

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)	choose from potato, cauliflower or mix paratha stuffed in flour chapati	5.99
PLAIN PARATHA	simple paratha with salt pepper stuffed	3.95

TANDOORI

TANDOORI FISH	16.95
mahii mahii 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		Basmati rice and cumin seeds	
PEAS PULAO	8.99	VEG BIRYANI	11.99
Basmati rice, green peas, green chili, cilantro, cardamom pods		Basmati rice cooked with mixed vegetables, onions, garlic, ginger, spices with raita	
CHICKEN BIRYANI	14.95	GOAT BIRYANI	16.95
Basmati rice cooked with chicken, onions, garlic, ginger, spices with raita		Basmati rice cooked with goat, onions, garlic, ginger, spices with raita	
SHRIMP BIRYANI	16.95	LAMB BIRYANI	16.95
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	Dry	
Chicken Tikka Masala	Tandoori Chicken	
Butter Chicken	Chicken Seekh Kabob	
Mango Chicken	Chicken Biryani	
Lamb		
Creamy	Dry	
Mango Lamb	Lamb Seekh Kabob	
Lamb Tikka Masala	Lamb Biryani	
Goat		
Creamy	Dry	
Goat Curry	Goat Biryani	
Fish		
Creamy	Dry	
Fish Curry	Tandoori Fish	
Fish Tikka Masala		
Vegetarian		
Creamy	Dry	
Paneer Tikka Masala	Veg Biryani	
Malai Kofta		
Saag Paneer		
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

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

Must Have Naan!

Traditional Naan

GARLIC NAAN tear drop shaped white bread baked in tandoor (clay oven) with a touch of garlic	3.50
CHILLI NAAN tear drop shaped white bread baked in tandoor with a touch of spices	3.50
BUTTER NAAN tear drop shaped white bread baked in tandoor with a touch of butter	3.00
PLAIN NAAN tear drop shaped white bread baked in tandoor	2.00
TANDOORI ROTI round shaped whole wheat bread baked in tandoor	2.00
<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 Indian bread stuffed with a mix of coconut, cherries and cashews and baked in tandoor oven	6.00
ALOO NAAN tear drop shaped white bread baked in tandoor with potatoes	4.99
GOBI NAAN Indian bread with seasoned cauliflower baked in tandoor	4.99
ONION NAAN Indian bread with seasoned onions and baked in tandoor	4.99
CHEESE NAAN tear drop shaped white bread baked in tandoor with a touch of cheese	4.99

The Chef's Top Veg-a-tarian

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