



रसोई
ASOI
INDIAN RESTAURANT & DELI

ESTABLISHED 2011

Be here
Integrate

DOUBLE M M
SUPERIOR
COBRA KING
THE INSPIRING
TASTE OF INDIA



रसोई
ASOI
INDIAN RESTAURANT & DELI

Indian Dining Redefined

A WARM WELCOME TO RASOI

RASOI (RA-SO-EE)

In India Rasoi means kitchen. The kitchen is the most important room of an Indian household. This is where the family come together to chat, relax and eat, and there is always something delicious cooking on the stove.

Like any good curry, Rasoi Lenzie has taken time - almost seven years and was opened to the public on Friday 26th March 2011.

The seed for Rasoi was planted back in 1993 however. Owners Pravesh ('Bubbles') & Rahul Randev opened Carriages where their mother, Mrs Randev would come and cook Vegetable Pakora for the regular customers of the bar. It was said that this was the best Pakora this side of Glasgow and that the family should think about opening an Indian restaurant.

Pravesh and Rahul Randev first experimented with Indian cuisine fifteen years ago with the launch of Delhi Express. This grew from strength to strength and founded a sound reputation for quality and value in the local area all thanks to Mrs Randev and her traditional home cooked dishes. A few years later the brothers acquired the bakery in Millersneuk Shopping Precinct with the vision to open a modern Indian restaurant and deli for the people of Lenzie and East Dunbartonshire.

Indian cooking isn't just about simple curries. Here at Rasoi we hope to show you how bright and vibrant Indian cuisine can be. We believe we have created an outstanding restaurant with a concept which is very different to traditional Indian establishments. We are sure whatever your taste, with the highest quality and freshest ingredients partnered with a talented team, we can create a dish which is perfect for you.

Our Executive Chef Sanjay Kanojia, has come from the highest quality hotels and restaurants across India and brings technical skills and knowledge of traditional Indian cookery. Our Head Chef Gurwinder Singh has travelled across Europe and India, from Delhi to Rajasthan, to Berlin to Dublin and ultimately to Lenzie, and brings a wealth of knowledge and experience. The rest of the chef team have come from Hotels across the length of India each bringing fresh insight into the diversity of Indian cooking.

Now sit back, relax and be prepared to embark on a culinary tour of India, and once again a warm welcome to our kitchen, you're part of the family now.



Mrs Rama Randev
Proprietor

STARTERS

House Pakora Selection

Vegetable Pakora (v)	£4.25
Chicken Pakora	£5.25
Haggis Pakora	£5.25

Rasoi Seafood Pakora Selection

Fish Pakora	£5.95
King Prawn Pakora	£6.95

All Pakora served with a duo of homemade chutneys for dipping.

Chilli Pepper Pakora (v)	£4.95
--------------------------	-------

Whole chilli peppers fried with a light coating of Pakora batter and served with sweet mango sauce. This dish is hot, you have been warned!

Smoked Haddock & Salmon Fishcake	£4.95
----------------------------------	-------

Laced with Indian spices & green chillies and served with a sundried tomato & mixed pepper masala

Samosa Selection

Spiced Vegetable (v)	£4.50
Lamb Mince	£5.25

Served with crisp salad and a duo of traditional dipping sauces

Punjabi Lollipops	£5.50
-------------------	-------

Soft chicken breast marinated in creamy butter sauce and cooked slowly in the Tandoor oven served with a cooling mint yoghurt finished with coriander, green chilli & lime

Marinated King Prawns	£6.95 / £14.95
-----------------------	----------------

In a rich sauce of fresh ginger, red chilli, crushed tomatoes, mixed peppers & coriander served with a mini naan bread

Oven Roasted Smoked Haddock Parcel	£6.95
------------------------------------	-------

Marinated with cumin seeds & Punjabi spices served with roasted peppers and baby tomatoes

Murgh Kofta	£5.95
-------------	-------

Minced chicken breast croquet spiked with cumin & coriander and served with red onion chutney

Mushrooms & Paneer (v)	£4.95
------------------------	-------

Roasted mushrooms & paneer cheese in a light spiced sauce with onions and tomato served with poorie bread

Salmon Tikka	£5.95
--------------	-------

Spiced Scottish salmon coated in house tandoori paste and served with a warm chickpea, red onion and coriander salad with touches of chilli and garlic

Paneer Tikka (v)	£5.25
------------------	-------

Indian cottage cheese cooked in the tandoor oven served with spiced tomato chutney and seasonal salad

West Coast Mussels	£5.75 / £10.95
--------------------	----------------

In a light curry sauce with white wine, tomatoes, garlic & chillies with a mini naan for dipping

PLATTERS TO SHARE

Platter of Bombay Street Food	for 2 £10.50
-------------------------------	--------------

A mix of chicken and vegetable Pakora, vegetable samosa, Murgh Malai and house salad, served with a trio of homemade chutneys

House Pakora Platter	for 2 £10.50
----------------------	--------------

A selection of all 3 house pakora served with mint yoghurt and house sauce for dipping

TANDOORI CUISINE

The Tandoor is a cylindrical clay oven used in traditional Northern Indian cooking. Here at Rasoi we use fresh wood & charcoal to achieve temperatures of around 450°C where the food is exposed to live flames providing a delicious natural wood fired taste. Whichever meat you choose it will be placed on metre long steel skewers and hand fired in the Tandoor oven to order.

Tandoori dishes come served with Pilau rice, house mixed salad & traditional curry sauce

Choose from...

Chicken Tikka	£11.95
Lamb Tikka	£12.95
Chicken Tandoor (on the bone)	£12.95
Seekh Kebab	£12.95
King Prawn Tandoor	£16.95
Salmon Tikka	£12.95
Tandoori Mix	£20.95

Enjoy a wonderful mix of chicken tikka, lamb tikka, seekh kebab & chicken pieces on the bone.

VEGETARIAN SELECTION (V)

All of the curries here at Rasoi can be served with mixed vegetables; however here is a special selection of vegetarian curries.

Aloo Sagg <i>Potatoes cooked with fresh spinach</i>	£8.95
Traditional Turka Daal <i>Spiced lentils</i>	£8.95
Kabuli Channa <i>Chickpea & onion curry</i>	£8.95
Mutter Paneer <i>Paneer cheese cooked with fresh peas & Indian spices</i>	£8.95
Saag Paneer <i>Fresh spinach & Indian cheese combine with light spices</i>	£8.95
Spiced Mushrooms <i>Cooked in fresh chillies & garlic</i>	£8.95
Bhindi & Aloo Bhaji <i>Spiced potatoes & fresh lady fingers</i>	£8.95

A TRUE TASTE OF INDIA

(...for the connoisseurs!)

These dishes have been specially selected from the four corners of India by our team here at Rasoi. Each dish is prepared with the freshest ingredients in a traditional Indian manner. Some of these dishes you may have never heard of before, but each is unique and tastes how curries traditionally taste in Indian homes. Here at Rasoi we believe that once people have tried these traditional Indian dishes they be surprised in the difference in taste and flavour from the more commonly known 'Glasgow curries'.

Monkfish Goan Curry <i>Coconut Powder - Coconut cream - cashew nuts - fresh onions - red chilli</i>	£16.95
Curry Masala Gosht <i>Lamb - white onion - tomato paste - Indian spices - rich house gravy</i>	£13.95
Chicken Changezi <i>Sautéed onion - ground tomato - green chilli - red chilli - cashew nut - yoghurt</i>	£12.95
Lamb Rajasthani <i>Yogurt - white onion - traditional mix of Rajasthani spices - turmeric</i>	£13.95
Murgh Lababdar <i>Chicken - spicy & sweet - butter - coriander - cream - cashew nuts</i>	£12.95
Butter Chicken <i>Onion - capsicums - ginger - garlic - coriander - butter as opposed to oil</i>	£12.95
Rahra Gosht <i>Lamb mince - lamb pieces - sauteed onion - crushed tomato - house blend of Punjabi spices</i>	£13.95
Murgh Khurchan <i>Chicken - sauteed red onion - coriander - cumin - soda - tomato - lemon - green peppers</i>	£12.95
Murgh Punjabi <i>Chicken - yoghurt - white onion - spinach - red chilli - cashew nuts</i>	£12.95
Rasoi Seafood Curry <i>Fish of the day - chopped tomato - coconut cream - curry leaf - red chilli - whole coriander - peanut</i>	£18.95

THE GLASGOW CURRIES

Curry

An original classic which speaks for itself, the basic Indian Curry with fresh ginger, tomato & onions.

Bhoona

A thick tomato based sauce with tomato, garlic & coriander. Garnished with fried onions and served medium to hot.

Patia

A sweet & sour creation - both in equal measure. Traditionally served on special occasions like birthdays, weddings & anniversaries but served every night of the week here at Rasoi.

Dopiazza

A medium curry dating back to at least the Moghul times. The word translated into the meaning 'double onion' which refers to the boiled & fried onions used at different times of the cooking process. Another classic dish, Dopiazza enthusiasts know exactly how they want this dish served.

Dansaac

A thick sauce cooked with lentils, garlic, ginger & fresh coriander. A well rounded curry which is served medium in taste.

Saag

A traditional Eastern Indian dish with spinach, mustard seed & fresh greens. Finished with fresh cream and medium to hot in taste. Cooked and served in the Bhoona style.

Korma

This Glasgow curry was created for people who don't do spicy food but like the idea of having a curry. A mild yellow coloured curry with almonds & cream. This curry can be served plain or with various additions such as mango or sultanas, or for the more adventurous some fresh green chillies. Each variation on the Korma has its own unique & distinctive flavour. Please ask your server for your favourite variation and our team will cook it for you.

Here are a few Korma flavour suggestions you might enjoy

Glaswegian	<i>Creamy and mild</i>
Kashmiri	<i>Added fresh pineapple & mango</i>
Ceylonese	<i>Added creamed coconut giving a South Indian flavour</i>
Pistachio	<i>Simmered with fresh yoghurt and finished with pistachio nuts</i>
Mirchi	<i>Mild to hot korma cooked with fresh green chillies</i>

DELHI EXPRESS FAVOURITES

Tikka Masala

It is rumoured that this dish was created in the curry houses of Glasgow and is undoubtedly the most popular dish on an Indian restaurant menu. The yellow to orange coloured creamy sauce is lightly spiced and contains crushed tomatoes, ground cashew nuts & fresh peppers. The smoky taste from the meat marries well with a hint of coconut in the sauce.

South Indian Garlic Chilli

This delicious, extra special dish, is lightly spiced and contains fresh garlic, ginger, tomatoes & a blend of top secret Delhi Express spices and is finished with fresh green chillies at the very end of the cooking process to leave a warm feeling in the mouth.

Chasni

You will be hard pushed to find this dish outside the curry houses of Glasgow. Not a curry in the traditional sense but delicious none the less. The legend has it, it was created in the 1980's by legendary Indian chef Balbir. A smooth creamy, sweet and sour dish which gives a pleasant bite. Forget Haggis & deep fried Mars Bars - this is Glaswegian through and through.

Rogan Josh

An aromatic curry from Kashmir. The word 'Rogan' means oil and the word 'Josh' means hot, red or passionate. Thus this dish cooked in hot oil. The intense colour is achieved by using traditional Kashmiri spices. A base of Bhoona Tarka with fresh ground tomatoes, onions, ginger and garlic.

Achari

The key to this dish is the use of whole spices giving the appearance of pickle. The entire dish is lightly fried in mustard oil. This dish is typical of Northern India, particularly places like Rajasthan where the warmer climate suits this pickling process.

Pardesi

Again the word on the street is that this is a Glasgow creation. A wonderful mix of mushrooms, spinach, onions and chillies - all simmered in garlic & fresh ginger.

Balti

The word Balti comes from the dish in which this curry is traditionally cooked. Some say this dish was a British creation from the curry houses of 1980's Birmingham, others say this dish is from the Balti area of northern Pakistan. The true origins of this dish's area is uncertain but what is certain is this medium-hot curry is sure to please the taste buds with flavours of ginger, onions, garlic & capsicums.

Jaipuri

This dish is traditionally cooked with fresh fried mushrooms, capsicums & white onion. Ground Delhi masala is added at the end to produce a bright and vibrant flavour and is finished with fresh coriander & red and green peppers.

Jullander

This dish is based on a thick Bhoona sauce but with added fresh green chillies. Not for the Korma lover as the green chillies produce quite a flavoursome rush of intense heat!

Tikka Tandoori Masala

Another Delhi Express favourite. Made like a traditional curry but with a spicy tomato base and a touch of Garam Masala, then finished with lashings of fresh coriander.

Karahi

Very popular dish in Scotland this is a tangy medium to hot spiced sauce. Similar to the Balti in terms of that it is named after dish in which it is cooked but contains green peppers, tomatoes and onions.

Biryani

This dish originated in Persia and was brought to South India by merchants and travellers back in the days of the Mughal Empire. Meat or vegetable cooked with rice in a single pot and served with traditional curry sauce on the side.

All Glasgow & Delhi Express Favourite dishes can be served with your choice of

Mixed Vegetables	£8.95	Paneer	£9.45
Chicken Breast	£9.45	Chicken Tikka	£9.95
Lamb	£10.95	Lamb Tikka	£11.95
King Prawn	£14.95		

EAST MEETS WEST

These are a selection of western style dishes but with an Indian twist.

Chicken Tikka Fajitas £11.95

Indian Spiced Mixed Vegetable Fajitas (v) £9.95

Tandoori King Prawn Fajitas £16.95

A take on a Mexican classic. Served with tomato and pepper salsa, cooling yoghurt, cheese and chapati wraps.

Spiced Scottish Salmon £11.95

Oven roasted fillet of salmon in a light marinade of house spices served on a bed of sautéed vegetables & potatoes with a prawn chive cream sauce.

Chicken & Haggis £12.95

Roasted spiced chicken on a bed of Bombay potatoes with market vegetables. Served with Haggis bon bons and a light creamy mushroom masala.

West Coast Mussels £10.95

In a light curry sauce with white wine, tomatoes, garlic & chillies with a mini naan for dipping

SALADS

A selection of mixed baby salad with cherry tomatoes, cucumber, mango slices & roasted baby potatoes finished with a balsamic reduction, topped with your choice of

Chicken Tikka £10.95

Lamb Tikka £11.95

Salmon Tikka £10.95

Smoked Haddock & Salmon Fishcake £10.95

SIDES & SUNDRIES

Spiced Onions	£1.25
Mango Chutney	£1.75
Mixed Pickle	£1.75
Pomegranate Raita	£1.75
House Salad	£2.45
Tomato & Red Onion Salad	£2.95
Popadom Basket	£2.45
Warm Chickpea, Onion & Coriander Salad	£2.95
Spiced Mushrooms	£3.95

RICE

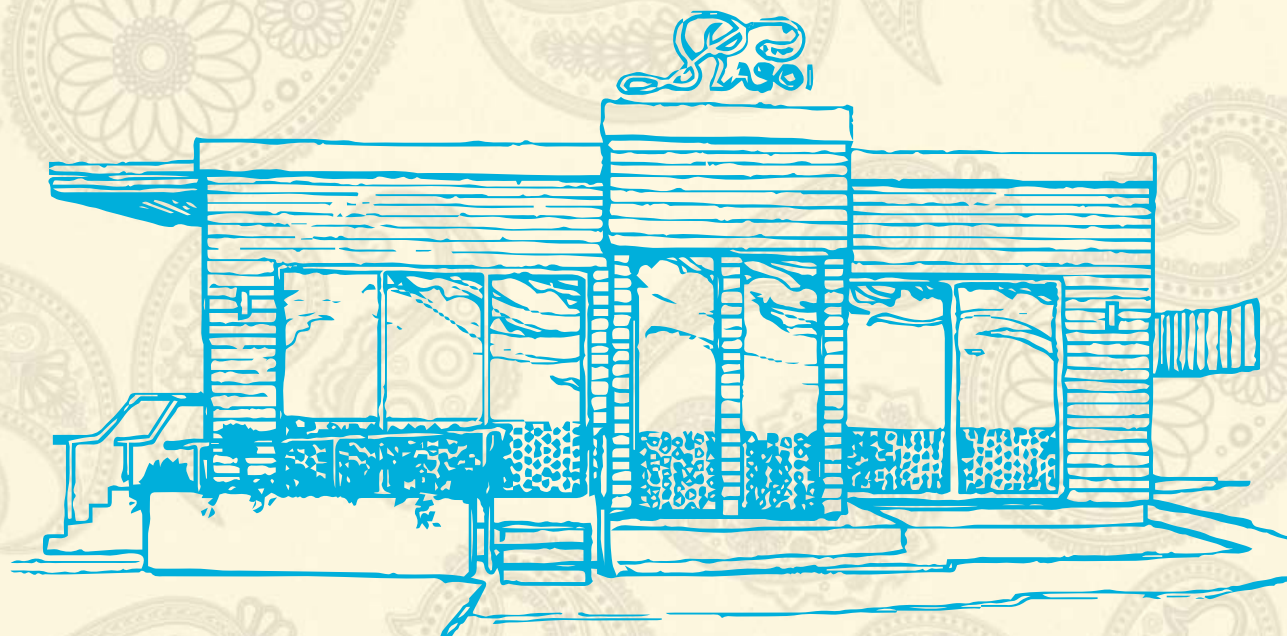
Boiled Rice	£2.25
Pilau Rice	£2.45
Mushroom Pilau	£2.75

*Indian food is perfect for anyone on a Gluten Free diet.
Please ask for our Gluten Free menu.*

BREADS

Naan Bread	£2.45
Garlic Naan	£2.75
Peshwari Naan	£3.50
Keema Naan	£3.50
Rogni Naan	£2.95
Garlic & Coriander Naan	£2.95
Olive, Sundried Tomato & Pesto Naan	£3.95
Chapati	£1.05
Tandoori Chapati	£1.25
Paratha	£1.95
Stuffed Vegetable Paratha	£2.50
Haggis Paratha	£3.75

*A discretionary 10% service charge will be added to tables
of 6 or more, all of which goes directly to your server.*



DESSERTS

Mango & Pineapple Crumble <i>With toasted almonds & passion fruit cream</i>	£5.25
Triple Chocolate Brownie <i>With vanilla bean ice cream & toasted nuts</i>	£4.95
Vanilla & Pistachio Cheesecake <i>Served with ice cream & berry compote</i>	£4.95
Tablet & Honeycomb Sundae <i>Vanilla ice cream with toffee sauce, Scottish tablet & honeycomb pieces</i>	£4.95
Chocolate & Mascarpone Samosa <i>Drizzled with maple syrup and served with vanilla bean ice cream</i>	£5.25
Trio of Fruit Sorbet <i>With fresh red berry compote</i>	£4.95
Gulab Jamun <i>An Indian classic served warm with vanilla bean ice cream</i>	£4.95
Tunnocks Snowball Sundae <i>Vanilla & Chocolate Ice Cream, chocolate sauce & a Tunnocks snowball</i>	£4.95
Trio of Vanilla Bean Ice Cream <i>Served with seasonal berry compote</i>	£4.25

CAN'T MANAGE A FULL DESSERT?

Treat yourself to a coffee and a mini triple chocolate brownie £3.95

LUNCH MENU

Served from 12noon until 4pm

Our full a la carte menu is available at lunchtime, however here is a special lunchtime selection

LUNCHTIME CURRY £6.95

A small portion of your choice of curry served with mini naan bread & rice.

Choose any
Glasgow Curry or
Delhi Express Favourite
from the menu.

*Curries can be served with mixed vegetable, chicken breast or chicken tikka for £6.95
or with lamb for an additional £1.50 (excludes biryani)*

WRAPS

*All wraps served in a warm chapatti with lettuce,
tomatoes, onions & spicy tomato mayonnaise and
chips on the side*

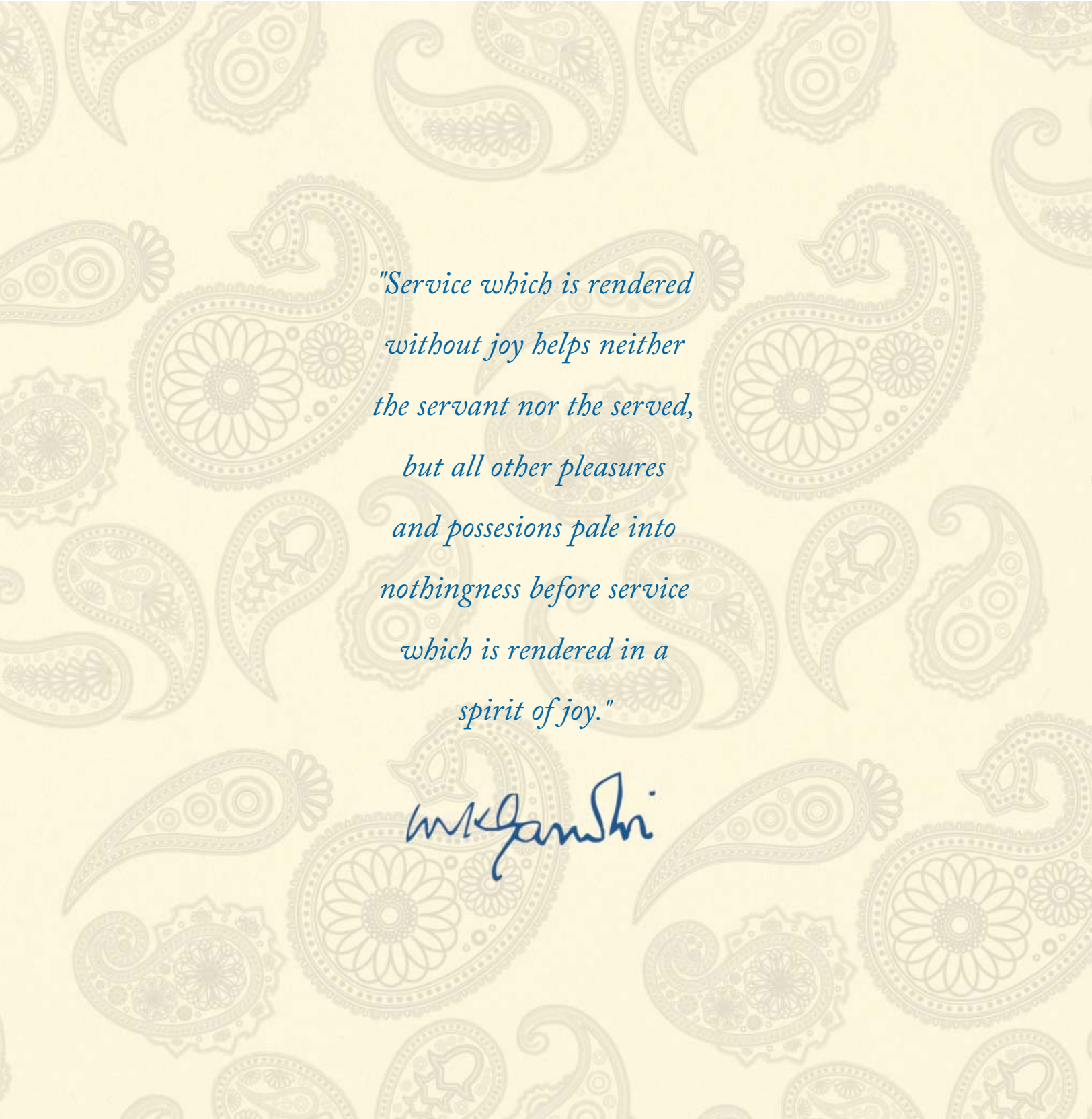
Chicken Tikka Wrap	£6.95
Lamb Tikka Wrap	£7.45
Chickpea & Paneer (v)	£6.25

SALADS

*A selection of mixed baby salad with cherry tomatoes,
cucumber, mango slices & roasted baby potatoes finished
with a balsamic reduction, topped with your choice of*

Chicken Tikka	£7.95
Lamb Tikka	£9.95
Salmon Tikka	£8.95
Smoked Haddock & Salmon Fishcake	£7.95





*"Service which is rendered
without joy helps neither
the servant nor the served,
but all other pleasures
and possessions pale into
nothingness before service
which is rendered in a
spirit of joy."*

M. Gandhi



रसोई
RASOI
 INDIAN RESTAURANT & DELI

1 MILLERSNEUK SHOPPING CENTRE, LENZIE TEL: 0141 777 9090 EAT@RASOI-KITCHEN.COM

BOOK ONLINE: WWW.RASOI-KITCHEN.COM

FACEBOOK: RASOI.LENZIE

