

## DRINKS

**MANGO LASSI** 4.50

Blended mangoes and homemade yogurt

**SALT LASSI** 3.50

Refreshing yogurt drink blended with salt

**SWEET LASSI** 3.50

Refreshing yogurt drink blended with sugar

**INDIAN TEA** 1.85

Special tea boiled with milk

## DESSERTS

**GULAB JAMUN** 4.99

A light pastry made from dry milk and flour and soaked in thick sugary syrup garnished with coconut

**KHEER RICE PUDDING** 4.99

Cardamom-flavored rice pudding made with milk with cashew nuts and golden raisins

**JALEBI** 3.99

Deep-frying Maida flour batter in pretzel shapes, soaked in sugar syrup

**GAJRELA** 4.99

Carrot-based sweet dessert pudding from Indian Subcontinent

## Breakfast

**AMRITSARI NAAN** with butter, 1 naan, Dahi, achar 5.99

**VEGETABLE OMELET** 5 eggs with vegetables 7.99

**EGG BHURJI** Scrambled eggs mixed with vegetables 9.99

**ALOO, GOBI, OR MIX PARATHA W/ DAHI (YOGURT)** 4.99

choose from potato, cauliflower or mix paratha stuffed in flour chapati

**PLAIN PARATHA** simple paratha with salt pepper stuffed 3.99

## TANDOORI

**TANDOORI FISH** 15.95

mahi mahi fish marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

**CHICKEN SEEKH KABOB** 13.95

tender chunks of chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

**LAMB SEEKH KABOB** 15.95

tender chunks of lamb marinated in yogurt, garlic, ginger & spices, barbecued over tandoor

**TANDOORI CHICKEN** 15.95

bone chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

**DRY CHICKEN TIKKA** 13.95

boneless chicken breast marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

## RICE & BIRYANI

**PLAIN RICE** 4.00 **JEERA RICE** 5.00

Special aromatic long grain rice imported from India

**VEG BIRYANI** 12.99

**PEAS PULAO** 6.99

Basmati rice, green peas, green chili, cilantro, cardamom pods

Basmati rice cooked with mixed vegetables, onions, garlic, ginger, spices with raita

**CHICKEN BIRYANI** 13.99 **GOAT BIRYANI** 15.99

Basmati rice cooked with chicken, onions, garlic, ginger, spices with raita

Basmati rice cooked with goat, onions, garlic, ginger, spices with raita

**SHRIMP BIRYANI** 15.99 **LAMB BIRYANI** 15.99

Basmati rice cooked with shrimp, onions, garlic, ginger and spices served with raita

Basmati rice cooked with lamb, onions, garlic, ginger, spices with raita

## Your Personal Guide to Ordering Indian Food

### Meat Preference Choose your meat and your cooking style!

#### Chicken

##### Creamy

Chicken Tikka Masala

Butter Chicken

Mango Chicken

##### Dry

Tandoori Chicken

Chicken Seekh Kabob

Chicken Biryani

#### Lamb

##### Creamy

Mango Lamb

Lamb Tikka Masala

##### Dry

Lamb Seekh Kabob

Lamb Biryani

#### Goat

##### Creamy

Goat Curry

##### Dry

Goat Biryani

#### Fish

##### Creamy

Fish Curry

Fish Tikka Masala

##### Dry

Tandoori Fish

#### Vegetarian

##### Creamy

Paneer Tikka Masala

Malai Kofta

Saag Paneer

##### Dry

Veg Biryani

#### Breads

Garlic Naan    Cheese Naan    Chilli Naan  
Onion Naan    Plain Naan    Aloo Naan  
Sweet Mountain Naan

**CHILI CHICKEN** 13.99

Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soy sauce

**CHILLI PANEER** 14.99

Indian cottage cheese cooked bell peppers, garlic, chili sauce & soy sauce

**2PC SAMOSA CHAT** 9.99

Veggie samosa mixed with white garbanzo beans, yogurt, onions, sweet and sour sauce

**2PC VEGGIE SAMOSA/CHICKEN SAMOSA** 5.95/6.95

Filled with potatoes, peas, fennel, masala (chicken samosa has everything + chicken) served in pairs



**Rasoi - Indian Cuisine Joplin**

**2100 S Prigmor Joplin, MO 64804**

**417-768-3033**

**www.bigappletravelcenters.com/rasoi**



# The Chef's Top Meat-a-tarian

<b>CHICKEN TIKKA MASALA</b> breast meat barbecued in tandoor, cooked with bell pepper, onion, garlic, ginger, tomatoes, cream, and spices	13.95
<b>BUTTER CHICKEN</b> tandoori chicken cooked with onions, garlic, finger, tomatoes, butter and spices	13.95
<b>CHICKEN CURRY</b> traditional dish with boneless chicken, onions, garlic, finger, tomatoes, and curry spices	13.95
<b>MANGO CHICKEN</b> boneless chicken, onions, garlic, ginger, tomatoes, curry spices in mango sweet sauce	13.95
<b>KARAHI CHICKEN</b> Tandoori chicken with onions, garlic, ginger, tomatoes, butter and spices	13.95
<b>CHICKEN KORMA</b> chicken cooked with coconut milk, onions, garlic, ginger, tomatoes and spices	13.95
<b>CHICKEN SAAG</b> Boneless chicken cooked with spinach, onions, garlic, ginger, cream and spices	13.95
<b>GOAT CURRY</b> traditional dish cooked with goat, onions, garlic, ginger, tomatoes, and curry spices	15.95
<b>LAMB CURRY</b> traditional dish with boneless lamb, onions, garlic, ginger, tomatoes, and curry spices	15.95
<b>LAMB TIKKA MASALA</b> tandoori lamb cooked with onions, garlic, ginger, tomatoes, cream and spices	15.95
<b>LAMB SAAG</b> Boneless lamb cooked with spinach, onions, garlic, ginger, cream and spices	15.95
<b>FISH CURRY</b> traditional dish cooked with boneless fish, onions, ginger, tomatoes and curry spices	13.95
<b>SHRIMP SAAG</b> Boneless shrimp cooked with spinach, onions, garlic, ginger, cream and spices	13.95

# Must Have Naan!

## Traditional Naan

<b>GARLIC NAAN</b> tear drop shaped white bread baked in tandoor (clay oven) with a touch of garlic	3.50
<b>CHILLI NAAN</b> tear drop shaped white bread baked in tandoor with a touch of spices	3.50
<b>BUTTER NAAN</b> tear drop shaped white bread baked in tandoor with a touch of butter	3.00
<b>PLAIN NAAN</b> tear drop shaped white bread baked in tandoor	2.00
<b>TANDOORI ROTI</b> round shaped whole wheat bread baked in tandoor	2.00
<b>TAWA ROTI</b>	1.00

## Filled Naan

<b>SWEET MOUNTAIN NAAN</b> Indian bread stuffed with a mix of coconut, cherries and cashews and baked in tandoor oven	5.00
<b>ALOO NAAN</b> tear drop shaped white bread baked in tandoor with potatoes	4.50
<b>GOBI NAAN</b> Indian bread with seasoned cauliflower baked in tandoor	4.50
<b>ONION NAAN</b> Indian bread with seasoned onions and baked in tandoor	4.50
<b>CHEESE NAAN</b> tear drop shaped white bread baked in tandoor with a touch of cheese	4.50

# The Chef's Top Veg-a-tarian

<b>DAAL MAKHNI</b> lentils cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce	9.95
<b>SAAG PANEER</b> spinach cooked with homemade cheese, onions, garlic, ginger, cream and spices	13.95
<b>SAAG ALOO</b> spinach cooked with homemade cheese, onions, garlic, ginger, cream and spices	9.95
<b>PANEER TIKKA MASALA</b> homemade cheese cooked with bell pepper, onions, garlic, ginger, tomatoes, cream and spices	13.95
<b>MALAI KOFTA</b> veggie balls deep fried and cooked with onions, tomatoes, cashew nuts, cream and spices	11.95
<b>YELLOW DAAL</b> whipped toor daal (yellow lentils) cooked with onions, tomatoes and spices	9.95
<b>ALOO GOBI</b> potatoes and cauliflower cooked with onion, garlic, ginger, tomatoes and spices	9.95
<b>ALOO MATTAR</b> potatoes and cauliflower cooked with onion, garlic, ginger, tomatoes and spices	9.95
<b>CHANNA MASALA</b> garbanzo beans cooked with onions, garlic, ginger, tomatoes and spices to a mild sauce	9.95
<b>PANEER CHANNA MASALA</b> garbanzo beans and cheese cooked with onions, garlic, ginger, tomatoes and spices to a mild sauce	13.95
<b>BHINDI MASALA</b> okra cooked with onions, garlic, ginger, coconut milk and spices	9.95
<b>MIX VEG KORMA</b> mixed vegetables cooked with onions, tomatoes, coconut milk and spices with gravy	11.95
<b>PANEER BHURJI</b> scrambled Indian cottage cheese with onions, tomatoes and spices	13.95
<b>MIX VEGGIE</b> Broccoli, cauliflower, carrots, onions mixed with ginger and garlic	11.95
<b>ALOO GAJAR MATTAR</b> Quick stir fry with potatoes, carrots and green peas	11.95
<b>MATTAR PANEER</b> Spiced and creamy curry made with peas and Indian cottage cheese	13.95
<b>BAINGAN BHARTA</b> Roasted eggplant mash cooked with spices	11.95
<b>TOFU TIKKA MASALA W/ COCONUT MILK</b> Tofu cooked with bell peppers, coconut milk and spices with gravy	13.95