

DRINKS

MANGO LASSI 4.50

Blended mangoes and homemade yogurt

SALT LASSI 4.99

Refreshing yogurt drink blended with salt

SWEET LASSI 4.50

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 (yogurt) 6.99

VEGETABLE OMELET 5 eggs with vegetables 9.99

EGG BHURJI Scrambled eggs mixed with vegetables 9.99

ALOO, GOBI, OR MIX PARATHA W/ DAHI (YOGURT) 5.99

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

PLAIN PARATHA simple paratha with salt pepper stuffed 3.95

TANDOORI

TANDOORI FISH 16.95

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

CHICKEN SEEKH KABOB 15.95

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

LAMB SEEKH KABOB 16.95

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 15.95

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

RICE & BIRYANI

PLAIN RICE 4.00 **JEERA RICE** 6.00

Special aromatic long grain rice imported from India

VEG BIRYANI 11.99

Basmati rice cooked with mixed

PEAS PULAO 8.99

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

vegetables, onions, garlic, ginger, spices with raita

GOAT BIRYANI 16.95

Basmati rice cooked with goat, onions,

CHICKEN BIRYANI 14.95

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

garlic, ginger, spices with raita

LAMB BIRYANI 16.95

Basmati rice cooked with lamb, onions,

SHRIMP BIRYANI 16.95

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

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 14.95

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

CHILLI PANEER 12.99

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

2PC SAMOSA CHAT 11.99

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

2PC VEGGIE SAMOSA/CHICKEN SAMOSA 5.95/7.95

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



Rasoi - Indian Cuisine Joplin

2100 S Prigmor Joplin, MO 64804

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www.bigappletravelcenters.com/rasoi

Menu Updated: 11-18-2021

Menu prices and menu items are subject to change without prior notice

Extras

Plain Dahi (plain yogurt) 4.99

Raita (mixed yogurt) 5.95

The Chef's Top Meat-a-tarian

CHICKEN TIKKA MASALA	13.95
breast meat barbecued in tandoor, cooked with bell pepper, onion, garlic, ginger, tomatoes, cream, and spices	
BUTTER CHICKEN	13.95
tandoori chicken cooked with onions, garlic, ginger, tomatoes, butter and spices	
CHICKEN CURRY	13.95
traditional dish with boneless chicken, onions, garlic, ginger, tomatoes, and curry spices	
MANGO CHICKEN	13.95
boneless chicken, onions, garlic, ginger, tomatoes, curry spices in mango sweet sauce	
KARAHI CHICKEN	15.95
Tandoori chicken with onions, garlic, ginger, tomatoes, butter and spices	
CHICKEN KORMA	13.95
chicken cooked with coconut milk, onions, garlic, ginger, tomatoes and spices	
CHICKEN SAAG	13.95
Boneless chicken cooked with spinach, onions, garlic, ginger, cream and spices	
GOAT CURRY	15.95
traditional dish cooked with goat, onions, garlic, ginger, tomatoes, and curry spices	
LAMB CURRY	15.95
traditional dish with boneless lamb, onions, garlic, ginger, tomatoes, and curry spices	
LAMB TIKKA MASALA	15.95
tandoori lamb cooked with onions, garlic, ginger, tomatoes, cream and spices	
LAMB SAAG	15.95
Boneless lamb cooked with spinach, onions, garlic, ginger, cream and spices	
FISH CURRY	14.95
traditional dish cooked with boneless fish, onions, ginger, tomatoes and curry spices	
SHRIMP SAAG	14.95
Boneless shrimp cooked with spinach, onions, garlic, ginger, cream and spices	

Must Have Naan!

Traditional Naan

GARLIC NAAN	3.50
tear drop shaped white bread baked in tandoor (clay oven) with a touch of garlic	
CHILLI NAAN	3.50
tear drop shaped white bread baked in tandoor with a touch of spices	
BUTTER NAAN	3.00
tear drop shaped white bread baked in tandoor with a touch of butter	
PLAIN NAAN	2.00
tear drop shaped white bread baked in tandoor	
TANDOORI ROTI	2.00
round shaped whole wheat bread baked in tandoor	
<u>1 Tawa Roti</u>	<u>1.50</u>
<u>5 Tawa Roti</u>	<u>5.99</u>
<u>10 Tawa Roti</u>	<u>8.99</u>

Filled Naan

SWEET MOUNTAIN NAAN	6.00
Indian bread stuffed with a mix of coconut, cherries and cashews and baked in tandoor oven	
ALOO NAAN	4.99
tear drop shaped white bread baked in tandoor with potatoes	
GOBI NAAN	4.99
Indian bread with seasoned cauliflower baked in tandoor	
ONION NAAN	4.99
Indian bread with seasoned onions and baked in tandoor	
CHEESE NAAN	4.99
tear drop shaped white bread baked in tandoor with a touch of cheese	

The Chef's Top Veg-a-tarian

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