

# Rasoi Sharing Feast

*A curated tasting experience designed for sharing.  
Minimum two guests.*

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## TO START

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*All starters presented together to share*

### **Mini Poppadums (V)**

*With mint chutney, mango relish and spiced onion salsa.*

### **Aloo Tikka Chaat (V) or Vegetable Samosas (V)**

*Crispy potato cakes with channa masala — or — golden samosas with tamarind chutney.*

### **Honey Sticky Chicken or Chicken Tikka**

*Sweet, sticky and glazed — or — our smoky tandoor classic.*

### **Amritsari Fish**

*Crispy white fish bites in a spiced gram-flour batter.*

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## THE MAINS

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*Choose ONE chicken curry · All mains brought to the table to share*

### **Old Delhi Butter Chicken or Chicken Chettinad**

*House signature in creamy tomato-butter — or — bold South Indian curry with black pepper & curry leaves.*

### **Lamb Rogan Josh**

*Slow-cooked lamb in a fragrant Kashmiri-spiced sauce.*

### **Daal Tadka (VE)**

*Yellow lentils tempered with cumin, garlic and chilli.*

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## ON THE SIDE

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*Served with all mains*

**Pilau Rice · Garlic Naan · Kachumber Salad**

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## TO FINISH

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*Choose one per person*

### **Warm Gulab Jamun**

*Spongy milk cake balls in rose-scented honey syrup with vanilla ice cream.*

### **Kulfi Sticks — Pistachio or Malai**

*Traditional Indian ice cream on a stick.*

**£35.00 per person**

*Three courses · From 2 guests*

*All dishes medium-spiced · Please inform your server of any preferences*

*All our food may contain traces of nuts.*

*Please inform us of any dietary requirements or allergies before ordering. V — vegetarian · VE — vegan · GF — gluten free*