



RASOI CHRISTMAS MENU



ENTRANTES

X-MAS SALMON GOLDEN

Salmon marinated in yoghurt and species and barbecue in clay oven

CHICKEN TAJ TIKKA

Chicken pieces Marinated overnight in cashew nuts, peppers, & soft cheese.

LAMB SHEEKH RASOI

Light spiced Minced lamb barbecued in clay oven served with special sauce.

SAMOSA

Golden triangles of mildly spiced stuffed potatoes and green peas.

PLATOS PRINCIPALES

LAMB MUGHLAI KORMA

Tender lamb cooked with rich creamy cashew nuts & saffron gravy.

CHICKEN TIKKA TAWA

Chicken marinated in spices and yogurt then baked in a Tandoor, cooked in our own special masala sauce.

DAL MAKHANI

A traditional famous combination of lentils, cooked steady over the dying ember of the tandoor overnight. Spiced & enriched with butter cream.

MALABAR PRAWAN

Prawn cooked in coconut milk and curry.

ACOMPAÑAMIENTOS

RAITA - Whipped yogurt with cucumber, garnished with crushed griddle cumin seeds.

ZAFRANI PULAO - aromatic basmati rice with saffron.

NAAN - Classic bread with leavened dough.

POSTRE - [Chef's selection]

DRINKS - WELCOME COPA, WINE(CAB. SAUVIGNON CHATELDON) & CAFE.

PRICE : 45€ P. P. Iva incl.

