

SAMOSA

Stuffed thin bread turnover Potato \$2.5 Lamb \$4 Chicken \$3 SAMOSA CHAAT Two samosas with chickpeas, vegetables

Chicken \$12

DEHI BHARA CHAAT \$10 Fried dumplings, sweet yogurt, vegetables \$8 **PAPRI CHAAT** Fried crisps, chickpeas, vegetables

ONION PAKORA \$10

Potato \$10

Lamb \$14

Fried gram flour fritters TANDOORI WINGS \$15 Garlic Buffalo Mango

SEEKH KEBAB

OFF THE TANDOOR

spices grilled to perfection

Chicken \$3 Beef \$4.5 Goat \$6

Minced meat mixed with Rasham signature TANDOORI BONE-IN BOTI \$14

Chicken marinated in lemon and tandoori spices TANDOORI BONE-LESS BOTI \$14

Chicken marinated in yogurt, lemon and tandoori spices **CHICKEN BIHARI KEBAB \$14**

Special tandoori marination of yogurt, fried onions and lemon

LAMB CHOPS \$30 Savory tender meat grilled with signature spices

CHICKEN CHARGHA \$25 Whole chicken baked in tandoori spices

SIGNATURE BALT A culinary masterpiece seared to perfection

GOAT \$40

Tender bone-in goat and aromatic spices in a tomato based gravy CHICKEN \$30 Tender bone-in chicken and aromatic spices

in a tomato based gravy **BHEJA FRY \$15** Goat brain seared with onions, tomatoes and

aromatic spices

♥ DAAL \$15 Lentils cooked in tomatoes and onions, sauteed with garlic and ginger

OP CHANA \$15 Chickpeas in traditional tarka masala

🕜 BHINDI \$15 Fresh okra lightly spiced with tomatoes and onions

ATTERS PL

Served with rice, salad, and

french fries

CHARGHA \$40 Whole chicken baked in tandoor with signature spices

GRILLED FEAST \$40 Mixture of specialty grilled meats: Chicken, Goat, and Beef

LAMB CHOPS \$40 Savory tender meat grilled with signature spices

PAKISTANI CHASKA **GRILLED MIX**

Choice of seekh kebab with tikka boti, sauteed in peppers and onions on a sizzling skillet Chicken \$20 Goat \$30 Beef \$25 **NIHARI** Slow cooked stew, aromatic gravy Goat \$20 Beef \$18

KORMA CURRY Classic tomato and onion curry sauce Chicken \$16 Goat \$20 CHICKEN HALEEM \$16 Shredded meat stew, lentils, wheat, barley

CHICKEN JALFREZI \$16

CHICKEN MAKHNI

gravy with chef's masala 🕜 PANEER MAKHNI \$18

Boneless chicken with fresh bell peppers cooked in a tomato and onion gravy

Boneless chicken cooked in creamy, buttery

\$16

Shredded paneer cooked in creamy, buttery gravy with chef's masala **PALAK** Spinach, light cream, spices Chicken \$16 Goat \$20 Paneer \$15 Aloo \$13

PAYA Trotters slow cooked, herbs, spices Beef \$20 Goat \$24

NDOORI BAK

BREAD Fresh, soft, and fluffy bread baked in tandoor

PLAIN NAAN \$2.5 **GARLIC NAAN \$5 GARLIC CHILI NAAN \$6**

RAISIN ALMOND NAAN \$5

SESAME NAAN \$3

Buttery, flaky flatbread

CHAPATI \$3 Whole wheat bread

ALOO PARATHA \$5.5 Bread stuffed with potato

CHICKEN PARATHA \$6 Chicken-filled, buttery bread

KIDS CORNER

MOZZARELLA STICKS WITH Fries \$9

BASMATI RICE SPECIALS

NWICHES

Build your own wrap with choice of bread, protein and sauce with

fresh salad toppings **STEP 1: PICK WRAP**

TAWA PARATHA \$5

STEP 3: PICK SAUCE

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STEP 2: PICK PROTEIN **CHICKEN KEBAB \$5 BEEF KEBAB \$8 GOAT KEBAB \$10**

NAAN \$2.5 ROTI \$2.5

TIKKA \$10 BIHARI \$10 PANEER \$5

> **TAMARIND** MINT

RASHAM SAUCE

SIDES

SIGNATURE FRIES \$6

ACHAAR (MIXED PICKLE) \$2

BEVERAGES

Salted

Kashmiri \$4 Desi \$3 Black \$2 Green \$2

Guava Lychee

Sprite

DESSERTS

Ricotta cheese patties, sweet milk

Homemade ice cream on a stick

🗱 15% gratuity added 🎡

Half Tray 5-10 Guests

50

45

45

45

40

55

Half Tray 5-10 Guests

70

95

60

75 75

70 70 70

60

60

80

60

60 Half Tray -10 Guests

75 75 75

Half Tray

5-10 Guests

85

110

70

85

45

85

100

70

Half Tray -10 Guests

75 100

100

3

Rasham 🐩

NASHTA · BREAKFAST · BRUNCH Available Saturday & Sunday 12-2pm **SOOJI HALWA** 6 Farina, Cream, Butter CHANA MASALA 15 Chickpeas in traditional curry masala PAYA

BHEJA FRY 15

Slow cooked stew, aromatic gravy Goat 20 Beef 18 ALOO KEEMA 16 Minced meat cooked with potatoes blended with onion & tomato ALOO BHUJIA 6 LACHA PARATHA 5 Bread stuffed with ghee EGGS (Three) 5 Sunny-Side-Up • Over-Easy • Spicy Omelette TANDOORI ALOO PARATHA 6 Bread stuffed with potato TANDOORI KEEMA PARATHA 6

> Two fried pieces of whole wheat flat bread TANDOORI KULCHA 3 Sesame topped naar Seekh Kebab Chicken 3 · Beef 4.5 · Goat 6 Chicken Bihari Kebab 14 Daily Lassi, Chai and Juice Selection

- Haí kuch khaas, zaíka aur ehsaas

Goat brain, tom

Large Tray 20-24 Guests

95

85

85

85

105

Large Tray 20-24 Guests

170

220

150

180

180

185

165

150

150

190

Large Tray 20-24 Guests

185

180

Large Tray 20-24 Guests

140

175

140

140

Large Tray 20-24 Guests

150 150

Rasham

CATERING MENU

RAS MALAI \$6

GAJAR HALWA \$8 Carrots, cream, butter **GULAB JAMUN \$4** Four fried dough balls, rose water

KHEER \$7 Rice pudding

KULFI \$5

APPETIZERS Chicken Samosa Chaat

Pakora

ENTREES Balti Chicken

Balti Goat

Chicken Korma

Chicken Haleem Chicken Jalfrezi Chicken Makhani

Chicken Palak

Paneer Karahi

Mixed Vegetables Aloo Palak Palak Paneer

TANDOORI SPECIALS

Goat Palak

Bhindi Chana

Grill Mix

Tikka Boti

Tandoori Legs Bihari Kebab

RICE SPECIALS

Chicken Biryani

Shrimp Biryani

Chicken Pulau

Plain Rice

Goat Pulau Matter Pulau

Chana Rice

DESSERT

Kheer Gajar Halwa

BY PIECE/ORDER

Vegetable Samosa Gulab Jamun

Ras Malai

Naar Kebab Chicken Samosa

Goat Biryani Vegetable Biryani

Goat Korma

Goat Nihari

Beef Nihari

Papari Chaat

Paneer Shashlik

Vegetable Samosa Chaat Dahi Bara Chaat

Sparkling Water \$3

9)

GARDEN SALAD \$5

RAITA \$4

LASSI \$6

JUICES \$5

Bottled Water \$2

CANNED SODA \$2 BOTTLED SODA \$3 Fanta

Mango

CHAI

Mango **WATER**

Coke

Yogurt, milk, and cream

Sweet

ONIONS \$4

NUGGETS WITH Fries \$9

TENDERS WITH Fries \$9

Slow cooked basmati rice

CHICKEN BIRYANI \$18 GOAT BIRYANI \$20

VEGETARIAN BIRYANI \$15 SHRIMP BIRYANI \$20

BIRYANI RICE \$8 KEEMA PILAU \$12

WHITE RICE \$5

