SPECIAL BIRYANI DISHES (N) Biryani is a rice base dish which was brought to the Indian subcontinents

iryani 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	£16.90
Cooked with minced lamb, chicken tikka, lamb t	ikka,
onions, peppers, decorated with omelette	
Raja Biryani	£15.90
Cooked with onions, peppers, prawns,	
mushrooms, chicken, decorated with omelette	
Sultani Biryani	£14.90
Cooked with lamb, onions, peppers, chicken, de-	corated with omelette

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	4 items	

VEGETABLE SIDE DISHES (V)

Bombay Aloo	£6.90	Mushroom Bhaji	£6.90
Spicy roast potatoes		Lightly spiced fresh mushroom	
Aloo Gobi	£6.90	Vegetable Bhaji	£6.90
Medium spiced potato & cau	liflower	Mixed vegetables with	
Saag Aloo	£6.90	onions & spices	
Lightly spiced potato & spina		Cauliflower Bhaji	£6.90
Tarka Daal	£6.90	Cauliflower in light spices	
Liquid lentils flavoured with g	ghee & garlic	Mottar Paneer	£5.90
Saag Paneer	£6.90	Garden peas with	
Spinach cooked with homem	ade cheese	homemade cheese	
Bhindi & Onion	£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 .

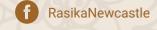
RASIKA BANQUET FOR TWO £49.90

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

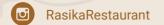


Tel: 0191 2300 415 www.rasikarestaurant.co.uk 27 Sandhill, Quayside, Newcastle upon Tyne, NE1 3JF





Fresh okra with onion & spices



MEAT STARTERS

MICALSTARIERS	
Rasika Platter (For Two)	£13.90
Chef's surprise Tandoori Chicken	£5.20
¼ chicken on the bone cooked in special tandoori spices	
Chicken Tikka	£5.50
Cubes of fresh chicken breast cooked in tandoori spices Lamb Tikka	£6.50
Tender lamb pieces cooked in tandoori spices	L0.50
Sheek Kebab	£5.90
Minced lamb rolls in tandoori spices Tandoori Mix Kebab	C6 00
Consist off onion bhajee, lamb chops & chicken tikka	£6.90
Mixed Kebab	£6.50
Chicken tikka, lamb tikka & sheek kebab	05.00
Stuffed Pepper Grilled peppers, stuffed with chicken tikka with medium rich spices	£5.90
Fried Garlic Tikka & Mushroom	£5.90
Fresh mushrooms, garlic flakes & chicken tikka stir fried	
Chicken Pakora Chicken pieces deep fried in batter	£4.90
Chicken Tikka Chatt	£5.90
Chicken tikka cooked with special chaat spices	20.50
Meat Samosa	£4.50
Triangular pastry filled minced lamb & spices Lamb Chops	£9.90
Tender Lamb Chops cooked in tandoori spices	£9.90

VEGETARIAN STARTERS (V) Paneer Chilli Tikka

Talleer offill Tikka	L/.00
Indian cheese marinated in tandoori spices	
Onion Bhaji	£4.90
Deep fried crispy spicy onion balls served with salad & mint sauce	
Aloo Chatt	£4.90
Potato cooked with chaat spices	

£4.50

Vegetable Samosa

Lightly stir fried with garlic & herbs

Triangular pastry filled with vegetables & spices

SEAFOOD STARTERS

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

CHEFS SIGNATURE DISHES

Bhuna Kathi Gosth (Medium Hot) £14.90

Tender lamb fillet cooked with brazed onions, peppers & spices

Deshi Rongoli (Medium Hot) £14.50

The dish contains strips of chicken tikka, cooked in a medium strength with cinnamon, bay leafs & cardamoms with fine peppers, onions & a hint of ginger. Dish that comes from Sunamgonj Bangladesh.

Keema Murgh (Medium Hot) £14.90

Fillet chicken breast, minced lamb, spring onions & special bhuna spices

Bombay King Prawns (Hot) £17.90

Cooked with large prawns, lemon juice, sugar, red crushed chillies, herbs & spices

Gosth Jolpai (Medium) £14.50

Tender lamb cooked with olive pickles, garlic, ginger & fresh spices

Murgh Zai Roshan (Hot) £14.90

Chicken tikka cooked with fresh rich spices, garlic flakes, green chillies & spices

Imli Jhinga Nawab £16.50

A medium dish cooked with large king prawns, strips of pepper and onions with a hint of tamarind, ginger, garlic, herbs and rich spices.

Murgh Pistachio (Chicken or Lamb) £14.90

A rich dish in a creamy sauce, cooked with pistachios, almonds.

A dish for mild lovers

Murgh Tikka Munchorion (Medium Hot) £14.90

Strips of tikka cooked with diced red onions herbs & garlic,ginger and pickled onions

Shaslik Masala (Chicken Tikka) £14.90

Cooked with diced peppers, onions, rich & creamy with medium spices

Goan Fish Tarkari (Medium Hot) £17.90

Medium spicy and hot cooked with salmon fillets tamarind and with coconut sauce

Butter Mirch Masala £14.90

Chicken tikka cooked with a mix of spices, onions, peppers, peanuts, green chilli and coriander with a dash of cream.

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 (Salmon off the bone) £17.90

Korma Dishes (Mild) (N)

A mixture of mild spices in a cream & coconut flour to create the delicacy of its flavour & creamy texture

Dansak Dishes (Hot)

Cooked with lentils, pineapple & lemon juices in a hot sweet & sour sauce

Pathia Dishes (Hot)

The dish is derived from the use of tomatoes a mixture of spices, creating a sweet hot & sour taste

Sri Lanka Dishes (Hot)

Fairly hot & strongly spiced with coconut, lemon juice, garlic & fresh coriander

Bhuna Dishes (Medium)

A blend of spices fried together a dish of medium strength & rather dry

Dupiaza Dishes (Medium)

A method of preparation similar to bhuna where onions are mixed with spices & fried briskly

Rogan Josh Dishes (Medium)

Rogan is prepared with oriental spices to make a delicately flavoured sauce with a tinge of garlic, lots of tomatoes & coriander

Madras Dishes (Hot)

A blend of spices fried together to provide a dish of hot strength

Vindaloo Dishes (Very Hot)

A blend of spices fried together with potato to provide a dish of very hot strength

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 (Salmon off the bone) £18.90

Balti (Medium Hot)

A spicy dish of medium consistency homemade style curry with peppers, tomato & land of Balti spices decorated with green chilli & fresh coriander

Masala (N) (Mild)

A delicious rich & exotic dish marinated & cooked in a traditional creamy masala sauce with ground almonds, peanuts & coconuts

Jalfrezi (Hot)

Cooked with tomato, fried onions, peppers, decorated with green chilli & fresh coriander

Shathkora (Medium)

A homemade dish cooked with Indian lemon pickle herbs rich in flavour

Butter (Mild) (N)

Cooked in ghee, ground almonds, peanuts & butter in a special sauce

Mango Delight (Mild) (N)

Cooked in ghee using ground almonds, peanuts, mango, honey & cream

Makhani (Mild) (N)

Cooked with homemade cheese in a rich mild creamy ground almonds & peanut sauce

Chilli Masala (Hot)

With fresh green chillies, tomato, fresh coriander in a very spicy red sauce

Naga Special (Very Hot)

Special blend of garam masala with naga chillies, fresh coriander in a bhuna style sauce

Korai (Hot)

Cooked with fresh peppers, onions, tomato, green chilli & fresh coriander in a rather dry sauce

Special Garlic (Medium)

A distinctive dish with generous amount of fresh garlic slices with onions, ginger, coriander & special spices

Sagwala (Medium)

Cooked with fresh spinach, garlic, ginger & a mixture of herbs & spices

Passanda (Mild) (N)

Cooked with cultured yoghurt, poppy seeds, ground almonds & peanuts in a mild creamy sauce

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