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# Grand Rasoi



INDIAN RESTAURANT | TAKEAWAY | BAR | LOUNGE

[www.grand-rasoi.co.uk](http://www.grand-rasoi.co.uk)

*The restaurant has been designed for your comfort with stylish and modern decor to create a congenial eating atmosphere.*

*We offer a wide range of dishes and our chef's would be delighted to vary any dish according to your individual taste. The exquisite food, which combines a subtle blend of the best herbs and spices, has been freshly prepared by highly qualified and experienced chef's from different parts of Bangladesh who are in themselves, acclaimed culinary experts. You can be assured of a high standard of service from all our conscientious staff.*

*We wish to create a memorable evening for our guests offering "gastronomical pleasures to tantalise your tastebuds".*

## ALLERGY AWARENESS

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended. We cannot guarantee our dishes 100% nut free.



## Appetisers

Poppadom (normal or Spicy)	£0.90
Chutney Tray	£3.25

## Meat Starters

<b>Tandoori Platter (2)</b>	<b>£12.95</b>
Chicken tikka (4), Sheek kebab (4), Garlic Chicken (4)	
<b>Grand Rasoi Mix Starters</b>	<b>£6.95</b>
Sheek Kebab, Lamb Chop, Chicken Tikka & Garlic Chicken	

<b>GRAND RASOI PUSHKA</b>	<b>£6.50</b>
Chicken Tikka	£5.25
Tandoori Chicken (on the bone)	£5.50
Garlic Chicken	£5.25
Lamb Tikka	£5.95
Sheek Kebab	£5.50
Lamb Chops	£7.50
Spicy Lamb Chops	£7.95
Chicken Chat Puri	£5.25
Chicken Pakora	£5.25
Fried in lightly spiced batter.	

Meat Samosa	£5.25
Chicken Chilli Fry	£5.25
Lamb Chilli Fry	£5.95
Murgh Sabzi Pakora	£5.95
Golgappa (Served With Keema)	£5.95
Cheesy Sheek Kebab	£6.50
Spicy Sheek Kebab	£6.50
Sweet & Chilli Pakora	£5.95
Thai Style Chilli Chicken	£6.95
(chicken strip battered in cornflour & fried then stir-fried in sweet chilli sauce)	

## Veg Starters

<b>Mix Veg Platter (2)</b>	<b>£10.95</b>
Onion Bhaji (2), Veg samosa (2) Mushroom Pakora (2), Paneer Pakora	
<b>Veg Mix Starter</b>	<b>£6.25</b>
Onion Bhaji, Veg samosa, Mushroom Pakora, Paneer Pakora	

Onion Bhaji	£4.95
Veg Samosa	£4.95
Sabzi Pakora	£4.95
Paneer Tikka	£4.95
Sweet Chilli Paneer	£4.95
Hummus & Garlic Nan	£4.95
Paneer Pakora	£4.95
Garlic Mushroom Puri	£4.95
Golgappa (Served with Chickpeas)	£4.95
Vegan Quorn Stir Fry	£5.95
Vegan Quorn Chilli Fry	£5.95

## Seafood Starters

<b>Seafood Platter (2)</b>	<b>£13.95</b>
Lahori Fish, Massala Fish, Garlic Chilli King Prawn	

Garlic King Prawn	£7.50
King Prawn Puri	£7.50
Tandoori King Prawns	£7.50
Prawn Puri	£6.95
Prawn Cocktail	£5.95
Fish Pakora	£5.95
Seabass	£6.50
Fish Biran	£6.50
Salmon Tikka	£7.50
Thai Style Sweet Chilli King Prawns	£7.50
(King prawns cooked in sweet chilli sauce with onions and peppers)	

## Mix Starters

<b>Variety Mix Platter</b>	<b>£11.95</b>
Chicken Tikka (4), Onion Bhaji (2), Murgh Sabzi Pakora (4)	
<b>Variety Mix Starter</b>	<b>£6.50</b>
Chicken Tikka (2), Onion Bhaji (1), Murgh Sabzi Pakora (2)	



# House Specials

## MASALA (M)

Chicken Tikka £11.95 | Lamb Tikka £12.95

Tandoori King Prawn £14.95

Chicken or lamb in a unique mild creamy tandoori sauce, coconut & a touch of fresh cream in a special massala sauce.

## LAMB SHANK (M)

£13.95

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.

## BALTI SHAAN (M)

CHICKEN £11.95 | LAMB £12.95

Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh green chillies and coriander.

## BALTI GARLIC CHILLI CHICKEN (M)

£11.95

Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic & green chillies resulting in a dish of dry consistency

## SHASHLIK KORAI (M)

CHICKEN £11.95 | LAMB £12.95

Chicken/lamb pieces, green peppers, onions, and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander & ginger.

## CHICKEN DIL DO BA (M)

£12.95

Cooked using African scotch bonnet chillies with a blend of Indian spices, giving a unique flavour and unbeatable tantalising taste.

## JAAL MISHTI (M)

CHICKEN £11.95 | LAMB £12.95

Medium to hot dish cooked with fresh tomatoes garlic mustard seeds with a hint of chilli pickle and chef's own special spices.

## CHANA GOSHT (M) (ON THE BONE)

£12.95

Chana Gosht is a popular dish in every Bangladeshi household. It is a meal made with Split Bengal Gram (split chickpea and lentils) and succulent meat with aromatic spices garnished with coriander and garlic.

## CHICKEN OR LAMB TIKKA ACHARI (M)

£11.95

Cooked with number of mixed pickles tomatoes garlic and selected spices to create hot and spicy dish.

## NAGA (M)(M)(M)(M)

CHICKEN £11.95 | LAMB £12.95

Cooked with fresh green chillies, ginger, garlic, and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

## STAFF CURRY (M)(M)(M) (ON THE BONE)

£12.95

Tender on the bone lamb/chicken cooked in spicy sauce, with random vegetable, green chillies, garlic, ginger, coriander, and ground spices lending it a rich in consistency. (Always varies)

## MURGHI TOK (M)

£11.95

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney & tamarind sauce to give hot, sweet, & sour taste. Garnished with fried onions.

## MURGI ANARKALI (M)

£11.95

A classic Rajasthani dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef spicy sauce. Finished with slices of egg & coriander.

## DESHI JAL FRY (M)

£11.95

Shredded tandoori chicken with minced meat cooked in aromatic spices, red peppers, green peppers, green chillies. Hot. Served on a sizzler.

## MEETA ROSHUN (M) (M)

£12.95

Whole chicken breast cooked with roasted garlic, garlic flakes, mustard honey and cream with mild spices to give sweet warm taste.

## BEEF STEAK SILSILA (M)(M)

£14.95

Chefs secret recipe cooked with onions peppers and spring onions.

## THAWA GHOST (BEEF STEAK) (M)

£14.95

A sizzler dish of beef steak cooked in thick sauce with large pieces of onions and mix peppers.

### KEY GUIDE:

Most Dishes Strength can be adjusted to your needs.

(M) Mild (M) Medium (M) Fairly Hot (M) Hot (M) Very Hot



# Chef's Recommendation

## GRAND RASOI BALTI EXOTICA 🌶️

£13.95

Chicken tikka, lamb tikka, lamb chops and King prawns in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander, and aromatic spices. Served on Thawa

## GORKALI 🌶️🌶️🌶️

Chicken £12.95 | Lamb £13.95

Chicken or lamb pieces cooked in exotic spices with mixed peppers onions & special Nepalese chilli sauce.

## AFGHAN 🌶️

Chicken £12.95 | Lamb £13.95

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce & soya sauce, the combination of spices and sauce gives this dish a unique taste.

## NEPALESE 🌶️🌶️

Chicken £12.95 | Lamb £13.95

Hot dish from Nepal, not for beginner, prepared with fresh garlic, tomatoes, lemon, fresh naga chilli and mixture of hot spices.

## SYLHETI CHOM CHOM 🌶️

£11.95

Breast of tandoori chicken is initially prepared in the clay oven. While the base of the curry takes its from with minced lamb, spices are added which gives this dish its distinctive flavour.

## CHICKEN KHUSBOO 🍷

£10.95

Sweet and mild dish from Nepal with mild spices cooked in creamy sauce, with bay leaf cinnamon and aniseeds.

## BUTTER CHICKEN 🍷

£11.95

Tandoori chicken off the bone, cooked in butter cream sauce, tomatoes & Indian jaggery.

## PALAK SABZI GOSHT 🌶️

£11.95

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

## GARLIC CHICKEN KUR KURI 🌶️🌶️

£11.95

Tender pieces of garlic chicken cooked with our Balti sauce, containing our herbs with extra garlic, fresh green beans, broccoli and resulting in a dish of thick sauce consistency, garnished with fresh coriander.

## MANGO MALAY 🍷

£10.95

A smooth mild dish cooked with sauce mango thick cream and touch of butter.

## PALAK MURGH MAKANI 🍷

£10.95

Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter & methi leaves.

## CHICKEN & CHEESE KOFTA 🌶️

£10.95

Boneless spring chicken marinated in lightly yoghurt with herbs and spices & then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese.

## SAAGWALA 🌶️

Chicken £12.95 | Lamb £13.95

Great use of spinach, garlic, ground spices are used to create a family favourite dish.

## CHICKEN TIKKA CHILLI MASSALA 🌶️🌶️🌶️

£11.95

Cube of chicken marinated then cooked in clay oven and then mixed with garlic Ginger green chillies and tomatoes and chilli pickle to give a sharp spice memorable taste.

## TIKKA HANDI 🌶️🌶️

Chicken £12.95 | Lamb £13.95

A traditional spice dish flavoured with methi leaves cooked in exotic herbs and spices with onions peppers cinnamon Bay leaf garlic and ginger then simmered in tomatoes base yoghurt sauce.

## PALAK PANEER (VEGETARIAN SPECIAL) 🌶️ 🍃

£9.95

Spinach and Indian cheese cooked in a spicy sauce. Garnished with coriander.

## APNA STYLE CHANAR DHAAL 🌶️🌶️ 🍃

£9.95

(VEGETARIAN SPECIAL)

## SHABZI MIX CURRY (VEGETARIAN SPECIAL) 🌶️ 🍃

£9.95

Seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger, and red onions.

## DAAL MAKHANI (VEGETARIAN SPECIAL) 🌶️ 🍃

£9.95

Creamy & buttery Dal Makhani is one of India's most special and popular dal. Black lentils are cooked with lot of butter and cream making it a special dish. Best enjoyed with naan!

### KEY GUIDE:

Most Dishes Strength can be adjusted to your needs.

🍷 Mild 🌶️ Medium 🌶️🌶️ Fairly Hot 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Very Hot



# Seafood Specials

## ZAAL CHINGRI )))

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce & garnished with fresh coriander. Highly recommended

£14.95

## KING PRAWN PALAK )

King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.

£14.95

## MIX SEAFOOD DELIGHT )

(Pangash, Salmon, King prawn) Mix of seafood cooked in sweet medium tangy sauce with onions & peppers to give a tantalising taste. Served with coconut rice.

£16.95

## TANDOORI KING PRAWN MALAY (M)

King prawn dish cooked in a smooth mild dish cooked with sauce mango thick cream and touch of butter.

£14.95

## SALMON CHANA MASALA )))

Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil, it is then transferred on to a bed of spiced crispy vegetables.

£14.95

## SEABASS ZINGA )

Boneless fillets of seabass lightly spiced, fried in olive oil, & then transferred to pan there it is cooked with an abundance of onions, tomatoes, garlic, ginger, fresh herbs. Served with roasted vegetables.

£14.95

## FISH CHILLI MASALLA )))

Fresh water fish cooked in hot spice with fresh herb and fenugreek. Garnished with coriander.

£13.95

## SALMAN KHA KHAZANA )

Delicate Salmon pan fried to perfection & cooked in medium delicate spices for that richness of flavour with fresh herbs to tantalise your taste buds. Served with seasoned mixed vegetables.

£14.95



# Biryani Dishes

A classic rice dish stir fried with onions & fragrant mild spices. Garnished with omelette & salad dressing. Served with vegetable sauce.

## CHICKEN/LAMB BIRYANI

£11.95

## CHICKEN TIKKA/LAMB TIKKA BIRYANI

£12.95

## KING PRAWN BIRYANI

£14.95

## PRAWN BIRYANI

£12.95

## VEGETABLE BIRYANI

£9.95

## GRAND RASOI SPECIAL BIRYANI

£13.95

(Chicken Tikka, Lamb Tikka & King Prawns)

## APNA STYLE BIRYANI )))

£13.95

(Keema, Chicken Tikka, Lamb Tikka, Potato, Green Chilli & Boiled Egg)

# Tandoori Sizzlers

Cooking in tandoor (clay oven) is a traditional method which creates a delicious taste with temperature approaching 400° Celsius. All following dishes are marinated in delicate spices & cooked in tandoor. Served with salad & plain curry sauce.

<b>CHICKEN TIKKA</b>	<b>£11.95</b>
<b>LAMB TIKKA</b>	<b>£12.95</b>
<b>GARLIC CHICKEN</b>	<b>£11.95</b>
<b>TANDOORI CHICKEN (ON THE BONE)</b>	<b>£12.95</b>
<b>CHEESY SHEEK KEBAB (4)</b>	<b>£11.95</b>
<b>PERI PERI CHICKEN</b> (served With Peri Rice Or Peri Chips)	<b>£12.95</b>
<b>CHICKEN SHASHLIK</b>	<b>£12.95</b>
<b>LAMB SHASHLIK</b>	<b>£13.95</b>
<b>MIX SHASHLIK (Chicken &amp; Lamb)</b> Marinated in yoghurt & delicate spices cooked in clay oven with onion, pepper & tomatoes.	<b>£14.95</b>
<b>TANDOORI LAMB CHOPS</b>	<b>NORMAL £14.95</b> <b>SPICY £15.95</b>
Marinated in yoghurt & delicate spices cooked in clay oven	
<b>TANDOORI MIX GRILL</b>	<b>£15.95</b>
(Tandoori Chicken, Chicken Tikka, Lamb Tikka, Lamb Chops & Sheek Kebab)	
<b>TANDOORI KING PRAWNS</b>	<b>£14.95</b>
Marinated in yoghurt & delicate spices cooked in clay oven.	
<b>SALMON TIKKA SHASHLIK</b>	<b>£14.95</b>
Marinated in delicate spices cooked in clay oven.	



## Traditional Dishes

### CURRY )

Cooked in a medium spiced sauce with garlic, tomatoe, coriander to suit for all.

### KORMA (M)

A delicate preparation of coconut, mix nut & fresh cream to create a mild sweet flavour.

### BHUNA )

A combination of a special blend of spices to provide a dish of medium strength with thick consistency.

### MADRAS )))

A South Indian version of curry, but having greater proportion of tomato puree and those spices which tend a fiery taste to its richness.

### DUPIAZA )

Greater use of onions, briskly fried with selected spices & garnished with fresh coriander.

### DANSAK (M)

A dish prepared with herbs & spices thickened with lentils and pineapple, sweet & sour curry.

### JALFREZI )))

Cooked with green chilli, herb & spices, mixed pepper, tomato & fresh coriander.

### KARAH )

Cooked with onion, tomato & fresh ginger, delicately spiced producing a rich thick sauce.

### ROGAN JOSH )

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

### VINDALOO )))

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

### BALTI )

Popular Indian dish cooked with traditional spices & coriander. This dish brings out uniqueness of Indian cooking.

### SAMBER ))

Spicy dish based upon the use of lentils with fresh lemon added to obtain a sharp distinctive flavour.

### PATHIA))

A dish in which garlic, onion, tomato puree, red chillies and black pepper & lemon juice is extensively used which gives a hot sour taste.

### FILLINGS:

Chicken	£9.95
Lamb	£10.95
Chicken Tikka	£10.95
Lamb Tikka	£11.95
Prawn	£12.95

King Prawns	£14.95
Vegan Quorn	£9.95
Vegetable	£8.95
Paneer	£9.95
Special Mix (Chicken, Lamb & Prawn)	£13.95



## Side Dishes

Bombay Aloo	£4.50	Mushroom Bhaji	£4.50
Tarka Daal	£4.50	Mix Vegetable Bhaji	£4.50
Aloo Gobi	£4.50	Saag Paneer	£4.50
Saag Aloo	£4.50	Motor Paneer	£4.50
Saag Bhaji	£4.50	Plain Curry Sauce	£4.50
Bhindi Bhaji	£4.50	Any Other Curry Sauce	£6.50

## Continental Dishes

Served with seasonal vegetables & chips

Omelette (Mushroom, cheese, prawns & chicken)	£10.95
Chicken Steak	£11.95
Ribeye Steak	£14.95
Peri Chicken Steak	£12.95

## Kids Meal

Under 12 - Served with Fruit Shoot drink

Fish Fingers & Chips	£9.95
Chicken Nuggets & Chips	£9.95
Chicken Tikka & Chips	£9.95
Chicken Tikka Masala & Pilau Rice	£9.95
Chicken Korma & Pilau Rice	£9.95
Chicken Curry & Pilau Rice	£9.95



## Rice

Boiled Rice	£3.25
Pilau Rice	£3.50
Chilli Rice	£3.95
Mushroom Pilau Rice	£3.95
Vegetable Pilau Rice	£3.95
Keema Pilau Rice	£3.95
Onion Pilau Rice	£3.95
Egg Pilau Rice	£3.95
Peas Pilau Rice	£3.95
Coconut Rice	£3.95
Special Rice (egg & peas)	£4.25
Chef's Special Rice (mushroom, egg & peas)	£4.95

## Breads

Plain Nan	£3.50
Garlic Nan	£3.95
Garlic Chilli Nan	£3.95
Garlic Keema Nan	£3.95
Peshwari Nan	£3.95
Keema Nan	£3.95
Garlic & Coriander Nan	£3.95
Kulcha Nan	£3.95
Cheese Nan	£3.95
Paratha	£4.25
Tandoori Roti	£2.50
Chapati	£2.50

## Sundries

Chips	£3.00
Peri Chips	£3.50
Salt & Pepper Chips	£4.50
Raitha	£1.95
Green Salad	£1.95
Asian Salad	£2.95



# Special LUNCH MENU

## SPECIAL EAT-IN MENU | INDIAN LIGHT MENU

Saturday | 12:30 PM till 4:00 PM

### STARTERS

Mix Starters  
(Somosa, Onion Bhaji & Chicken Tikka)

### MAIN COURSE

Chicken Tikka Massala,  
Lamb Karahi, Chicken Jalfrezi  
Or Indian Mix Veg Bhuna

### SUNDRIES

Rice Or Nan

£12.95  
Per Guest

# Special TIFFIN BOX

FOR LUNCH | TAKEOUT ONLY

### STARTERS

Mix Starters  
(Somosa, Onion Bhaji & Chicken Tikka)

### MAIN COURSE

Chicken Tikka Massala,  
Lamb Karahi,  
Chicken Jalfrezi or  
Indian Mix Veg Bhuna

### SUNDRIES

Rice Or Nan

£9.95  
PER GUEST

# 20% OFF

Food bill by choosing from **Ala Carte Menu**

Only available **Sat & Sun**

12:30 PM till 4:00 PM (MUST ORDER BEFORE 4PM TO GET 20%)

(Terms & Conditions Apply)

\* excluding festive period & special occasion

## KURSI LAMB £120

SERVES 4 - 6 | REQUIRES 24 HR NOTICE

Whole lamb leg cooked in the tandoori oven with Chef's special tandoori marinade. Served with Turkish rice, chips & grilled onions & peppers

## WHOLE TANDOORI CHICKEN

APNA STYLE | REQUIRES 24 HR NOTICE

Cooked in the tandoori oven then served with Turkish rice and chips

£39.95