

From Our Tandoor

The tandoor is a clay oven in which the heat source is in the bottom in the center, with heat of up to 500°F. Breads are baked by slapping them onto the internal wall while meats are roasted by inserting a metal rod and suspending them in the center.

- Tandoori Chicken**—1/2 chicken marinated in seasoned yogurt. . . . \$11.95
- Chicken Tikka**—White meat marinated in seasoned yogurt \$14.95
- Tandoori Mix**—An assortment of tandoori baked selections. . . . \$17.95
- Tandoori Shrimp**—Jumbo shrimp marinated in a spiced yogurt. . . \$15.95
- Lamb Chop Boti**—Lamb Chops marinated in yogurt and spices. . . \$17.95
- Pompano**—Whole pompano fish marinated in yogurt and spices. . . \$17.95
- Seekh Kabab**—Minced lamb with spices slowly roasted. \$15.95
- Tandoori Shrimp**—Jumbo shrimp marinated in a spiced yogurt. . . \$15.95

Tandoori Naan

Unleavened all purpose wheat flour flat bread baked in the tandoor

- Butter** — Butter naan. \$1.95
- Garlic**—Naan rubbed with garlic and cilantro. \$2.45
- Cheese Naan** Stuffed with cheese. \$2.95
- Keema** Naan stuffed with seasoned ground lamb. \$3.95
- Onion** Naan stuffed with seasoned, chopped onions. \$2.95
- Aloo** Naan stuffed with seasoned potatoes. \$2.95
- Paneer** Naan stuffed with seasoned paneer. \$3.95
- Pashwary** Naan stuffed with dry fruits and nuts. \$3.95
- Masala Naan** — Jalapeno, onions and spices. \$3.95
- Assorted Basket**—Choose 4 breads. (Excludes keema and paswary. . . \$8.95

Paratha and Roti

Whole wheat unleavened breads.

- Aloo*** — Whole wheat bread stuffed with potato. \$2.95
- Laccha**—Buttery layered bread baked in tandoor. \$3.95
- Tandoori Roti*** — Whole wheat flat bread baked in tandoor. . \$1.95
- Poori*** — 2 soft whole wheat bread, fried. \$2.95

Goat Entrées

Goat dishes are prepared with tender, bone in pieces of goat. All goat dishes are served with a side of Basmati rice.

- Curry**—1/2 Tomato base curry with Rasoi's special blend of spices. . \$15.95
- Karahi**—Onion, bell pepper tomato and coriander. \$15.95
- Dum Biryani**—Basmati rice with a special blend of spices. \$15.95

Thali

Our thalis are served with basmati rice, 1 naan, dal, veg. pakoras, kheer or gulab jaman and soft drink or chai.

- Vegan Thali**—Chana masala, aloo gobi and saag. \$13.95
- Veg. Thali**— Saag, navratan korma and paneer makhani. \$13.95
- Mix-Thali**— Tandoori chicken, lamb curry, and CTM. \$15.95

Indo-Chinese Selections

All entrees are served family style with a side of basmati rice

- Ghobi Manchurian**—Cauliflower cooked with garlic, ginger and a special blend of Indo-Chinese spices. \$12.95
- Chilli Paneer**—Indian homemade cheese cooked with garlic, ginger and a special blend of Indo-Chinese spices. \$12.95
- Chilli Chicken**—tender chicken cooked with garlic, ginger and a special blend of Indo-Chinese spices. \$12.95
- Kali Mirch**—Chicken or shrimp cooked in black pepper curry.
Chicken. . \$14.95 Shrimp. . \$15.95

Kids Favorites

Kids entrees are mild and include a soft drink or juice.
For children under 10

- Cheesechick Naan**—Chicken and Cheese with masala sauce. . . . \$5.95
- Chicken pakora**— Chicken strips served with Punjabi aloo. \$5.95



Welcome to Rasoi

We are bringing to Newnan classic Indian cuisine and flavors, using locally-sourced ingredients prepared with traditional and modern cooking methods, without compromising the flavor.

Indian cuisine has gained popularity and many restaurants take shortcuts to speed up the cooking process. At Rasoi we prepare all menu selections to order in order to maintain the authenticity that Indian food is known for. Our menu and lunch buffet has items to please everyone from the picky eaters to the patrons with diet restrictions. Don't forget to tell your server how spicy you want to your meal prepared. Now please sit, relax, and let us take you in a culinary journey through India.

For reservations and to-go orders please call

Phone (678) 673-6709

Fax (678) 673-6679

1065 Sullivan Rd, Ste. G
Newnan, GA 30265

rasoillcga@gmail.com

Halal meat available by request.
Catering for all occasions.
Vegan menu selections.



Lunch Buffet

- 11:00 to 2:30
- Tues-Friday \$9.95
- Sat. & Sun. \$11.95
- Children 4-10 \$5.95

Dinner Menu

- Tuesday-Thursday
- 5:00 to 9:00
- Friday & Saturday
- 5:00 to 10:00

Closed on Mondays.

Appetizers

All appetizers are served with chutney.

Veg. Pakoras* - Sliced vegetables in garbanzo batter.	\$4.95
Paneer Pakoras - Cubes of paneer in garbanzo batter.	\$5.95
Chicken Pakoras - Chicken strips in garbanzo batter.	\$7.95
Veg. Samosas* - Pastry stuffed with potatoes and peas.	\$4.95
Lamb Samosas - Pastry stuffed with lamb and peas.	\$5.95
Onion Bhaji* - Sliced onions dipped in garbanzo batter.	\$6.95
Veg. Platter* - A selection of vegetable appetizers.	\$7.95
Mix Platter - A selection of veg. & non-veg. appetizers.	\$9.95

Soups, Salads & Condiments

Soups and salads are prepared to order.

Dal Sorba* — Mixed lentil soup.	\$3.95
Mulligatawny — Chicken and lentil soup.	\$4.95
Khopa Tomato* — Tomato and coconut soup.	\$4.95
Onion - Peppers* — Sliced onions, peppers and lime.	\$1.95
Kachumber —Cucumber, onion, bell peppers with spices.	\$3.95
Raita —Yogurt, cucumber, potato, carrots & cumin.	\$2.95
Mango Chutney* —Delicious sweet and savory mango jelly. .	\$1.95
Achar* — Pickled mango, lemon, carrots, ginger, & peppers. .	\$2.95

Beverages

Masala Chai Dark tea with spices and milk, 1 re-fill.	\$2.95
Lassi Sweet or salted yogurt drink, no refill.	\$2.95
Fruit Lassi - Mango or strawberry yogurt drink, no refill.	\$3.95
Soft Drinks -Coke, diet, sprite, Dr. Pepper, Orange, iced tea.	\$2.25
Bottle water	\$1.45
Indian Coffee Dark roasted coffee brewed in milk, no refill.	\$2.95

Sweets

Desserts are very rich and full of flavor.

Kheer -Basmati rice cooked in milk with cardamom.	\$3.95
Gulab Jaman -Sweet cream balls soaked in cardamom syrup. .	\$4.95
Gajarela -Delicious carrot desert.	\$3.95
Rasmalai -Indian cheese patty in sweet milk.	\$4.95

Vegetarian Selections

All selections are served family style with a side of Basmati rice.

Dal Makhani —plit mixed lentils slowly cooked in buttery broth. .	\$10.95
Turka Dal* - Yellow lentils cooked with garlic and spices.	\$10.95
Chana Masala* -Garbanzo beans in a special tomato curry.	\$10.95
Aloo Gohbi* -Cauliflower and potatoes sauteed in herbs and spices. \$11.95	
Navratan Korma -Vegetables slowly cooked in cashew cream. . .	\$12.95
Malai Kofta -Paneer & vegetable fritters creamy curry.	\$13.95
Bengan Bharta* -Tandoori roasted eggplant cooked with peas. . .	\$12.95
Saag* -Spinach with a touch of ginger and garlic.	\$10.95
Saag Paneer -Paneer cooked in saag.	\$12.95
Veg. Saag* -Aloo or chana cooked in saag.	\$11.95
Mattar Paneer -Paneer cooked with peas in a silky curry.	\$12.05
Bhindi Masala* -Okra with onions tomato ginger and spices.	\$12.95
Paneer Makhani Paneer cooked in a creamy tomato curry.	\$13.95
Punjabi Kaddi Vegetable clusters cooked in a yogurt curry.	\$12.95
Veg. Jal Frezzie* Vegetables sliced onions, ginger and garlic. . .	\$10.95

Biryani

Basmati rice steamed and lightly seasoned cooked with your choice of meat or vegetables. Nuts are optional.

Vegetable Biryani* —Mixed vegetables cooked with rice.	\$12.95
Chicken Biryani — Chicken cooked with rice and spices. . .	\$13.95
Shrimp Biryani — medium s/d shrimp cooked with rice.	\$15.95
Lamb Biryani — Tender lamb cooked with rice.	\$15.95
Rasoi Mix Biryani — Chicken, Shrimp and lamb with rice. . .	\$17.95
Mattar Pulao* —Basmati rice cooked with peas.	\$4.95
Jeera Rice —Fresh basmati rice cooked with of cumin.	\$3.95
Dum Biryani —Bone in chicken and rice with special spices. . .	\$15.95

Traditional Curries

All entrees are served family style with a side of basmati rice.

Curry — Traditional tomato base curry with a touch of spices & lime			
Chicken. . .	\$13.95	Lamb. . .	\$15.95
		Shrimp. . .	\$14.95
Vindaloo — slowly cooked, tangy, red chili peppers and spices curry.			
Chicken. . .	\$13.95	Lamb. . .	\$15.95
		Shrimp. . .	\$14.95
Jal Frezzie —Sliced onions, ginger and garlic with spices.			
Chicken. . .	\$13.95	Lamb. . .	\$15.95
		Shrimp. . .	\$14.95
Korma —A slowly simmered cashew and cream curry.			
Chicken. . .	\$14.95	Lamb. . .	\$16.95
		Shrimp. . .	\$15.95
Tikka Masala —A tangy and smoky, tomato and cream curry.			
Chicken. . .	\$14.95	Lamb. . .	\$16.95
		Shrimp. . .	\$15.95
Bhuna —Garlic, ginger, onion and thick tomato curry.			
Chicken. . .	\$13.95	Lamb. . .	\$15.95
		Shrimp. . .	\$14.95
Pasanda — Your choice of meat cooked in a mint and yogurt curry.			
Chicken. . .	\$14.95	Lamb. . .	\$16.95
		Shrimp. . .	\$15.95
Saag —slowly cooked spinach curry with ginger and garlic.			
Chicken. . .	\$13.95	Lamb. . .	\$15.95
		Shrimp. . .	\$14.95
Karahi —Coriander base curry with onions and peppers.			
Chicken. . .	\$13.95	Lamb. . .	\$15.95
		Shrimp. . .	\$14.95

Rasoi Specialties

All selections are served family style with a side of basmati rice.

Murg Makhani —Shredded tandoori chicken simmered in a tangy tomato and cream curry.	\$14.95
Lamb Rogenjoshi —Cubes of tender lamb cooked in special lightly spiced fennel and creamy curry.	\$16.95
Keema Mattar —Minced lamb and peas cooked with garlic, ginger, onion and a special blend of spices.	\$15.95
Chicken Do Piazza —Chicken cooked in a blend of sweet Vidalia onions and white onion with a touch of garlic.	\$14.95
Lamb Madras —Lamb cooked in a traditional, spicy, coconut milk, South Indian flavor.	\$16.95
Murg 65 —Chicken dusted with garbanzo flour and sauteed with mustard seeds and fresh curry leaves.	\$14.95