



**RASOI**  
CUISINES OF INDIA

# TAKEAWAY MENU

Dishes are subject to availability.

Food Allergies and Intolerances:

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten  
(n) contains nuts (a) contains alcohol (\*) can be made

Before ordering please speak to our staff about your requirements.



**STARTERS: VEGETARIAN**

**SOUPS**

**DAL KA SHORBA \$12 (VG,V)**

A traditional, light & flavourful mixed lentil soup.

**VEG MANCHOW SOUP \$15 (VG,V,G)**

An Indian-Chinese soup, hot and spicy, mixed vegetables, served with fried Noodle

**POPADOM & PICKLE BOX (SERVES 2) \$10 (GF,DF)**

Delicious assortment of poppadom's with a mixture of our freshly blended sweet and spicy chutneys and pickle

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**HARA BHARA KABAB \$18 4PCS (V,D,G)**

A medley of green vegetables mixed with paneer. Lend their Flavors to create their luscious melt in the mouth kabab. .

**SAMOSA \$10 2PCS (G,N,)**

Savory pastry stuffed with spiced vegetables, fried until crisp & golden.

**SAMOSA CHAAT \$16**

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

**ONION-SPINACH BHAJI \$10 (VG)**

Crunchy onions and Spinach dipped in a flavoursome batter, deep-fried until golden; Served with chutney

**VEGETABLES PAKORA \$12 (vg)/ PANEER PAKODA \$16 (V)**

Deep fried Vegetables or Paneer coated with chickpea flour and spices.

**TANDOORI ALOO \$18 2PCS (D,N)**

Potatoes filled with mixed veg, paneer mash and dry nuts finished in Tandoor and served with fennel sauce.

**ACHARI HALDI PANEER TIKKA \$18 (D)**

Succulent pieces of cottage cheese, marinated in mustard oil, organic turmeric, yogurt and five spice. Pepper sauce.

**CAULIFLOWER MANCHURIAN \$17 (G)**

Deep fried Cauliflower tossed with Bell Peppers, Onions, Garlic and Soya Sauce.

**STUFFED TANDOORI MUSHROOMS \$18 (D)**

Stuffed mushrooms; cottage cheese, potatoes, spices, ginger etc.

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.



**CHILLI PANEER DRY \$24 (G,d)**

Cottage cheese cubes cooked with chili sauce , soy sauce, onion, garlic, ginger and capsicum, garnished with spring onions.

**TANDOORI MALAI SOYA CHAAP \$24 (D,G)**

Chaat is a vegetarian delight; its texture is quite similar to meat. Marinated in spices and cooked in tandoor.

**RASOI TASTINGS SAMPLER \$28 (D,G\*V)**

The chef's selected platter includes; Hara bara kabab, tandoori aloo, tandoori mushrooms, samosa , lotus kabab.

*Lamb dishes \$2 extra Venison and goat dishes are \$3 extra*

**NON-VEGETARIAN STARTERS****SOUPS****CHICKEN MANCHOW SOUP/ SEAFOOD MANCHOW \$17 (G,)**

An Indian Chinese soup, hot and spicy, choice of meat either chicken or seafood, served with fried noodle,

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**CHICKEN PANCH SWADA \$ 28 (D)**

Five different Flavors of marinated tandoori chicken tikkas come on a sizzling Platter which is served with our homemade mint chutney.

**RASOI MEAT TASTINGS SAMPLER \$32 (D)**

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

**HARIYALI CHICKEN TIKKA \$18 (D\*)**

Charcoal Grilled Chicken with Coriander and Basil. Mint sauce

**CHIPOTLE TIKKA \$18 (D\*)**

Succulent chicken marinade in chipotle, yogurt, spices, lemon and Piquant mint chutney.

**MEETHE NEEM KA TIKKA \$18 (GF)**

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

**BASIL AND GARLIC TIKKA \$18 (GF)**

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

**KALI MIRCH TIKKA \$18 (GF)**

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

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## STARTERS

### **DRUMS OF HEAVEN (G) 5pcs \$20**

Crispy fried chicken wings flavoured with Schezwan sauce

### **LAMB SHEEKH \$18 (D\*)**

Signature preparation of smoky minced lamb kebab infused with cheese, grilled in Tandoor.

### **KOLIWADA FRIED CHICKEN \$18 (D\*)**

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

### **MURGH MALAI KABAB \$18 (D)**

Boneless chicken marinated with cheese, cream and royal cumin chicken tossed with curry leaves and chili. **Mint cream cheese sauce**

### **KAFFIR TIKKA \$18 (D\*)**

Chicken marinade in kaffir lime, yogurt, sea salt and Chef's special spices served with mint chutney.

### **KALI MIRCH TIKKA \$18 (d)**

Chicken marinated in Ginger, garlic, cloves, crushed black pepper, yogurt and cooked in tandoor served with tandoor grilled tomato chutney.

### **CLOVE SMOKED ADRAKI LAMB CHOPS \$35**

(4 pieces) (2pcs\$19) (D\*\*)

New Zealand lamb chops marinated in clove, ginger, pickled onions; subtle raso spices and cooked in tandoor served with pickle onion mint chutney.

### **AMRITSARI MACCHI \$20**

Spicy Punjabi style marinated deep fried fish served with pickle onion mint sauce.

### **MASALA JHINGA \$ 18 (D)**

Tiger prawns with ginger, yogurt, spices, and toasted coriander caraway seed seeds then served with Tandoor grilled tomato onion chutney.

### **CHILLI CHICKEN DRY \$26(G)**

Boneless Chicken cooked with chilly , soy sauce, onion, garlic, ginger and capsicum, garnished with spring onions.

### **ACHARI HALDI FISH TIKKA \$20(D)**

Clay oven roasted fish of the day marinated with organic turmeric and pickle. Mango sauce

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*Basmati rice served with all main courses*

*Only on request*

*Venison is \$2, goat is \$2 extra, lamb is \$1 extra*

## **NON-VEGETARIAN MAIN COURSE**

### **CLASSIC TANDOORI MURGH FULL \$26(HALF \$18) (D)**

A king of kebab whole chicken marinated in a special tandoori masala flavoured yogurt chargrilled

### **AFGHANI MURGH \$26 (D,N)**

Classic grilled Whole chicken marinated in traditional spices, cream and yogurt.

### **PURANI DILLI KA BUTTER CHICKEN (D,N) \$35**

With bone or without bone.

A classic of old Delhi – chicken tikka in rich creamy tomato sauce.

### **MADRAS \$22 (GF,DF)**

Lamb | Goat | Venison | Chicken

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

### **RASOI SHOULDER MASALA \$26**

Simple Lamb shoulder curry. The critical to the dish is the browning of the onions and the right chillies, tomatoes. This lamb SHOULDER dish is robust and hearty and a complete soul food .

### **MURGH LABABDAR \$22(D,n)**

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

### **MALAI KORMA \$22(D,n)**

Chicken/ Lamb/ Goat/ Venison

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

### **KHURCHAN \$24 (D,n\*)**

CHICKEN / LAMB/ VENISON

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

### **RAILWAY CURRY \$23**

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

**GOSHT KALI MIRCH \$23 (D,N)**

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

**BUTTER CHICKEN \$21 (D,N)**

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

**MANGO CHICKEN \$22 (GF)**

A unique mango curry from the Mangalore region of India.

**MURGH METHI HANDI \$22**

A dish of chicken delicately flavored with fenugreek leaves in a rich creamy cashew nut gravy.

**CHICKEN REZALA \$25 (D.N)**

A special from Bengal - A Muslim influenced aromatic, yogurt-cashew based chicken curry.

**CHETTINAD \$25 (N,\*\*)**

LAMB/ CHICKEN/ GOAT/ VENISON

A spicy and flavourful south Indian spice with a choice of meat cooked with spicy masala onion, curry leaves & black pepper.

**CHICKEN TIKKA MASALA \$21 (GF)**

Tomato, onion, fenugreek and fresh coriander

**TAWA MASALA \$23 (D,N,\*\*)**

CHICKEN/ LAMB/ VENISON/ GOAT

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

**LAL MAAS \$24**

LAMB/ VENISON/ GOAT

A fiery hot Rajasthani smoked venison curry, it is unlike Rogan josh curry.

**KEEMA HARI MIRCH KA DO PYAZA \$ 25**

Lamb mince cooked with onions, ginger, garlic, chillies, curd, garam masala.



**TIKKA MASALA \$22 (D,n)**

LAMB/ CHICKEN/ VENISON / GOAT

Meat cooked in Tomato Onion Fenugreek Gravy And Fresh Coriander.

**KASHMIRI ROGAN JOSH \$22**

LAMB/ GOAT/ VENISON

Meats simmered in Kashmiri red chili caramelize onion tomatoes yogurt hint of cardamom.

**VINDALOO \$22**

LAMB/ CHICKEN/ VENISON/ GOAT

Very Hot & Spicy sauce created from onion, tomatoes, ginger, and fresh grounded chillies.

**BHUNA GOSHT \$22**

LAMB/ GOAT/ VENISON CHICKEN

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

**KADAI \$22 (D,N)**

CHICKEN/ LAMB/ GOAT/ VENISON

Choice of meat which is cooked in tomatoes onion gravy with julienne onion capsicum, tomato & coriander and fenugreek !

**JHAL FREZI \$22 (D.N\*\*)**

CHICKEN/ LAMB/ GOAT/ VENISON

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

**CHILLI CHICKEN GRAVY \$26 (G)**

Boneless Chicken cooked with chilly, soy sauce, onion, garlic, ginger and capsicum, garnish with spring onions

**G HAR WALI TARI MEAT \$23**

CHICKEN/ LAMB/ GOAT/ VENISON

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

**BALTI \$22 (D.,n)**

CHICKEN/ LAMB/ GOAT/ VENISON

This is a hearty and delicious Choice of meat dish made with ground and Whole spices.

**SAAGWALA \$22 (D,\*\*)**

CHICKEN/ LAMB/ GOAT/ VENISON

Cooked in garlic,creamy spinach-based gravy and fresh Indian spices.

**DUM BIRYANI \$26 (D)**

CHICKEN/ LAMB/ GOAT/ VENISON

Boneless pieces of your choice of meat slightly spiced and simmer 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 side portion of meat gravy or raita.

**SEAFOOD****MALABARI \$25****FISH OR PRAWNS**

Onion-tomato base gravy cooked in coconut milk, tempered with mustard seeds and curry leaves with a touch of lemon juice.

**BENGALI CURRY \$26**

PRAWN or FISH

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

**FISH/PRAWN CHILLI MASALA \$27**

Choice prawns or fish prepared in a lip smacking gravy made from onions, tomatoes, green peppers, a blend of spices & fresh chillies. ( A fiery preparation).

**FISH/PRAWNS METHI MALAI \$27 (D,N)**

Fish or Prawns cooked with mildly spiced cashew nut; fenugreek leaves & thickened with creamy yogurt

**KADAI PRAWNS /SCALLOP\$27 \$29 (D,N,\*)**

Prawns or Scallops cooked with tomatoes, onion & bell peppers in kadai masala.

**SEAFOOD DUM BIRYANI \$28 (D)**

Fish or Prawns lightly spiced and simmer 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 flavours of the seafood in the rice. Served with a side portion of plain gravy or raita.



**VEGETARIAN**

**SAAG MAKAI (D) \$24**

Creamed Spinach with Sweetcorn, tempered with Garlic

**SAHBZE MILONI \$21 (D,\*)**

Seasonal vegetables cooked in spinach-based gravy with spices.

**KASOORI PANEER KORMA \$21 (D, N)**

Cottage cheese cooked in cashew nut and fenugreek gravy.

**TAWA PANEER KHATTA PYAZ \$22 (D.N)**

Cottage cheese pieces tempered with cumin and spices tossed with cubes of pickled shallots in tomato gravy.

**DHINGRI MUTTER PANEER \$21 (D N)**

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

**ALOO GOBI ADRAKI \$21 (D.N.\*)**

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

**ARBI MASALA \$24 (GF,DF)**

Colocasia tempered with garlic, mustard, curry leaf

**ACHAR KE ALOO \$20**

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

**KADAI PANEER \$ 22 (D N)**

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

**MALAI KOFTA \$23 (D,N)**

Paneer koftas gently simmered in creamy almond, Cashew saffron sauce.

**PANEER KHURCHAN \$25 (D,N)**

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

**DHANIYA HEENG KE ALOO \$ 20 (D.\*)**

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

**METHI MALAI MUTTER \$23 (D,N)**

Methi malai mutter is a rich aromatic curry made of green peas in a creamy gravy with fenugreek.

**PANEER TIKKA MASALA \$22 (D,N)**

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

**PANEER LABABDAR \$23 (D,N)**

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

**SHAHI PANEER \$24 (D,N)**

Cottage cheese cooked in cream, cashew nut, tomato base and Chef Special spices.

**PALAK PANEER(D)/ALOO (D, \*) \$22/20**

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

**CHANA MASALA \$21 (VG, \*)**

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

**NAVRATAN KORMA \$22 (VG\*d)**

Assorted vegetables and cottage cheese cooked in a cashew nut gravy with butter and cream garnished with dry nuts.

**AMCHURI BHINDI \$24 (VG)**

A delicacy of tenders' okra sautéed with fresh green chillies and dried mango powder.

**KADAI SABZI \$22 (VG\*d)**

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

**PANEER JALFREZI \$23 (D,n)**

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

**VEG JHAL FREZI \$21 (D,n\*)**

Stir fried peppers, carrots, cauliflower, broccoli, cottage cheese and French beans in a tantalizing sweet tomato sauce

**PANEER MAKHANI \$ 22 (D,n)**

Lush cubes of cottage cheese cooked in a delicious tomato and butter-based sauce.



**MUSHROOM HARA PYAZ \$22 (VG\*d\*,n\*)**

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

**DAL MAKHANI \$23 (D)**

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

**DOUBLE TADKE KI DAAL \$21 (D\*)**

Twice tempered lentils with onions, garlic & spices. A source of protein  
for the vegetarian.

**DAL PALAK \$22 (D\*)**

Tempered yellow lentils cooked with spinach leaves.

**CHILI PANEER GRAVY \$26 (G,D)**

Cottage cheese cooked with chili sauce , soy sauce, onion, garlic, ginger  
and capsicum, garnished with spring onions.

**SUBZI MAKHNI \$21 (d,n)**

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

**VEGETABLE DUM BRIYANI \$24 (D)**

Vegetables and cottage cheese lightly spiced and simmer 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 in the rice.  
Served with a side portion of raita.

**PULAO - AAP KI PASAND \$15 ( D\*)**

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

**MUSHROOM TRUFFLE INFUSED PULAO \$19 (VG)**

**KASHMIRI CHAWAL \$15 (D,N)**

Fragrant sweet basmati rice cooked with dry nuts and coconut.

**CAULIFLOWER RICE \$14 (VG)**

Cauliflower, sautéed and tempered with Cumin seeds.

**BREADS**(G,D\*)

*For all the bread we use butter. You can choose extra virgin olive.*

**BHARWA NAAN/PARATHA / KULCHA \$ 8 (G, D\*)**

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

**GARLIC NAAN \$5**

**BUTTER NAAN \$5**

**PLAIN NAAN \$5**

**TANDOORI ROTI (WHOLE WHEAT) \$5**

**ROOMALI ROTI \$5**

Special handkerchief bread

**LACHEDAR PARATHA \$5**

Flaky, layered whole wheat bread

**METHI PARATHA \$5**

Fenugreek flavoured Flaky, layered whole wheat bread

**GARLIC CHEESE NAAN \$8**

**CHILI CHEESE GARLIC NAAN \$8**

Bell peppers, chillies, garlic and cheese

**CHEESE NAAN \$7**

**PESHAWARI NAAN \$8**

A sweet naan stuffed with coconut and dry nuts

**BRIE AND TRUFFLE OIL NAAN \$8**

**MISSI ROTI \$6**

A Gluten free bread made out of gram flour

**PURI \$4**

Fried whole wheat bread puffed bread

**POPPADOMS 2 FOR \$1.50 (VG)**



**RAITA'S (D)****BOONDI RAITA \$5**

**POTATO BASIL RAITA** (potato tossed with basil in olive oil) \$5

**BURANI RAITA** (fried garlic chilli yoghurt) \$5

**CUCUMBER RAITA** (Whisked yoghurt with freshly Grated cucumber)  
\$5

**PICKLES \$4**

**MIXED PICKLE**

**MANGO CHUTNEY**

**MANGO PICKLE**

**LIME PICKLE**

**PICKLE ONION**

**CHILLI PICKLE**

**HOME MADE CHUTNEYS \$5**

Grilled tomatoes/grilled tomato garlic onion/mint coriander  
yoghurt/tamarind/chili and roasted garlic/grilled bell pepper chutney

**TADKEWALA DAHI \$8 (D)**

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

**SALADS****KACHUMBER SALAD \$10**

Kachumber is a chopped salad with chopped onions, tomatoes, and  
cucumbers sprinkled with light seasoning with a hint of lemon.

**ONION LACHHA SALAD \$10**

Rings of onions, coriander, lemon chili, chaat masala

**DESSERT**

**GAJRELA \$12 (D.N)**

Carrot-based sweet pudding, dry nuts, saffron, milk.

**KESARI PHIRNI \$10 (D.N)**

Rice and condensed milk, flavoured with nuts and saffron.

**GULAB JAMUN \$ 8 (2 pieces) (D,N)**

A traditional cardamom flavoured milk dumplings topped with almond flakes.

**KULFI \$8 (D)**

Special Indian Traditional ice creams; you can choose flavours

**KESAR -PISTA KULFI**

(flavoured with saffron and pistachio) (D,N)

**MALAI KULFI**

**MANGO KULFI**

**COCONUT KULFI**

**GULKAND PHIRNI**

Rose flavoured rice pudding \$10



**KIDS MENU**

**BUTTER CHICKEN WITH MINI NAAN \$15**

**CHICKEN KORMA WITH MINI NAAN \$15**

**MEAT BALL IN KORMA SAUCE WITH MINI NAAN \$15**

**PANEER MAKHANI WITH MINI NAAN \$15**

**CHICK PEAS IN BUTTER SAUCE WITH MINI NAAN \$12**

**HOME MADE BATTERED FRESH FISH `N CHIPS \$15**

**HOME MADE FRESH FISH FINGER \$15**

**CHICKEN NUGGETS & CHIPS \$10**

**BOWL OF CHIPS \$8**

**CHICKEN TIKKA BURGER WITH CHIPS \$15 (Chef's Special)**

**KEEMA RICE (LAMB MINCED COOKED WITH RICE) \$15**

**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 and create the tantalising flavours that your tongue won't forget and your heart will bring you back to!"



**Rasoi Cuisine of India**

**125 Marine Parade. Phone 06835 4494**

**[www.therasoi.co.nz](http://www.therasoi.co.nz)**

**Orders: [takeaway@therasoi.co.nz](mailto:takeaway@therasoi.co.nz)**

**Table Bookings: [bookings@therasoi.co.nz](mailto: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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