



# Rasham

## The Balti Specialists



### APPETIZERS

#### SAMOSA

Stuffed thin bread turnover  
Chicken \$3 Potato \$2.5 Lamb \$4

#### SAMOSA CHAAT

Two samosas with chickpeas, vegetables  
Chicken \$12 Potato \$10 Lamb \$14

#### DEHI BHARA CHAAT \$10

Fried dumplings, sweet yogurt, vegetables

#### PAPRI CHAAT \$8

Fried crisps, chickpeas, vegetables

#### ONION PAKORA \$10

Fried gram flour fritters

#### TANDOORI WINGS \$15

Buffalo Garlic Mango



### OFF THE TANDOOR

#### SEEKH KEBAB

Minced meat mixed with Rasham signature spices grilled to perfection

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

#### 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 \$35

Savory tender meat grilled with signature spices

#### CHICKEN CHARGHA \$25

Whole chicken baked in tandoori spices



### SIGNATURE BALTI

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

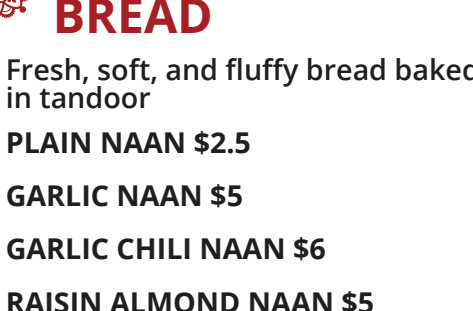
Lentils cooked in tomatoes and onions, sauteed with garlic and ginger

#### CHANA \$15

Chickpeas in traditional tarka masala

#### BHINDI \$15

Fresh okra lightly spiced with tomatoes and onions



### PLATTERS

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 \$45

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

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

#### CHICKEN MAKHNI \$16

Boneless chicken cooked in creamy, buttery gravy with chef's masala

#### PANEER MAKHNI \$18

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

Goat \$24 Beef \$20



### TANDOORI BAKED 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

#### KEEMA NAAN \$6

#### ALOO NAAN \$5

#### WHOLE WHEAT ROTI \$2.5



### TAWA FLAT BREADS

Bread stuffed with choice of filling

#### PLAIN PARATHA \$5

Buttery, flaky flatbread

#### ALOO PARATHA \$5.5

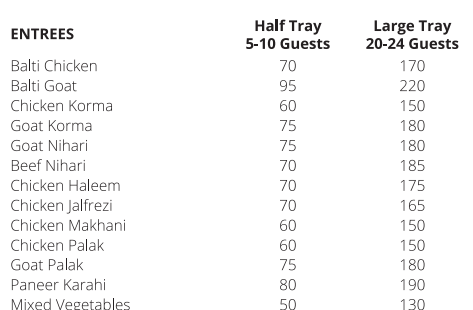
Bread stuffed with potato

#### CHICKEN PARATHA \$6

Chicken-filled, buttery bread

#### CHAPATI \$3

Whole wheat bread

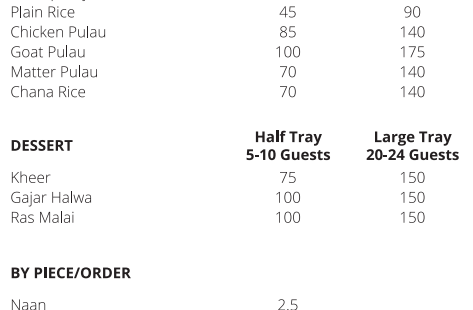


### KIDS CORNER

#### NUGGETS WITH Fries \$9

#### TENDERS WITH Fries \$9

#### MOZZARELLA STICKS WITH Fries \$9



### BASMATI RICE SPECIALS

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



### NAANWICHES

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

#### STEP 1: PICK WRAP

NAAN \$2.5

ROTI \$2.5

TAWA PARATHA \$5

#### STEP 2: PICK PROTEIN

CHICKEN KEBAB \$5

BEEF KEBAB \$8

GOAT KEBAB \$10

TIKKA \$10

BIHARI \$10

PANEER \$5

#### STEP 3: PICK SAUCE

TAMARIND

MINT

RASHAM SAUCE



### SIDES

#### SIGNATURE FRIES \$6

#### GARDEN SALAD \$5

#### RAITA \$4

#### ONIONS \$4

#### ACHAAR (MIXED PICKLE) \$2



### BEVERAGES

#### LASSI \$6

Yogurt, milk, and cream

Mango Sweet Salted

#### CHAI

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

#### JUICES \$5

Mango Guava Lychee

#### WATER

Bottled Water \$2 Sparkling Water \$3

#### CANNED SODA \$2

#### BOTTLED SODA \$3

Coke Fanta Sprite



### DESSERTS

#### RAS MALAI \$6

Ricotta cheese patties, sweet milk

#### KHEER \$7

Rice pudding

#### GAJAR HALWA \$8

Carrots, cream, butter

#### GULAB JAMUN \$4

Four fried dough balls, rose water

#### KULFI \$5

Homemade ice cream on a stick

**15% gratuity added**



### CATERING MENU

Available Saturday & Sunday 12-2pm

#### SOOJI HALWA 6

Farina, Cream, Butter

#### CHANA MASALA 15

Chickpeas in traditional curry masala

#### PAYA

Trotters slow cooked, herbs, pices

Goat 24 Beef 20

#### BHEJA FRY 15

Goat brain, tomato and onion puree

#### NIHARI

Slow cooked stew, aromatic gravy

Goat 20 Beef 18

#### ALOO KEEMA 16

Minced meat cooked with potatoes blended with onion & tomato

#### ALOO BHUJIA 6

Sliced potato, onion, tomato, spices

#### 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

Bread stuffed with minced chicken

#### PURI 4

Two fried pieces of whole wheat flat bread

#### TANDOORI KULCHA 3

Sesame topped naan bread

#### Seekh Kebab

Chicken 3 • Beef 4.5 • Goat 6

#### Chicken Bihari Kebab 14

Daily Lassi, Chai and Juice Selection

*Hai kuch khaas, zaika aur chhaas*