5%	Wild Berries 4.0%	Strawberry & Lime 4.0%	
Orchard Gold	4.9%	500ml	6.00

VODKA

Smirnoff Vodka	25ml 3.50
Grey Goose	25ml 5.00
AU Vodka Grape	25ml 5.00
AU Vodka Fruit Punch	25ml 5.00

GIN

Gordons Gin	25ml 3.50
Bombay Sapphire Gin	25ml 3.75
Raspberry Gin	25ml 3.75
Rhubarb & Ginger Gin	25ml 3.75
Beefeater Blood Orange	25ml 3.75
Hendricks	25ml 4.20
Monkey 47	25ml 7.50

RUM

Barcardi	25ml 3.50
Captain Morgan Spiced	25ml 3.75
Kraken	25ml 4.00
Bullion Spiced Caramel	25ml 5.50

WHISKEY

Jack Daniels	25ml 3.75
Glenfiddich 12	25ml 4.80
Penderyn Welsh Malt	25ml 4.80
Macallan 12yrs	25ml 9.00
Amrut Single Malt	25ml 9.50
Johnnie Walker Black Label	25ml 4.50
Johnnie Walker Blue Label	25ml 17.50

TEQUILA

Sierra Tequila Blanco	3.20
Tequila Rose	3.20
Don Julio	7.50
Don Julio 1942	9.50
Clase Azul Reposado	13.95

COGNAC

Courvosier VSOP	25ml 4.50
Remy Martin VSOP	25ml 6.50
Hennessey XO	25ml 21.00

COCKTAILS

Please see our separate cocktail menu for an extensive choice of classic and contemporary cocktails.

THE PERFECT GIFT

Looking for the perfect gift for a birthday, anniversary or just to say thank you? We have a range of gift vouchers for either set meals or set values.

Available on our website, simply place your order and we'll deliver your voucher via e-mail to your inbox.

www.rasoiwaterfront.co.uk



scan me to buy vouchers

PRIVATE DINING & EVENTS

Rasoi Indian Kitchen is well equipped for events. We have excellent facilities and can host a variety of occasions, including weddings, birthdays and banquets, and we can even accept helicopter arrivals on our very own helipad!

Our Garden Room is perfect for private functions and can hold up to 140 people. We can also add a marquee on to the side to add extra room for more seating, dancing or entertainment!

Ask to find out about our menus or to arrange a viewing of the Garden Room.

www.rasoi-catering.co.uk