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Rasoi Indian restaurant

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Menu Prices — October 24, 2026

Rasoi Indian restaurant menu with prices in United States, updated July 2023:
116 items across 15 categories, prices from $1.99 to $24.99.

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Rasoi Indian restaurant Menu with Prices (United States)

Rasoi Indian restaurant menu with prices in United States, updated July 2023: 116 items across 15 categories, prices from $1.99 to $24.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/rasoi-indian-restaurant

Menu categories: Most Ordered · Appetizers · Salads · Soups · Bread · Biryani & Rice · Vegetable Specials · Chicken Specials · Lamb Specials · Tandoori Kababs · Indo Chinese · Side Orders · Desserts · Beverages · Specials

Most Ordered

ITEM	PRICE
21. Garlic Naan Naan bread baked in a tandoor, topped with fresh garlic and cilantro.	**$3.99**
51. Saag Paneer Golden-fried homemade cottage cheese cubes cooked in spinach, onions, tomatoes, and spices.	**$14.99**
61. Butter Chicken Boneless tandoori chicken simmered in a creamy tomato-based sauce with exotic spices and butter.	**$14.99**
60. Chicken Tikka Masala Boneless chicken roasted in a tandoor and simmered in a creamy tomato sauce with traditional Indian spices.	**$14.99**
1. Vegetable Samosa Deep-fried crisp pastries stuffed with mildly spiced potatoes and green peas.	**$4.99**
2. Vegetable Pakora Fresh vegetables typically including spinach, onions, and potatoes, dipped in chickpea flour batter and deep-fried.	**$4.99**
3. Aloo Tikki Galettes de pommes de terre et de pois écrasés, relevées de gingembre et d'ail, frites jusqu'à obtenir une teinte dorée...	**$4.99**
96. Gulab Jamun Milk dumplings deep-fried and soaked in sugar syrup, typically flavored with cardamom or rose water.	**$3.99**
33. Hyderabadi Chicken Biryani Basmati rice and marinated chicken cooked with special Indian herbs and spices in traditional Hyderabadi style.	**$14.99**
75. Tandoori Chicken Chicken marinated with yogurt, herbs, and spices, then cooked in a tandoor.	**$14.99**
23. Paneer Naan Naan bread typically stuffed with paneer (homemade cheese) and mild spices, baked in a tandoor (clay oven).	**$3.99**
47. Paneer Tikka Masala Paneer cubes typically marinated and grilled, then simmered in a creamy tomato sauce with onions and bell peppers.	**$13.99**

Appetizers

ITEM	PRICE
3. Aloo Tikki (Appetizers) Mashed potato and pea patties, seasoned with ginger and garlic, deep fried until golden brown.	**$4.99**
4. Chicken Nuggets Morceaux de poulet enrobés de chapelure assaisonnée puis frits jusqu'à obtenir une teinte dorée et croustillante.	**$6.99**
5. Special Aloo Tikki Potato cutlet topped with chickpeas, onion, yogurt, and two kinds of chutney.	**$7.99**
6. Chaat Samosa Pâtisserie croustillante, garnie de pommes de terre épicées et de pois, agrémentée de pois chiches, de yaourt, d'oignons...	**$7.99**
7. Special Papri Chaat Crispy fried dough wafers topped with chickpeas, potatoes, yogurt, and a blend of tangy tamarind and mint chutneys.	**$7.99**

ITEM	PRICE
8. Paneer Pakora Homemade cottage cheese dipped in chickpea flour batter and deep-fried.	**$8.99**
9. Chicken Pakora Boneless chicken breast dipped in seasoned chickpea batter and deep-fried.	**$8.99**
10. Mixed Vegetable Platter Assortment of vegetable samosas, pakoras, paneer pakoras, and aloo tikki.	**$9.99**
11. Chole Bhature Chickpeas cooked in a spiced curry served with deep-fried leavened bread.	**$10.99**
12. Chole Poori Chickpea curry typically served with deep-fried whole wheat bread.	**$10.99**
1. Vegetable Samosa (Appetizers) Deep-fried crisp pastries stuffed with mildly spiced potatoes and green peas.	**$4.99**
2. Vegetable Pakora (Appetizers) Fresh vegetables typically including spinach, onions, and potatoes, dipped in chickpea flour batter and deep-fried.	**$4.99**

Salads

ITEM	PRICE
13.Indian Salad Slices of onions and tomatoes	**$4.99**
14.Cucumber Salad Diced encumber and chopped tomato salad	**$5.99**

Soups

ITEM	PRICE
15. Tomato Soup Tomato Soup Rich tomato broth. Choose your spice: mild, regular, medium, medium hot, hot, extra hot.	**$3.99**

Bread

ITEM	PRICE
18. Poori Deep-fried whole wheat bread that puffs up when cooked.	**$3.99**
19. Paratha Whole wheat layered bread, typically buttered and cooked on a griddle.	**$3.99**
20. Bhatura Deep-fried, fluffy bread made with all-purpose flour and yogurt.	**$3.99**
21. Garlic Naan (Bread) Naan bread baked in a tandoor, topped with fresh garlic and cilantro.	**$3.99**
22. Onion Naan Naan bread typically stuffed with finely chopped onion and cilantro, baked in a clay oven.	**$3.99**
23. Paneer Naan (Bread) Naan bread typically stuffed with paneer (homemade cheese) and mild spices, baked in a tandoor (clay oven).	**$3.99**
24. Aloo Naan Naan stuffed with spiced mashed potatoes and baked in a tandoor.	**$8.99**
25. Chef Special Naan Naan stuffed with chicken, onions, homemade cheese, and light spices, baked in a tandoor clay oven.	**$4.99**

ITEM	PRICE
26. Aloo Paratha Whole wheat bread stuffed with seasoned mashed potatoes.	**$3.99**
27. Chili Naan Naan bread typically topped with fresh green chilies and cilantro, baked in a tandoor oven.	**$3.99**
16. Naan Leavened white flour bread baked in a traditional tandoor oven.	**$2.99**
17. Tandoori Roti O Whole wheat flatbread traditionally baked in a tandoor (clay oven), typically resulting in a slightly charred exterior.	**$3.29**

Biryani & Rice

ITEM	PRICE
34. Hyderabadi Lamb Biryani Basmati rice and marinated lamb, cooked with special Indian herbs and spices in a traditional Hyderabadi style.	**$15.99**
33. Hyderabadi Chicken Biryani (Biryani & Rice) Basmati rice and marinated chicken cooked with special Indian herbs and spices in traditional Hyderabadi style.	**$14.99**
30. Vegetable Biryani Basmati rice and mixed vegetables flavored with ginger, garlic, and Indian herbs, cooked on low heat.	**$13.99**
31. Chicken Biryani Basmati rice and chicken, richly flavored with ginger and garlic, cooked with Indian herbs on low heat.	**$14.99**
32. Lamb Biryani Basmati rice and lamb, richly flavored with ginger and garlic, cooked with Indian herbs on low heat.	**$15.99**
35. Shrimp Biryani Basmati rice and shrimp, richly flavored with ginger and garlic, cooked with onions, bell pepper, peas, cashew raisins,...	**$15.99**
28. White Rice Steamed basmati rice.	**$2.99**
29. Jeera Rice Basmati rice cooked with cumin seeds and topped with cilantro.	**$3.99**

Vegetable Specials

ITEM	PRICE
39. Aloo Mutter O Potatoes and green peas cooked in a mildly spiced onion and tomato-based sauce.	**$12.99**
40. Aloo Gobi Potatoes and cauliflower cooked with tomatoes, ginger, and onion gravy.	**$12.99**
41. Dal Makhani Black lentils and red kidney beans simmered with ginger, garlic, tomatoes, and spices.	**$12.99**
42. Tadka Dal @ Yellow lentils cooked with cumin seeds, onions, tomatoes, and Indian spices.	**$12.99**
43. Channa Masala and Chickpeas cooked with onions, tomatoes, ginger, garlic, and a blend of traditional Indian spices.	**$12.99**
44. Aloo Vindaloo and Wedges of potato cooked with onion gray, with a touch of tomato sauce and rinear.	**$12.99**
46. Mutter Paneer Cottage cheese cubes and green peas cooked in a creamy onion-tomato sauce with spices.	**$13.99**
47. Paneer Tikka Masala (Vegetable Specials) Paneer cubes typically marinated and grilled, then simmered in a creamy tomato sauce with onions and bell peppers.	**$13.99**

ITEM	PRICE

48. Kadai Paneer — **$14.99**
Cottage cheese cubes cooked with diced onion, green bell pepper, tomatoes, and freshly ground spices.

49. Navaratan Kohrma — **$12.99**
Nine vegetables, nuts, and fruits cooked in a rich tomato gravy.

50. Malai Kofta — **$13.99**
Golden fried cottage cheese and potato dumplings simmered in a creamy sauce, typically including cashews and raisins.

51. Saag Paneer (Vegetable Specials) — **$14.99**
Golden-fried homemade cottage cheese cubes cooked in spinach, onions, tomatoes, and spices.

52. Paneer Bhurji — **$15.99**
Grated paneer (Indian cottage cheese) cooked with onions, tomatoes, and a blend of Indian spices.

54. Special Punjabi Kadhi — **$12.99**
Crispy pastry dumpling stuffed with mildly spicy vegetables and cooked in a yogurt sauce

45. Aloo Saag and — **$12.99**
Potato cubes cooked with spinach and spices.

53. Bhindi Masala — **$13.99**
Cut okra cooked with onions, tomatoes, and Indian spices.

38. Saag Cholay — **$12.99**
Spinach and chickpeas cooked in a tomato and onion gravy.

37. Mixed Vegetables — **$12.99**
Fresh vegetables typically cooked with onions, tomatoes, and a blend of Indian spices.

Chicken Specials

ITEM	PRICE

57. Chicken Vindaloo — **$14.99**
Chicken cooked with potatoes in a tangy, spicy tomato-based vindaloo sauce.

58. Chicken Khorma — **$14.99**
Boneless chicken simmered in a mild creamy sauce with cashews and raisins.

59. Chicken Rogan Josh — **$14.99**
Chicken Rogan Josh: Boneless chicken cooked in a yogurt-based sauce with onions, tomatoes, garlic, and aromatic Indian s...

60. Chicken Tikka Masala (Chicken Specials) — **$14.99**
Boneless chicken roasted in a tandoor and simmered in a creamy tomato sauce with traditional Indian spices.

61. Butter Chicken (Chicken Specials) — **$14.99**
Boneless tandoori chicken simmered in a creamy tomato-based sauce with exotic spices and butter.

62. Chicken Saag — **$14.99**
Chicken cooked with fresh spinach, garlic, ginger, cream, and a blend of mild Indian spices.

63. Chicken Tikki Saag — **$14.99**
Clay pot roasted boneless chicken cubes cooked in lightly spiced spinach.

64. Chicken And Shrimp — **$14.99**
Chicken and shrimp cooked in a blend of onions, tomatoes, ginger, garlic, and spices.

65. Pepper Chicken — **$14.99**
Chicken cooked with onion garlic ginger and spices

55. Chicken Curry — **$14.99**
Chicken cooked in a blend of onions, tomatoes, ginger, garlic, and spices.

56. Chicken Kadai — **$14.99**
Boneless chicken cooked with diced onions, bell peppers, tomatoes, and spices in a traditional Indian wok.

Lamb Specials

ITEM	PRICE
68. Lamb Vindaloo Lamb Vindaloo: Lamb cooked with potatoes in a hot, tangy curry sauce with a touch of vinegar.	**$15.99**
69. Lamb Khorma Lamb cooked in a creamy rich gravy with cashews and raisins.	**$15.99**
70. Lamb Rogan Josh Tender chunks of lamb cooked with yogurt, tomatoes, and aromatic spices.	**$15.99**
71. Lamb and Shrimp Curry Lamb and shrimp cooked together in onions, tomatoes, ginger, garlic, and spices.	**$15.99**
72. Lamb Cholay Lamb cooked with chickpeas in a tomato and onion gravy.	**$15.99**
73. Lamb Kadai Lamb cooked with onions, bell peppers, tomatoes, and spices in an onion sauce.	**$15.99**
74. Lamb Chili Batter-fried lamb cubes tossed with diced bell peppers, onions, ginger, and garlic in a spicy sauce.	**$15.99**
66. Lamb Curry Lamb cooked in a blend of onions, tomatoes, ginger, garlic, and spices.	**$15.99**
67. Lamb Saag Lamb cooked with fresh spinach, onions, and tomatoes in a blend of mild Indian spices.	**$15.99**

Tandoori Kababs

ITEM	PRICE
78. Tandoori Shrimp Jumbo shrimp marinated in yogurt and spices, cooked in a clay oven.	**$15.99**
80. Chicken Seekh Kabab Minced chicken mixed with herbs and spices, skewered, and roasted in a tandoori clay oven.	**$15.99**
81. Lamb Seekh Kabab Minced lamb mixed with onions, peppers, ginger, garlic, and spices, skewered and grilled in a tandoor.	**$16.99**
82. Mixed Grill Assortment of tandoori chicken, chicken tikka, lamb seekh kabab, shrimp, and naan, cooked in a clay oven.	**$17.99**
79. Tandoori Fish Fish marinated with yogurt, herbs, and spices, then cooked in a clay oven.	**$15.99**
75. Tandoori Chicken (Tandoori Kababs) Chicken marinated with yogurt, herbs, and spices, then cooked in a tandoor.	**$14.99**
76. Chicken Tikka Boneless chicken marinated with yogurt, herbs, and spices, then cooked in a clay oven.	**$14.49**

Indo Chinese

ITEM	PRICE
85. Gobi-Manchurian Batter-fried cauliflower sautéed with onion, ginger, garlic, and mild spices, cooked in a tangy Manchurian sauce.	**$13.99**
86. Vegi-Manchurian Mixed vegetable balls deep-fried and tossed in a tangy, spicy Manchurian sauce with onions and bell peppers.	**$13.99**
87. Chilli Paneer Batter-fried cottage cheese cubes, tossed with diced onions and bell peppers in a spicy Indo-Chinese chili sauce.	**$13.99**

ITEM	PRICE
88. Chilli Chicken Batter-fried chicken cubes tossed with diced bell peppers, onions, ginger, and garlic, finished with a spicy Indo-Chines...	**$14.99**
89. Egg Fried Rice Basmati rice stir-fried with eggs, mixed vegetables, soy sauce, and spices.	**$9.99**
83. Vegetable Fried Rice Basmati rice stir-fried with diced carrots, cabbage, bell peppers, and garnished with spring onions.	**$8.99**
84. Chicken Fried Rice Basmati rice stir-fried with chicken pieces, mixed vegetables, soy sauce, and spices.	**$9.99**

Side Orders

ITEM	PRICE
92. Pickle Diced lime seasoned with mustard oil and spices. Very spicy.	**$1.99**
93. Papad Papad: Thin, crispy wafers made from lentil flour, typically flavored with black pepper and cumin seeds.	**$1.99**
90. Raita Homemade yogurt typically includes shredded cucumbers, tomatoes, and carrots, with a hint of mild spices.	**$2.99**
91. Yogurt Yogurt: A creamy and tangy dairy product, typically made from whole milk through bacterial fermentation.	**$1.99**

Desserts

ITEM	PRICE
96. Gulab Jamun (Desserts) Milk dumplings deep-fried and soaked in sugar syrup, typically flavored with cardamom or rose water.	**$3.99**
95. Rasamalai Cheese dumplings soaked in sweetened thickened milk, delicately flavored with cardamom and saffron.	**$4.99**
94. Rice Kheer Rice cooked with milk and sugar, typically flavored with cardamom, nuts, and raisins.	**$3.99**

Beverages

ITEM	PRICE
99. Mango Milk Shake Mango puree blended with milk, creating a classic Indian beverage.	**$3.99**
100. Mango Lassi Yogurt drink blended with mango puree, typically includes a touch of sugar and cardamom.	**$3.99**
101. Sweet Lassi Blended yogurt with milk and sugar, sometimes infused with cardamom or rose water.	**$2.99**
97. Chai Indian Tea (served Hot) Made with black tea, milk, sugar, and typically infused with spices like ginger, cardamom, cinnamon, and cloves.	**$2.99**
98. Soft Drinks Soft drinks: Coke, Diet Coke, Sprite, Fanta, Dr. Pepper, Lemonade.	**$2.49**

Specials

ITEM	PRICE

104. Gobi Pakora **$6.99**

Cauliflower florets dipped in a spiced chickpea batter and deep-fried.

106. Goat Curry **$16.99**

Goat cooked in a tomato and onion gravy with a blend of traditional Indian spices.

105. Chilli Pakoda **$6.99**

Deep-fried green chillies coated in a spiced chickpea flour batter.

102. Tandoor Platter **$24.99**

Tandoori chicken, tandoori shrimp, chicken tikka, tandoori wings, chicken seeks kabab, lamb seek kabad, drink

103. Tandoori Wings **$15.99**

Wings mixed with curd and spices