





SMALL PLATE

- 1

Thai Prawn Crackers

Served with sweet chilli

£4.00
- 2

Petit Vada Pau (Lip smacking dish) ⑤

Spiced, battered potatoes served in a lightly toasted pav bun with green coriander, tamarind and dry garlic chutney

£8.00
- 3

Samosa Chatt ⑤

Spiced aloo matar samosa doused with mild sweet yogurt, tamarind and fresh mint chutney. Sprinkled with fresh pomegranate

£8.00
- 4

Tom Yum Prawns 🌶🌶🌶

Hot n sour soup fragrance with lemongrass and lime leaves

£8.00
- 5

Jhinga Pura

Golden crispy prawns with sweet chilli dip

£8.00
- 6

Crispy Wontons

Fried wonton filled with prawns and chicken and served with sweet chilli dip

£8.00
- 7

Golgappa ⑤

Mumbai's popular cold chatt puri stuffed with spiced potatoes, chickpeas & tamarind. Served with nfused water

£8.00
- 8

Chicken Tikka

Diced chicken skewers marinated in spiced yogurt and herbs cooked in the tandoor

£9.00
- 9

Ronaki Sheikh Kebab

Grilled spiced mince lamb with red onion salad and mint yoghurt

£9.00
- 10

Salt and Chilli Calamari 🌶

Golden calamari tossed with crispy garlic, fresh chilli and salt, served with spicy mayo and lime

£9.00
- 11

Petit dosa ⑤

Popular South Indian crepes served with sambal and coconut chutney

£10.00

SCARLET

rasoi

GRILL PLATE

- 12

Tandoori Chicken

Half skewered chicken on the bone marinated in spiced yogurt and cooked in the tandoor, served with masala potatoes and salad

£13.00
- 13

Lemongrass Lamb 🌶

Lamb chops marinated with lemongrass and spices, glazed with tamarind and served with Asian slaw and plain rice

£14.00
- 14

Gunpowder Paneer ⑤

Smoky spiced paneer cooked in the tandoor, with naan bread and mint yogurt chutney

£12.00
- 15

Tandoori Salmon Tikka

Grilled salmon infused with cinnamon, star anise and toasted sesame seeds. Served with naan

£16.00
- 16

Chicken Shashlik

Diced chicken skewers marinated in spiced yogurt and herbs cooked in the tandoor with peppers and onions, served with naan and mint yogurt

£13.00

ACCOMPLIMENTS

- Plain or Butter Naan

£3.00
- Garlic Naan

£3.50
- Cheese Naan

£4.00
- Plain Rice

£3.00
- Pilau Rice

£3.50
- Masala Fries ⑤

£4.95
- Cucumber Raitha Sauce

£2.50
- Veg Samosas (2 pieces) ⑤

£6.00

Allergy? If you have any allergies or intolerance please ask our staff

Vegetarian ⑤    Vegan ⑤    Nuts ⑤    Heat 🌶🌶🌶

حلال

RASOI PLATE

- 17

Kashmir Lamb

Lamb slow cooked with fresh herbs and grounded spices, garlic and ginger. Served with pilau rice and salad.

£13.95
- 18

Butter Chicken Curry ⑤

Tender grilled chicken cooked in a creamy buttery curry sauce, served with pilau rice and Asian Slaw.

£13.95
- 19

Meera Sodha

Grilled salmon with spinach curry infused with star anise. Served with rice.

£15.95
- 20

Murgh Ka Salan 🌶🌶

Boneless chicken slow cooked with grounded spices, herbs, fresh curry leaves and ginger. Served with pilau rice and salad.

£13.95
- 21

Chicken Panang

Chicken cooked with coconut milk and shredded lime leaves. Served with rice.

£13.95
- 22

Khao Pad

Fried rice with chicken, prawns, egg and veg.

£13.95
- 23

Pad Thai Prawns ⑤

Stir fry rice noodles with prawn, egg, beansprouts and peanut.

£13.95
- 24

Indian Mee Goreng 🌶🌶

Stir fry egg noodles with chicken, prawns and vegetables.

£13.95
- 25

Turmeric Dall ⑤

Yellow lentils slow cooked in turmeric and topped with ginger, garlic, coriander and Kashmiri chillies. Served with rice and salad.

£12.95
- 26

Aubergine Aloo ⑤

Aubergine and potatoes cooked in tomato with cumin and grounded masala and herbs. Served with rice and salad.

£12.95
- 27

Saag Paneer ⑤

Matured spinach cooked with Indian cottage cheese, herbs, garlic, ginger, gram masala and onion. Served with rice and salad.

£12.95
- 28

Channa Masala ⑤

Medium spicy curry with chickpeas and a rich tomato sauce, served with rice and salad.

£12.95