

APPETIZERS

1. **ROASTED PAPAD** » Roasted in Tandoor thin, crispy chickpea flour bread, served with chutney 300HUF
2. **MASALA PAPAD** » Papad served with freshly chopped onion, tomato, cucumber and spices, deep fried 400FUF
3. **ONION BHAJI** » Onion in chickpea flour with Indian spices, deep fried 700HUF
4. **SAMOSA** » Potato greenpeas with Indian spices, stuffed deep fried 800HUF
5. **BOMBAY ALOO** » Potato cubes with RASOI special spices 600HUF
6. **SAMOSA CHAAT** » Samosa mixed with 3 types of sauces, onion and coriander 900HUF
7. **MIXED VEGETABLE PAKORA** » Mixed vegetable with paneer, deep fried 1300HUF
8. **TANDOORI WINGS** » Spices chicken wings grilled in Tandoor 1200HUF
9. **TIGER PRAWNS KOLIWADA** » Marinated prawns with gram flour, Indian masala, deep fried 2800HUF
10. **FISH KOLIWADA** » Marinated fish, Indian spices, deep fried 2300HUF
11. **APPETIZER PLATTER** » Selection of onion samosa paneer, Tandoori wings and chicken tikka, served with 2 chutney (2-4 people) 4100HUF

SOUPS

12. **DAL SOUP** » Lentil with coconut milk, lemon and Indian spice 800HUF
13. **CHICKEN SOUP** » Boneless chicken cooked garlic and ginger, flour, lemon and coconut mil 800HUF

LUNCH MENU

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| 14. CHICKEN THALI » Daily varied offer: chicken curry, vegetable with bread, basmati rice and salad | 1500HUF |
| 15. VEGETABLE THALI » Daily varied offer: two vegetable curries, bread and basmati rice | 1400HUF |

TANDOORI KABABS

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| 16. PAHADI KABAB » Boneless chicken marinated with special spices, yoghurt, spinach, mint, garlic, chop coriander, grilled in Tandoor | 2400HUF |
| 17. CHICKEN RESHMI KABAB » Boneless chicken marinated with yoghurt, cream, and eggs, Indian spices | 2100 HUF |
| 18. CHICKEN PUDINA KABAB » Chicken breast pieces marinated with yoghurt and mint, grilled in Tandoor | 2000HUF |
| 19. TANDOORI CHICKEN FULL » Ginger, garlic paste with yoghurt mustard oil, Indian spices, grilled in Tandoor | 3300HUF |
| 20. TANDOORI CHICKEN HALF » Ginger, garlic paste with yoghurt mustard oil, Indian spices, grilled in Tandoor | 1700HUF |
| 21. LAMB SEEKH KABAB » Cooked with chopped garlic, green chili, ginger, minced lamb, eggs, Tandoori masala, mustard oil, mint | 2800HUF |
| 22. CHICKEN SEEKH KABAB » Cooked with chopped garlic, green chili, ginger, minced lamb, eggs, Tandoori masala, mustard oil, mint | 2200HUF |
| 23. KABAB PLATTER » Assorted Tandoori – prawns fish, pudina kabab, tandoori reshmi, lamb seekh | 6000HUF |
| 24. CHICKEN TIKKA » Chicken marinated ginger, garlic paste with yoghurt mustard oil, Indian spices, grilled in Tandoor | 2000HUF |
| 25. TANDOORI PRAWNS » Prawns marinated ginger, garlic paste with yoghurt mustard oil, Indian spices, grilled in Tandoor | 3200HUF |
| 26. FISH TIKKA » Fish marinated ginger, garlic paste with yoghurt mustard oil, Indian spices, grilled in Tandoor | 2800HUF |

27. **MURG TIKKA KALIMIRCH** » Bonless chicken grilled with ginger, garlic,lemon with black pepper and traditionally Rasoi spices 2400HUF
28. **PANEER TIKKA** » Indian homemade chees cooked with ginger, garilc paste with yoghurt mustard oil, Indian spices, grilled in Tandoor 2000HUF

LAMB DISHES

29. **BALTI GOSHT** » Lamb cooked in tomato, onion, garlic, onion gravy with mint Indian masala 2800HUF
30. **LAMB VINDALOO** » Lamb cube cooked with garlic chili, ginger, cardamom, jeera coconut making fine paste, cooked with onion, more spices 2800HUF
31. **LAMB ROGAN JOSH** » Lamb cubes marintated with Indian spices, garlic, ginger with tomato andonion gravy, coriander 2800HUF
32. **GOSHT ACHARI** » Marinated lamb with tomato, onion gravy, chopped gralic and Indian spices 2800HUF
33. **LAMB DOPIAZA** » Garlic ginger, onion cubes cooked with lamb with onion gravy with Indian spices 2800HUF
34. **LAMB MADRAS** » Lamb cooked with mustar seeds, coconut milk, onion gravy with Indian spices and coriander, leafs 2800HUF
35. **KADHAI LAMB** » Lamb cooked with capsicum, onion special kadahi masala with onion gravy 2800HUF
36. **LAMB TIKKA MASALA** » Lamb cooked with onion and tomato gravy, Indian spices, freesh coriander 2800HUF
37. **LAMB KALIMIRCH** » Lamb cooked chopped capsicum, tomato, onion, Indian spice with black pepper 2800HUF
38. **KEEMA MASALA** » Minced lamb, onion, tomato cooked with Indian spices and special spices 2800HUF
39. **LAMB KORMA** » Bonless lamb cooked with cashewnut gravy with cream, Indian spices 2900HUF
40. **SAAG LAMB** » Bonless lamb cooked with spinach, garlic, onion, tomato with Indian spices 2800HUF

CHICKEN DISHES

41. **CHICKEN CURRY** » Boneless chicken cooked in onion gravy with garlic, ginger, coconut milk and Indian spices
indiai fűszerekkel 2300HUF
42. **BUTTER CHICKEN** » Grilled boneless chicken cooked with tomato, cashewnut and gravy with cream,
butter and Indian spices 2300HUF
43. **KASHMIRI CHICKEN KORMA** » Boneless chicken cooked in cashewnut gravy and cheese, with cream,
butter and spices 2300HUF
44. **CHICKEN VINDALOO** » Chicken cubes cooked with garlic chili, ginger, cardamom, jeera coconut making
fine paste, cooked with onion, more spices 2300HUF
45. **CHICKEN HYDARABADI** » Boneless chicken cooked in onion gravy, mint coriander and cream 2300HUF
46. **CHICKEN KADHAI** » Boneless chicken cooked in onion gravy, with capsicum, onion, garlic and ginger 2300HUF
47. **CHICKEN MASALA** » Boneless chicken cooked Indian masala with onion, in dry onion and tomato gravy 2400HUF
48. **CHICKEN TIKKA MASALA** » Boneless grilled chicken pieces cooked in onion and tomato gravy, with cream,
butter and Indian spices 2300HUF
49. **CHICKEN JALFREZIE** » Boneless chicken cooked with onion, capsicum, tomato cubes and mixed vegetables,
onion and tomato gravy with tomato ketchup 2200HUF
50. **SAAG MURGH** » Boneless chicken cooked with spinach, garlic, ginger, onion, tomato and spices 2200HUF
51. **CHICKEN DOPIAZA** » Boneless chicken cooked in onion and tomato gravy, with pieces of onion, garlic,
ginger, coriander and spices 2200HUF
52. **CHICKEN MADRAS** » Boneless chicken cooked in onion gravy with coconut powder, coconut milk, garlic,
ginger coriander curry leaves and mustard seeds 2200HUF
53. **BALTI CHICKEN** » Boneless chicken cooked in onion gravy, with chopped tomato, garlic, ginger, coriander
and Indian spices 2300HUF

54. **MUGHALI CHICKEN** » Bonless chicken cooked onion, cashewnut with eggs, Indian spices 2400HUF
55. **CHICKEN KALIMIRC** » Bonless chicken cooked chopped capsicum, tomato, onion, Indian spice with black pepper 2300HUF
56. **KEEMA MASALA CHCIKEN** » Minced chicken, onion, tomato cooked with Indian spices and special spices 2300HUF
57. **CHILI CHICKEN** » Bonless chicken with special masala 2600HUF

BEEF DISHES

58. **BEEF CURRY** » Boneless beef cooked in onion gravy with garlic, ginger, coconut milk and Indian spices 2600HUF
59. **BEEF MADRAS** » Boneless beef cooked in onion gravy with coconut powder, coconut milk, garlic, ginger coriander curry leaves and mustard seeds 2600HUF
60. **SHAHI BEEF** » Beef cooked in cashewnut gravy with cream, butter, cheese, fresh coriander and spices 2700HUF
61. **BEEF VINDALOO** » Beef cube cooked with garlic chili, ginger, cardamom, jeera coconut making fine paste, cooked with onion, more spices 2600HUF
62. **BEEF DOPIAZA** » Garlic ginger, onion cubes cooked with beef with onion gravy with Indian spices 2600HUF
63. **BEEF KALIMIRC** » Bonless beef cooked chopped capsicum, tomato, onion, Indian spice with black pepper 2600HUF
64. **BEEF TIKKA MASALA** » Beef cooked with onion and tomato gravy, Indian spices, fresh coriander 2600HUF
65. **BEEF ROGAN JOSH** » Beef cubes marintated with Indian spices, garlic, ginger with tomato and onion gravy, coriander 2600HUF

VEGETARIAN DISHES

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| 66. PANEER TIKKA MASALA » Grilled Indian cheese pieces cooked in onion and tomato gravy, with cream, butter and Indian spices | 2300HUF |
| 67. PANEER BUTTER MASALA » Cubes of Indian cheese cooked in tomato and cashew nut gravy, with cream and butter | 2000HUF |
| 68. PALACK PANEER » Cubes of Indian cheese cooked with onion, tomato, garlic, spinach, Indian masala with cream | 2000HUF |
| 69. KADHAI PANEER » Cubes of Indian cheese cooked in onion gravy, with capsicum, onion, garlic and ginger | 2000HUF |
| 70. VEGETABLE SHAHI KORMA » Cubes of Indian cheese with mixed vegetables, cashewnut gravy | 1700HUF |
| 71. VEGETABLE KADHAI » Capsicum, onion, mixed vegetables, tomato with onion gravy, Indian spices | 1700HUF |
| 72. ALOO GOBBI » Cauliflower, potatoes, garlic, chopped onion, tomato with masala | 1500HUF |
| 73. SAAG ALOO » Potato cubes cooked with spinach, chopped fresh tomato, onion, coriander and Indian spices | 1500HUF |
| 74. BAYGAN BHARTA » Eggplant roasted in Tandoor, crushed and cooked with onion, tomato, garlic, ginger and yoghurt | 1800HUF |
| 75. VEGETABLE KHOLAPURI » Mixed vegetables with cubes of Indian cheese, coconut, chili, Indian spices, onion and tomato gravy, more spices | 1800HUF |
| 76. DAAL MAKHANI » 3 types of lentils cooked with onion and tomato, cream, butter and Indian spices | 1700HUF |
| 77. DAAL TADKA » Yellow lentil cooked with onion, tomato, garlic, ginger and spices | 1700HUF |
| 78. DAAL PALACK » Yellow lentil cooked with spinach, onion, tomato, garlic and spices | 1800HUF |

FISH AND PRAWN DISHES

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| 79. FISH CURRY » Fish cubes cooked with garlic, ginger, Indian spices, onion, tomato and coconut milk | 2700HUF |
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| 80. GOAN FISH CURRY » Fish cooked with coconut milk and mustard seeds, traditionally with Rasoi masala | 2700HUF |
| 81. GOAN PRAWN CURRY » Prawn cooked with coconut milk and mustard seeds, traditionally with Rasoi spices | 3000HUF |
| 82. MUMBAY FISH » Fish cooked traditionally with Rasoi spices | 2700HUF |
| 83. MUMBAY PRAWN » Prawn cooked traditionally with Rasoi spices | 3000HUF |

NAANS

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| 84. TANDOORI ROTI » Indian flat bread, made from brown flour baked in Tandoor | 350HUF |
| 85. LACCHA PARATHA » Flat layered bread made from brown flour, baked in Tandoor | 450HUF |
| 86. ALOO PARATHA » Flat bread made from brown flour stuffed with potato, fresh onion, coriander and Indian spices | 700HUF |
| 87. NAAN Indian flat bread made from white flour with eggs, milk, oil, sugar and salt, baked in Tandoor | 400HUF |
| 88. BUTTER NAAN » Indian flat bread with butter | 500HUF |
| 89. GARLIC NAAN » Naan bred with garlic and butter | 600HUF |
| 90. CHEESE NAAN » Bread with cheese and sprinkled with butter | 650HUF |
| 91. KASHMIRI NAAN » Naan bread stuffed with dry fruits, sprinkled with butter | 800HUF |
| 92. ONION KULCHA » Round flat bread baked in Tandoor, made from naan dough, with Indian spices | 650HUF |
| 93. PANEER KULCHA » Round flat bread from naan dough, stuffed with Indian cottage cheese, onion, fresh coriander and spices | 800HUF |

RICE

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| 94. BASMATI RICE » Special, long grained Indian white rice | 600HUF |
| 95. BYRIANI RICE » Basmati rice cooked with Indian whole spice, star anise, cardamom, jeera, | 700HUF |
| 96. JEERA RICE » Basmati rice fried with cumin seeds, butter, fresh coriander and salt | 700HUF |
| 97. VEGETABLE TAWA PULAO » Byriani rice cooked with mixed vegetables, paneer, cream, butter and white pepper | 1200 HUF |
| 98. LAMB BYRIANI » Chopped onion, tomato, fresh mint cooked with boneless lamb and Byriani rice, with Indian masala | 3200HUF |
| 99. CHICKEN BYRIANI » Chopped onion, tomato, fresh mint cooked with boneless chicken and Byriani rice, with Indian masala | 2400HUF |
| 100. BEEF BYRIANI » Chopped onion, tomato, fresh mint cooked with boneless beef and Byriani rice, with Indian masala | 3000HUF |
| 101. VEGETABLE BYRIANI » Chopped onion, tomato, fresh mint cooked with Indian cheese and Byriani rice, with Indian masala | 2100HUF |
| 102. PRAWN BYRIANI » Chopped onion, tomato, fresh mint cooked with prawn and Byriani rice, with Indian masala | 3500HUF |

SALADS

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| 103. ONION-CHILI SALAD » Lemon juice dressing with chaat masala | 400HUF |
| 104. GREEN SALAD » Tomato, cucumber, carrot, onion with lemon | 700HUF |
| 105. MIXED RAITA » Tomato, cucumber, carrot, onion, jeera, chaat masala mixed with yoghurt | 500HUF |
| 106. MANGO CHUTNEY » Sweet mango pickle | 300HUF |
| 107. MIXED PICKLE » Fermented sour-salty and a bit spicy vegetable dip | 300HUF |
| 108. PLAIN JOGHURT | 400HUF |

DESSERTS

- 109. **GULAB JAMUN** » Milk, flour and sugar dough balls, fried and soaked in sugar syrup, soft and juicy 600HUF
- 110. **PISTACHIO KULFI** » Delicious home made, traditional Indian milk based pistachio ice cream 900HUF
- 111. **MANGO KULFI** » Delicious home made, traditional Indian, milk based mango ice cream 900HUF