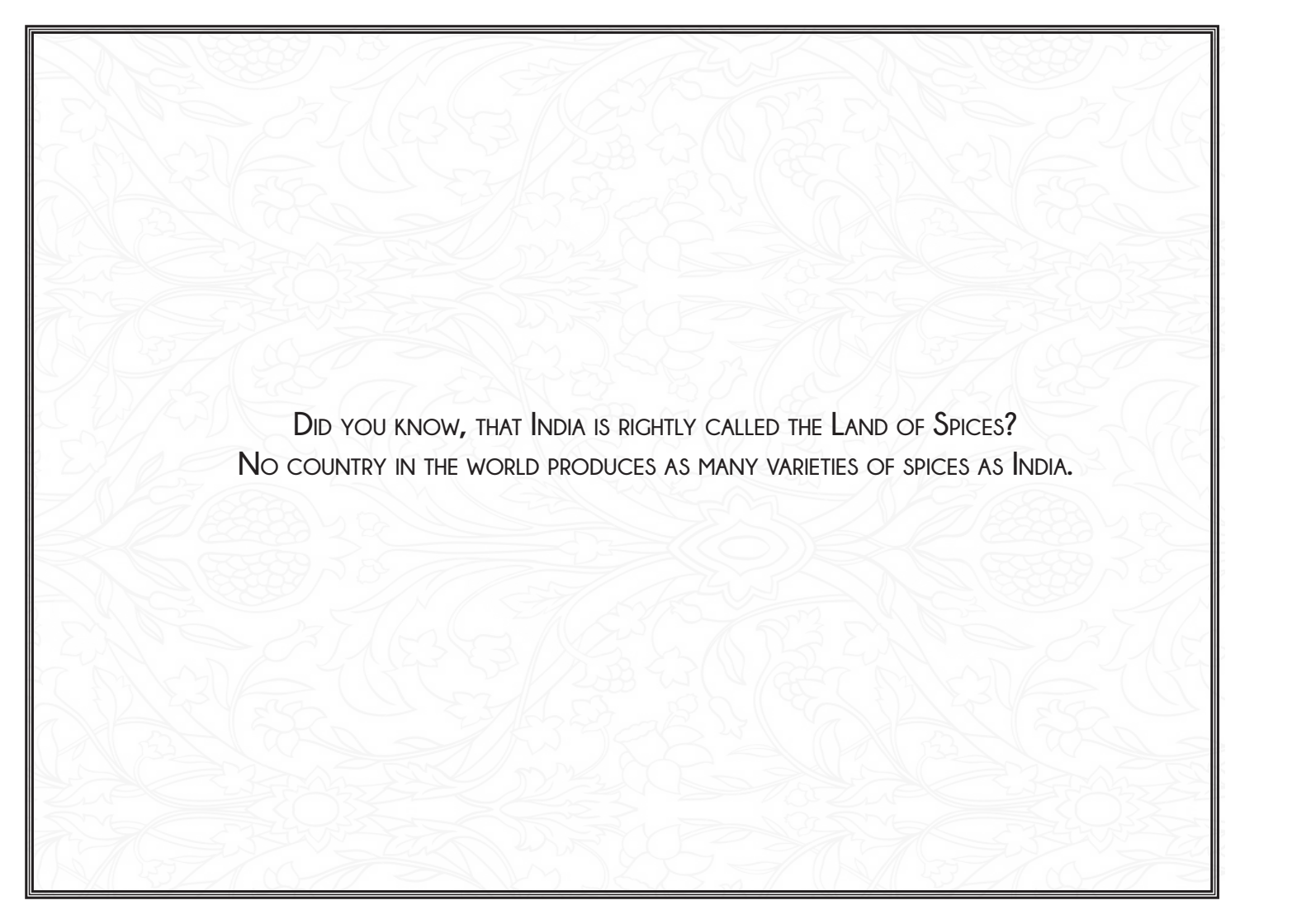




Rasoi

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menu



DID YOU KNOW, THAT INDIA IS RIGHTLY CALLED THE LAND OF SPICES?
NO COUNTRY IN THE WORLD PRODUCES AS MANY VARIETIES OF SPICES AS INDIA.

STARTERS / 80

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papadums

KRYDREDE MASALA CHIPS MED FORSKELLIGE CHUTNEYS

// SPICED MASALA CHIPS WITH DIFFERENT CHUTNEYS //



kurmuri tikka

KYLING MARINERET MED KARDEMOMME OG PEANUTS

// CHICKEN MARINATED WITH CARDAMOM AND PEANUT. SERVED WITH TOMATO BASE AND CORIANDER PESTO //



home made samosa (+15 dkk)

DEN BERØMTE INDISKE SNACK

// THE FAMOUS INDIAN SNACK //



vegetar pakora

GRØNTSAGER VENDT I KIKÆRTEMEL OG FRITERET. SERVERES MED SPRØD SALAT

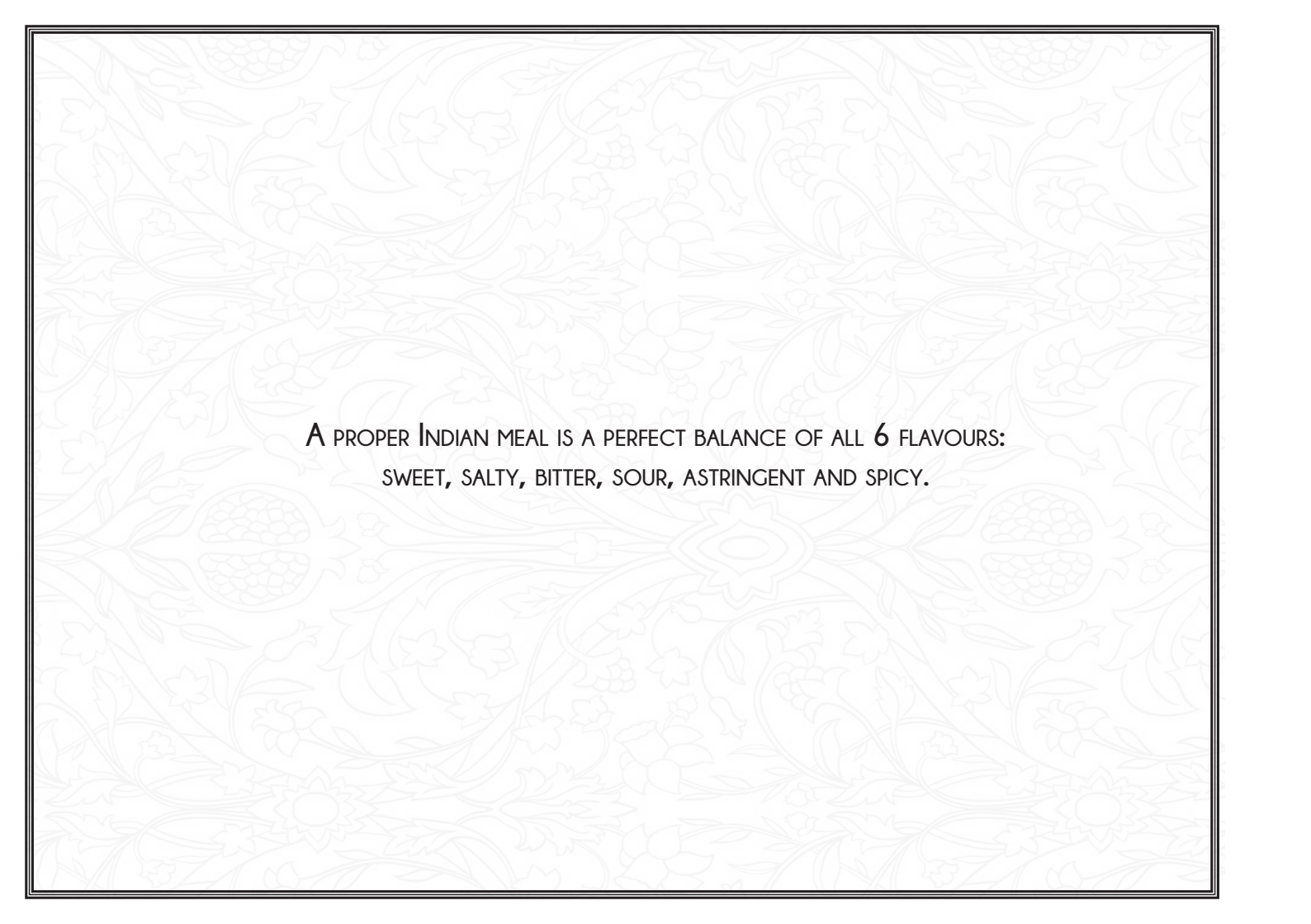
// VEGETABLES TURNED INTO CHICKPEA FLOUR AND DEEP-FRIED. SERVED WITH CHEF 'S SALAD //



shish kebab

GRILLEDE LAMMEKØDSRULLER. SERVERES MED SAUTERET GARNITURE

// GRILLED LAMB ROLLS. SERVED WITH CHEF 'S SALAD //



A PROPER INDIAN MEAL IS A PERFECT BALANCE OF ALL 6 FLAVOURS:
SWEET, SALTY, BITTER, SOUR, ASTRINGENT AND SPICY.

CHICKEN / 145

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butter chicken

TOMATFLØDESAUCE MED HONNING, SMØR OG CASHEWNØDDER

// CHUNKS OF TANDOORI CHICKEN TIKKA COOKED IN AROMATIC VELVET GRAVY //



chicken tikka masala

LØG OG PEBERFRUGTER I TOMAT MASALA SAUCE

// ONION AND BELL PEPPERS IN TOMATO MASALA GRAVY //



chicken madras

MARINERET OG TILBEREDT MED SENNEPSFRØ, KOKOSMÆLK, KNUST KOKOS, KNUST RØD CHILI SAMT KARRY BLADE

// MARINATED AND PREPARED WITH MUSTARD SEEDS, COCONUTMILK, CRUSHED RED CHILI AND CURRY LEAVES //



chicken korma

AROMATISKE KYLLINGESTYKKER, TILBEREDT I EN CREMET GUL CURRY MED KOKOSNØD OG MANDLER

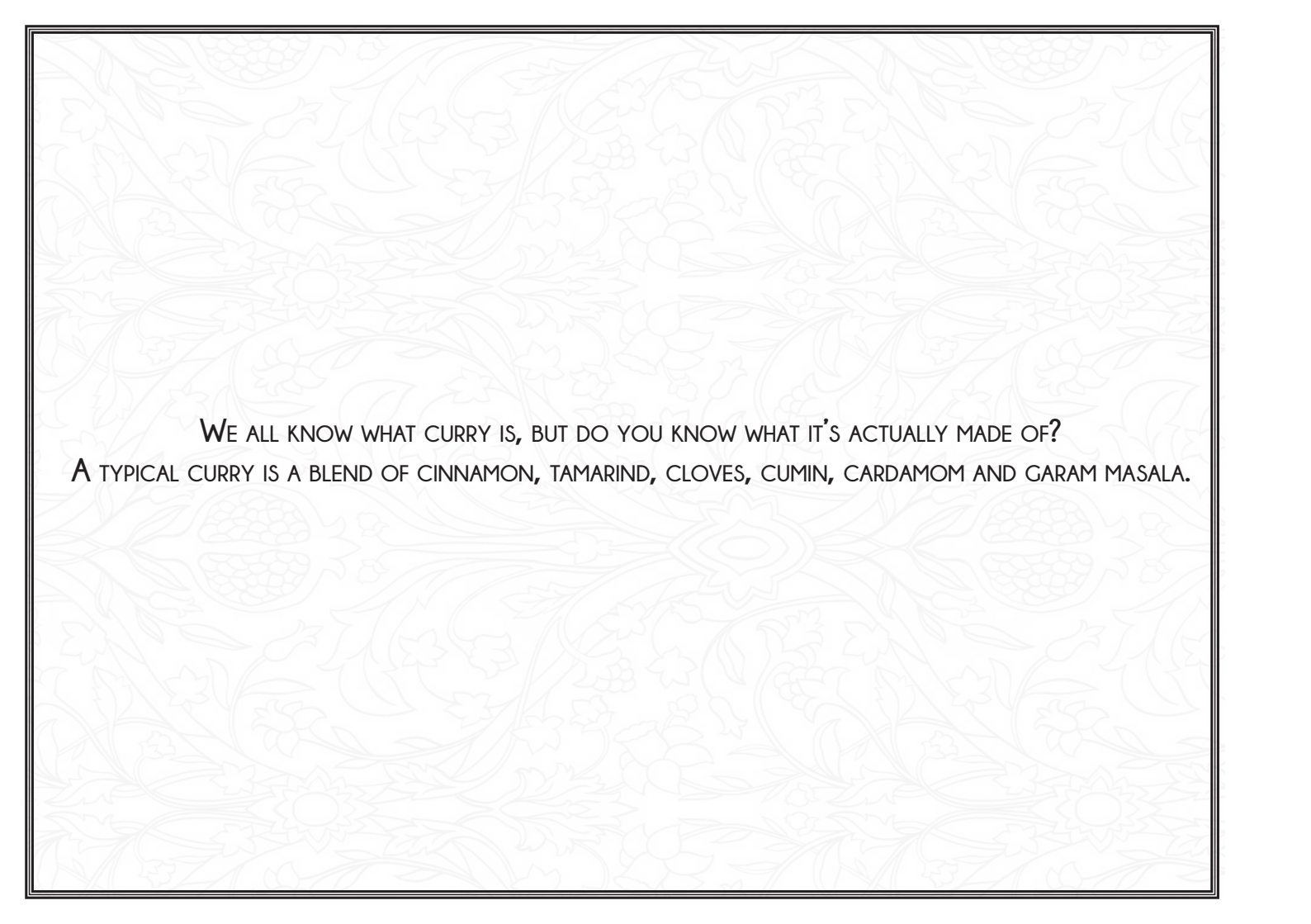
// AROMATIC CHICKEN CHUNKS PREPARED IN CREAMY, YELLOW CURRY WITH COCONUT AND ALMONDS //



murgh hydebaradi

SLOW COOKED KYLLINGESTYKKER TILBEREDT I YOGURT MED HELE KRYDDERIER FRISK KORIANDER OG MYNTE.

// SLOW COOKED CHICKEN CHUNKS MADE WITH YOGURT, FRESH CORIANDER, MINT LEAVES WITH WHOLE SPICES //



WE ALL KNOW WHAT CURRY IS, BUT DO YOU KNOW WHAT IT'S ACTUALLY MADE OF?

A TYPICAL CURRY IS A BLEND OF CINNAMON, TAMARIND, CLOVES, CUMIN, CARDAMOM AND GARAM MASALA.



lamb spinach

KRYDREDE LAMMESTYKKER I SPINAT

// TENDER CHUNKS OF LAMB, COOKED IN SPINACH GRAVY //



lamb rogan josh

LAM I TOMAT MASALA, ANISFRØ OG CHILI

// TENDER CHUNKS OF LAMB, COOKED IN BROWN ONION GRAVY //



lamb karahi

KRYDRET KARRYSAUCE MED LØG OG PEBERFRUGT

// TENDER CHUNKS OF LAMB IN SPICY SEMI-DRY AROMATIC GRAVY WITH ONION AND BELL PEPPER //



lamb vindaloo

SLOW COOKED LAMMESTYKKER MED INGEFÆR OG KRYDRET VINDALOO PASTE I EN MØRK BRUN SAUCE

// SLOW COOKED LAMB CHUNKS WITH GINGER AND SPICY VINDALOO PASTE IN DARK BROWN GRAVY //

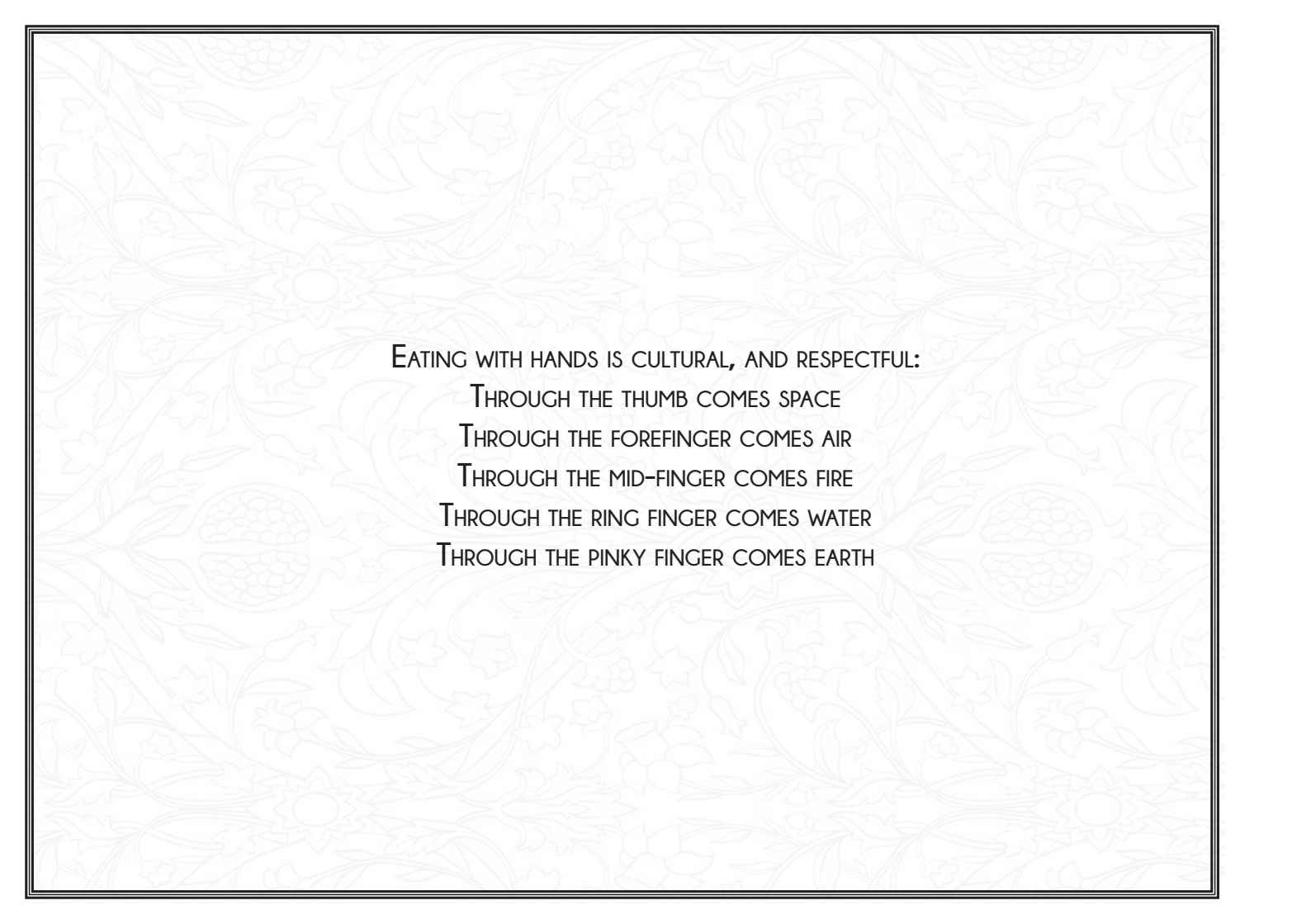


lamb rara

KRYDREDE LAMMESTYKKER TILBEREDT MED HELE KRYDDERIER OG SERVERET I HALVTØR SAUCE

// SPICY LAMB CHUNKS MADE WITH WHOLE SPICES, SERVED IN MINCED, SEMI-DRY GRAVY //





EATING WITH HANDS IS CULTURAL, AND RESPECTFUL:

THROUGH THE THUMB COMES SPACE

THROUGH THE FOREFINGER COMES AIR

THROUGH THE MID-FINGER COMES FIRE

THROUGH THE RING FINGER COMES WATER

THROUGH THE PINKY FINGER COMES EARTH



afghani tandoori chicken

KYLLINGELAR I AFGHANSK MARINADE AF YOGURT, FRISK CORIANDER OG CHILI.

LAVET PÅ TANDOOR, SERVERET MED SPRØDE GRILLEDE GRØNTSAGER SAMT MINT CHUTNEY

// CHICKEN LEGS IN AFGHANI MARINATION WITH YOGURT, FRESH CORIANDER AND CHILI,

MADE IN THE TANDOOR, SERVED WITH CRUNCHY GRILLED VEGETABLES ALONG MINT CHUTNEY ON THE SIDE //



lamb chops

GRILLET LAMMEKRONE I MASALA MARINERET MED SPRØDE, GRILLEDE GRØNTSAGER OG SENNEPSFRØ

KRYDRET KARTOFFELMOS. HERTIL MINT CHUTNEY

// LAMB CHOPS MARINATED IN TANDOORI MASALA MUSTARD SEED-SPICED MASHED POTATO ON THE SIDE,

SERVED WITH GRILLED, CRUNCHY VEGETABLES, ALONG MINT CHUTNEY //

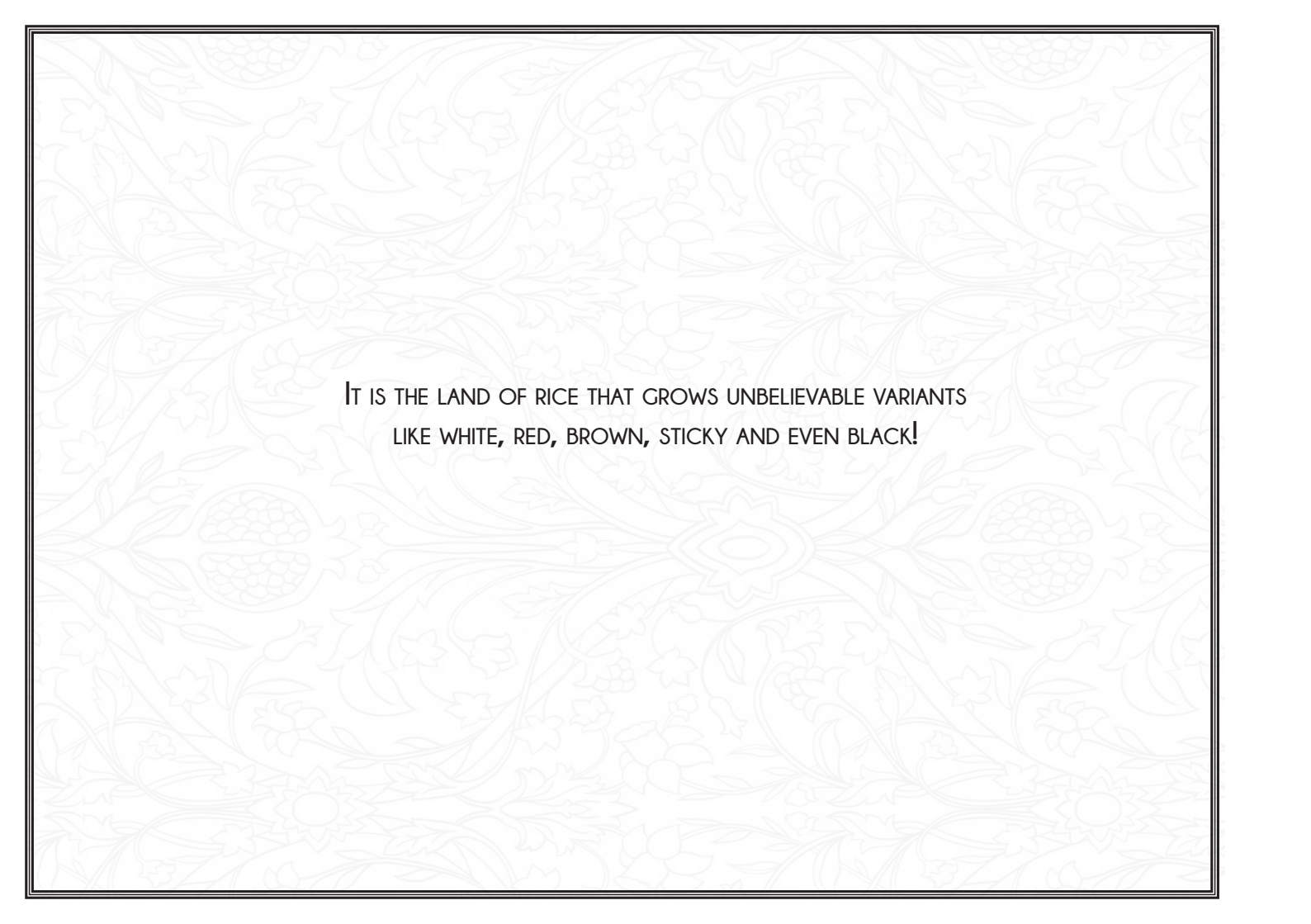


tandoori mix grill (+50 dkk)

SMAGFULDT MIX AF GRILLET LAM, KYLLING OG TIGERREJER MED SPRØDE, GRILLEDE GRØNTSAGER

// MARINATED MIX OF TANDOORI PRAWN, KURMURI TIKKA AND LAMB SHISH KEBAB SERVED WITH CRUNCHY, GRILLED VEGETABLES AND MINT CHUTNEY ON THE SIDE //





IT IS THE LAND OF RICE THAT GROWS UNBELIEVABLE VARIANTS
LIKE WHITE, RED, BROWN, STICKY AND EVEN BLACK!



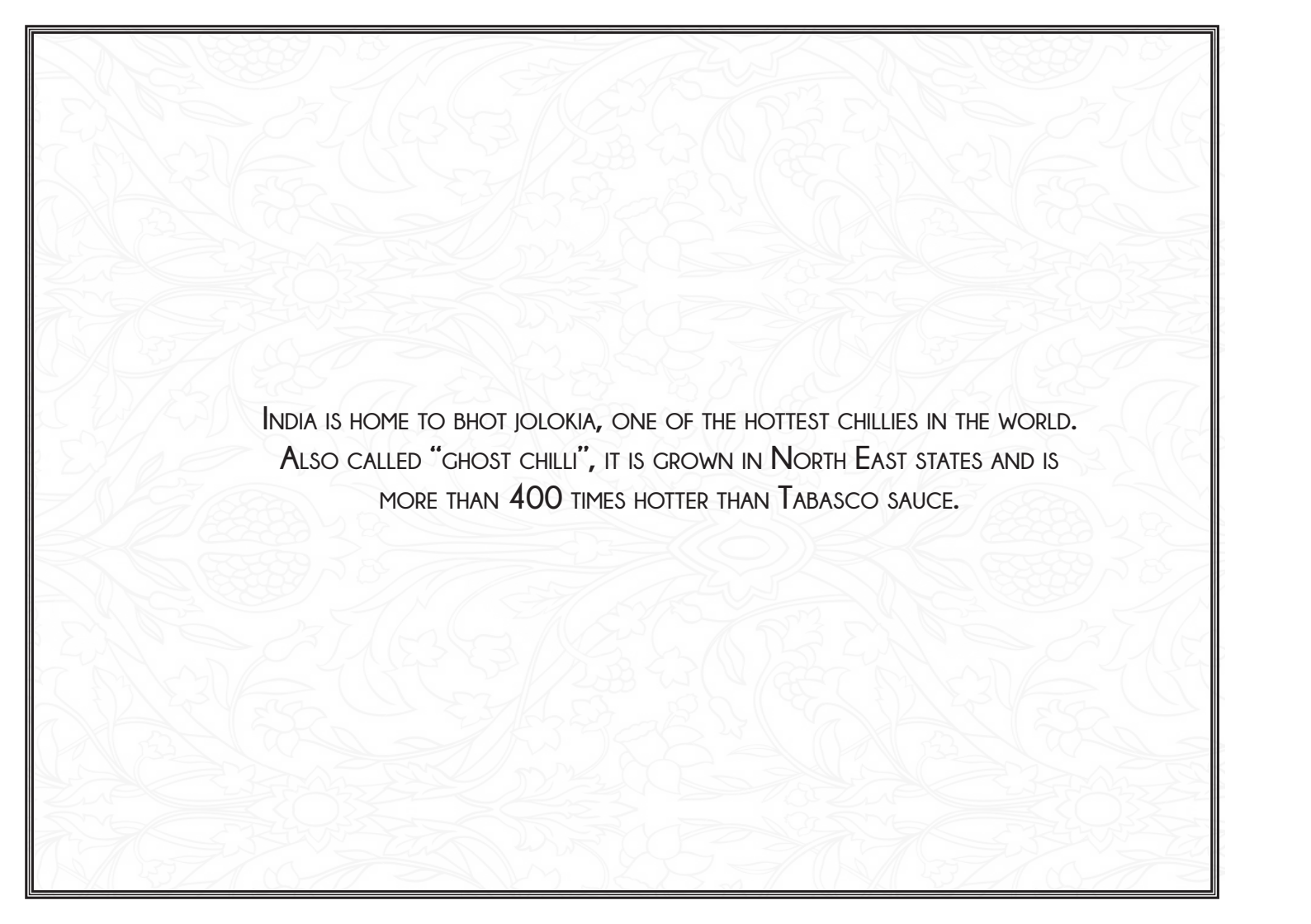
tandoori fish

MARINERET HELLEFISK PÅ BUND AF SENNEPSFRØ KRYDRET KARTOFFELMOS OG TOPPET MED TOMAT SALSA
// MARINATED HALIBUT SERVED WITH MUSTARD SEED-SPICED MASHED POTATO AT THE BOTTOM TOPPED
WITH TOMATO SALSA //



tandoori prawn

SAFRANMARINERET TIGERREJER SERVERET MED SPRØDE, GRILLEDE GRØNTSAGER
// SAFFRON MARINATED PRAWN SERVED WITH CRUNCHY, GRILLED VEGETABLES //



INDIA IS HOME TO BHOT JOLOKIA, ONE OF THE HOTTEST CHILLIES IN THE WORLD.
ALSO CALLED “GHOST CHILLI”, IT IS GROWN IN NORTH EAST STATES AND IS
MORE THAN **400** TIMES HOTTER THAN TABASCO SAUCE.

 daal e rasoi

LANGTIDSKOGTE LINSER. SORTE OG HVIDE LINSER SAMT KIDNEY BØNNER // OVERNIGHT COOKED BLACK LENTILS //

 paneer saag

HJEMMELAVET FRISKOST I SPINAT SAUCE // HOMEMADE COTTAGE CHEESE IN SPINACH SAUCE //

 mix veg

ÅRSTIDENS FRISKE GRØNTSAGER TILBEREDT I MASALA SAUCE

// GARDEN GREEN FRESH VEGETABLES COOKED IN MASALA GRAVY //

 paneer butter masala

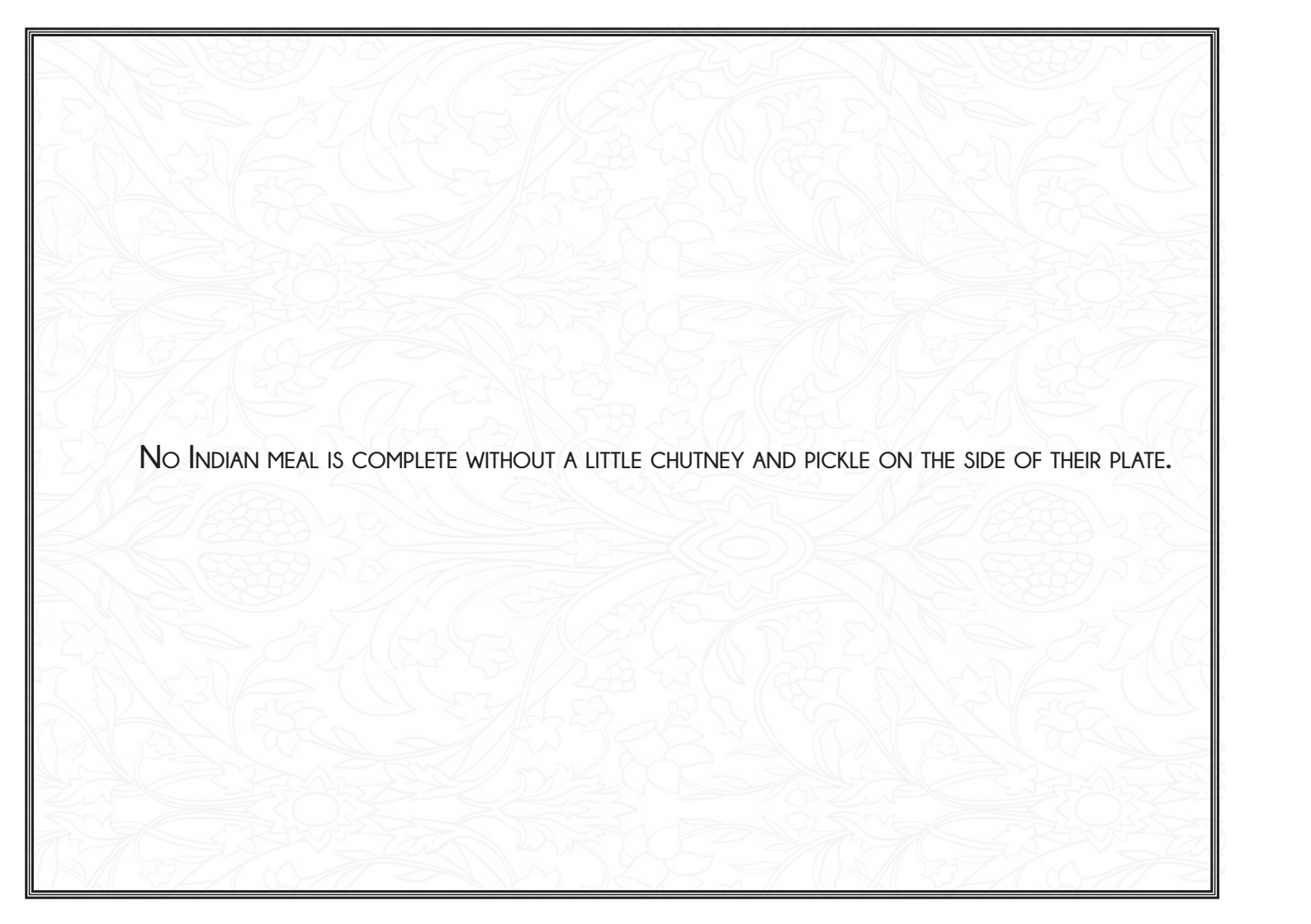
HJEMMELAVET OST I CREMET, SØD OG AROMATISK FLØJSBLØD SAUCE

// HOMEMADE CHEESE IN CREAMY, SWEET, AROMATIC VELVET GRAVY //

 bhindi do pyaza

LADY FINGER TILBEREDT MED LØG, TOMAT OG HELE KRYDDERIER I HALVTØR SAUCE

// LADY FINGER MADE WITH ONION AND TOMATO AND WHOLE SPICES IN A SEMI-DRY GRAVY //



NO INDIAN MEAL IS COMPLETE WITHOUT A LITTLE CHUTNEY AND PICKLE ON THE SIDE OF THEIR PLATE.

SIDES / 35

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Restaurant



pilou safran rice

BASMATIRIS MED SAFRAN // BASMATIRICE WITH SAFFRON //



matar pilau

STEGTE RIS MED GRØNNE ÆRTER OG HELE KRYDDERIER, TOPPET MED RISTET LØG
// FRIED RICE WITH GREEN-PEA AND WHOLE SPICES, TOPPED WITH FRIED ONION //



naan

FRISKBAGT NAAN MED SESAM // FRESHLY BAKED NAAN WITH SESAME //



garlic naan

FRISKBAGT NAANBRØD MED HVIDLØG // FRESHLY BAKED NAAN WITH GARLIC //



tandoori roti

FRISKBAGT FLADBRØD AF GRAHAMSMEL // FRESHLY BAKED BREAD OF GRAHAM FLOUR //



raita

KRYDRET YOGHURT MED TOMAT, AGURK OG KARTOFLER // YOGHURT WITH TOMATO, CUCUMBER AND POTATO //



rasoi salad

FRISK, SPRØD SALAT MED HJEMMEDYRKEDE SPIRER OG MIXET MED HJEMMERØRT DRESSING
// FRESH, CRUNCHY SALAD WITH HOME-GROWN SPROUTS MIXED WITH OUR HOUSE MADE DRESSING //



chutneys

SÆSONENS CHUTNEYS // SEASON TASTE OF CHUTNEYS //

ØKO GINGERSHOT /25

Brændende og passioneret ingefær - Gingershot

BOMBAY ORANGE /90

Gin, friskpresset appelsin, lime og honning - Gin, orange, lime and honey

DARK N'STORMY /95

Mørk rom, lime, angostura og ginger beer - Dark rum, lime, angostura and ginger beer

MOJITO /90

Mørk rom, mynte, rørsukker, lime og knust is - Dark rum, mint, sugar and crushed ice

RASOI GT /130

Roku gin, ingefær og tonic water - Roku gin, ginger and tonic water

GERANIUM GT /105

Geranium gin, agurk blend, tonic water - Geranium gin, cucumber blend tonic water

DIPLOMATICO ROM / 100

CRABBIES GINGER BEER /40

Ingefærøl med alkohol

Ginger beer with alcohol

COBRA Indisk fadøl - draft beer

lille - small / 40

stor - large / 70

WUNDERKIND ØKO VEGAN SODA / 35

Rebarber - Rhubarb / appelsin humle - orange / hyldeblomst - elderflower

FEVER TREE TONIC WATER - FEVER TREE GINGER BEER / 30

COCA COLA - COLA ZERO

lille - small / 35

stor - large / 60

MANGO LASSI / 45

MANGO JUICE / 35

DAGENS DETOX VAND - DAILY DETOX WATER / 25

RASOI VAND - RASOI WATER / 40

med eller uden brus - still or sparkling

VAND - WATER / 15

Restaurant

Ved allergener spørg tjeneren
Ikke EU Firmakort pålægges kortudstederens gebyr

Our main dishes do not contain the side orders



- Possible to prepare in vegan version

We kindly ask you to inform our waiters in advance about vegan, vegetarian and/or any special diet when taking the order.



By allergens ask the waiter

Non EU Business credit cards are subject to issuers fee