

VEGETARIAN

Dal Makhani 16.00

Urad dal (black lentils) cooked in traditional Punjabi spices

Pumpkin Masala 17.00

Diced pumpkin tempered with onion, fennel seeds, fenugreek and finished with chef's own sauce

Aloo Muttar 17.00

Chunky potato and peas cooked in a mild curry sauce

Shahi Paneer (mild) 17.00

Home made cottage cheese served in a delicious tomato based light cream sauce with authentic spices and crushed cashew nuts

Aloo Gobi 17.00

Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander

Saag Aloo 17.00

Fresh spinach and potatoes cooked with traditional northern Indian spices

Saag Paneer 17.00

Fresh spinach and home made cottage cheese cooked with traditional Punjabi spices

Mixed Vegetable Curry 17.00

Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices

Aloo Baigan 17.00

Eggplant and potato cooked in light spices

Vegetable Korma 18.00

Fresh seasonal vegetables cooked with mild spices in a cashew sauce and finished with a dash of cream

Kashmiri Vegetables (mild) 18.00

seasonal vegetables cooked with mild spices in a northern Afghan/Kashmiri style sauce with a dash of cream

Channa Masala 17.00

Chickpeas cooked with fresh tomato, cumin and traditional spices

Malai Kofta 18.00

Dumplings made from cottage cheese, nuts, and minced fresh vegetables, cooked in a mild creamy gravy

Chilli Cheese (medium or hot) 18.00

Home made cottage cheese cooked with onion, capsicum, green chilli and chef's special spices

Chilli Mushrooms (medium or hot) 18.00

Mushrooms cooked with onion, capsicum, green chilli and the chef's special spices.

TANDOORI WRAPS

Chicken Wrap

Chicken tikka, mix salad, roti and mint sauce 17.50

Lamb Wrap

Seekh kebab, mix salad, roti and mint sauce 17.50

RICE AND BIRYANI

Basmati Rice Small 5.00 Large 8.00

Saffron Rice Small 6.00 Large 9.00

Coconut Rice Small 6.00 Large 9.00

Kashmiri Rice Small 6.00 Large 9.00

Vegetable Rice Small 6.00 Large 9.00

Biryani Rice: Large 20.00

Your choice of **Chicken / Lamb / Beef** cooked in basmati rice

TANDOORI BREADS

Roti 3.00

Organic whole meal flatbread cooked in the tandoor oven

Garlic Roti 4.00

Roti finished with garlic spread

Naan 3.00

Flatbread made with plain flour, cooked in the tandoor oven

Garlic Naan 4.00

Naan finished with garlic spread

Aloo Paratha 4.00

Naan stuffed with spicy potatoes

Garlic Masala Naan 4.00

Plain flour tandoori bread finished with garlic and masala spices

Masala Kulcha 4.00

Naan stuffed with spiced potatoes and cottage cheese

Kashmiri Naan 4.00

Naan filled with dried fruit and nuts

Keema Naan 4.00

Naan stuffed with lamb and authentic spices

Cheese Naan 4.00

Naan stuffed with cheese

Cheese Garlic 5.50

Naan stuffed with cheese and topped with garlic

Punjabi Naan 5.50

Naan stuffed with cheese, spinach, and fresh coriander

SIDE ORDERS

Green Salad 10.00

Onion / Green Chilli Salad 8.00

Mango Chutney (mild, sweet) 3.00

Mixed Pickle (med-hot) 4.00

Raita 5.50

Yoghurt mixed with cucumber, carrots and light seasoning

Pappadums (5 pieces) 4.00

the rasoi
tandoori indian kitchen

TAKE AWAY MENU

FULLY LICENCED & BYO
(WINE ONLY) - Mondays only

PH 5984 2777
168-170 Ocean Beach Rd,
SORRENTO

Open 7 Days
Lunch (booking essential)

Dinner 5pm till late

Open Public Holidays
(surcharge 15% for public holidays)

www.therasoi.com.au

ENTRÉE

Vegetable Pakoras 6.00

Lightly spiced assorted fresh vegetables dipped in chickpea batter and shallow fried

Onion Bhaji 6.00

Spiced slices of onion dipped in chickpea batter & shallow fried

Vegetable Samosa (2 pieces) 8.00

Pastry pyramids stuffed with lightly spiced peas and potatoes

Mushroom Pakora 9.50

Lightly spiced mushrooms rolled in a chickpea batter & shallow fried

Chicken Pakora 12.50

Tandoori marinated chicken fillets rolled in a light chickpea batter and shallow fried

Fish Pakora 14.50

Mild tandoori marinated fish fillets rolled in a light chickpea batter and shallow fried

Prawn Cutlets (6 pieces) 18.50

Marinated tiger prawns rolled in a light chickpea batter & shallow fried

TANDOORI ENTRÉE

Tandoori Mushroom 10.50

Traditionally marinated mushrooms roasted in our tandoor oven

Seekh Kebab (4 pieces) 11.50

Minced lamb with a hint of ginger, garlic, fresh coriander and freshly ground spices, skewered and cooked in our tandoor oven

Chicken Tikka (4 pieces) 13.50

Boneless chicken marinated in yoghurt, special herbs and light spices, cooked in our tandoor oven

Tandoori Chicken (3 pieces) 13.50

Tender chicken marinated with yoghurt, special herbs and light spices, cooked in our tandoor oven

Barra Kebab (4 pieces) 16.50

Lamb cutlets marinated with special herbs & authentic spices

Rasoi Platter 25.50

Our popular mouth watering platter has a selection of tandoori specialties

MAINS

SEAFOOD

Butter Prawns (mild) 22.00

Tiger prawns cooked in our famous creamy tomato based sauce

Prawn Masala (medium) 22.00

Tiger prawns tossed with onions, capsicum and masala gravy with a dash of coconut milk

Prawn Vindaloo (medium or hot) 22.00

Tiger prawns cooked in our homemade spicy vinegar based curry

Vindaloo Fish Curry (medium or hot) 22.00

Fillets of fish cooked in our famous spicy vinegar based curry

Goan Fish Curry 22.00

Fresh fillets of fish prepared with our own special spices, finished with a dash of coconut milk

Seafood Platter 30.00

Marinated tiger prawns, fish of the day, and various seafood - slow cooked in our tandoor oven and served on a sizzling hot plate

CHICKEN

Butter Chicken 17.50

Our famous Butter Chicken contains boneless chicken with light spices and crushed cashew nuts in a pureed tomato sauce

Chicken Korma 17.50

Boneless chicken cooked with cashew paste and yellow gravy with a dash of light cream

Chicken Tikka Masala 17.50

Marinated chicken fillets, cooked in our tandoori oven, then pan fried with diced onions, green capsicum and a mild red gravy

Saag Chicken 17.50

Tender chicken fillets cooked with Punjabi style spinach, and a hint of fenugreek and coriander

Punjabi Chicken 17.50

Marinated chicken fillets, pan fried with diced green capsicum, onion, and tomatoes with a yellow gravy

Chicken Jalfrezi 17.50

Tender boneless chicken pan-fried with capsicum, tomato and special spices in a light sweet and sour gravy

Chicken Chickpea Masala 17.50

Marinated chicken fillets, cooked in the tandoor oven, then pan fried with chickpeas and a traditional masala gravy

Chicken Madras 17.50

South Indian dish made with curry leaves, coconut milk & mustard

Chilli Chicken 17.50

Chicken fillets cooked with onion, capsicum, green chilli and chef's special spices

Chicken Vegetable Curry 17.50

Chicken fillets cooked with onions, garden vegetable's and chef's special spices

LAMB

Rogan Josh 18.50

Lamb slow cooked with yoghurt, onion, garlic, ginger and tomato

Lamb Coconut (medium or hot) 18.50

Tender lamb cooked in a yellow coconut gravy

Kashmiri Lamb 18.50

Lamb cooked in a mild creamy sauce with dried fruit & nuts

Saag Gosht 18.50

Lamb pieces cooked with spinach, fenugreek and a hint of coriander

Lamb Do Piazza 18.50

A dry dish: tender lamb well seasoned in authentic spices, cooked with onions, tomato, capsicum and coriander

Lamb Korma 18.50

Succulent lamb cooked with cashew paste and served in a mild yellow gravy, with a dash of light cream

Lamb Vindaloo (medium or hot) 18.50

Tender lamb cooked with homemade vindaloo paste

Chilli Lamb (medium or hot) 18.50

Tender lamb cooked with onion, capsicum, green chilli and spices

Lamb Vegetable Curry 18.50

Lamb cooked with onions, garden vegetable's and chef's special spices

BEEF

Beef Vindaloo (medium or hot) 18.50

Beef marinated overnight in vindaloo paste and special tangy spices

Beef Madras (medium or hot) 18.50

Beef chunks cooked in coconut milk and authentic Sth Indian spices

Kashmiri Beef 18.50

Beef in a mild creamy sauce with fennel seeds, dried fruit & nuts

Bombay Beef 18.50

Traditional beef curry cooked with potatoes and onions

Beef Korma (mild) 18.50

Beef cooked in mild yellow cashew gravy with a dash of light cream

Beef Saag Wala 18.50

Choice beef pieces cooked with spinach, fenugreek and coriander

Chilli Beef (medium or hot) 18.50

Tender beef cooked with onion, capsicum, green chilli and spices

Beef Vegetable Curry 18.50

Beef cooked with onions, garden vegetable's and chef's special spices