



Dear Patrons, India is a diverse country with many different regions, each with its unique cuisine. As an authentic Indian kitchen, Raunak Raseeli India, offers a true taste of Indian regional cuisines & culture, with a focus on quality ingredients, traditional recipes, and warm hospitality.

Any allergy and intolerance must be informed at the time of ordering.

Allergen Information **D** - Dairy, **S** - Soya, **G** - Gluten - **V** - Vegan, **(-)** Hot

A La Carte Menu

Pakorاس

• Chicken, Haggis or Fish Pakora	6.95
• Veg Pakora	6.25
• Chilli Garlic Mushroom Pakora	6.45
• Onion Bhaji	6.25
• Veg Samosas	6.25

Side Plates

• Samosa Chaat (Tangy and spicy preparation of Crunchy samosa served with spicy chickpea, sweet yogurt (optional) and chutneys)	G, D	6.75
(Tangy and spicy preparation of Crunchy samosa served with spicy chickpea, sweet yogurt (optional) and chutneys)		
• Spicy Mince Skins	D	7.45
(Potato Skins filled with spiced mince then topped with cheese)		
• Garlic Mushroom Poori	G,D	7.25
• Spicy Chicken Poori	G	7.45
• Spiced Tawa Fish		7.95
(Fish fillet baked in ginger, garlic, green chilli and ground spices marinade)		
• Chilli Garlic Prawns		8.95
(king prawns cooked with wine, chilli and garlic served with baby nan bread)		

Individual Plates

Hyderabadi Biryani	
(Slow cooked rice dish finished with ginger and brown onions)	
Served with Mirchi ka Salan (Traditional curry sauce tempered with coconut, tamarind, curry leaves & Green Chilli)	
Chicken on bone Biryani - House Special	14.95
Lamb on bone Biryani - House Special	15.45
Chicken 14.45 - Lamb 14.95 - King Prawn 15.95	
Paneer (D)/Tofu (S)	12.95 - Vegetables 12.45
Chicken Tikka - Mains	D 14.95
Served with House Curry Sauce & Rice	
Tandoori Mixed Grill	D 19.95
Chicken Tikka, Chicken Wings, Seekh Kebab, Lamb Chop and King Prawn served with House Curry Sauce, Nan & Rice	
12" Butter Chicken Pizza - House Special	G 10.95
12" Lamb Deenaram Pizza - Chef's Own Recipe	G 11.95
12" Kadai Paneer Pizza - House Special	G 10.45

Seafood Curries

Jhol	
(Traditional eastern Indian spicy seafood curry cooked with potatoes & aubergine)	
Goan Curry	
(Hot & Spicy aromatic coconut flavoured curry from coastal Goa)	
Nepalese Chilli	S (-) 11.95
(Spicy & Tangy preparation with onion, peppers, Chilli & soya sauce)	
Fish	11.95
King Prawns	14.95

Tandoori Delights

Ajwaini Paneer Tikka	D 6.95
Chicken Tikka	D 7.25
Spiced Wings	D (-) 6.95
Seekh Kebab	D 7.25
Adrak Lamb Chops	D 8.45
Haldi Chilli King Prawns	9.95

Glasgow's Favorite Curries

Chicken Tikka Masala	D 11.95
(A mouth watering marinade of exotic Punjabi spices, garlic ginger paste & onion gravy simmered with yoghurt)	
Chicken Korma	D 11.45
(Classic creamy mildly spiced dish)	
Chicken Tikka Chasni	D 11.95
(A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate.)	
Chicken Tikka South Indian Garlic Chilli	(-) 11.95
(Hot 'n' spicy curry with sweet 'n' sour twist)	
Lamb Bhoona	12.95
(A flavoursome thick sauce of onions, ginger, garlic and tomatoes.)	
Lamb Pepper Karahi	12.95
(A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.)	
Lamb Madras	12.95
(Glasgow's favourite hot curry)	
Chicken/Lamb Curry	11.95/12.95
(Simple and delicious home-style curry)	

Indian Traditional Curries

Kukkad Raseeli House Special	12.95
(Tender chicken on the bone cooked in traditional desi style)	
Butter Chicken	D 11.95
(Tender chicken infused with flavour from a yogurt marinade cooked in creamy tomato sauce)	
Amritsari Chicken Masala	D 11.95
(This Punjabi dish is simply made in the unique Amritsari Gravy and flavored with cream, butter, and tomatoes.)	
Chicken Chettinad	11.45
(Flavorful south Indian dish of chicken cooked with coconut, fresh ground spices & herbs)	
Chilli Garlic Chicken	(-) 11.45
(Chicken cooked with home made garlic pickle and green chilli)	
Delhi Style Lamb House Special	D 13.95
(Lamb on bone slow cooked dhaba style with potatoes in traditional spices and yoghurt)	
Lamb Rogan Josh	D 12.95
(Kashmiri dish of lamb cooked with intense spices in a smooth onion tomato sauce)	
Laal Maas	D (-) 12.95
(Lamb cooked in a variety of masalas with a burst of red chillies& dash of yoghurt)	
Saag Gosht Nilgiri	12.95
(Lamb and spinach cooked with traditional spices & little mint)	
Lamb Malaidar	D 12.95
(Lamb simmered with spinach, lashings of green chillies and garlic with a dash of cream).	
Methi Keema Peas	D 12.95
(Minced lamb cooked with peas and fenugreek)	

Vegetarian

	Main	Side
Desi Mattar Paneer	D 10.45
(Paneer or Tofu and peas cooked with smoked paprika in tangy tomato sauce)		
Kadai Paneer	D 10.45
(Paneer or Tofu cooked with onion, peppers, coriander seeds in traditional spices)		
Saag Paneer (Or Tofu)	D 10.45
Paneer (Or Tofu) Butter Masala	D 10.45
cooked in house garam masala, tomato puree, butter and cream)		
Malai Kofta	D 10.45
(Popular North Indian dish of Paneer & Potato balls cooked in creamy onion & tomato gravy		
Nepalese Chilli Paneer (or Tofu)	(-) 10.45
Spicy & Tangy preparation with onion, peppers, Chilli & soya sauce		
Smoked Aubergine	(v) 9.95	7.45
(Smoked aubergines cooked with potatoes)		
Tarka Dal	(v) 9.95	7.45
(Yellow lentils tempered with garlic, chilli, cumin seeds, onion & tomato.		
Dal Makhani	(-) 9.95	7.45
(A rich dish of whole black lentils, red kidney beans cooked in tomato puree, butter and cream)		
Bombay Aloo	(v) 9.95	7.45
(traditional Indian dish of potatoes, boiled, fried and flavoured with a variety of spices.		
Chhole Aloo Masaledar	(v) 9.95	7.45
(Amritsari delicacy of blackened chickpea and potatoes in a tangy combination of tomato, ginger and mango powder.		

Rice & Breads

Boiled Rice	V 3.55
Jeera Rice	V 4.15
Mushroom or Egg Fried Rice	V 4.65
Coconut or Lemon Rice	V 4.35
Chappati (add butter +30p)	G/V 1.8
Nan Bread (add butter +30p)	G/V 3.55
Garlic Nan or Cheese Nan (add chilli +50p)	G 4.15
Peshwari Nan	G/V 4.35
(Coconut flavoured sweet nan)	
Keema Naan	G 4.65
Plain Paratha (add butter +30p)	G 3.55
Aloo Pyaz Paratha (add butter +30p)	G/V 4.15
Keema Paratha	G 4.55
Chips	V 3.25
Masala Chips	V 3.55

Pickles & Extras

Poppadoms	2.25
Mixed Pickle/Mango Chutney	1.6
Spiced Onons/Raita/Yoghurt	1.95
House - Green Chutney/Chilli Sauce	1.7

Lassi (Traditional Indian yoghurt drink)

Salted Jeera	3.55
Sweet Kewda	3.55
Mango Rose	4.35

Soft Drinks

Cans (330ml)	2.75
Coke/Diet Coke/Coke Zero/Sprite/Fanta	
Im Bru/Diet Im Bru/Ginger Beer	
J20 (Orange-Passion Fruit)	2.95
Appletiser/Red Bull	2.95
Glass Orange/Apple Juice	2.75
Still Or Sparkling Water (330ml)	2.75
Still Or Sparkling Water (750ml)	4.35

175ml	250ml	Bottle
5.75	6.75	19.95
6.55	7.55	22.95
5.75	6.75	19.95
6.55	7.55	22.95
5.75	6.75	19.95

Kids Zone (Meal & Drink)

Chicken Korma Rice	7.45
Chicken Nuggets n Chips	7.45
Pizza n Chips	7.45
Kids Ice Cream	1.95

Desserts

Ice cream (Vanilla/ Chocolate)	3.75
Mango Sorbet	3.75
Gulab Jamun (2 Pcs with Ice Cream)	5.25

Hot Beverages

Coffee - White/Cappucino/Latte	3.45
Black/Esspresso	2.45
Hot Choc	3.45
Tea - (Regular, Green & Peppermint)	2.45
Masala Tea	3.45
Chai Latte	3.75

Wines

Pinot Grigio
Sauvignon Blanc
Cabernet Sauvignon
Malbec
Zinfandel Rose'

Beer & Ciders

Cobra Premium Lager - (Most Popular Crisp And Balanced Indian Beer)	Pint 5.45 Half Pint 3.75
Other Beer - 330ml (Ask server)	3.95
Kopparberg Cider 330ml (Mixed Fruit/Strawberry Lime)	3.95
Peacock Cider 500ml (Mango Lime)	5.45
Non Alcoholic Beer 330ml	3.45