

SPECIAL BIRYANI DISHES (N)

Biryani is a rice base dish which was brought to the Indian subcontinents by the Persians it is made by gently cooking flavoured basmati rice, together with a mixture of mild spices, served with biryani sauce.

Rasika's Special Biryani <i>Cooked with minced lamb, chicken tikka, lamb tikka, onions, peppers, decorated with omelette</i>	£16.90
Raja Biryani <i>Cooked with onions, peppers, prawns, mushrooms, chicken, decorated with omelette</i>	£15.90
Sultani Biryani <i>Cooked with lamb, onions, peppers, chicken, decorated with omelette</i>	£14.90

RICE DISHES

Basmati rice cooked in ghee flavoured with saffron, cinnamon, bay leaf & other tasty ingredients.

Pilaw Rice (V)	£4.30	Vegetable Pilaw (V)	£4.90
Boiled Rice (V)	£4.20	Keema Pilaw	£4.90
Mushroom Pilaw (V)	£4.90	Peas Pilaw (V)	£4.90
Coconut Rice (N)	£5.90	Nuts Pilaw (N)	£5.90
		Fried Rice (V)	£4.90

BREAD & SUNDRIES

Plain Naan	£3.60	Paratha	£3.50
Peshwari Naan (N)	£4.20	Tandoori Roti	£2.70
Keema Naan	£4.20	Chappati	£1.80
Garlic Naan	£4.20		
Garlic & Coriander Naan	£4.50	Plain Poppadom	£1.00
Keema Garlic Naan	£4.50	Spicy Poppadum	£1.00
Cheese Naan	£4.50	Pickles (Per Person)	£1.20
Chips	£3.90	<i>4 items</i>	

VEGETABLE SIDE DISHES (V)

Bombay Aloo <i>Spicy roast potatoes</i>	£6.90	Mushroom Bhaji <i>Lightly spiced fresh mushroom</i>	£6.90
Aloo Gobi <i>Medium spiced potato & cauliflower</i>	£6.90	Vegetable Bhaji <i>Mixed vegetables with onions & spices</i>	£6.90
Saag Aloo <i>Lightly spiced potato & spinach</i>	£6.90	Cauliflower Bhaji <i>Cauliflower in light spices</i>	£6.90
Tarka Daal <i>Liquid lentils flavoured with ghee & garlic</i>	£6.90	Mottar Paneer <i>Garden peas with homemade cheese</i>	£5.90
Saag Paneer <i>Spinach cooked with homemade cheese</i>	£6.90		
Bhindi & Onion <i>Fresh okra with onion & spices</i>	£6.90		

RASIKA BANQUET FOR FOUR £89.90

Poppadoms & Pickles
 Chicken Tikka (Starter)
 Sheek Kebab (Starter)
 Meat Samosa (Starter)
 Onion Bhaji (Starter)
 Chicken Tikka Masala
 Lamb Balti
 Chicken Madras
 Lamb Korma
 1 X Mushroom Pilaw
 1 X Pilaw Rice . 1 X Garlic Nan . 1 X Keema Nan
 1 X Sag Aloo . 1 X Motor Paneer .

RASIKA BANQUET FOR TWO £49.90

Poppadoms
 Pickles
 Onion Bhaji
 Chicken Tikka
 Chicken Tikka Masala
 Lamb Balti
 1 X Vegetable Pilaw
 1 x Bombay Aloo
 1 X Keema Nan



RASIKA

INDIAN RESTAURANT

MENU

MEAT STARTERS

Rasika Platter <i>(For Two)</i> <i>Chef's surprise</i>	£13.90
Tandoori Chicken <i>¼ chicken on the bone cooked in special tandoori spices</i>	£5.20
Chicken Tikka <i>Cubes of fresh chicken breast cooked in tandoori spices</i>	£5.50
Lamb Tikka <i>Tender lamb pieces cooked in tandoori spices</i>	£6.50
Sheek Kebab <i>Minced lamb rolls in tandoori spices</i>	£5.90
Tandoori Mix Kebab <i>Consist off onion bhajee, lamb chops & chicken tikka</i>	£6.90
Mixed Kebab <i>Chicken tikka, lamb tikka & sheek kebab</i>	£6.50
Stuffed Pepper <i>Grilled peppers, stuffed with chicken tikka with medium rich spices</i>	£5.90
Fried Garlic Tikka & Mushroom <i>Fresh mushrooms, garlic flakes & chicken tikka stir fried</i>	£5.90
Chicken Pakora <i>Chicken pieces deep fried in batter</i>	£4.90
Chicken Tikka Chatt <i>Chicken tikka cooked with special chaat spices</i>	£5.90
Meat Samosa <i>Triangular pastry filled minced lamb & spices</i>	£4.50
Lamb Chops <i>Tender Lamb Chops cooked in tandoori spices</i>	£9.90

VEGETARIAN STARTERS (V)

Paneer Chilli Tikka <i>Indian cheese marinated in tandoori spices</i>	£7.50
Onion Bhaji <i>Deep fried crispy spicy onion balls served with salad & mint sauce</i>	£4.90
Aloo Chatt <i>Potato cooked with chaat spices</i>	£4.90
Vegetable Samosa <i>Triangular pastry filled with vegetables & spices</i>	£4.50

SEAFOOD STARTERS

Salmon Tikka <i>(Off The Bone)</i> <i>Boneless fish cooked in tandoori spices served with salad & mint sauce</i>	£11.90
Tandoori King Prawn <i>Large king prawns marinated in tandoori spices</i>	£9.90
Prawns on Puree <i>Prawns cooked with special spices & herbs</i>	£7.90
King Prawns on Puree <i>King prawns cooked with special spices & herbs</i>	£8.90
Garlic King Prawn <i>Lightly stir fried with garlic & herbs</i>	£8.90

CHEFS SIGNATURE DISHES

Bhuna Kathi Gosth <i>(Medium Hot)</i> £14.90 <i>Tender lamb fillet cooked with brazed onions, peppers & spices</i>
Deshi Rongoli <i>(Medium Hot)</i> £14.50 <i>The dish contains strips of chicken tikka, cooked in a medium strength with cinnamon, bay leaves & cardamoms with fine peppers, onions & a hint of ginger. Dish that comes from Sunamgonj Bangladesh.</i>
Keema Murgh <i>(Medium Hot)</i> £14.90 <i>Fillet chicken breast, minced lamb, spring onions & special bhuna spices</i>
Bombay King Prawns <i>(Hot)</i> £17.90 <i>Cooked with large prawns, lemon juice, sugar, red crushed chillies, herbs & spices</i>
Gosth Jolpai <i>(Medium)</i> £14.50 <i>Tender lamb cooked with olive pickles, garlic, ginger & fresh spices</i>
Murgh Zai Roshan <i>(Hot)</i> £14.90 <i>Chicken tikka cooked with fresh rich spices, garlic flakes, green chillies & spices</i>
Imli Jhinga Nawab £16.50 <i>A medium dish cooked with large king prawns, strips of pepper and onions with a hint of tamarind, ginger, garlic, herbs and rich spices.</i>
Murgh Pistachio <i>(Chicken or Lamb)</i> £14.90 <i>A rich dish in a creamy sauce, cooked with pistachios, almonds. A dish for mild lovers</i>
Murgh Tikka Munchorion <i>(Medium Hot)</i> £14.90 <i>Strips of tikka cooked with diced red onions herbs & garlic, ginger and pickled onions</i>
Shaslik Masala <i>(Chicken Tikka)</i> £14.90 <i>Cooked with diced peppers, onions, rich & creamy with medium spices</i>
Goan Fish Tarkari <i>(Medium Hot)</i> £17.90 <i>Medium spicy and hot cooked with salmon fillets tamarind and with coconut sauce</i>
Butter Mirch Masala £14.90 <i>Chicken tikka cooked with a mix of spices, onions, peppers, peanuts, green chilli and coriander with a dash of cream.</i>

TRADITIONAL DISHES

These dishes can be cooked with any of the following:

Chicken £11.50 Chicken or Lamb Tikka £11.90 Vegetables (V) £11.20 Lamb / Prawn £11.50 King Prawn £16.90 Fish <i>(Salmon off the bone)</i> £17.90	
Korma Dishes <i>(Mild) (N)</i> <i>A mixture of mild spices in a cream & coconut flour to create the delicacy of its flavour & creamy texture</i>	Dupiaza Dishes <i>(Medium)</i> <i>A method of preparation similar to bhuna where onions are mixed with spices & fried briskly</i>
Dansak Dishes <i>(Hot)</i> <i>Cooked with lentils, pineapple & lemon juices in a hot sweet & sour sauce</i>	Rogan Josh Dishes <i>(Medium)</i> <i>Rogan is prepared with oriental spices to make a delicately flavoured sauce with a tinge of garlic, lots of tomatoes & coriander</i>
Pathia Dishes <i>(Hot)</i> <i>The dish is derived from the use of tomatoes a mixture of spices, creating a sweet hot & sour taste</i>	Madras Dishes <i>(Hot)</i> <i>A blend of spices fried together to provide a dish of hot strength</i>
Sri Lanka Dishes <i>(Hot)</i> <i>Fairly hot & strongly spiced with coconut, lemon juice, garlic & fresh coriander</i>	Vindaloo Dishes <i>(Very Hot)</i> <i>A blend of spices fried together with potato to provide a dish of very hot strength</i>
Bhuna Dishes <i>(Medium)</i> <i>A blend of spices fried together a dish of medium strength & rather dry</i>	

CHEF SPECIALITIES

These special dishes can be cooked with any of the following:

Chicken Tikka £12.90 Lamb Tikka £12.90 Vegetables (V) £11.90 Lamb / Prawn £12.50 King Prawn £16.90 Fish <i>(Salmon off the bone)</i> £18.90	
Balti <i>(Medium Hot)</i> <i>A spicy dish of medium consistency homemade style curry with peppers, tomato & land of Balti spices decorated with green chilli & fresh coriander</i>	Chilli Masala <i>(Hot)</i> <i>With fresh green chillies, tomato, fresh coriander in a very spicy red sauce</i>
Masala (N) <i>(Mild)</i> <i>A delicious rich & exotic dish marinated & cooked in a traditional creamy masala sauce with ground almonds, peanuts & coconuts</i>	Naga Special <i>(Very Hot)</i> <i>Special blend of garam masala with naga chillies, fresh coriander in a bhuna style sauce</i>
Jalfrezi <i>(Hot)</i> <i>Cooked with tomato, fried onions, peppers, decorated with green chilli & fresh coriander</i>	Korai <i>(Hot)</i> <i>Cooked with fresh peppers, onions, tomato, green chilli & fresh coriander in a rather dry sauce</i>
Shathkora <i>(Medium)</i> <i>A homemade dish cooked with Indian lemon pickle herbs rich in flavour</i>	Special Garlic <i>(Medium)</i> <i>A distinctive dish with generous amount of fresh garlic slices with onions, ginger, coriander & special spices</i>
Butter <i>(Mild) (N)</i> <i>Cooked in ghee, ground almonds, peanuts & butter in a special sauce</i>	Sagwala <i>(Medium)</i> <i>Cooked with fresh spinach, garlic, ginger & a mixture of herbs & spices</i>
Mango Delight <i>(Mild) (N)</i> <i>Cooked in ghee using ground almonds, peanuts, mango, honey & cream</i>	Passanda <i>(Mild) (N)</i> <i>Cooked with cultured yoghurt, poppy seeds, ground almonds & peanuts in a mild creamy sauce</i>

TANDOORI DISHES

These dishes are served with curry sauce of your choice

Tandoori Chicken	£11.50	Chicken Tikka Shashlik	£13.50
Chicken Tikka	£12.50	Tandoori King Prawn	£17.10
Lamb Tikka	£12.90	Rasika Mix Grill	£18.90
Salmon Tikka	£18.90	Paneer Tikka Shashlik	£12.50
		Lamb Chops Shashlik	£17.90

Management reserves the right to refuse admission. If you have any specific diet requirements or allergies please inform a member of staff. (N) Nuts (V) Vegetarian