

## RICE

<b>Basmati Rice</b>	5 / 7
Royal Indian long grain rice	
<b>Jeera Rice</b>	6 / 8
Basmati rice cooked with tempered cumin seeds	
<b>Saffron Rice</b>	6 / 8
Basmati rice infused with saffron for a light flavour	
<b>Kashmiri Rice</b>	6 / 8
Basmati rice infused with flavours of mixed nuts	
<b>Vegetable Rice</b>	7 / 9
Basmati rice cooked with fresh seasonal vegetables	
<b>Coconut Rice</b>	6 / 8
Fragrant Basmati rice infused with crushed coconuts	
<b>Hyderabad Chicken Dum Biryani</b>	17.5
Biryani rice cooked in authentic spices in a pot, layered with chicken in a special spice mix	
<b>Hyderabad Mutton Dum Biryani</b>	18.5
Biryani rice cooked in authentic spices in a pot, layered with marinated goat in a special spice mix	
<b>Hyderabad Dum Veg Biryani</b>	15.5
Vegetables and rice in a spicy preparation cooked in the pot	

## TANDOORI BREADS

<b>Tandoori Roti</b>	4
Indian flatbread made with wholemeal flour	
<b>Naan</b>	4
Fluffy flatbread made with flour & yeast	
<b>Garlic Naan</b>	4.5
Naan topped with a layer of cooked garlic	
<b>Cheese Garlic Naan</b>	5
Naan stuffed with cheese & topped with a layer of garlic	
<b>Kashmiri Naan</b>	5
Naan stuffed with cashews, raisins and coconut	
<b>Keema Naan</b>	5
Naan stuffed with minced lamb & aromatic herbs	
<b>Pudhina Paratha</b>	5
Crispy, flaky flatbread with crushed mint leaves	
<b>Masala Kulcha</b>	5
Flatbread stuffed with potatoes & cottage cheese	
<b>Onion Kulcha</b>	5
Stuffed with onions, green chillies and coriander	
<b>Aloo Paratha</b>	5
Fluffy bread stuffed with a spicy potato filling, served with pickle and raita	

## INDO-CHINESE STARTERS

<b>Crispy Honey-Chilli Potatoes</b>	14
Batter fried potato straws glazed in a sweet soy and chilli sauce	
<b>Veg Manchurian</b>	14
Minced veg dumplings cooked in a spicy Indo-Chinese sauce	
<b>Chicken Manchurian</b>	15
Minced chicken dumplings cooked in a spicy Indo-Chinese preparation	
<b>Gobi Manchurian</b>	15
Minced cauliflower dumplings cooked in a spicy Indo-Chinese preparation	
<b>Chilli Chicken</b>	16
Crispy chicken tossed in chilli sauce with bell peppers and onions	
<b>Chilli (Paneer/ Mushroom)</b>	15.5
Crispy cottage cheese/mushroom chunks lightly tossed in chilli sauce with bell peppers and onions	
<b>Chilli (Prawn/ Fish)</b>	18
Your choice of seafood lightly tossed in chilli sauce with bell peppers and onions	
<b>Paneer 65</b>	15
Crispy fried cottage cheese cubes tossed in a tangy sauce with curry leaves	
<b>Chicken 65</b>	16
Crispy fried diced chicken tossed in a tangy sauce with curry leaves	
<b>Fish 65</b>	18
Crispy fried fish fillets tossed in a tangy sauce with curry leaves	

## NOODLES

<b>Veg / Chicken Hakka Noodles</b>	15
Street style Indo-Chinese recipe tossed in soy sauce, chilli and peppercorn	
<b>Chicken Schezwan Noodles</b>	15
Spicy stir-fried chicken noodles with schezwan sauce	
<b>Veg Schezwan Noodles</b>	15
Spicy stir-fried vegetable noodles with schezwan sauce	
<b>Seafood Schezwan Noodles</b>	17
Spicy stir-fried seafood noodles in schezwan sauce	
<b>Seafood Chilli Garlic Noodles</b>	17
Seafood noodles lightly tossed in a delicious chilli garlic sauce	

## RICE

<b>Veg Fried Rice</b>	14
Vegetable-studded fried rice wok tossed in Indo-Chinese seasoning	
<b>Chicken Fried Rice</b>	15
Fried rice wok tossed with spiced shredded chicken	
<b>Schezwan Fried Rice</b>	15
Vegetable fried rice wok tossed in schezwan sauce	
<b>Egg Fried Rice</b>	16
Scrambled egg wok tossed in Indo-Chinese seasoning	
<b>Singapore Fried Rice</b>	15
Egg fried rice wok tossed in a spicy mix of aromatic spices, sesame oil and soy sauce	

## SIDES

<b>Raita</b>	4
Spiced yoghurt mixed with finely chopped cucumber and onions	
<b>Papadums</b>	3
Thin, crispy fried flatbread	
<b>Kachumber Salad</b>	5
Refreshing salad made with chopped tomatoes, cucumbers, onions, lemon juice, and chili peppers.	
<b>Chutney (Mango/ Tamarind/ Mint)</b>	3
House-made pickle in your choice of condiment	
<b>Mixed Pickle</b>	3
House made with raw mangoes, peppers and onions	

## DESSERT

<b>Gulab Jamun (4 pcs)</b>	10
Milk based dough balls soaked in a rose flavoured sugar syrup	
<b>Gaajar Ka Halwa</b>	12
Indian milk pudding made with shredded carrots, sugar, ghee and nuts	
<b>Gelato (1 / 2 scoops)</b>	4 / 8
A range of seasonal flavours. Please ask our staff for the flavours of the week	

# the rasoï

tandoori indian kitchen

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## INDIAN STREET FOOD

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<b>Pani Puri</b>	<b>12</b>
Crispy fried puffed balls filled with potato, chickpeas and onions. Served with mint and tamarind flavoured water	
<b>Aloo Tikki</b>	<b>12</b>
Spicy potato patties shallow fried and topped with our special seasoning	
<b>Aloo Tikki Ragra Chaat</b>	<b>13</b>
Spicy potato patties layered with chickpeas, yoghurt, tamarind and mint chutney	
<b>Vegetable Samosa</b>	<b>10</b>
Indian pastry filled with spiced potato and peas, served with tamarind chutney	
<b>Samosa Chaat</b>	<b>12</b>
Samosas layered with yoghurt, tamarind and mint chutney, and spices	
<b>Papdi Chaat (+Ragda..\$2)</b>	<b>12</b>
Crispy flour disks layered with potatoes, chickpeas, yogurt, mint, tamarind chutney and sev	

## STARTERS

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<b>Onion Bhaji</b>	<b>10</b>
Our take on the classic onion rings	
<b>Vegetable Pakora</b>	<b>10</b>
Assorted vegetables fried in a chickpea batter	
<b>Chicken Pakora</b>	<b>12</b>
Diced chicken dipped in a chickpea batter and shallow fried	
<b>Amritsari Fish</b>	<b>14</b>
Spicy battered fish fillets, marinated in traditional Indian spices	

## TANDOORI STARTERS

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<b>Seekh Kebab</b>	<b>14</b>
Minced lamb meat mixed with traditional herbs & ground spices	
<b>Chicken Tikka</b>	<b>14</b>
Boneless chicken marinated in yoghurt, ginger garlic and spices	
<b>Chicken Malai Tikka</b>	<b>15</b>
Boneless chicken marinated in herbs and spices with cream	
<b>Tandoori Chicken (Half/ Full)</b>	<b>12 / 22</b>
Whole chicken pieces marinated in tandoori spices & hung curd	

<b>Fish Tikka</b>	<b>16</b>
Flavorful fish fillets cooked using tandoori masala and yogurt	
<b>Tandoori Prawns</b>	<b>18</b>
Tiger prawns marinated in tandoori spices and skewered	
<b>Tandoori Mushrooms</b>	<b>15</b>
Button mushrooms marinated in tandoori spices & hung curd	
<b>Paneer Tikka</b>	<b>15</b>
Cottage cheese marinated in a creamy spicy yoghurt marinade	
<b>Tandoori Champ</b>	<b>15</b>
Soya chunks cooked in a fragrant herb and yoghurt marinade	
<b>Tandoori Platter</b>	<b>28</b>
Chef's selection of our signature tandoori items served with salad and mint chutney	

## VEG CURRIES

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<b>Daal Makhani</b>	<b>15</b>
Black lentils cooked in a traditional buttery preparation	
<b>Daal Tadka</b>	<b>15</b>
Yellow lentils tempered with ghee, mustard seeds, garlic, chillies & curry leaves	
<b>Channa Masala</b>	<b>15</b>
Chickpeas cooked with fresh tomato, cumin and spices	
<b>Mix Vegetable Curry</b>	<b>15</b>
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
<b>Shahi Paneer</b>	<b>15</b>
Rich white gravy cooked with fenugreek, peas, and cashews	
<b>Methi Malai Matar</b>	<b>15</b>
Cottage cheese served in a rich almond & cashew based gravy	
<b>Malai Kofta</b>	<b>15</b>
Cottage cheese dumplings mixed with nuts and minced vegetables, cooked in a mild creamy gravy	
<b>Paneer Butter Masala</b>	<b>15</b>
A rich and creamy curry using onion, tomato and cashew paste	
<b>Palak Paneer</b>	<b>15</b>
Cottage cheese simmered in a creamy spinach sauce	
<b>Soya Champ Masala</b>	<b>15</b>
Tender soya chunks cooked in a classic onion and tomato based gravy with spices	

<b>Aloo Baingan</b>	<b>15</b>
Eggplant and potato cooked in fragrant Indian spices	
<b>Bhindi Do Pyaza</b>	<b>16</b>
North Indian dish made with okra, spices, herbs & double the amount of onions	
<b>Pumpkin Masala</b>	<b>15</b>
A traditional onion and tomato based spicy pumpkin mash	
<b>Baingan Ka Bharta</b>	<b>16</b>
A smoky eggplant stir-fry mash cooked in traditional Indian spices	
<b>Kadhai Paneer</b>	<b>17</b>
Popular cottage cheese recipe tossed in bell peppers and onions	
<b>Navratan Korma</b>	<b>17</b>
A mixed vegetable curry dish loaded with nuts and fruits	

## CHICKEN

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<b>Butter Chicken</b>	<b>18</b>
Boneless chicken cooked in a creamy tomato and cashew curry	
<b>Chicken Tikka Masala</b>	<b>18</b>
Chicken tikka pan fried with diced onions, green capsicum and a mild red gravy	
<b>Chicken Kadhai</b>	<b>18</b>
Homestyle chicken curry with fresh spices, ginger and vegetables	
<b>Chicken Vindaloo</b>	<b>18</b>
Famous Goan recipe made using a spicy vinegar based curry	
<b>Chicken Korma</b>	<b>18</b>
Boneless chicken cooked in a yellow cashew based curry	
<b>Saag Chicken</b>	<b>18</b>
Boneless chicken cooked in a north Indian style spinach base	
<b>Chicken Jalfrezi</b>	<b>18</b>
Tender chicken pieces cooked in a spicy tomato and onion curry	
<b>Madrasi Chicken</b>	<b>18</b>
A south Indian recipe made using curry leaves and coconut milk	
<b>Chilli Chicken Gravy</b>	<b>18</b>
An Indo-Chinese preparation of diced chicken in onions, bells peppers and tangy sauce	

## LAMB/ GOAT

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<b>Rogan Josh</b>	<b>18</b>
Your choice of meat cooked in a yoghurt and tomato based curry with fragrant spices	
<b>Madrasi Lamb</b>	<b>18</b>
Tender meat cooked in a south Indian recipe made using curry leaves and a dash of coconut milk	
<b>Lamb Vindaloo</b>	<b>18</b>
Homestyle spicy slow cooked lamb using fragrant spices	
<b>Goat Curry</b>	<b>18</b>
Meat cooked in our homemade spicy vinegar based curry	
<b>Mutton Kadhai</b>	<b>18</b>
Tender goat prepared with ginger, garlic, tomatoes and chilli	
<b>Saag Gosht</b>	<b>18</b>
Slow cooked mutton in a traditional gravy using fragrant spices	
<b>Lamb Korma</b>	<b>18</b>
Creamy preparation of lamb cooked in a cashew based yellow gravy with a dash of light cream	

## SEAFOOD

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<b>Goan Fish Curry</b>	<b>20</b>
Famous Goan dish prepared with fragrant spices and a dash of coconut milk	
<b>Fish Vindaloo</b>	<b>20</b>
Fresh fish fillets cooked in our homemade spicy vinegar based curry	
<b>Prawn Masala</b>	<b>20</b>
Tiger prawns marinated in authentic spices and cooked in a thick gravy	
<b>Malabar Fish Curry</b>	<b>20</b>
Famous south Indian curry made with coconut milk and curry leaves	
<b>Prawn Vindaloo</b>	<b>20</b>
Tiger prawns cooked in our own spicy vinegar based sauce	
<b>Chilli Garlic Fish</b>	<b>20</b>
Fresh fish fillets wok tossed in a chilli garlic sauce using onions and bell peppers	
<b>Chilli Garlic Prawns</b>	<b>20</b>
Tiger prawns wok tossed in a chilli garlic sauce using onions and bell peppers	