

# Rasassi

## MAIN MENU

### Non Vegetarian Starters

<b>Lasuni mirch ka Jhinge</b> 🍴🍴🍴 d/m	£11.95
Large king prawns marinated in garlic and black pepper and cooked in a clay oven.	
<b>Tandoori Salmon Kuta Masala*</b> 🍴 d/m	£9.95
Marinated Scottish Salmon with crushed spices, grilled in charcoal tandoori.	
<b>G.T. Road De Sharabi Jhingey</b> 🍴🍴 g/m	£9.95
Prawns soaked in rum, tossed with ginger, garlic and spring onions.	
<b>Kerala - Fried Fish*</b> 🍴 g/m	£8.95
Fried fish with aromatic spices and coated with rice flour. A fish starter from South India.	
<b>Lamb Chop Adraki***</b> 🍴🍴 d/m	£9.95
Lamb chops with ginger flavoured marinade grilled in charcoal tandoori oven.	
<b>Khass Seekh Kebab</b> 🍴🍴 d/m	£8.95
Spicy skewered minced lamb kebabs cooked North Indian style.	
<b>Lal Murgh Tikka</b> 🍴🍴 d/m/	£8.95
Tender chicken marinated in Degi chillies, yoghurt, & tandoori spices, & grilled in charcoal. tandoori oven.	
<b>Chicken 65</b> 🍴🍴 d/m	£8.95
A classic Indian fried chicken appetizer that's spicy, has loads of flavour from the chillies, garlic, and the unique spice blend.	

### Vegetarian Starters

<b>Chilli Paneer</b> 🍴🍴 d/m	£8.95
Delightful and flavourful traditional Indo Chinese dish that consists of crispy fired Paneer cubes, expertly tossed in a delectable hot sauce with soy, vinegar and chilli.	
<b>Dilli Ki Aloo Tikki</b> 🍴 d/m/cve	£6.95
Shallow-fried mashed potato patties, stuffed with spiced green peas, flavoured with ginger and topped with yoghurt tamarind and mint dips.	
<b>Paneer Tikka</b> 🍴🍴 d/m	£7.95
Chargrilled Indian cottage cheese marinated in tandoori spices with onions, tomatoes and bell peppers.	
<b>Samosa Ragda Chaat</b> 🍴🍴 d/g/cve	£6.55
Famous street food of Mumbai, samosas (Potatoes pasties) mixed with white chickpeas, and garnished with yoghurt, mint & tamarind sauce.	
<b>Gobhi Manchurian</b> 🍴🍴 m/cve	£7.95
An Indo-Chinese dish where crispy cauliflower florets are tossed in Manchurian sauce.	
<b>Onion Bhaji</b> g/m/cve	£5.55
World famous snack of crisp onions deep-fried in a coating of gram flour batter.	
<b>Batata Sev Puri</b> 🍴 d/cve	£5.95
A street snack from Mumbai, crispy short crust flat pastry with potatoes & raw mango gram flour vermicelli (nylonsev), topped with yoghurt, spicy and sweet dips.	

### Grill Main - served in sizzlers

<b>Mix Grill Platter</b> d/m	£16.95
Chargrilled selection of kebabs, salmon tikka, chicken likkas and seekh kebabs - served with fresh mint and coriander.	
<b>Tandoori Salmon Kuta Masala*</b> 🍴 d/m	£17.95
Marinated Salmon with crushed dried red chilli peppers, grilled in tandoori.	
<b>Lamb Chops Adraki***</b> 🍴🍴 d/m	£17.95
Lamb chops with ginger flavoured marinade grilled in charcoal tandoori oven.	
<b>Khass Seekh Kebab</b> 🍴🍴 d	£16.95
Spicy skewered minced lamb kebabs cooked North Indian style.	
<b>Lal Murgh Tikka</b> 🍴🍴 d/m	£15.95
Tender chicken marinated in degi chillies, yoghurt, tandoori spices and grilled in a charcoal oven.	
<b>Paneer Shashlik</b> 🍴🍴 d/m	£14.95
Chargrilled Indian cottage cheese marinated with tandoori spices with Onions, Tomatoes and Bell Peppers.	
<b>Sizzling Soya Tikka</b> 🍴🍴 m/cve	£13.95
Vegetarian chicken pieces (soya), a perfect meat alternative for vegan and vegetarian tempered with homemade spices.	

### Biryani Dishes

<b>Goan Prawn Biryani</b> 🍴🍴 m	£15.95
A layered combination of fragrant basmati rice with prawns, fresh herbs & spices.	
<b>Lamb Biryani</b> 🍴🍴 d	£14.95
A layered combination of aromatic basmati rice with lamb, fresh herbs & spices.	
<b>Murgh Biryani</b> 🍴🍴 d	£13.95
A layered combination of fragrant basmati rice with curried chicken, fresh herbs & spices.	
<b>Sabzi Biryani</b> 🍴🍴 d/m/cve	£12.95
A layered combination of basmati rice with seasonal vegetables, saffron fresh herbs & spices.	

### Mains Curries

<b>Jhinga Tamatar</b> 🍴🍴 m	£14.95
Tiger prawns stir-fried with fennel and onion seeds in garlic spiced tomato masala.	
<b>Bengali Fish Curry*</b> 🍴🍴 m	£13.95
Fish curry with Indian five spices and vegetables, garnished with fresh chopped coriander.	
<b>Kadai Gosht</b> 🍴🍴🍴 d	£13.95
A famous North Indian curry, prepared from tender lamb cubes with tomatoes, onions and bell pepper.	
<b>Achar Gosht</b> 🍴🍴 d/m	£13.95
Lamb cooked with pickled spices and stuffed sub nose green chillies, a speciality from central India.	
<b>Saag Gosht</b> 🍴 d	£13.95
A wonderful combination of pureed spinach and spring lamb flavoured with roasted cumin and kasoori methi.	
<b>Mugh Tikka Lababdar</b> 🍴 d	£11.95
Chicken Tikkas cooked in creamy tomato, onion gravy, flavoured with ginger and fresh coriander, and finished with a hint of honey.	
<b>Pista Badam ki Murghi**</b> d/n	£11.95
A rich mild chicken curry cooked in an almond and pistachio base sauce. A dish from the moguls who once ruled India.	
<b>Murgh Haandi Lazeez</b> 🍴 d/n	£11.95
Chicken shimmered in a creamy yoghurt and brown garlic gravy; made heady with the aroma of rich cardamom, mace and saffron, slow cooked on dum in an earthenware pot.	
<b>Kozi Chettinad**</b> 🍴🍴🍴 d/m	£11.95
Madras chicken curry cooked to perfection with onion, tomatoes and crushed peppercorn, finished with lemon juice and fresh coriander.	
<b>Methi Murgh</b> 🍴 d/m	£11.95
An Authentic north Indian chicken curry cooked with homemade spices, coriander seeds, flavoured with spinach and dry fenugreek.	

### Vegetarian Sides/Main Dishes

	Side	Main
<b>Lasuni Palak</b> 🍴 d/cve	£6.45	£8.95
Baby spinach stir-fried with golden fried garlic, green chillies, cumin seeds and dry fenugreek.		
<b>Saag Aloo</b> 🍴 cve	£6.45	£8.95
Potatoes cooked with spinach & flavoured with aromatic spices.		
<b>Panch Phoran Ki Subzi</b> 🍴🍴 m/cve	£6.45	£8.95
Fresh garden vegetables cooked with five spices & black pepper, a speciality of Banaras.		
<b>Bombay Aloo</b> 🍴🍴 m/cve	£6.45	£8.95
Potatoes tempered with mustard seeds & curry leaves, cooked in udupi (South Indian Cuisine) style.		
<b>Dal Makhani</b> 🍴 d/cve	£6.45	£8.95
A black lentil delicacy, with fresh tomato and garlic, simmered overnight on charcoal.		
<b>Tadka Dal</b> 🍴🍴 d/cve	£6.45	£8.95
Red and yellow lentils tempered with garlic and cumin.		
<b>Chana Pindi</b> 🍴🍴 cve	£6.45	£8.95
Soft chickpeas cooked in spicy semi-dry masala with garlic and caraway seeds.		

# Rasassi

## MAIN MENU

### Vegetarian Main Dishes

<b>Shahi Paneer**</b> 🍌 d/m	£9.95
Indian cottage cheese cooked in rich nut base tomato sauce.	
<b>Kadhai Paneer</b> 🍌 d	£9.95
Diced cottage cheese cooked in spicy gravy with tomatoes, bell peppers and fresh coriander flavoured with crushed coriander and black pepper.	
<b>Palak Paneer</b> 🍌 d	£9.95
Diced cottage cheese cooked with fresh spinach, fenugreek, mint & flavoured with aromatic spices.	
<b>Hara Bhara Kofta Curry</b> 🍌 d/n/cve	£9.95
Potato, spinach and fresh vegetable dumplings in a smooth homemade gravy.	
<b>Amritsari Pakora Curry</b> 🍌 d/m	£8.95
Onion dumplings in a gram flour and buttermilk sauce, tempered with fenugreek seeds, asafoetida and garlic.	
<b>Chukender Ki Subzi</b> 🍌 d/m/cve	£8.95
An original approach to serving thickly sliced beetroot by combining with madras spices, mustard seeds and green chilli.	
<b>Baingan Bharta</b> 🍌 d/m/cve	£8.95
Garlic and clove studded aubergine, charcoal roasted and then cooked with onions and tomatoes.	
<b>Sarson Ka Saag</b> 🍌 d/m/cve	£8.95
Mustard leaves and turnips tempered with ginger and garlic.	
<b>Bhindi Do Pyaza</b> 🍌 d/cve	£8.95
Stir fried okra cooked with onion, peppers and tomatoes.	
<b>Aloo Gobhi Jhodpuri</b> 🍌 cve/m	£8.95
A spicy cauliflower and potato combination cooked in traditional Jodhpuri style.	

### Breads

#### Naan

Naan breads are leavened bread traditionally baked in the tandoori oven.

Plain Naan g/cve	£2.50
Butter Naan d/g	£3.45
Garlic Naan g/cve	£3.45
Cheesy Garlic Naan d/g	£3.95
Peshwari Naan** d/g	£3.95

#### Paratha

Paratha is all time favourite Indian crispy flat bread made out of whole-wheat flour either plain or mint flavoured.

Plain Parathas d/g	£2.95
Pudhina Paratha d/g	£3.25
Tandoori Roti g	£2.25

#### Kulchas

Kulcha is traditional Punjabi stuffed bread with your choice of filling.

Onion Kulcha g	£3.95
Paneer Kulcha d/g	£3.95
Keema Kulcha d/g	£4.50

### Chef's Specials

<b>Prawn Tak A Tak</b> 🍌 m	£15.95
Prawns cooked on griddle with coarsely chopped onions, fresh coriander and finished with ajwain.	
<b>Lamb Chop Kadhai**</b> 🍌 d/m	£15.95
Lean and tender lamb chops cooked in a traditional spicy sauce, ensuring a very authentic taste.	
<b>Soya Tak A Tak</b> 🍌 m/cve	£14.95
Vegetarian organic styled chicken pieces cooked with home-made spices.	
<b>Beli Ram</b> 🍌 d/m	£15.25
An authentic lamb dish which was an integral part of any banquet created by late maestro Beli Ram, the undisputed king of Punjabi cooking in undivided Punjab.	

*We have tried to reproduce it to the best of our abilities.*

### Accompaniments

Jeera Pillau cve	£3.45
Basmati Rice cve	£3.25
Mushroom Rice m/cve	£4.75
Tamarind Rice m/cve	£3.95
Indian Green Salad	£3.25
Cucumber Raita d	£2.25
Papadam (in a basket) - served with dips m	£4.95
Chips	£2.95
Chutney	£0.99

#### ALL PRICES INCLUDE VAT

\*May contain bones \*\*Contains nuts  
\*\*\*Dishes with bone \*\*\*\*Served with shell

We are committed to accommodating special dietary requirements and allergies. Please inform our team of any specific needs and we will gladly provide you with detailed ingredients, information and assist you in selecting suitable menu options.

#### WE ONLY USE THE FRESHEST INGREDIENTS IN OUR DISHES.

b:	Contains Bones	No Chillies Mild
d:	Contains Dairy	🍌 Mild to Medium
g:	Gluten	🍌🍌 Medium to Spicy
m:	Dishes with Mustard	🍌🍌🍌 Spicy
n:	Contains Nuts	
v:	Vegetarian Dishes	
cve:	Can be Vegan	