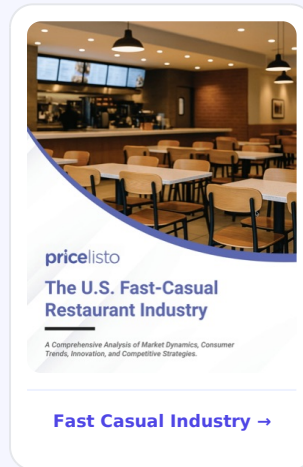




Rasoi Indian restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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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. Hyderabad Chicken Biryani Basmati rice and marinated chicken cooked with special Indian herbs and spices in traditional Hyderabad 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 False	\$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
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

ITEM	PRICE
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	
13.Indian Salad Slices of onions and tomatoes	\$4.99
14.Cucumber Salad Diced encumber and chopped tomato salad	\$5.99
Soups	
15. Tomato Soup Tomato Soup Rich tomato broth. Choose your spice: mild, regular, medium, medium hot, hot, extra hot.	\$3.99
Bread	
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
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

ITEM	PRICE
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	
34. Hyderabad Lamb Biryani Basmati rice and marinated lamb, cooked with special Indian herbs and spices in a traditional Hyderabad style.	\$15.99
33. Hyderabad Chicken Biryani (Biryani & Rice) Basmati rice and marinated chicken cooked with special Indian herbs and spices in traditional Hyderabad 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	
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
48. Kadai Paneer Cottage cheese cubes cooked with diced onion, green bell pepper, tomatoes, and freshly ground spices.	\$14.99
49. Navaratan Kohrma Nine vegetables, nuts, and fruits cooked in a rich tomato gravy.	\$12.99
50. Malai Kofta Golden fried cottage cheese and potato dumplings simmered in a creamy sauce, typically including cashews and raisins.	\$13.99

ITEM	PRICE
51. Saag Paneer (Vegetable Specials) Golden-fried homemade cottage cheese cubes cooked in spinach, onions, tomatoes, and spices.	\$14.99
52. Paneer Bhurji Grated paneer (Indian cottage cheese) cooked with onions, tomatoes, and a blend of Indian spices.	\$15.99
54. Special Punjabi Kadhi Crispy pastry dumpling stuffed with mildly spicy vegetables and cooked in a yogurt sauce	\$12.99
45. Aloo Saag and Potato cubes cooked with spinach and spices.	\$12.99
53. Bhindi Masala Cut okra cooked with onions, tomatoes, and Indian spices.	\$13.99
38. Saag Cholay Spinach and chickpeas cooked in a tomato and onion gravy.	\$12.99
37. Mixed Vegetables Fresh vegetables typically cooked with onions, tomatoes, and a blend of Indian spices.	\$12.99

Chicken Specials

ITEM	PRICE
57. Chicken Vindaloo Chicken cooked with potatoes in a tangy, spicy tomato-based vindaloo sauce.	\$14.99
58. Chicken Khorma Boneless chicken simmered in a mild creamy sauce with cashews and raisins.	\$14.99
59. Chicken Rogan Josh Chicken Rogan Josh: Boneless chicken cooked in a yogurt-based sauce with onions, tomatoes, garlic, and aromatic Indian s...	\$14.99
60. Chicken Tikka Masala (Chicken Specials) Boneless chicken roasted in a tandoor and simmered in a creamy tomato sauce with traditional Indian spices.	\$14.99
61. Butter Chicken (Chicken Specials) Boneless tandoori chicken simmered in a creamy tomato-based sauce with exotic spices and butter.	\$14.99
62. Chicken Saag Chicken cooked with fresh spinach, garlic, ginger, cream, and a blend of mild Indian spices.	\$14.99
63. Chicken Tikki Saag Clay pot roasted boneless chicken cubes cooked in lightly spiced spinach.	\$14.99
64. Chicken And Shrimp Chicken and shrimp cooked in a blend of onions, tomatoes, ginger, garlic, and spices.	\$14.99
65. Pepper Chicken Chicken cooked with onion garlic ginger and spices	\$14.99
55. Chicken Curry Chicken cooked in a blend of onions, tomatoes, ginger, garlic, and spices.	\$14.99
56. Chicken Kadai Boneless chicken cooked with diced onions, bell peppers, tomatoes, and spices in a traditional Indian wok.	\$14.99

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

ITEM	PRICE
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 Choley 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
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

ITEM	PRICE
84. Chicken Fried Rice Basmati rice stir-fried with chicken pieces, mixed vegetables, soy sauce, and spices.	\$9.99
Side Orders	
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	
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	
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	
104. Gobi Pakora Cauliflower florets dipped in a spiced chickpea batter and deep-fried.	\$6.99
106. Goat Curry Goat cooked in a tomato and onion gravy with a blend of traditional Indian spices.	\$16.99
105. Chilli Pakoda Deep-fried green chillies coated in a spiced chickpea flour batter.	\$6.99

ITEM	PRICE
102. Tandoor Platter Tandoori chicken, tandoori shrimp, chicken tikka, tandoori wings, chicken seeks kabab, lamb seek kabad, drink	\$24.99
103. Tandoori Wings Wings mixed with curd and spices	\$15.99