

RICE

Basmati Rice	4 / 6
Royal Indian long grain rice	
Jeera Rice	5 / 7
Basmati rice cooked with tempered cumin seeds	
Saffron Rice	4.5 / 6.5
Indian Basmati rice infused with saffron for a light flavour	
Kashmiri Rice	5 / 8
Indian long grain rice infused with the flavours of authentic nuts	
Vegetable Rice	6 / 8
Basmati rice cooked with fresh seasonal vegetables	
Coconut Rice	5 / 8
Fragrant Basmati rice infused with crushed coconuts	
Veg Pulao	10/ 12
Bold and flavorful Indian rice dish with peas, carrots and potatoes	
Hyderabadi Chicken Dum Biryani	13
Biryani rice cooked in authentic spices in a pot and layered marinated chicken mixed in a special spice mix	
Hyderabadi Mutton Dum Biryani	14
Biryani rice cooked in authentic spices in a pot and layered marinated lamb mixed in a special spice mix	
Hyderabadi Dum Veg Biryani	12
Vegetables and rice in a spicy preparation cooked in the pot	

BREADS

Tandoori Roti	3
Indian flatbread made with wholemeal flour, cooked in the tandoor	
Naan/ Butter Naan	3.5
Fluffy Indian flatbread made with flour, yeast and light spices	
Garlic Naan	3.5
Naan topped with a layer of cooked garlic	
Cheese Garlic Naan	4
Naan stuffed with cheese and topped with a layer of garlic	
Kashmiri Naan	4.5
Naan stuffed with cashews, raisins and coconut	
Keema Naan	4.5
Naan stuffed with minced lamb with aromatic herbs and spices	
Pudhina Paratha	4.5
Crispy, flaky flatbread flavoured with crushed mint leaves	
Masala Kulcha	4.5
Flatbread prepared with spiced potatoes and paneer stuffing	

Onion Kulcha	4.5
Kulcha stuffed with chopped onions, green chillies and coriander	
Aloo Paratha	4.5
Soft, fluffy flatbread stuffed with a spicy potato filling, served with pickle and raita	

INDO-CHINESE STARTERS

Crispy Honey-Chilli Potatoes	12
Batter fried potato straws glazed in a sweet soy and chilli sauce	
Veg Manchurian	13
Minced veg dumplings cooked in a spicy Indo-Chinese sauce	
Chicken Manchurian	13
Minced chicken dumplings cooked in a spicy Indo-Chinese preparation	
Gobi Manchurian	13
Minced cauliflower dumplings cooked in a spicy Indo-Chinese preparation	
Chicken Lollipop	13
Marinated spicy chicken drumettes batter fried in cornflour, served with schetzwan sauce	
Chilli Chicken	14
Crispy chicken tossed in chilli sauce with bell peppers and onions	
Chilli (Paneer/ Mushroom)	13
Crispy cottage cheese/mushroom chunks lightly tossed in chilli sauce with bell peppers and onions	
Chilli (Prawn/ Fish)	15
Your choice of seafood lightly tossed in chilli sauce with bell peppers and onions	
Paneer 65	13
Crispy fried cottage cheese cubes tossed in a tangy sauce with curry leaves	
Chicken 65	14
Crispy fried diced chicken tossed in a tangy sauce with curry leaves	
Fish 65	15
Crispy fried fish fillets tossed in a tangy sauce with curry leaves	

NOODLES AND RICE

Veg Hakka Noodles	13
Street style Indo-Chinese recipe tossed in soy sauce, chilli and pepper corn	
Chicken Schetzwan Noodles	14
Spicy stir-fried chicken noodles with schetzwan sauce	
Veg Schetzwan Noodles	14
Spicy stir-fried vegetable noodles with schetzwan sauce	

Seafood Schetzwan Noodles	16
Spicy stir-fried seafood noodles with schetzwan sauce	
Seafood Chilli Garlic Noodles	16
Seafood noodles lightly tossed in a delicious chilli garlic sauce	
Veg Chilli Garlic Noodles	14
Vegetable noodles lightly tossed in a delicious chilli garlic sauce	
Veg Fried Rice	13
Vegetable-studded fried rice wok tossed in Indo-Chinese seasoning	
Chicken Fried Rice	14
Shredded chicken fried rice wok tossed in aromatic spices	
Schezwan Fried Rice	13
Vegetable fried rice wok tossed in light schetzwan sauce	
Egg Fried Rice	14
Scrambled egg wok tossed in Indo-Chinese seasoning	
Singapore Fried Rice	14
Egg fried rice wok tossed in a spicy mix of aromatic spices, sesame oil and soy sauce	

SIDES

Raita	3
Spiced yoghurt mixed with finely chopped cucumber and onions	
Papadums	2
Thin, crispy fried flatbread	
Kachumber Salad	5
Refreshing salad made with chopped tomatoes, cucumbers, onions, lemon juice, and chili peppers.	
Chutney (Mango/ Tamarind/ Mint)	3
House-made pickle in your choice of condiment	
Mixed Pickle	3
House made with raw mangoes, peppers and onions	

DESSERT

Gulab Jamun (4 pcs)	10
Milk based dough balls soaked in a rose flavoured sugar syrup	
Gaajar Ka Halwa	12
Indian milk pudding made with shredded carrots, sugar, ghee and nuts	
Jalebi (4 pcs)	10
Deep fried circular pretzels soaked in sugar syrup	



tandoori indian kitchen

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INDIAN STREET FOOD	
Pani Puri (8 pieces)	10
Crispy-fried puffed balls filled with potato, chickpeas and onions. Served with mint and tamarind flavoured water	
Aloo Tikki	10
Spicy potato patties shallow fried and topped with our special seasoning	
Aloo Tikki Ragra Chaat	12
Spicy potato patties layered with chickpeas, yoghurt, tamarind and mint chutney	
Vegetable Samosa	10
Indian pastry filled with spiced potato and peas, served with tamarind chutney	
Samosa Chaat	12
Samosas layered with yoghurt, tamarind and mint chutney, and spices	
Papdi Chaat (+Ragda..\$2)	10
Crispy flour disks layered with potatoes, chickpeas, yogurt, mint, tamarind chutney and sev	

STARTERS	
Onion Bhaji	6
Our take on the classic onion rings	
Vegetable Pakora	6
Assorted vegetables fried in a chickpea batter	
Chicken Pakora	10
Diced chicken dipped in a chickpea batter and shallow fried	
Amritsari Fish	12
Spicy battered fish fillets, marinated in traditional Indian spices	

TANDOORI STARTERS	
Seekh Kebab	12
Minced lamb meat mixed with traditional herbs & ground spices	
Chicken Tikka	12
Boneless chicken marinated in yoghurt, ginger garlic and spices	
Chicken Malai Tikka	14
Boneless chicken marinated in herbs and spices with cream	
Tandoori Chicken (Half/ Full)	12/ 18
Whole chicken pieces marinated in tandoori spices & hung curd	

Fish Tikka	16
Flavorful fish fillets cooked using tandoori masala and yogurt	
Tandoori Prawns	17
Tiger prawns marinated in tandoori spices and skewered	
Tandoori Mushrooms	15
Button mushrooms marinated in tandoori spices & hung curd	
Paneer Tikka	14
Cottage cheese marinated in a creamy spicy yoghurt marinade	
Tandoori Champ	14
Soya chunks cooked in a fragrant herb and yoghurt marinade	
Tandoori Platter	25
Chef's selection of our signature tandoori items served with salad and mint chutney	

VEG CURRIES	
Daal Makhani	12
Black lentils cooked in a traditional buttery preparation	
Daal Tadka	13
Yellow lentils tempered with ghee, mustard seeds, garlic, chilies & curry leaves	
Channa Masala	13
Chickpeas cooked with fresh tomato, cumin and spices	
Mix Vegetable Curry	13
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
Shahi Paneer	13
Rich white gravy cooked with fenugreek, peas, and cashews	
Methi Malai Matar	13
Cottage cheese served in a rich almond & cashew based gravy	
Malai Kofta	13
Cottage cheese dumplings mixed with nuts and minced vegetables, cooked in a mild creamy gravy	
Paneer Butter Masala	13
A rich and creamy curry using onion, tomato and cashew paste	
Palak Paneer	13
Cottage cheese simmered in a creamy spinach sauce	

Soya Champ Masala	14
Tender soya chunks cooked in a classic onion and tomato based gravy with spices	
Aloo Baingan	13
Eggplant and potato cooked in fragrant Indian spices	
Bhindi Do Pyaza	14
North Indian dish made with okra, spices, herbs & double the amount of onions	
Pumpkin Masala	13
A traditional onion and tomato based spicy pumpkin mash	
Baingan Ka Bharta	14
A smoky eggplant stir-fry mash cooked in traditional Indian spices	
Kadhai Paneer	13
Popular cottage cheese recipe tossed in bell peppers and onions	
Navratan Korma	14
A mixed vegetable curry dish loaded with nuts and fruits	

CHICKEN	
Butter Chicken	15
Boneless chicken cooked in a creamy tomato and cashew curry	
Chicken Tikka Masala	15
Chicken fillets cooked in the tandoori oven and pan fried with diced onions, green capsicum and a mild red gravy	
Chicken Kadhai	15
Homestyle chicken curry with fresh spices, ginger and vegetables	
Chicken Vindaloo	16
Famous Goan recipe made using a spicy vinegar based curry	
Chicken Korma	15
Boneless chicken cooked in a yellow cashew based curry	
Saag Chicken	16
Boneless chicken cooked in a north Indian style spinach base	
Chicken Jalfrezi	15
Tender chicken pieces cooked in a spicy tomato and onion curry	
Madras Chicken	15
A south Indian recipe made using curry leaves and coconut milk	

LAMB/ GOAT	
Rogan Josh	15
Your choice of meat cooked in a yoghurt and tomato based curry with fragrant spices	
Madras Lamb	15
Tender meat cooked in a south Indian recipe made using curry leaves and a dash of coconut milk	
Lamb Vindaloo	16
Homestyle spicy slow cooked lamb using fragrant spices	
Goat Curry	16
Meat cooked in our homemade spicy vinegar based curry	
Mutton Kadhai	15
Tender goat prepared with ginger, garlic, tomatoes and chilli	
Saag Gosht	16
Slow cooked mutton in a traditional gravy using fragrant spices	
Lamb Korma	16
Creamy preparation of lamb cooked in a cashew based yellow gravy with a dash of light cream	

SEAFOOD	
Goan Fish Curry	15
Famous Goan dish prepared with fragrant spices and a dash of coconut milk	
Fish Vindaloo	15
Fresh fish fillets cooked in our homemade spicy vinegar based curry	
Prawn Masala	16
Tiger prawns marinated in authentic spices and cooked in a thick gravy	
Malabar Fish Curry	16
Famous south Indian curry made with coconut milk and curry leaves	
Prawn Vindaloo	16
Tiger prawns cooked in our own spicy vinegar based sauce	
Chilli Garlic Fish	16
Fresh fish fillets wok tossed in a chilli garlic sauce using onions and bell peppers	
Chilli Garlic Prawns	16
Tiger prawns wok tossed in a chilli garlic sauce using onions and bell peppers	