



Rasoi

Restaurant

menu

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THALI TASTING PLATE / 390

welkomst bobble / welcome bubble



sprøde rejer med salsa / crispy prawn with salsa
tossed salat / tossed salad



butter chicken

TOMATFLØDESAUCE MED HONNING, SSØR OG CASHEWNØDDER
// CHUNKS OF TANDOORI CHICKEN TIKKA COOKED IN AROMATIC VELVET GRAVY //

daal makhni

LANGTIDSKOGTE LINSE OG KIDNEYBØNNER I CREMET SAUCE
// OVERNIGHT COOKED LENTIL AND KIDNEY BEANS IN CREAMY SAUCE //

aloo jeera

KARTOFLER MED SPIDSKOMMEN OG URTER
// POTATO WITH SPICED CUMIN AND HERBS //



papad cone

SPRØD VAFFEL AF PAPADUM
// CRISPY CONE OF PAPADUM //

tandoori parantha

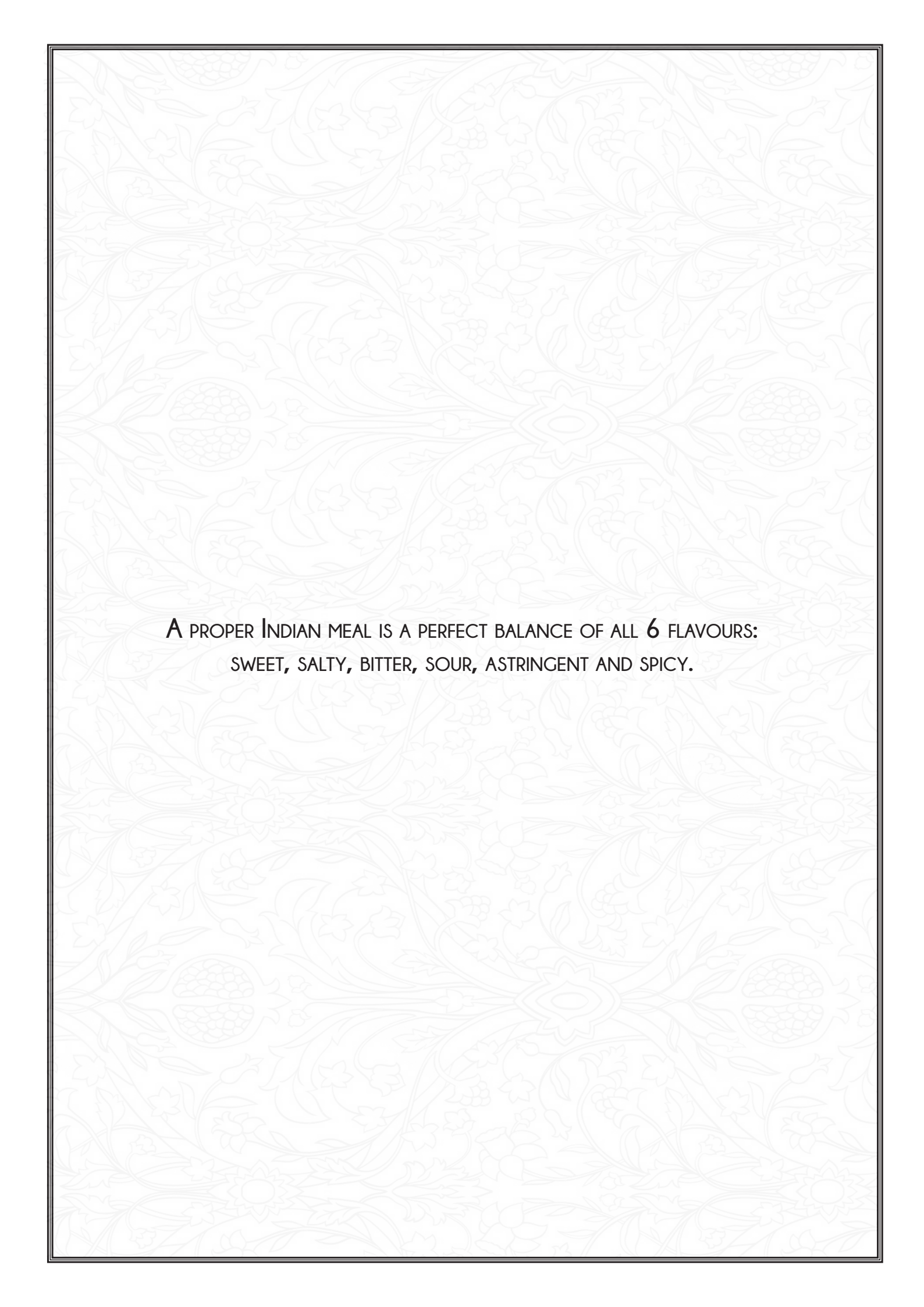
INDISK BRØD
// INDIAN BREAD //

saffron ris / safran rice



sheer khurma

CREMET VERMICELLI BUDDING
// CREAMY VERMICELLI PUDDING //



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

FORRET / STARTERS / 85



oliven/olives - 25 dkk (V)

BLANDEDE OLIVEN SOM APPETIZER
// MIXED OLIVES AS APPETIZER //



papadums (V)

KRYDREDE MASALA CHIPS MED FORSKELLIGE CHUTNEYS
// SPICED MASALA CHIPS WITH DIFFERENT CHUTNEYS //



home made samosa (+10 dkk) (V)

DEN BERØMTE INDISKE SNACK
// THE FAMOUS INDIAN SNACK //



vegetar pakora (V)

GRØNTSAGER VENDT I KIKÆRTEMEL OG FRITERET. SERVERES MED SPRØD SALAT
// VEGETABLES TURNED INTO CHICKPEA FLOUR AND DEEP-FRIED. SERVED WITH CHEF 'S SALAD //



kylling shish kebab

GRILLEDE KYLLINGERULLER, SERVERES MED SPRØD SALAT
// GRILLED CHICKEN ROLLS, SERVED WITH CHEF S SALAD //



gosht seekh gilafi

KRYDREDE LAMMESTYKKER VENDT I GRØNTSAGER OG KRYDDERIER OG GRILLET I TANDOORI OVNE
// BONELESS LAMB FLAVOURED WITH SPICES COATED WITH
FINELY CHOPPED VEGETABLES SKEWERED AND COOKED IN TANDOOR //



daal kokosnød shorba med baby naan

RIG, CREMET DAAL/KOKOSNØD SUPPE. SERVERES MED BABY NAAN
// RICH, CREAMY DAAL COCONUT SOUP. SERVED WITH BABY NAAN //



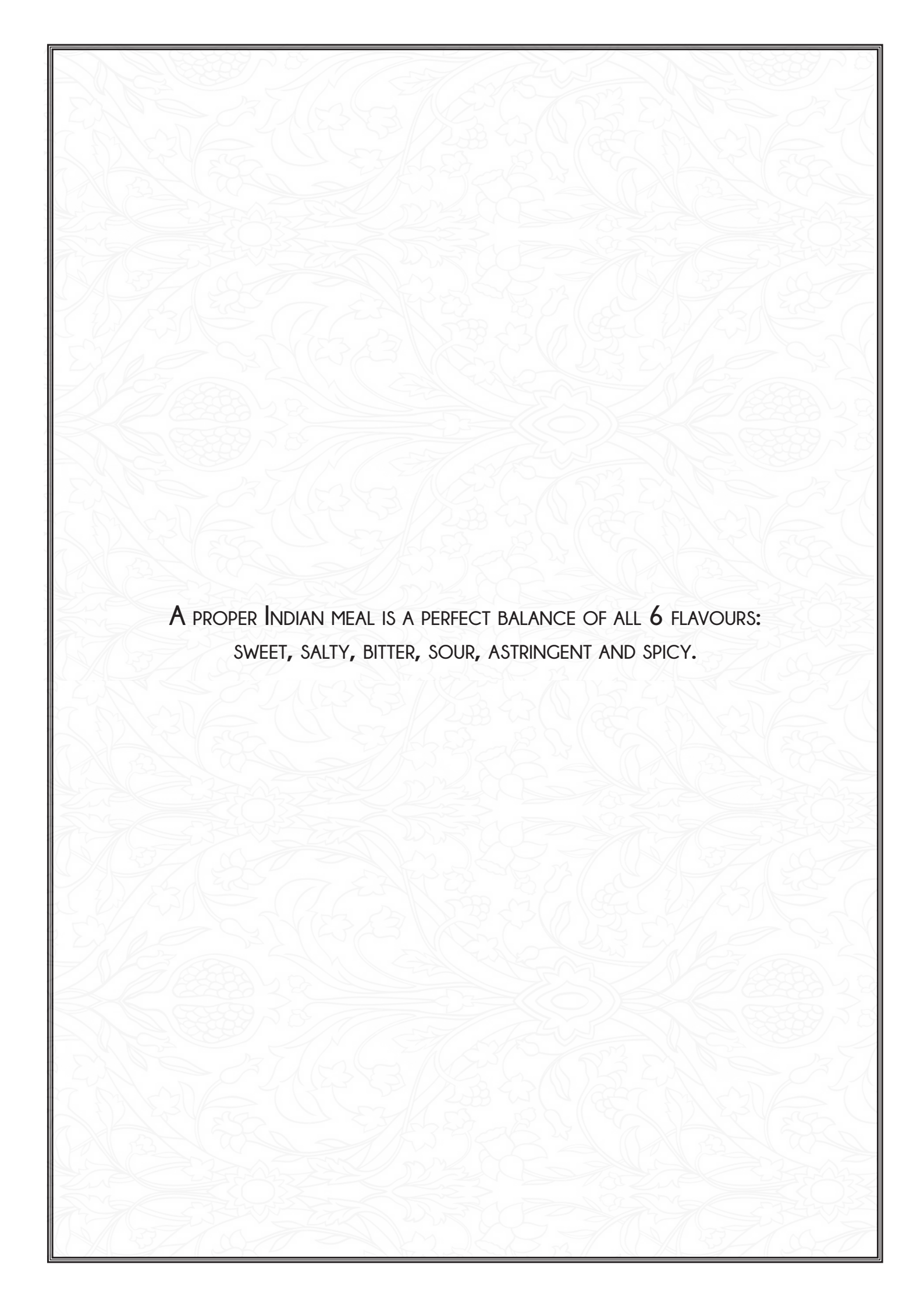
achari murgh tikka

KYLLING MARINERET I PICKLES KRYDDERIER. SERVERET MED SPRØD SALAT OG CHUTNEY
// CHICKEN MARINATED IN PICKLING SPICES. SERVED WITH CRISPY SALAD AND CHUTNEY //



hare matar ki tikki chat

FRITEREDE ÆRTEBØFFER KRYDRET MED KOMMEN OG KARDEMOMME
// DEEP FRIED GREEN PEA PATTIES SPICED WITH ROYAL CUMIN AND CARDAMOM //



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

KYLLING / CHICKEN / 150



butter chicken

TOMATFLØDESAUCE MED HONNING, SMØR OG CASHewnØDDER

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



chicken tikka masala

KYLLINGESTYKKER MED LØG OG PEBERFRUGT I TOMAT MASALA SAUCE

// CHICKEN CHUNKS WITH ONION AND BELL PEPPERS IN TOMATO MASALA GRAVY //



chicken madras - stærk/spicy

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 //



kesari chicken korma

MARINEREDE KYLLINGE STYKKER I CREMET SAUCE MED SAFRAN, MANDEL OG HELE KRYDDERIER

// MARINATED CHICKEN CHUNKS IN CREAMY GRAVY WITH SAFFRON, ALMOND AND WHOLESPICES //



murgh methi malai

KYLLINGESTRIMLER TILBEREDT I FLØDE MED FRISKE BUKKEHORNS BLADE

// SHREDDED CHICKEN COOKED WITH FRESH FENUGREEK LEAVES AND CREAM //



hyderebadi chicken biryani

BERØMT INDISK RISRET MED KYLLING

// FAMOUS INDIAN RICE DISH WITH CHICKEN //



chicken chettinad - stærk/spicy

EN KYLLINGE CURRY LAVET EFTER CHETTINAD KØKKENETS TRADITIONER

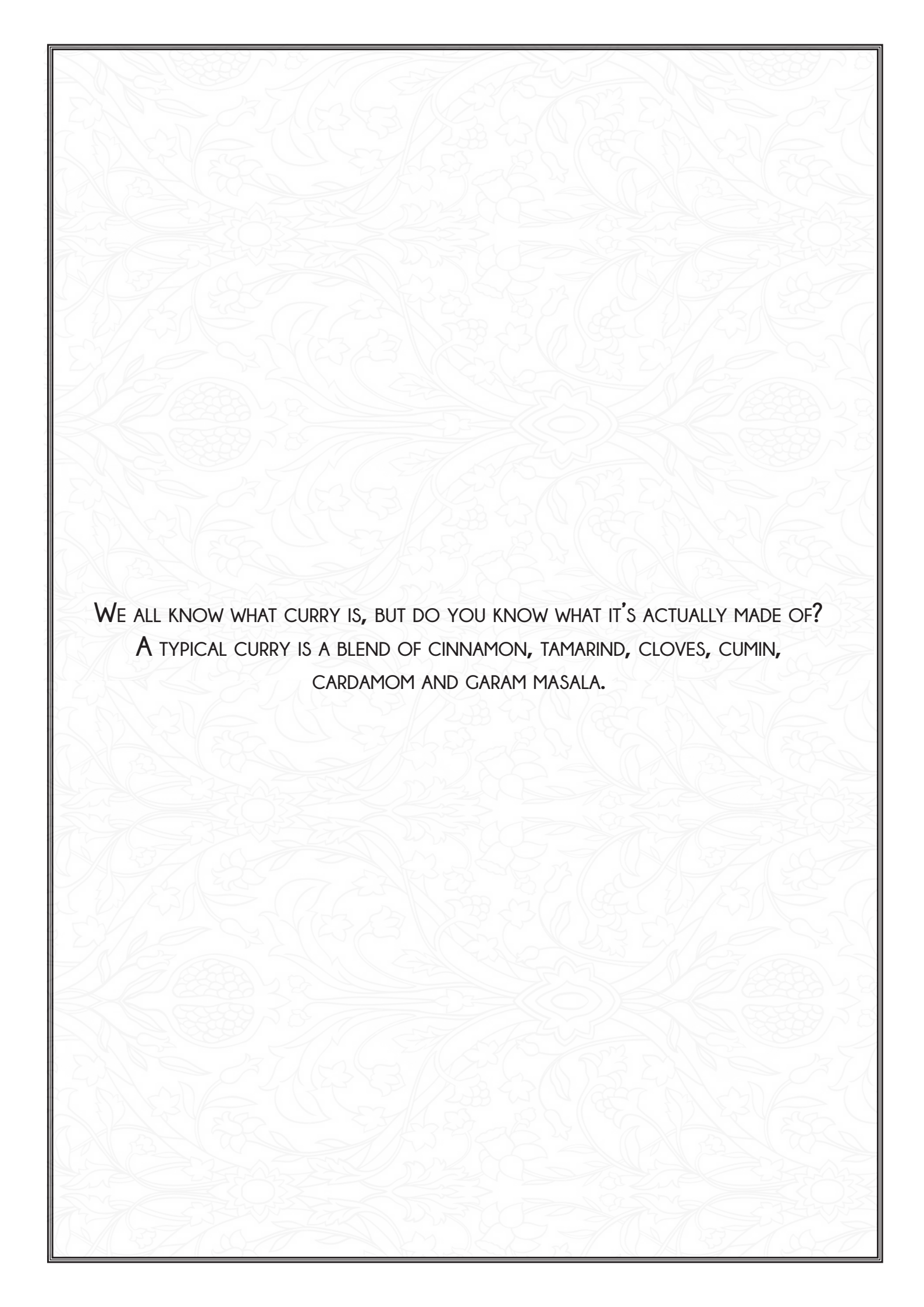
// CHICKEN CURRY MADE WITH ROASTED CHETTINAD SPICES //



kadhai murgh - stærk/spicy

KYLLINGE STYKKER TILSMAGT MED HEL KORIANDER OG RØD CHILI

// CUBES OF CHICKEN FLAVOURED WITH WHOLE CORIANDER AND RED CHILI //



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.

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LAM / LAMB / 170



lamb spinach

KRYDREDE LAMMESTYKKER I SPINAT

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



lamb rogan josh - stærk/spicy

LAM I TOMAT MASALA, ANISFRØ OG CHILI

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



lamb karahi - stærk/spicy

KRYDRET KARRYSAUCE MED LØG OG PEBERFRUGT

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



lamb vindaloo - stærk/spicy

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

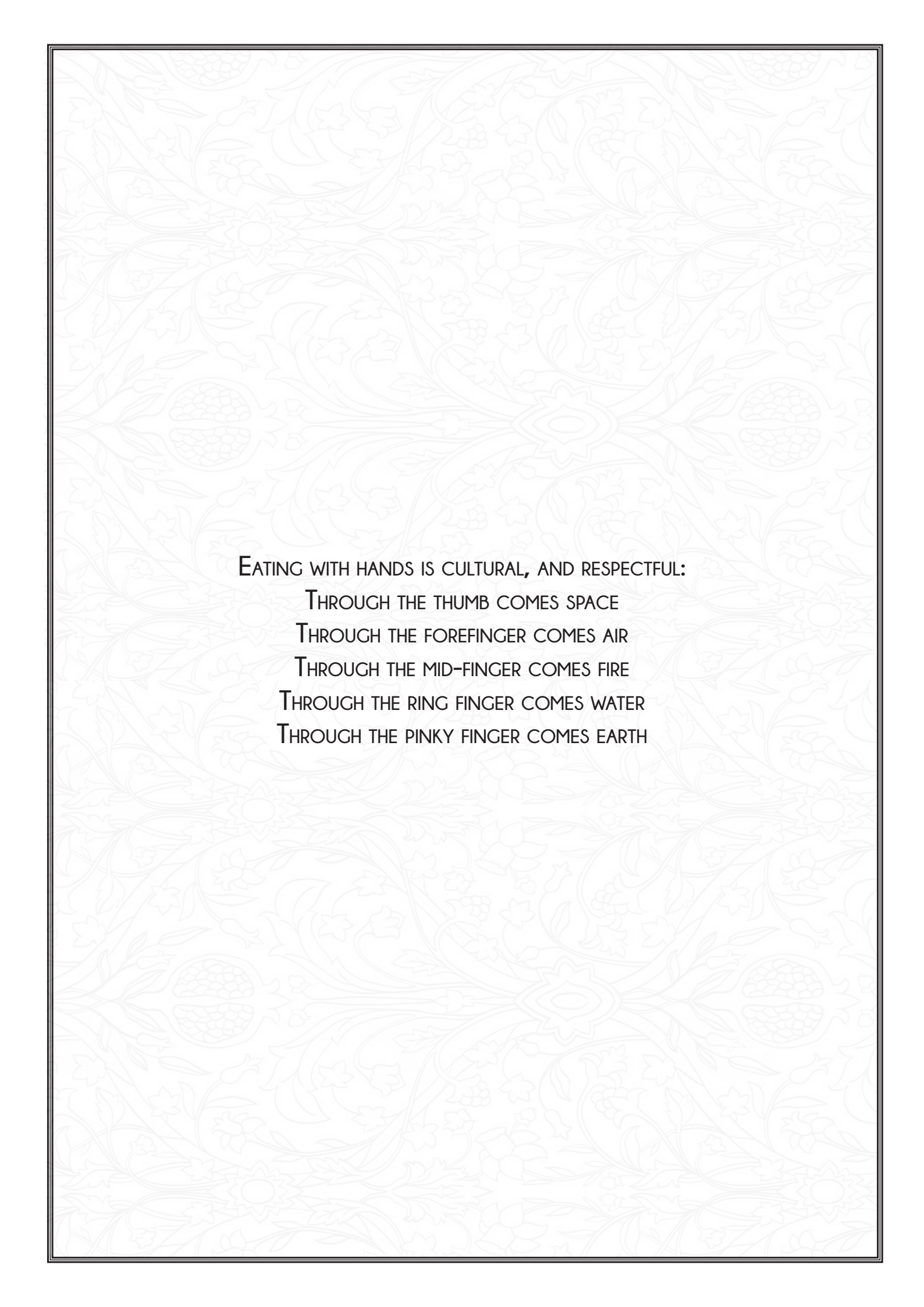
// SLOW COOKED LAMB CHUNKS WITH GINGER AND SPICY VINDALOO PASTE IN DARK BROWN GRAVY //



lal maans - stærk/spicy

LAM TILBEREDT I RØD CHILI PASTA, LØG, TOMATER OG INDISKE KRYDDERIER

// LAMB COOKED IN PASTE OF RED CHILI ONIONS, TOMATOES AND INDIAN SPICES //



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

SIZZLING GRILL / 200



zafrani tandoori chicken

KYLLINGELÅR MARINERET I SAFRAN-YOGHURT, TILBEREDT I TANDOOR.

SERVERES MED SPRØDE GRILLEDE GRØNTSAGER OG MINT CHUTNEY

// CHICKEN LEGS IN SAFFRON MARINATION WITH YOGURT, MADE IN THE TANDOOR,
SERVED WITH CRUNCHY GRILLED VEGETABLES ALONG WITH MINT CHUTNEY ON THE SIDE //



tandoori chicken - stærk/spicy

KYLLINGELÅR FRA TANDOORI OVNEN, MARINERET I YOGHURT OG KRYDDERIER

// CHICKEN LEG MARINATED WITH YOGHURT AND SPICES//



lamb chops

GRILLET LAMMEKRONE I MASALA MARINERET MED SPRØDE, GRILLEDE GRØNTSAGER OG SENNEPSFRØ
KRYDRET KARTOFFELMOS. HERTIL MINT CHUTNEY

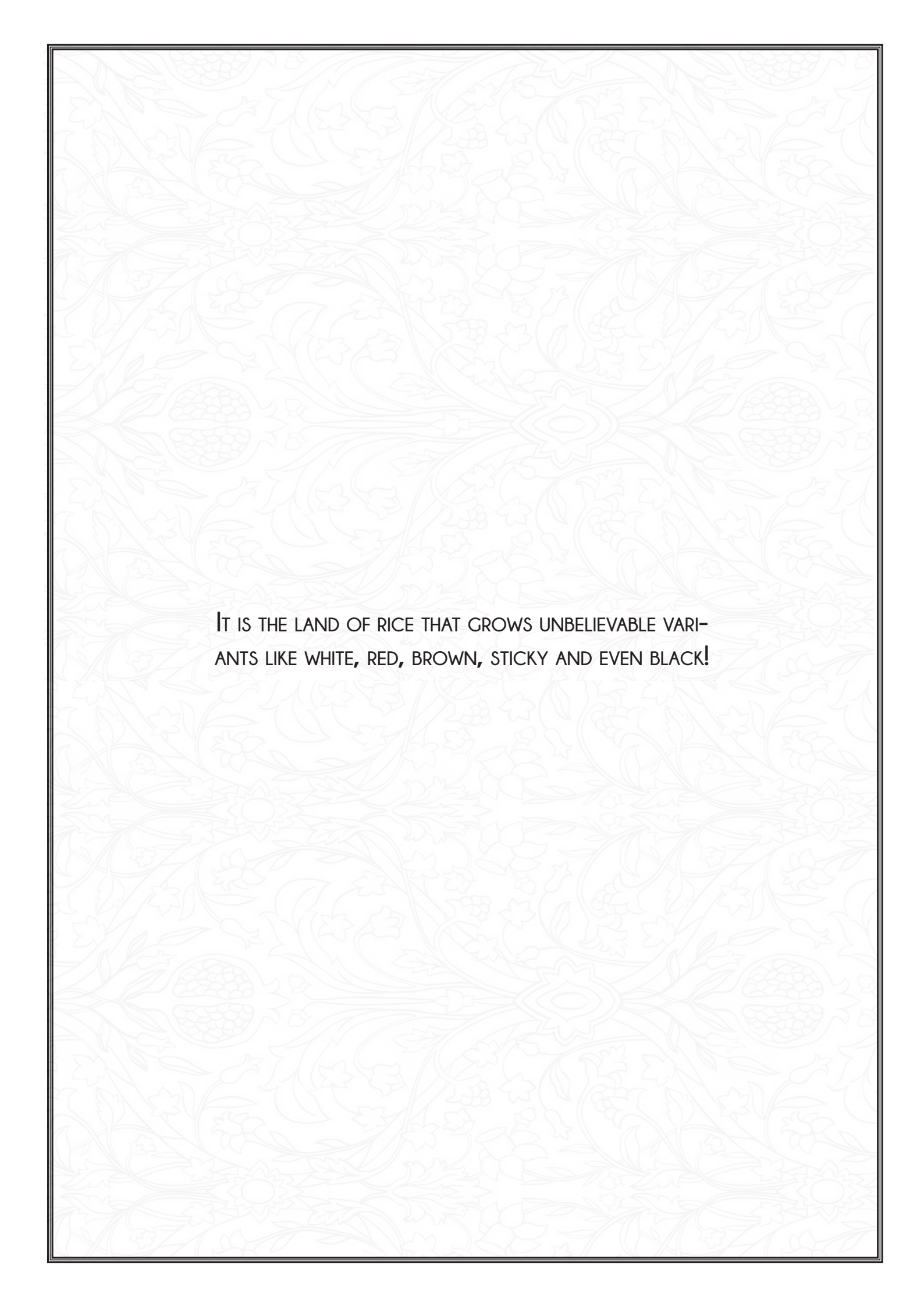
// LAMB CHOPS MARINATED IN TANDOORI MASALA MUSTARD SEED-SPICED MASHED POTATO ON THE SIDE,
SERVED WITH GRILLED, CRUNCHY VEGETABLES, ALONG WITH MINT CHUTNEY //



tandoori mix grill (+50 dkk)

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

// MARINATED MIX OF LAMB, CHICKEN AND PRAWN, SERVED WITH
CRUNCHY, GRILLED VEGETABLES AND MINT CHUTNEY //



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

SEAFOOD / 165



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 chermoula

REJER MARINERET I YOGHURT MED FRISK GRØNT. SERVERES MED SPRØDE GRILLEDE GRØNTSAGER
// PRAWN MARINATED IN YOGURT WITH FRESH GREENS, SERVED WITH CRUNCHY, GRILLED VEGETABLES //



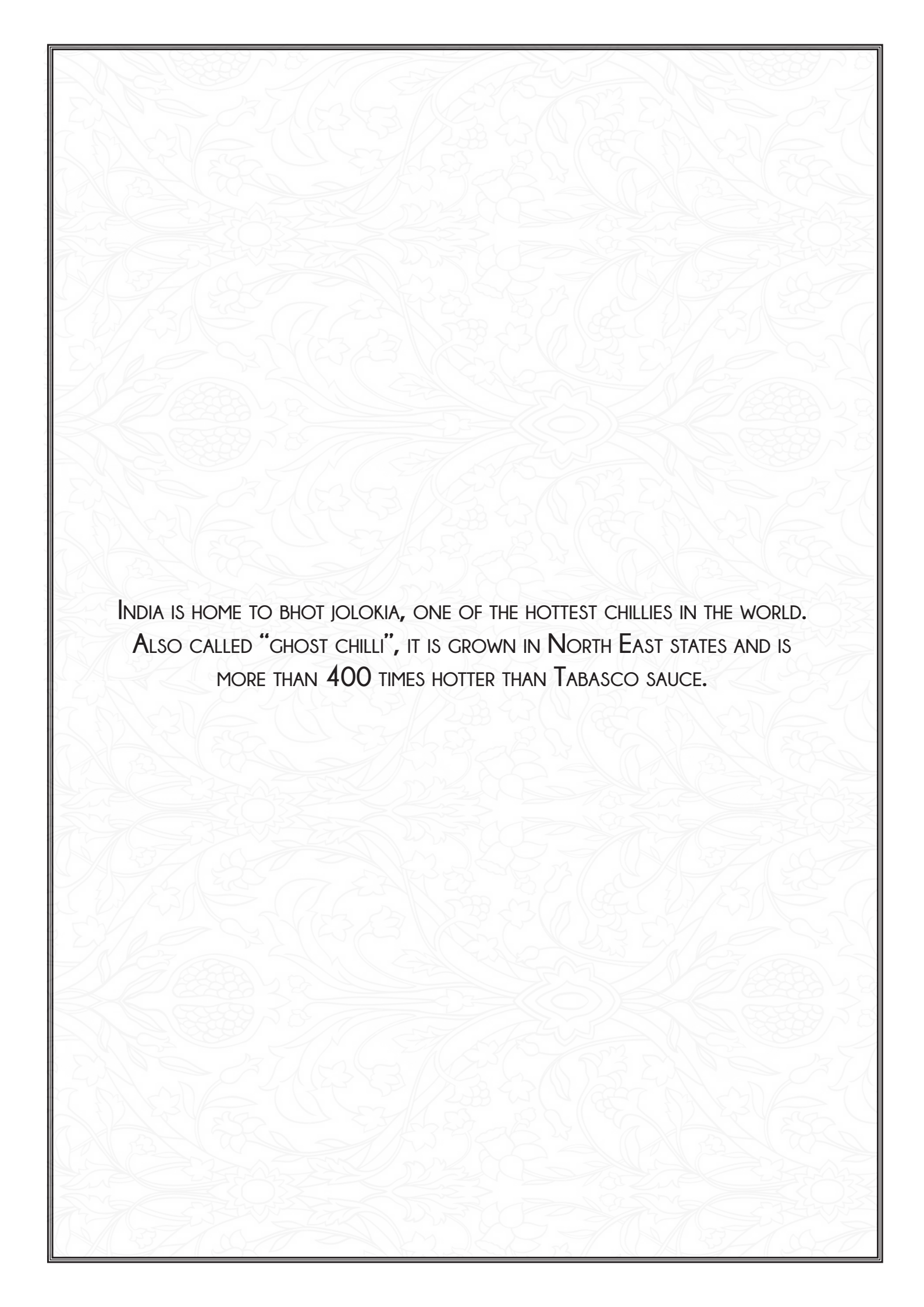
masala fried fisk

LET KRYDRET MARINERET HVID FISK SERVERET MED KARTOFFEL KROKETTER,
SPRØD SALAT OG HJEMMELAVET TOMATCHUTNEY
// SLIGHTLY SPICY MARINATED WHITE FISH SERVED WITH POTATO CROQUETTE,
CRISPY SALAD AND HOMEMADE TOMATO CHUTNEY //



prawn vindaloo - stærk/spicy

ÉN REJE DELIKATESSE KRYDRET I ÆGTE GOA STIL
// A PRAWN DELICACY FLAVORED WITH GOANESE SPICES //



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.

VEGETAR/VEGATARIAN / 135

 **daal e rasoi - stærk/spicy** (V)
LANGTIDSKOGTE LINSER. SORTE LINSER SAMT KIDNEY BØNNER
// OVERNIGHT COOKED BLACK LENTILS AND KIDNEY BEANS //

 **palak paneer**
HJEMMELAVET FRISKOST I SPINAT
// HOMEMADE COTTAGE CHEESE CHUNKS IN SPINACH GRAVY //

 **mix veg** (V)
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 //

 **aloo mattar masala** (V)
KARTOFLER OG ÆRTER FORENET MED INDISKE MASALA KRYDDERIER
// POTATOES AND GREEN PEAS TOSSED TOGETHER WITH INDIAN SPICES //

 **subzi miloni**
SÆSONENS GRØNTSAGER I EN SPINAT CURRY
// SEASONAL MIXED VEGETABLE CURRY IN SPINACH GRAVY //

 **daal tadka** (V)
GULE LINSER KOGT MED SPIDSKOMMEN OG HVIDLØG
// YELLOW LENTILS TEMPERED WITH CUMIN SEEDS AND GARLIC //

 **tofu butter masala - 150 dkk**
HJEMMELAVET TOFU I CREMET, SØD OG AROMATISK FLØJSBLØD SAUCE
// HOMEMADE TOFU IN CREAMY, SWEET, AROMATIC GRAVY //

 **palak tofu - 150 dkk** (V)
HJEMMELAVET TOFU I SPINAT
// HOMEMADE TOFU IN SPINACH GRAVY //

SIDES / 35

 **saffron ris / safran rice** (V)
BASMATIRIS MED SAFRAN // BASMATIRICE WITH SAFFRON //

 **matar pilau (+5 dkk)** (V)
STEGTE RIS MED GRØNNE ÆRTER OG HELE KRYDDERIER, TOPPET MED RISTEDE LØG
// FRIED RICE WITH GREEN-PEA AND WHOLE SPICES, TOPPED WITH FRIED ONION //

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

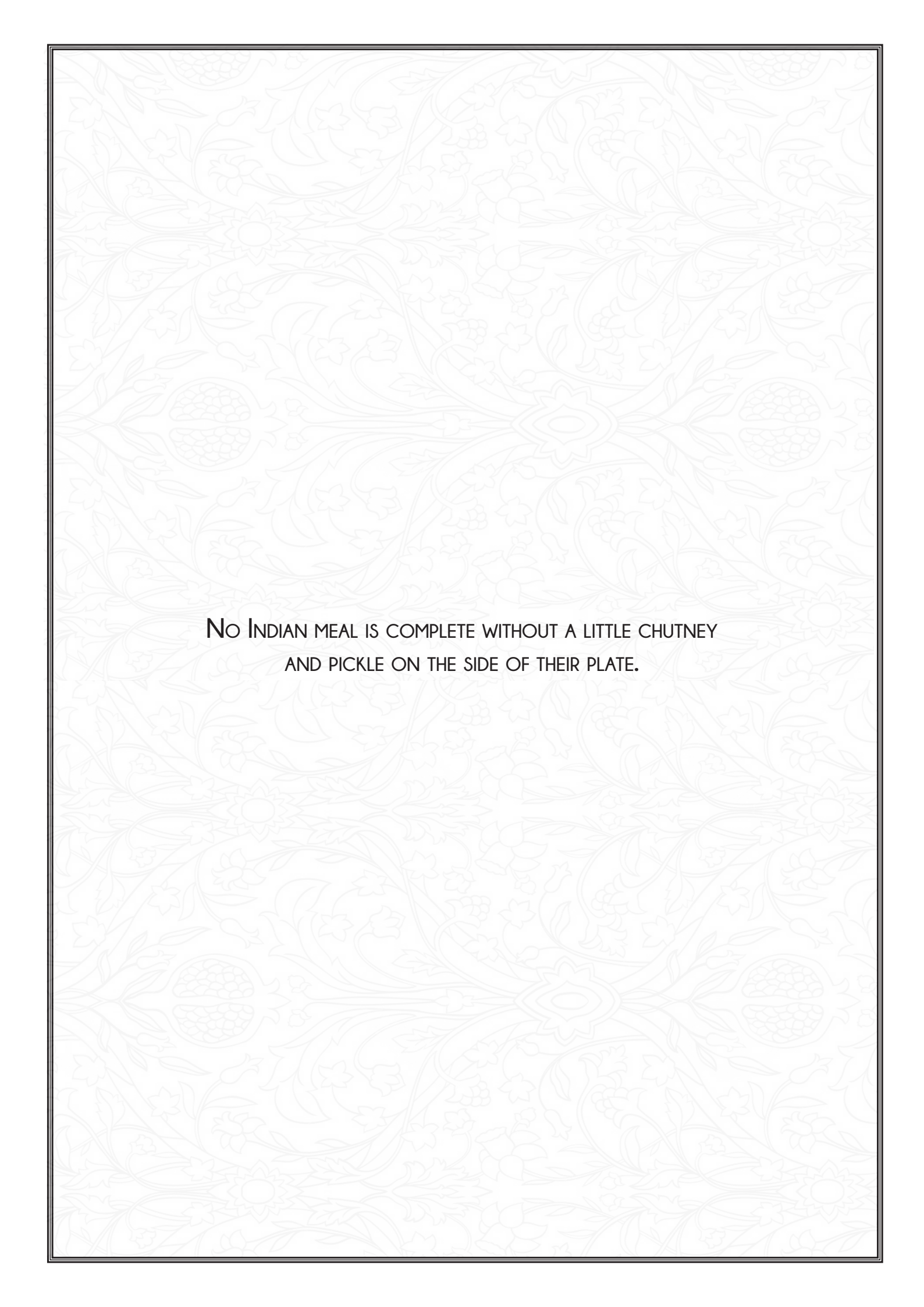
 **garlic naan**
FRISKBAGT NAANBRØD MED HVIDLØG // FRESHLY BAKED NAAN WITH GARLIC //

 **tandoori roti** (V)
FRISKBAGT FLADBRØD AF GRAHAMSMEL // FRESHLY BAKED BREAD OF GRAHAM FLOUR //

 **raita**
KRYDRET YOGHURT MED AGURK OG CHAAT MASALA // YOGURT WITH CUCUMBER AND CHAAT MASALA //

 **rasoi salad** (V)
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 // SEASONS TASTE OF CHUTNEYS //



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

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COCKTAILS

RASOI SPICY MOJITO 115 / RASOI SPICY VIRGIN MOJITO 95

VORES SIGNATUR COCKTAIL, MOJITO MED KRYDRET ANANAS SIRUP
// OUR SIGNATURE COCKTAIL, MOJITO WITH SPICY PINEAPPLE SYRUP //

BOMBAY ORANGE 110

VORES HJEMMELAVET COCKTAIL SHAKET MED GARAM- OG CHAAT MASALA
// OUR HOME-DEVELOPED COCKTAIL, MADE WITH GIN, GARAM - AND CHAAT MASALA //

DARK´N´STORMY 100

DEN VELKENDTE RUM-BASERET COCKTAIL IFØLGE DEN ORIGINALE OPSKRIFT
// THE WELL-KNOWN RUM-BASED COCKTAIL MADE ACCORDING TO THE ORIGINAL RECIPE //

LADY MANGO 105

EN CLASSIC MANGO DAIQUIRI MED ET TWIST
// A CLASSIC MANGO DAIQUIRI WITH A TWIST //

TIRAMISU 105

DIN FAVORIT DESSERT I FLYDENDE FORM, DEN ORIGINALE SMAG AF TIRAMISU
// YOUR FAVOURITE DESSERT IN LIQUID FORM - THE REAL TASTE OF TIRAMISU //

ESPRESSO MARTINI 100

FAVORITTEN, FOR HVORFOR VÆLGE MELLEM KAFFE ELLER COCKTAIL?
// AN ALL-TIME FAVOURITE, BECAUSE WHY CHOOSE BETWEEN COFFEE AND COCKTAIL? //

OLD FASHIONED 115

JOHNNIE WALKER BLACK LABEL / MAKERS MARK / BULLEIT BOURBON

DET KAN IKKE BLIVE MERE KLASSISK END DENNE KLASSISKE
// OLD FASHIONED YOU CANNOT BE MORE CLASSIC, THAN A CLASSIC OLD FASHIONED //

GIN & TONIC VARIATIONER / GIN & TONIC VARIATIONS

ROKU GT 130

ROKU GIN, INGEFÆR, KLASSISK TONIC
// ROKU GIN, GINGER, CLASSIC TONIC //

GERANIUM GT 105

GERANIUM GIN, GRAPEFRUGT, HYLDEBLOMST TONIC
// GERANIUM GIN, GRAPEFRUIT, ELDERFLOWER TONIC //

GIN MARE GT 150

GIN MARE, ROSMARIN, OLIVEN, 1724 KLASSISK TONIC
// GIN MARE, ROSEMARY, OLIVES, 1724 CLASSIC TONIC //

OPIHR GT 120

OPIHR GIN, APPELSINSKAL, CARDAMOM FRØ, KLASSISK TONIC
// OPIHR GIN, ORANGE PEEL AND CARDAMOM SEEDS, CLASSIC TONIC //

BEEFEATER PINK GT 100

BEEFEATER PINK GIN, CITRONSKAL, HINDBÆR, AROMATISK TONIC
// BEEFEATER PINK GIN, LEMON PEEL AND RASPBERRIES, AROMATIC TONIC //

HENDRICKS GT 120

HENDRICKS GIN, AGURK, SORT PEBER, KLASSISK TONIC
// HENDRICKS GIN, CUCUMBER, BLACK PEPPER, CLASSIC TONIC //

CRABBIES GINGER BEER /40

INGEFÆRØL MED ALKOHOL
GINGER BEER WITH ALCOHOL

COBRA INDISK FADØL - DRAFT BEER

LILLE - SMALL / 40.-
STOR - LARGE / 70.-

DRIKKEVARER / BEVERAGES

ØKO GINGERSHOT 25

BRÆNDENDE OG PASSIONERET INGERFÆR - GINGERSHOT

FENTIMAN'S ROSE LEMONADE 35

FEVER TREE TONIC WATER - AND GINGER BEER 35

COCA COLA - COLA ZERO LILLE - SMALL 35 / STOR - LARGE 60

MANGO LASSI 50

ØKOLOGISK MANGO JUICE - BIO MANGO JUICE 40

ØKOLOGISK ÆBLE JUICE / BIO APPLE JUICE 40

HJEMMELAVET LIMONADE - HOMEMADE LEMONADE 65

KLASSISK - JORDBÆR - GRENADINE - CLASSIC / STRAWBERRY / GRENADINE

DAGENS DETOX VAND - DAILY DETOX WATER 25

RASOI VAND - RASOI WATER 40

MED ELLER UDEN BRUS - STILL OR SPARKLING

VAND - WATER 15

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Side orders er ikke inkluderet i hovedretter.

Venligst informer vores tjenere på forhånd, hvis der ønskes vegansk/vegetar eller andre diæter/allergener før du bestiller.

Ⓥ - Det er muligt at tilberede retten som vegansk.

Ved allergener spørg tjeneren.

Ikke EU Firmakort pålægges kortudstederens gebyr.



Our main dishes do not contain the side orders.

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

Ⓥ - Possible to prepare in vegan version.

By allergens ask the waiter.

All business credit cards and non-eu citizen credit cards are subject to issuers fee.