



RASOI
CUISINES OF INDIA

TAKEAWAY MENU

Dishes are subject to availability.

Food Allergies and Intolerances:

Before ordering please speak to our staff about your requirements.



STARTERS

POPADOM & PICKLE BOX (SERVES 2) \$6 (GF, DF)

Delicious assortment of popadoms with a mixture of our freshly blended sweet and spicy chutneys and pickle.

DAL KA SHORBA OR SOUP OF THE DAY \$8 (GF, DF)

A traditional, light and flavourful mixed lentil soup.

SAMOSA \$7 (DF)

Savory pastry stuffed with spiced vegetables, fried until crisp & golden. Delectably hot & spicy!

ONION BHAJJI \$7 (GF, DF)

Crunchy onions dipped in a flavorsome batter, deep fried until golden. Served with chutney.

VEGETABLES PAKODA \$8 / PANEER PAKODA \$12

Coated with chickpea flour.

SARSON KE PHOOL \$18 (GF)

Mustard flavoured chargrilled broccoli and cauliflower.

CAULIFLOWER MANCHURIAN \$16 (DF)

Crispy cauliflower, bell peppers, onions, garlic, soya sauce.

MASALA PANEER TIKKA \$15 (GF)

Skewered cottage cheese cubes marinated in creamy yoghurt, aromatic spices and glazed golden in the tandoor. Topped with a drop of olive oil.

RASOI TASTINGS SAMPLER \$24

Chef's selection of our vege appetizer to prime your dining table.

Dishes are subject to availability. All Dishes can be made Dairy Free (DF) & Gluten Free (GF) on request. Before ordering please speak to our staff about your requirements.

SAMOSA CHAAT \$14

Traditional old Delhi chaat with a delicious fresh samosa, tamarind sauce, mint sauce, chick peas, yoghurt.

LAMB SAMOSA \$10

Savory pastry stuffed with spiced lamb mince and green peas, fried until crisp and golden. Delectably hot & spicy!

LAMB SHEEKH \$16 (GF)

Signature preparation of smoky minced lamb kebab infused with cheese, topped with bell pepper and grilled in Tandoor.

CHIPOTLE TIKKA \$17 (GF)

Succulent chicken, chipotle, yoghurt, spices, lemon, piquant mint chutney.

MEETHE NEEM KA TIKKA \$17 (GF)

Succulent chicken, curry leaf, ginger garlic, yoghurt, luscious spices, tandoor grilled tomato and garlic chutney.

KAFFIR TIKKA \$17 (GF)

Chicken, kaffir lime, yoghurt, sea salt, chef's special spices, mint chutney.

BASIL AND GARLIC TIKKA \$17 (GF)

Succulent chicken, basil, garlic, yoghurt, subtle spices, tandoor grilled tomato chutney.

KALI MIRCH TIKKA \$17 (GF)

Ginger garlic cloves and crushed black pepper, yoghurt, tandoor grilled tomato chutney.

KOLIWADA FRIED CHICKEN \$17

Mumbai's popular chicken preparation with red chilli curry leaves with chipotle mayo.

CLOVE SMOKED ADRAKI LAMB CHOPS

Standard size 4 pieces \$32, half size 2 pieces \$16

New Zealand lamb chops, clove, ginger, pickled onions, Rasoi subtle spices, piquant chutney.

PESHAWARI KEBAB \$17 (GF)

Boneless cubes of lamb, ginger, garlic, malt vinegar, royal cumin served with mint chutney.

HARIYALI MACCHI \$17 (GF)

Fish of the day special, marinated with mint, coriander and pine nuts; pickled golden beets.

KALONJI JHINGA \$17 (GF)

Tiger prawns with ginger, yoghurt, spices and toasted nigella seeds, Tandoor grilled tomato onion chutney.

RASOI TASTINGS SAMPLER \$28 (GF)

Chef's selection of our mixed meat appetiser to prime your palate.

CHICKEN PANCH SWADA \$25 (GF)

Five different flavours of marinated Tandoori chicken.

TANDOORI CHICKEN HALF \$16 (GF)

A king of kebab whole chicken marinated in a special Tandoori Masala flavoured yoghurt, chargrilled.

TANDOORI MURGH FULL \$24 (GF)

NON VEGETARIAN MAIN COURSE

AFGHANI MURGH \$26 (GF)

Classic grilled whole chicken marinated in traditional spices, cashew cream and yoghurt.

RASOI SHOULDER MASALA \$24 (GF)

Simple lamb curry. The critical element to the dish is the browning of the onions and the right chillies. This shoulder lamb dish is robust and hearty and is complete soul food.

MURGH LABABDAR \$21 (GF)

Divine and Delicious! Boneless pieces of chicken grilled in tandoor finished with rich creamy gravy.

MALAI KORMA \$20 (GF)

Chicken | Lamb | Goat | Venison

Smooth creamy and refined curry made of yoghurt, fresh cream and paste of cashew nut and almond with spices.

KHURCHAN \$22 (GF)

Chicken | Lamb | Venison

Khurchan means scrapings and in this dish we cook sliced choices of meat on a flat iron with peppers. The constant scraping of the chicken makes the masala thicker and intense.

RAILWAY CURRY \$22 (GF, DF)

From the first class compartments of Indian Railways to your dining table - Lamb curry with potato.

GOSHT KALI MIRCH \$22 (GF)

Lamb cooked in onion and cashew based gravy delicately flavoured with ginger garlic paste and crushed black pepper.

BUTTER CHICKEN \$19 (GF, DF)

Lamb | Chicken | Venison

Unarguably the best butter chicken that you will find is from North India. The true essence of a great butter chicken is in careful selection of tart tomatoes along with butter and fresh cream.

MURGH METHI HANDI \$20 (GF)

A dish of chicken delicately flavoured with fenugreek herbs in a rich creamy cashew nut gravy.

TAWA MASALA \$20 (GF)

Chicken | Lamb | Venison | Goat

Succulent boneless choice of meat marinated in yoghurt and spices cooked in a onion and tomato based gravy flavoured with garlic and cumin, garnished with fresh coriander.

LAL MAAS \$22 (GF, DF)

Lamb | Venison | Goat

A fiery hot Rajasthani smoked meat curry it is unlike a Rogan Josh and thick, semi dry curry.

GOSHT NALLI \$30 (GF, DF)

New Zealand slow cooked lamb shank stewed with caramelized onion, saffron and aromatic spices.

KASHMIRI ROGAN JOSH \$20 (GF, DF)

Lamb | Goat | Venison

Meats simmered in kashmiri red chilli, caramelised onion, yoghurt and a hint of fennel.

KOTHMIR KEEMA MATTAR \$21 (GF, DF)

Minced lamb cooked with coriander and green peas in an onion-base with selected spices thrown in for flavour.

VINDALOO \$20 (GF, DF)

Lamb | Chicken | Venison | Goat

Very hot and spicy sauce created from onion, tomatoes, ginger and fresh chillies.

BHUNA GOSHT \$20 (GF, DF)

Lamb | Goat | Venison | Chicken

Tender chunks of meat cooked with a myriad of spices, which are pounded together with onion, ginger & tomatoes.

MADRAS \$20 (GF, DF)

Lamb | Goat | Venison | Chicken

A south Indian special curry of curry leaves, coconut cream and tossed mustard seeds.

KADAI \$20 (GF)

Lamb | Goat | Venison | Chicken

Choice of meat, cooked in tomatoes onion gravy with julienne onion, capsicum, tomato and coriander and fenugreek.

SAAGWALA \$20 (GF, DF)

Lamb | Chicken | Goat | Venison

Cooked in spinach based gravy and fresh Indian spices.

MANGO CHICKEN \$20 (GF)

A unique mango curry from the Mangalore region of India.

DAAL GOSHT \$20 (GF, DF)

Lamb / Goat / Venison cooked with mixed lentil, tomato, onion subtle spices.

CHICKEN TIKKA MASALA \$20 (GF)

Tomato, onion, fenugreek and fresh coriander.

JHAL FREZI \$20 (GF, DF)

Lamb | Chicken | Goat | Venison

Slightly sweet and sour curry prepared with the infusion of bell peppers and onions, fresh chopped coriander and finished with a touch of lemon.

CHILLI CHICKEN (DRY/GRAVY) \$22 (DF)

Boneless chicken cooked with chilli, soy sauce, onion, garlic, ginger and capsicum, garnished with spring onion.s

GHAR WALI TARI MEAT \$21 (GF, DF)

Lamb | Chicken | Goat | Venison

Home style curry, choice of meat cooked with olive oil, onion, tomato.

BALTI \$21 (GF)

Lamb | Chicken | Goat | Venison

This a hearty and delicious choice of meat dish made with ground and whole spices.

SEAFOOD**MALABARI** \$24 (GF, DF)

Fish or Prawns

Onion, tomato, coconut milk, tempered with mustard seed and curry leaves.

BENGALI CURRY \$24 (GF, DF)

Prawn / Fish

Fish of the day or prawn cooked in an onion based sauce flavoured with typical Bengali spices.

PRAWN CHILLY MASALA \$25 (GF, DF)

Prawns prepared in a lip smacking gravy made from onions, tomatoes, green peppers, a blend of spices and fresh chillies. A fiery preparation.

FISH CHILLI MASALA \$25 (GF, DF)

GOAN CURRY \$24 (GF, DF)

Fish / Prawn Curry

Blend of Indian and Mediterranean flavours with a combination of coconut and coriander.

KADAI PRAWNS/SCALLOP \$24 (GF)

Prawns or scallops cooked with tomatoes, onion and bell peppers in Chef's special Kadai masala.

GRILLED SALMON \$25 (GF)

Light spiced pan grilled salmon spiced with garlic, lime kelp and black pepper and tossed vegetables.

VEGETARIAN MAINS

SAHBZE MILONI \$20 (GF, DF)

A melange of seasonal vegetables cooked in smooth green puree of spinach and fenugreek.

PANEER TIKKA MASALA \$20 (GF)

Cottage cheese tikkas laced with a gravy made of tomato, cashew nut and yoghurt delicately spiced.

KASOORI PANEER KORMA \$20 (GF)

Cottage cheese simmered with fenugreek and cashew nut gravy.

DHINGRI MUTTER PANEER \$20 (GF)

Fresh mushrooms, green peas, cubes of cottage cheese in a medium spiced silky brown gravy.

KADAI PANEER \$20 (GF)

Fresh cottage cheese stir-fried with bell pepper, tomatoes, onion and seasoned with coriander and fenugreek.

ALOO GOBI ADRAKI \$19 (GF)

Diced potatoes and florets of cauliflower tossed with cubes of onion, tomatoes, coriander flavoured with ginger.

ACHAR KE ALOO \$18 (GF, DF)

Potatoes cooked in a pickle flavour, medium spiced with a tempering of mustard, fennel and curry leaves napped in a sauce of sundried tomatoes and tamarind.

ANJEER AUR CHANNA KOFTA \$22 (GF)

Cheese dumplings, figs, apricots, almond cashew, saffron sauce.

DHANIYA HEENG KE ALOO \$18 (GF, DF)

Preparation of potatoes sauteed and tempered with coriander seeds and asafoetida.

ARBI MASALA \$22 (GF, DF)

Colocassia tempered with garlic, mustard, curry leaf.

ALOO JEERA KASTORI METHI \$18 (GF, DF)

Potatoes stir-fried with crushed cumin and fenugreek.

PANEER BUTTER MASALA \$20 (GF)

Succulent cubes of cottage cheese in velvety tomato gravy blended with cashews, cream and rich spices.

PALAK PANEER/ALOO \$20 / \$18 (GF, DF)

Creamy spinach infused with chunks of soft cottage cheese or potatoes.

PINDI CHANNA \$18 (GF, DF)

Spicy chickpeas cooked with tomatoes and garnished generously with onions and coriander.

NAVRATAN KORMA \$19 (GF)

Assorted vegetables cooked in a cashew nut gravy with butter, cream garnished with dry fruits.

KADHAI SUBZI \$19 (GF)

Garden fresh vegetables stewed with onions, tomatoes, green chillies and ginger slices cooked with kadai masala.

PANEER JALFREZI \$21 (GF)

Cubes of cottage cheese, onions, tomatoes and capsicum in a sweet and sour sauce.

SUBZI MAKHNI \$18 (GF, DF)

Cubes of cauliflower, beans, carrot and green peas cooked in a tomato based gravy infused with butter.

VEG JHAL FREZI \$18 (GF, DF)

Stir-fried peppers, carrots, cauliflower, broccoli and french beans in a tantalizingly sweet tomato sauce.

MUSHROOM HARA PYAZ \$20 (GF, DF)

Button mushroom and scallions with aromatic spices, slow cooked in rich gravy.

DAL MAKHANI \$19 (GF)

Delicacy of whole urad and kidney beans simmered overnight, sautéed with tomatoes, mild spices and lots of butter.

DOUBLE TADKE KE DAAL \$18 (GF, DF)

Twice tempered lentils with onions, garlic and spices. A source of protein for the vegetarians.

DUM BIRIYANI \$22 (GF)

Boneless pieces of your choice of meat, chicken, lamb, goat, venison or vegetarian lightly spiced and simmered over low heat. Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the flavors of the meat and vegetables in the rice. Served with a half portion of plain gravy or raita.

CHILGOZA VEGETABLE BRIYANI \$21

Fragrant basmati pine nut and vegetables.

PULAO - AAP KI PASAND \$14 (GF)

Aromatic long grain basmati rice cooked to perfection with whole spices. Choose from mixed vegetables, green peas, cumin, chickpeas, mushroom.

KASHMIRI CHAWAL \$15 (GF)

Fragrant basmati rice sweet and dry coconut.

PLAIN BASMATI RICE \$5**TOMATO RICE \$15****COCONUT RICE \$15****BREADS****BHARWAN NAAN/PARATHA / KULCHA \$7**

Tandoori white flour bread/whole wheat flour bread baked with your choice of stuffing of either mince, cheese, paneer, potato, cauliflower, onion.

GARLIC NAAN \$4.5**BUTTER NAAN \$4****ROOMALI ROTI \$5**

Special handkerchief bread.

LACCHEDAR PARATHA \$4.50

Flakey, layered whole wheat bread.

GARLIC CHEESE NAAN \$6.50**TOMATO AND MOZZARELLAN KULCHA \$7****MISSI ROTI \$6 (GF, DF)**

A bread made of gramflour (gluten-free bread).

TANDOORI ROTI \$4**PURI \$3**

Fried whole wheat bread.

PLAIN NAAN \$4**SIDES****POPPODOMS 6.50**

Served with a trio of chutneys.

RAITAS**CUCUMBER AND WASABI RAITA \$5**

Whisked yoghurt with grated cucumber and a hint of wasabi.

BURANI RAITA \$5

Fried garlic chilli yoghurt.

CUCUMBER RAITA \$4**PICKLES \$5**

Mixed pickle

Mango pickle

Lime pickle

Pickled onion

Chilli pickle

TADKEWALA DAHI \$8

Yoghurt tempered with turmeric, coriander, mustard seeds and curry leaf.

MASALA CHAACH \$6

Traditional buttermilk with coriander, green chillies, roasted cumin and rock salt.

MANGO LASSI \$5

SWEET LASSI \$5

MIXED GARDEN SALAD \$8

Tomato, onion, cucumber, carrot, lemon, coriander, chaat masala.

KUCHUMBER SALAD \$6

Chopped onion, cucumber, tomato, cabbage, lemon, lime kelp.

ONION LACCHA SALAD \$6

Rings of onions, coriander, lemon, chat masala.

DESSERTS

GULAB JAMUN \$7

A traditional cardamom flavoured milk dumplings.

KESARI PHIRNI \$8

Condensed rice and milk pudding, flavoured with nuts and saffron.

KULFI \$8

Choose from our signature frozen ice creams, sprinkled with almond.

Kesar - Pista kulfi - flavoured with saffron and pistachio.

Mango kulfi - flavoured with mango.

Coconut kulfi - coconut flavoured.

KIDS MENU

BUTTER CHICKEN WITH MINI NAAN \$12

CHICKEN KORMA WITH MINI NAAN \$12

MEAT BALL IN KORMA SAUCE \$12

PANEER MAKHANI WITH MINI NAAN \$12

CHICK PEAS IN BUTTER SAUCE WITH MINI NAAN \$10

**HOME MADE BATTERED FRESH FISH`N CHIPS
FISH OF THE DAY SPECIAL FISH \$10**

**HOME MADE FRESH FISH FINGER
DAY SPECIAL FISH \$10**

CHICKEN NUGGETS & CHIPS \$8.50

BOWL OF CHIPS \$5

TANDOORI CHICKEN TIKKA MINI PIZZA \$12

BASIL CHICKEN TIKKA MINI PIZZA \$12

PANEER TIKKA MINI PIZZA \$10

CHICKEN TIKKA BURGER WITH CHIPS \$10 (Chef's Special)

KEEMA RICE (LAMB MINCED COOKED WITH RICE) \$10

BERRY SMOOTHIE \$5

CHOCOLATE SMOOTHIE \$5

We are a kitchen from the heart of India where a brigade of chefs create magic with fresh ingredients. The tantalising flavours which your tongue wouldn't want to forget and your heart would bring you back to!!



Rasoi Cuisine of India

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www.therasoi.co.nz

Orders: takeaway@therasoi.co.nz

Table Bookings: bookings@therasoi.co.nz

Opening Hours:

WEDNESDAY - MONDAY 12pm to 10pm

TUESDAY 4.30pm to 10pm

Establishment Type: Restaurant, Takeaway

Cuisine: Authentic Pan Indian cuisine

Liquor License Type: Fully Licensed

Outdoor Catering Available

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