

2019

— HAPPY NEW YEAR —

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New Year*

RASOI NEW YEAR MENU

ENTRANTES

TANDOORI SALMON

Salmon marinated in yoghurt and species and barbecue in clay oven

CHICKEN MUGHLAI 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 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

GULAB JAMON- Deep fried milk nuggets dunked in green cardamom flavoured syrup

DRINKS -INCLUDED A DRINK, GRAPES AND CHAMPAGNE

PRICE : 35€ P. P. Iva incl.