



RAWSHA

INDIAN TAPAS

CHEESE & ONION BHAJI v | gf £8.95

A Rawsha signature. Sliced onions tossed in our secret spices, delicately fried and coated with mozzarella cheese.

(Available without cheese)

AVOCADO CHAAT v £8.95

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

PANEER AND COURGETTE SALAD v | gf £8.95

Charcoal grilled Indian cheese combined with crispy courgettes, served with our house kachumber salad and roasted cumin Raita.

MALAI CHICKEN BOTI gf £10.95

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

CHARCOAL CHICKEN TIKKA gf £10.95

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

BIHARI LAMB BOTI gf £12.95

Meaty succulent lamb cutlets marinated in Kashmiri spices, charred to perfection in our charcoal tandoor oven.

AFGHANI LAMB CHOPS gf £12.95

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

ASIAN KING SCALLOPS gf £12.95

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

DYNAMITE KING PRAWNS £13.95

Two huge juicy King prawns coated in our secret Rawsha batter, fried until golden crispy then tossed in our fiery dynamite sauce.

RAWSHA MIXED TRIO gf £13.95

An exquisite selection from our charcoal tandoor oven, consisting of malai chicken, chicken tikka and lamb boti kebab.

FROM THE CHARCOAL TANDOOR

CHATPATA FLOWERS v | gf £14.95

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 £16.95

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.

MALAI CHICKEN BOTI gf £16.95

Succulent chicken marinated with our malai cream, herbs and spices, then charred to perfection in our house charcoal tandoor oven. Served with kachumber salad and our homemade chutney.

CHARCOAL CHICKEN TIKKA gf £16.95

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

AFGHANI LAMB CHOPS gf £23.95

Five juicy lamb chops marinated overnight in Kashmiri masala then charred to perfection in our charcoal tandoor oven. Served with kachumber salad and homemade chutney.

CHARCOAL SALMON TIKKA gf | n £24.95

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

LASOONI TIGER PRAWNS gf £27.95

Huge juicy tiger prawns marinated overnight in our chef's secret spice blend, then charred to perfection in our charcoal tandoor oven. Served with kachumber salad and homemade chutney.

RAWSHA CHARCOAL PLATTER FOR TWO gf £38.95

An exquisite sharing selection from our charcoal tandoor oven consisting of lamb chops, malai chicken boti, chicken tikka and our delicious tiger prawns. Served with kachumber salad and homemade chutney.

CURRY POTS | OVEN | BIRYANI

RAWSHA SABZI TAGINE v | gf | n £16.95

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 £16.95

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

ALOO BAINGAN gf £16.95

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 TIKKA MASALA gf | n £18.95

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.

MOTI MAHAL BUTTER CHICKEN gf | n £18.95

An authentic curry inspired from back home in India, prepared with charcoal chicken tikka simmered in a creamy tomato curry sauce that's a firm favourite here at Rawsha.

OLD DELHI CHICKEN CURRY gf £18.95

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 £21.95

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!

KASHMIRI LAMB SHANK gf £23.95

Ourslow-cooked lamb shank simmered in a Kashmiri rogan josh sauce until falling off the bone tender. Served with fluffy saffron-infused basmati rice.

RAWSHA SIGNATURE BIRYANI gf £23.95

Slow cooked with the finest basmati rice which is layered with your choice of meat or vegetable. Served with raita.

CHOICE OF: **VEGETABLES** | **SUCCULENT CHICKEN** | **TENDERLAMB**

GOAN SEA BASS gf | n £24.95

Fresh sea bass fillet grilled to perfection and served over our homemade Rawsha mash alongside our tandoor roasted broccoli. Served with a delicious Goan inspired coconut sauce.

SIDES	SIDES	BREAD	BREAD
HOUSEFRIES vg gf £3.95	STEAMED BASMATI RICE vg £4.95	BUTTER NAAN v £3.95	TANDOORI ROTI vg £4.95
GUNPOWDER FRIES vg gf £4.95	SAFFRON PILAU RICE v £5.50	GARLIC NAAN v £3.95	CHILLI CORIANDER NAAN v £4.95
SPICY INDIAN SALAD vg gf £4.95	TADKA DAAL LENTILS vg £7.95	CHEESE NAAN v £4.95	ONION AND POTATO KULCHA v £4.95
KACHUMBER SALAD vg gf £4.95	MIXED VEGETABLE JALFREZI vg £7.95	PESHWARI NAAN v £4.95	LACHA PARATHA vg £4.95