

## VEGETARIAN

<b>Dal Makhani</b>	<b>10.50</b>
Urad dal (black lentils) cooked in traditional Punjabi spices	
<b>Pumpkin Masala</b>	<b>13.50</b>
Diced pumpkin tempered with onion, fennel seeds, fenugreek and finished with chef's own sauce	
<b>Aloo Muttar</b>	<b>13.50</b>
Chunky potato and peas cooked in a mild curry sauce	
<b>Shahi Paneer (mild)</b>	<b>14.50</b>
Home made cottage cheese served in a delicious tomato based light cream sauce with authentic spices and crushed cashew nuts	
<b>Aloo Gobi</b>	<b>14.50</b>
Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander	
<b>Saag Aloo</b>	<b>14.50</b>
Fresh spinach and potatoes cooked with traditional northern Indian spices	
<b>Saag Paneer</b>	<b>14.50</b>
Fresh spinach and home made cottage cheese cooked with traditional Punjabi spices	
<b>Mixed Vegetable Curry</b>	<b>14.50</b>
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
<b>Aloo Baigan</b>	<b>14.50</b>
Eggplant and potato cooked in light spices	
<b>Vegetable Korma</b>	<b>15.50</b>
Fresh seasonal vegetables cooked with mild spices in a cashew sauce and finished with a dash of cream	
<b>Channa Masala</b>	<b>15.50</b>
Chickpeas cooked with fresh tomato, cumin and traditional spices	
<b>Malai Kofta</b>	<b>15.50</b>
Dumplings made from cottage cheese, nuts, and minced fresh vegetables, cooked in a mild creamy gravy	
<b>Chilli Cheese (medium or hot)</b>	<b>16.50</b>
Home made cottage cheese cooked with onion, capsicum, green chilli and chef's special spices	
<b>Chilli Mushrooms (medium or hot)</b>	<b>16.50</b>
Mushrooms cooked with onion, capsicum, green chilli and the chef's special spices.	

## WRAPS ...make your own!

<b>Chicken Wrap</b>	
Chicken tikka, mix salad, roti and mint sauce	
<b>Lamb Wrap</b>	
Seekh kebab, mix salad, roti and mint sauce	

## RICE AND BIRYANI

<b>Basmati Rice</b>	Small	<b>4.00</b>	Large	<b>6.00</b>
<b>Vegetable Rice</b>	Small	<b>6.00</b>	Large	<b>9.00</b>
<b>Coconut Rice</b>	Small	<b>7.00</b>	Large	<b>9.00</b>
<b>Kashmiri Rice</b>	Small	<b>7.00</b>	Large	<b>9.00</b>
<b>Saffron Rice</b>	Small	<b>7.00</b>	Large	<b>9.00</b>
<b>Biryani Rice:</b>			Large	<b>17.50</b>
Your choice of <b>Chicken / Lamb / Beef</b> cooked in basmati rice				

## TANDOORI BREADS

<b>Roti</b>	<b>3.00</b>
Organic whole meal flatbread cooked in the tandoor oven	
<b>Naan</b>	<b>3.00</b>
Plain flour flatbread cooked in the tandoor oven	
<b>Garlic Roti or Naan</b>	<b>3.50</b>
Roti or Naan finished with garlic spread	
<b>Aloo Paratha</b>	<b>4.00</b>
Naan stuffed with spicy potatoes	
<b>Masala Kulcha</b>	<b>4.00</b>
Naan stuffed with spiced potatoes and cottage cheese	
<b>Kashmiri Naan</b>	<b>4.00</b>
Naan filled with dried fruit and nuts	
<b>Keema Naan</b>	<b>4.50</b>
Naan stuffed with lamb and authentic spices	
<b>Cheese Naan</b>	<b>4.50</b>
Naan stuffed with cheese	
<b>Cheese Garlic Naan</b>	<b>5.00</b>
Naan stuffed with cheese and topped with garlic	
<b>Garlic Masala Naan</b>	<b>5.00</b>
Plain flour tandoori bread finished with garlic and masala spices	
<b>Punjabi Naan</b>	<b>5.00</b>
Naan stuffed with cheese, spinach, and fresh coriander	

## DESSERTS

<b>Gulab Jamun (4 pieces)</b>	<b>10.00</b>
Famous Indian dessert; sweet dumplings in an authentic sauce	

## SIDE ORDERS

<b>Mango Chutney (mild, sweet)</b>	<b>3.00</b>
<b>Mixed Pickle (med-hot)</b>	<b>4.00</b>
<b>Papadums (6 pieces)</b>	<b>2.00</b>
<b>Raita</b>	<b>4.00</b>
Plain yoghurt mixed with cucumber, carrots and light seasoning	

# the rasoi

tandoori indian kitchen

Mt Martha

## TAKE AWAY MENU

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## ENTRÉE

<b>Vegetable Pakoras</b>	<b>8.00</b>
Lightly spiced assorted fresh vegetables dipped in chickpea batter and shallow fried	
<b>Onion Bhaji</b>	<b>8.00</b>
Spiced slices of onion dipped in chickpea batter & shallow fried	
<b>Vegetable Samosa (2 pieces)</b>	<b>9.00</b>
Pastry pyramids stuffed with lightly spiced peas and potatoes	
<b>Mushroom Pakora</b>	<b>10.50</b>
Lightly spiced mushrooms rolled in a chickpea batter & shallow fried	
<b>Chicken Pakora</b>	<b>11.50</b>
Tandoori marinated chicken fillets rolled in a light chickpea batter and shallow fried	
<b>Fish Pakora</b>	<b>14.50</b>
Mild tandoori marinated fish fillets rolled in a light chickpea batter and shallow fried	
<b>Prawn Cutlets (6 pieces)</b>	<b>19.50</b>
Marinated tiger prawns rolled in a light chickpea batter & shallow fried	
<b><u>TANDOORI ENTRÉE</u></b>	
<b>Tandoori Mushroom</b>	<b>10.50</b>
Traditionally marinated mushrooms roasted in our tandoor oven	
<b>Seekh Kebab</b>	<b>11.50</b>
Minced lamb with a hint of ginger, garlic, fresh coriander and freshly ground spices, skewered and cooked in our tandoor oven	
<b>Chicken Tikka</b>	<b>13.50</b>
Boneless chicken marinated in yoghurt, special herbs and light spices, cooked in our tandoor oven	
<b>Tandoori Chicken</b>	<b>13.50</b>
Tender chicken marinated with yoghurt, special herbs and light spices, cooked in our tandoor oven	
<b>Barra Kebab (4 pieces)</b>	<b>16.50</b>
Lamb cutlets marinated with special herbs & authentic spices	
<b>Rasoi Platter</b>	<b>27.50</b>
Our popular mouth watering platter has a selection of tandoori specialties	
<b><u>MAINS</u></b>	
<b>Butter Prawns (mild)</b>	<b>18.50</b>
Tiger prawns cooked in our famous creamy tomato based sauce	
<b>Prawn Masala (medium)</b>	<b>18.50</b>
Tiger prawns tossed with onions, capsicum and masala gravy with a dash of coconut milk	

<b>Prawn Vindaloo (medium or hot)</b>	<b>18.50</b>
Tiger prawns cooked in our homemade spicy vinegar based curry	
<b>Vindaloo Fish Curry (medium or hot)</b>	<b>18.50</b>
Fillets of fish cooked in our famous spicy vinegar based curry	
<b>Goan Fish Curry</b>	<b>18.50</b>
Fresh fillets of fish prepared with our own special spices, finished with a dash of coconut milk	
<b>Chilli Lime Prawns</b>	<b>21.50</b>
Tiger prawns pan fried with garlic, chilli, lime and the chef's special spices	
<b>Seafood Platter</b>	<b>30.00</b>
Marinated tiger prawns, fish of the day, and various seafood - slow cooked in our tandoor oven and served on a sizzling hot plate	

## CHICKEN

<b>Butter Chicken</b>	<b>16.00</b>
Our famous Butter Chicken contains boneless chicken with light spices and crushed cashew nuts in a pureed tomato sauce	
<b>Chicken Korma</b>	<b>16.00</b>
Boneless chicken cooked with cashew paste and yellow gravy with a dash of light cream	
<b>Chicken Tikka Masala</b>	<b>16.00</b>
Marinated chicken fillets, cooked in our tandoori oven, then pan fried with diced onions, green capsicum and a mild red gravy	
<b>Saag Chicken</b>	<b>16.00</b>
Tender chicken fillets cooked with Punjabi style spinach, and a hint of fenugreek and coriander	
<b>Punjabi Chicken</b>	<b>16.00</b>
Marinated chicken fillets, pan fried with diced green capsicum, onion, and tomatoes with a yellow gravy	
<b>Chicken Jalfrezi</b>	<b>16.00</b>
Tender boneless chicken pan-fried with capsicum, tomato and special spices in a light sweet and sour gravy	
<b>Chicken Chickpea Masala</b>	<b>16.00</b>
Marinated chicken fillets, cooked in the tandoor oven, then pan fried with chickpeas and a traditional masala gravy	
<b>Chicken Madras</b>	<b>16.00</b>
South Indian dish made with curry leaves, coconut milk & mustard	
<b>Chilli Chicken</b>	<b>16.00</b>
Chicken fillets cooked with onion, capsicum, green chilli and chef's special spices	
<b>Chicken Vegetable Curry</b>	<b>16.00</b>
Chicken fillets cooked with onions, garden vegetable's and chef's special spices	

## LAMB

<b>Rogan Josh</b>	<b>17.50</b>
Lamb slow cooked with yoghurt, onion, garlic, ginger and tomato	
<b>Lamb Coconut (medium or hot)</b>	<b>17.50</b>
Tender lamb cooked in a yellow coconut gravy	
<b>Kashmiri Lamb</b>	<b>17.50</b>
Lamb cooked in a mild creamy sauce with dried fruit & nuts	
<b>Saag Gosht</b>	<b>17.50</b>
Lamb pieces cooked with spinach, fenugreek and a hint of coriander	
<b>Lamb Do Piazza</b>	<b>17.50</b>
A dry dish: tender lamb well seasoned in authentic spices, cooked with onions, tomato, capsicum and coriander	
<b>Lamb Korma</b>	<b>17.50</b>
Succulent lamb cooked with cashew paste and served in a mild yellow gravy, with a dash of light cream	
<b>Lamb Vindaloo (medium or hot)</b>	<b>17.50</b>
Tender lamb cooked with homemade vindaloo paste	
<b>Chilli Lamb (medium or hot)</b>	<b>17.50</b>
Tender lamb cooked with onion, capsicum, green chilli and spices	
<b>Lamb Vegetable Curry</b>	<b>17.50</b>
Lamb cooked with onions, garden vegetable's and chef's special spices	

## BEEF

<b>Beef Vindaloo (medium or hot)</b>	<b>16.50</b>
Beef marinated overnight in vindaloo paste and special tangy spices	
<b>Beef Madras (medium or hot)</b>	<b>16.50</b>
Beef chunks cooked in coconut milk and authentic Sth Indian spices	
<b>Kashmiri Beef</b>	<b>16.50</b>
Beef in a mild creamy sauce with fennel seeds, dried fruit & nuts	
<b>Bombay Beef</b>	<b>16.50</b>
Traditional beef curry cooked with potatoes and onions	
<b>Beef Korma (mild)</b>	<b>16.50</b>
Beef cooked in mild yellow cashew gravy with a dash of light cream	
<b>Beef Saag Wala</b>	<b>16.50</b>
Choice beef pieces cooked with spinach, fenugreek and coriander	
<b>Chilli Beef (medium or hot)</b>	<b>16.50</b>
Tender beef cooked with onion, capsicum, green chilli and spices	
<b>Beef Vegetable Curry</b>	<b>16.50</b>
Beef cooked with onions, garden vegetable's and chef's special spices	