





SMALL PLATE

- 1

**Petit Vada Pau** (Lip smacking dish)  
Spiced, batterd potatoes served in a lightly toasted pav bun with green coriander, tamarind and dry garlic chutney

£6
- 2

**Jhinga Pura**  
Marinated prawns wrapped in crispy pastry, with spiced pineapple and cucumber sambal

£7
- 3

**Samosa Chatt**  
Spiced aloo matar samosa doused with mild sweet yogurt, tamarind and fresh mint chutney

£7
- 4

**Fresh Roll**  
Rice paper filled with vermicelli noodle, avocado, chicken and prawn, with spiced peanut dip

£6
- 5

**Salt and Chilli Calamari**  
Golden calamari tossed with crispy garlic, fresh chilli and salt, served with spicy mayo and lime

£7
- 6

**Murgh Hariali Tikka**  
Diced chicken skewers marinated in spiced yogurt and herbs cooked in the tandoor

£8
- 7

**Some Tum Salad**  
Green papaya tossed with fine beans, cherry tomato, fresh chilli and peanuts in lime and palm sugar dressing

£8
- 8

**Golgappa £7**  
Mumbai's popular cold chatt puri stuffed with spiced potatoes, chickpeas & tamarind. Served with infused water

£7
- 9

**Ronaki sheikh kebab**  
Grounded lamb, fresh green chillies, root ginger, garlic, chopped fresh coriander & red onions. Served with mint yogurt sauce.

£8
- 10

**Poppadom Morsels**  
Mini poppadom topped with spiced prawn and chicken

£7
- 11

**Steam Dumpling**  
Prawns and chicken dumplings served with ginger soy and sambel

£8

SCARLET  
rasoi

GRILL PLATE

- 12

**Tandoori Chicken**  
Half scewered chicken on the bone marinated in spiced yogurt and cooked in the tandoor, served with masala potato and salad

£12
- 13

**Lemongrass Lamb**  
Lamb chops marinated with lemongrass and spices, glazed with tamarind and served with Asian slaw and garlic rice

£13
- 14

**Gunpowder Paneer**  
Smoky spiced paneer cooked in the tandoor, with roti and mint yogurt chutney

£10
- 15

**Tandoori Salmon Tikka**  
Succulent pieces of fresh salmon marinated on yogurt, flavoured with cinnamon, star anise and broiled sesame seed

£14

ACCOMPLISHMENTS

- Fresh Naan** (plain, garlic, butter, cheese)

£3 - £4
- Rice** (plain, pilau, coconut)

£2.50 - £3
- Masala fries**

£4
- Cucumber raitha sauce**

£2
- Spinach and potatoes**

£3.5
- Aubergine Aloo**

£4
- Channa Masala**

£4

RASOI PLATE

- 16

**Garlic Chicken**  
Lightly buttered chicken wok flash with lemongrass and chilli in a sweet and sour tamarind sauce, served with steam rice

£12
- 17

**Nasi Scarlet**  
Shire fried rice with prawn, chicken, chilli jam and sweet basil, topped with shredded omelette

£10
- 18

**Tamarind Salmon**  
Fried salmon with lemongrass infused sweet and sour tamarind sauce, served with steam rice

£14
- 19

**Scarlet Chicken Curry**  
Slow cooked chicken thigh in panang curry and lime leaves, served with steam rice

£12.50
- 20

**Kashmir Rogan Gost**  
Kashmiri lamb slow cooked with fresh, herbs and grounded spices garlic, ginger, cumin, chillies, coriander, cloves and cinnamon stick. Served with steam rice

£12
- 21

**Butter Chicken Curry**  
Tender grilled chicken cooked in a creamy buttery curry sauce, served with pilau rice and plain naan

£12
- 22

**Petit dosa**  
Popular South Indian crepes served with dall sambar and coconut chutney

£10
- 23

**Pad Thai prawn**  
Rice noodles stir fry with egg, sweet turnip, tofu, beansprouts and Chinese chives

£12
- 24

**Laksa**  
Noodle soup with rice vermicelli, prawn, chicken and fried tofu in coconut broth, topped with half boiled egg

£12.50
- 25

**Indian Mee Goreng**  
Stir fry egg noodles with prawns, chicken, egg and Asian greens, topped with fresh chilli and shallot

£13