



# RAWSHA

## EXPRESS

Two courses £25 | Three Courses £30

## STARTERS

### CHEESE & ONION BHAJI v | gf

A Rawsha signature! Sliced onions tossed in our secret spices, delicately fried and coated with mozzarella cheese. (Available without cheese)

### AVOCADO CHAAT v

Avocado, roasted corn, crispy channa dhal, sev, sweet yoghurt and tamarind all combine to tantalise your tastebuds in this delicious chaat.

### MALAI CHICKEN BOTI gf

Succulent chicken marinated with our malai cream, herbs and spices, then charred to perfection in our charcoal tandoor oven.

### CHARCOAL CHICKEN TIKKA gf

Chicken breast marinated overnight in our classic tandoori spices, then charred to perfection in our charcoal tandoor oven.

### AFGHANI LAMB CHOPS gf

Three juicy lamb chops marinated overnight in Kashmiri spices, then charred to perfection in our charcoal tandoor oven.

### ASIAN KING SCALLOPS gf

Fresh King scallops pan-fried with our house-made masala butter until perfectly seared on the outside and succulent on the inside.

## MAINS

### CHATPATA FLOWERS v | gf

Broccoli and cauliflower florets roasted in the charcoal tandoor oven with sliced pineapple. Served with kachumber salad and our homemade chutney.

### PANEER TIKKA SHASHLICK v | gf

Indian cheese cubes marinated overnight in tandoori spices, then charred to perfection in our charcoal tandoor clay oven. Served with kachumber salad and homemade chutney.

### CHARCOAL CHICKEN TIKKA gf

Chicken breast marinated overnight in tandoori spices, then charred to perfection in our charcoal tandoor clay oven. Served with kachumber salad and homemade chutney.

### CHARCOAL SALMON TIKKA gf | n

Wild salmon fillet grilled to perfection. Served on top of our Rawsha spiced mash, asparagus and tenderstem broccoli and our butter makhani sauce on the side.

### RAWSHA SABZI TAGINE v | gf | n

An authentic fusion inspired from Morocco and India, consisting of fresh vegetables, cooked in a rich authentic sauce made with fresh tomatoes, nuts, chillies, saffron and dates.

### PANEER BUTTER MASALA v | gf | n

Cubed Indian paneer cheese charred to perfection in our charcoal tandoor oven then simmered in our delicious butter masala sauce.

### ALOO BAINGAN vg | gf

Baby aubergines roasted in the charcoal tandoor oven then delicately cooked with baby potatoes in a rich authentic sauce made with fresh tomatoes, chillies and coriander.

### CLASSIC CHICKEN TIKKA MASALA gf | n

The nation's favourite curry dish! Grilled chicken tikka charred to perfection in our charcoal tandoor oven then simmered in our delicious coconut masala sauce.

### OLD DELHI CHICKEN CURRY gf

A rich, delicious and aromatic homemade chicken curry cooked with fresh chillies and fresh tomatoes, giving that authentic taste from the streets of Delhi.

### MOTHER'S LAMB CURRY POT gf

An authentic mouthwatering lamb curry inspired by our head chef Negi's family recipe, flown all the way over from India to West Bridgford! A firm favourite here at Rawsha!

## DESSERTS

### KULFI ICE CREAM - MANGO OR PISTACHIO

Frozen, creamy Indian dessert flavoured with either mango or pistachio.

### VEGAN LEMON CHEESECAKE

A soft and rich lemon cheesecake with a sweet vegan biscuit base, topped with vegan lemon creme and swirled with a white glaze.

### CLASSIC GULAB JAMEN

An Indian dessert of fried dough balls that are soaked in a sweet, sticky rose flavoured sugar syrup. Served with vanilla ice cream.

### CHOCOLATE FONDANT gf

From the French for 'half-cooked' this decadent chocolate dessert is baked to perfection to retain a silky molten chocolate centre. Served with vanilla ice cream.

#### SIDES

HOUSE CHIPS vg | gf £3.95

GUNPOWDER CHIPS vg | gf £4.95

SPICY INDIAN SALAD vg | gf £4.95

KACHUMBER SALAD vg | gf £4.95

#### SIDES

STEAMED BASMATI RICE vg £4.95

SAFFRON PILAU RICE v £5.50

TADKA DAAL LENTILS vg £7.95

MIXED VEGETABLE JALFREZI vg £7.95

#### BREAD

BUTTER NAAN v £3.95

GARLIC NAAN vg £3.95

CHEESE NAAN v £4.95

PESHWARI NAAN v £4.95

#### BREAD

TANDOORI ROTI vg £4.95

CHILLI CORIANDER NAAN v £4.95

ONION & POTATO KULCHA v £4.95

LACHA PARATHA vg £4.95