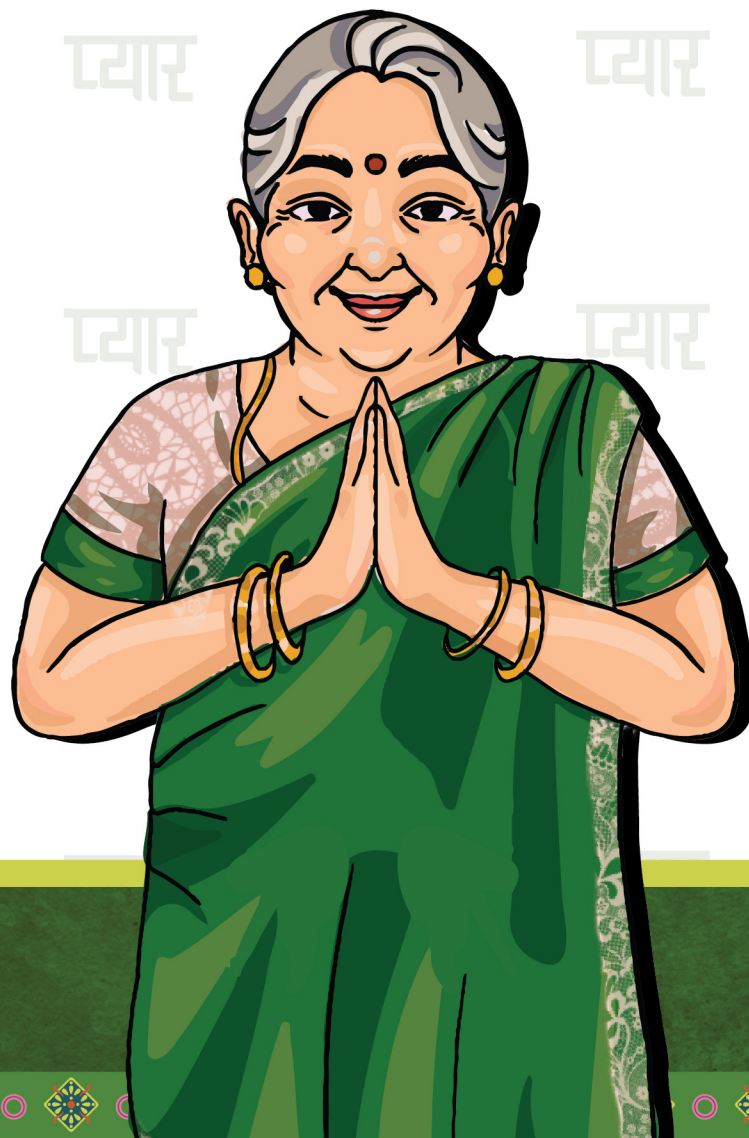


Straight from...
Rasila's
Kitchen

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Named after our beloved grandmother, Rasila Rathod, our love for Dadi's timeless recipes and heartwarming cooking began our journey in 2017. Rasila's Kitchen is inspired by the cherished memories of her love, bringing the essence of 'ghar ka khaana' straight to your table. Come, relive the delightful moments of your childhood with every bite.



CHILLED CHUSKIYAN

Fresh Fruit Juice

189

Watermelon/orange/pineapple/mixed seasonal fruits, freshly squeezed for a burst of natural flavors.

Ghar Ki Chaas

90

A traditional Indian drink made with yogurt, water, and spices, served cold to soothe the palate.

Meethi/Namkeen Lassi

180

A sweet and creamy yogurt-based drink flavored with sugar or salt, served chilled.

Goli Wali Nimbu Soda

144

Tangy lemon soda with a fizzy twist, served with a nostalgic touch.

Coke/ ThumsUp/ Sprite/ Fanta

72

Redbull

225

Mineral Water

MRP



CHATPATI YAADEIN

Pani Puri (10 Pc)	180
Dahi Bhari Puri (6 Pc)	180
Chatpati Sev Puri (6 Pc)	180
Ragda Aloo Tikki	242
Chatpati Delhi Chaat	234
Dahi Bhalla Papdi Chaat	243
Mumbaiya Bhel	225



SHORBA



Tamatar Ka Shorba

243

A rich and creamy tomato soup with a hint of home spices.

Meethi Makai

234

Sweet corn kernels in a light broth, bringing a touch of childhood comfort.

Mumbai Street Hot and Sour

243

Spicy desi style chinese soup with veggies.

Veggie Manchow Delight

252

Loaded with veggies, crispy noodles, cooked in a savory and aromatic broth.

Cheesy Spinach Broccoli

261

A creamy and cheesy soup made with the goodness of spinach and broccoli.



Malai Murgh Mushroom Shorba

270

Rich and creamy soup made with tender chicken and mushrooms.

Dadi Maa Ka Desi Paya

351

Healthy Lamb Trotters Soup, home styled.

Chicken Hot & Sour

288

A zesty and tangy soup loaded with chicken and assorted veggies.

Creamy Tamatar Murgh Shorba

270

Creamy and velvety tomato soup infused with succulent chicken pieces.

Herby Chicken

288

A flavorful chicken soup infused with aromatic herbs.



SHURUAAT

Papad (Roasted/Fried)	54	Green Salad	198
Masala Papad	90	Veg Raita	144
Cheese Masala Papad	144		
French Fries			198
Crispy and golden French fries served with dipping sauce.			
Nachos Supreme			378
A generous portion of crispy tortilla chips loaded with savory toppings like beans, cheese, salsa, perfect for sharing.			
Mexican Style Cheese Lollipop with Dip (6pcs)			423
Cheese-filled lollipops coated in a crunchy batter with a Mexican-inspired twist, served with a flavorful dip.			
Pesto Paneer			450
Grilled paneer cubes marinated in pesto sauce, offering a delightful fusion of Italian and Indian flavors.			
Veg Manchurian Dry			360
Crispy vegetable balls tossed in a tangy and spicy Manchurian sauce, creating a popular Indo-Chinese appetizer.			
Crispy Veggies			351
Assorted vegetables fried until golden and crispy, tossed in chinese sauce, an all time classic!			
Honey Chilli Potato			351
Crispy potato wedges tossed in a sweet and spicy honey chili sauce.			
Rasila's Special Spring Roll			423
Crispy spring rolls filled with a Rasila's special fillings, served with a dipping sauce			
Paneer 65/Chilli			432
Spicy and tangy paneer cubes tossed in a chinese sauce, offering a burst of flavors in every bite.			

SHURUAAT

Peri Peri Karari Roomali 297

Palak Paneer ki Seekh 396

Minced cottage cheese and spinach blended with spices and cashewnuts, cooked in tandoor.

Tandoori Chatpati Broccoli 441

Tender broccoli, marinated with cream, cheese, home ground spices, cooked in tandoor.

Dahi ke Kebab 423

Melt-in-your-mouth kebabs made from creamy hung yogurt and aromatic spices.

Soya Chaap (Chatpata/Malai) 432

Soft chunks of soya chaap, marinated with cream and spices, cooked in tandoor.

Paneer Tikka (Regular/Shikari/Pahadi/Malai) 495

Succulent paneer cubes marinated and grilled to perfection, served with mint chutney and salad.

Rajputana Paneer Ke Sholey 540

Spicy and tangy paneer skewers stuffed with cheese and infused with Rajputana masalas, grilled to perfection.

Ghee Roast (Baby Potato/ Mushroom/Paneer) 486

Mangalorean delicacy, slow cooked in ghee & Mangalorean spice paste.

Chatpate Cheesy Aloo 450

Tandoori potatoes stuffed with spices and cheese.

Big BBQ Platter 900

A must have party platter with an assortment of 3 type of Paneer Tikkas, Dahi ke Kebabs, Grilled veggies, marinated in indian tandoor spices.



Peri Peri Egg Masala 396

Hard-boiled eggs cooked in a fiery Peri Peri sauce.

Chilli (Egg/Chicken/Fish/Prawns) 360/495/558/702

Tossed in a chinese schezwan sauce, with bell peppers and onions.

Honey Garlic Chicken 495

Succulent chicken cooked in a sweet and tangy honey garlic sauce, offering a perfect balance of flavors.

Chicken Lollipop (4 pc) 540

Juicy and flavorful chicken drumsticks marinated and fried until crispy.

Chicken Lollipop Chinese (7 pc) 513

Succulent chicken lollipops marinated in Chinese-style sauces, deep-fried until crispy.

Andhra Style Chicken 65 540

Tender chicken pieces marinated in Andhra spices and fried until crispy.

Chicken Ghee Roast 504

Mangalorean Chicken marinated in a hearty masala and slow-cooked in ghee.

Mangalorean Style Sukka (Chicken/Mutton) 450/603

Classic Mangalorean Delicacy

Chilli Lemon Butter (Fish/Shrimp) 558/756

Tender fish fillets /shrimp cooked in a luscious chilli lemon butter sauce.

Spicy Tawa Fish 594

Spicy and aromatic fish fillets with a flavorful homeground spices.

Grilled Fish & Chips 594

Grilled Fish fillet in buttery garlic sauce, served with chips and dip.

SHURUAAT

Tandoori Chicken (Half/Full)

405/720

Need's no introduction- the classic Tandoori Chicken.

Murgh Tikka (Regular/Shikari/Pahadi/Malai)

504

Rasila's favorite: our signature OG chicken tikkas- just how you like it!

Murgh Tangdi Kebab (4pc)

540

Spicy chicken drumstick kebabs marinated in aromatic spices, cooked in tandoor.

Murgh Tandoori Wings (7pc)

513

Tender chicken wings marinated in Tandoori spices, cooked in tandoor.

Murgh Seekh Kebab

468

Juicy chicken minced and marinated in a blend of Rasila's special spices.

Tandoori Mutton Seekh Kebab

603

Tender mutton minced and marinated in Rasila's traditional recipe. cooked in tandoor.

Fish Tikke

522

Grilled fish tikka pieces with Indian tandoor red spice marination.

Amritsari Fish Tikka

513

Spicy and tangy fish tikka pieces marinated in Amritsari-style yellow spices and grilled to perfection.

Tandoori Prawns Tikka

720

Prawns marinated in Tandoori spices and grilled.

Rasila's Special Non-Veg Platter

1602

A grand platter featuring, 3 types of chicken tikkas, tandoori chicken, chicken seekh kebabs, mutton seekh kebabs, prawns tikka and tandoori fish tikka. A must have party platter!



RASILA'S ZAYKA

Dal Makhni

Rich and creamy black lentils slow-cooked with dadi maa's secret spices.

414

Dal Double Tadka

Tempered lentils with a double dose of tadka flavor from aromatic Indian spices.

378

Ghar ki Dal Fry

Yellow lentils cooked to perfection with onions, tomatoes, and spices, your home away from home!

360

Malai Kofta

Soft and creamy kofta balls made from paneer, potatoes, and nuts, flavored with cream and spices.

423

Cheese Kofta

Kofta balls stuffed with gooey cheese, flavored with spices and cream.

450

Sabz Kadhai

Mixed vegetables cooked in a traditional Indian kadai masala in brown gravy.

396

Tawa Mushroom

Tender mushrooms cooked in tawa style with veggies in spicy brown gravy.

387

Sabz Bhuna

Mixed vegetables minced and cooked in a thick and spicy brown gravy.

351

Navratan Korma (Sweet)

Mughlai dish made with a blend of different vegetables, fruits, and nuts, simmered in a sweet white gravy.

477

Sabz Makhani

Mixed vegetables cooked in a rich tomato-based gravy flavored with butter and cream.

378

Ghar Wala Sev/Aloo Tamatar

Spicy home styled Sev/Aloo Tamatar curry.

378

Dadi's Special

Rasila Dadi's special vegetarian delight, with exotic veggies and mushroom, with her secret homeground spices.

478

RASILA'S ZAYKA

Khoya Kaju

486

A rich and creamy dish made with cashews (kaju) cooked in a luscious gravy flavored with khoya (milk mawa) and aromatic spices.

Kaju Masala

486

A delightful dish with cashews cooked in a spicy and flavorful red masala gravy.

Tawa Paneer Tadka

486

Tawa style paneer pieces marinated in Indian spices, with chunks of onion and capsicum in brown gravy.

Paneer Tikka Methi Malai

477

Rich and creamy cottage cheese prepared with fenugreek leaves, milk and cream.

Lasooni Palak Paneer

486

Creamy paneer cooked in a garlicky spinach gravy.

Paneer Bhurji

495

Scrambled paneer cooked with onions, tomatoes, offered in spicy gravy.

Paneer Lababdar

495

Soft and creamy paneer cooked in a rich tangy and creamy tomato-based gravy.

Kolhapuri Paneer

486

Spicy and flavorful paneer cooked in a fiery Kolhapuri masala, offering a bold and intense taste of Maharashtra.

Paneer Tikka Masala (Spicy)

477

Paneer tikka pieces cooked in a spicy and aromatic masala red gravy.

Cheese Butter Masala

522

Cheese cubes cooked in a rich and creamy tomato-based gravy.

Rasila's Special Paneer

558

Chef's special paneer delicacy, curated with a unique blend of red and green gravies.



RASILA'S ZAYKA

Egg Bhurji

Scrambled eggs cooked with onions, tomatoes, and spices.

303

Egg Curry

Hard-boiled eggs cooked in a rich and aromatic brown gravy, an all time favourite!

378

Egg Drop Curry

Eggs dropped in a tangy red thin curry, slow cooked to perfection.

405

Rasila's Special Egg Tikhari

Chef's special egg delicacy- omelette, boiled egg and curry- an ultimate combination topped with butter tadka.

405

Desi Chicken (Half/Full)

Your home style chicken curry.

486/875

OG Butter Chicken (Half/Full)

Needs no introduction! Dive into pure love of butter chicken!

548/900

Chicken Masala with Bone (Red Curry)

Juicy chicken cooked in a spicy and aromatic thin red curry.

522

Lasooni Palak Chicken

Tender chicken cooked in a garlicky spinach gravy.

513

Malai Cheese Chicken

Chicken cooked in a creamy and rich white gravy, flavored with cheese.

567

Murgh Tawa Masala

Tawa style Chicken pieces marinated in Indian spices, with chunks of onion and capsicum in brown gravy.

540

Chilli Tamarind Chicken Curry (Spicy)

Tender chicken pieces cooked in a tangy and spicy tamarind South Indian Style curry- a unique experience!

540

Rasila's Special Chicken

Spicy and flavorful tandoori chicken cooked in a red, thick and buttery gravy.

693

Chettinad Chicken

South Indian Style Chicken Curry.

567

RASILA'S ZAYKA

Chicken Kolhapuri

693

Tandoor cooked whole tender chicken leg simmered with spicy kolhapuri style curry.

Ghar Jaisi Mutton Curry

657

Tender mutton mixed curry cut pieces cooked in a spicy and flavorful home style thin curry.

Hariyali Gosht

684

Tender mutton pieces cooked in green masala made from fresh herbs and homeground spices.

Mutton Roghanjosh

702

Classic Kashmiri mutton curry cooked in a rich and aromatic thin red gravy.

Mutton Maharaja

999

A royal mutton dish cooked in a creamy red thick gravy.

Spicy Peppered Mutton

756

Mutton chops and chunks cooked in a rich gravy infused with aromatic whole spices and pepper.

Fish Curry

603

Succulent fish pieces cooked in a spicy and tangy brown thin curry.

Fish Masala

630

Tender fish pieces cooked in a rich and flavorful thick red masala gravy.

Prawns Curry

702

Juicy prawns cooked in a spicy and aromatic thin curry.

Lasooni Prawns Masala

720

Tender prawns cooked in a garlicky and flavorful masala thick gravy.

Mangalore Style Prawns Curry

720

Indulge in the authentic taste of big-sized prawns cooked in a tantalizing Southern-style gravy



KUCH HATKE HO JAAYE!

Keema Pav (Egg/Chicken/Mutton)

333/450/702

Minced choice of meat simmered in spices,
served with buttery pav. (2pc)

Hoppers (Paneer / Mushroom/ Chicken)

495

A Must Try Srilankan Delicacy, where Appams are served
with Sukka preparation. (1 pc)

Vindaloo Pav (Veg / Chicken)

495

Tossed in a spicy goan vindaloo masala served with pav. (2pc)

Spicy Manglorian tadka with Neer dosa (Veg / Chicken)

495

Spicy dry southern delicacy cooked with special Mangalorean
masala served with neer dosa. (3pc)

KHAANE KE SAATH..

Steamed / Jeera Rice

234/270

Fried Rice (Veg / Egg / chicken)

396/405/450

Stir-fried rice tossed with a medley of vegetables/Egg/chicken.

Simply Dum Rice & Salan

396

Special biryani dum rice served with home made salan,raita, fry papad
and kachumber salad

Dum Biryani

477/495/576/666

(Veg /Egg / Chicken / Mutton)

Craving maa ke hath ki biryani? Taste nostalgia with our
Biryani, where fragrant basmati rice, mixed with
veggies/Egg/Chicken/mutton and dadi ma's secret spices
come together. Served with raita, salan, and papad.

Rasila's Special Dal Khichdi

396

Nothing like Dadi Maa ke haath ki khichdi, paired with classic tomato
chutney, crisy papad and curd!

Paneer Butter Masala Rice Bowl

450

Indulge in a hearty bowl of Paneer Butter Masala paired with fluffy
basmati rice, served with raita and papad.

KHAANE KE SAATH..

Bhatthi Murgh Rice Bowl

576

Ye dil hamesha maange more, with Bhatti Murg Rice Bowl! Aromatic rice bowl with tender bhatti-cooked chicken, Indian spices, and herbs. Served with kachumber salad and papad.

Mexican Hot-Pot

576

Penne Pasta

468

(Arrabiata/Alfredo/Pink /Pesto / Desi tadkewala)

Hakka/Schezwan Noodles (Veg/Chicken)

396/450

Baked Macroni with Pineapple

504

ROTTI SHOTTI

Tawa Roti

36/45

Available plain or with a butter glaze.

Tandoori Roti

54/63

Available plain or with a butter glaze.

Roomali Roti

135

Naan

117/153/198/153/216

(Butter/Hariyali/Cheese/Garlic /Cheese Garlic)

Roti Basket

450

A selection of assorted roti varieties, perfect for sharing or enjoying with your favorite curries.

Appam

99

Enjoy the soft, fluffy South Indian pancakes, perfect for soaking up flavorful curries.

Neer Dosa (2 pcs)

99

Savor the thin, delicate crepes from coastal Karnataka, ideal with spicy chutneys or savory curries.

DADI KA PYAAR

Fruit Salad with Cream	303
Sizzling Brownie	333
Moong Dal ka Halwa	270
Mini Gulab Jamun	144
Nutty Chocolate Kulfi	270
Garma Garam Jalebi with Rabdi	405

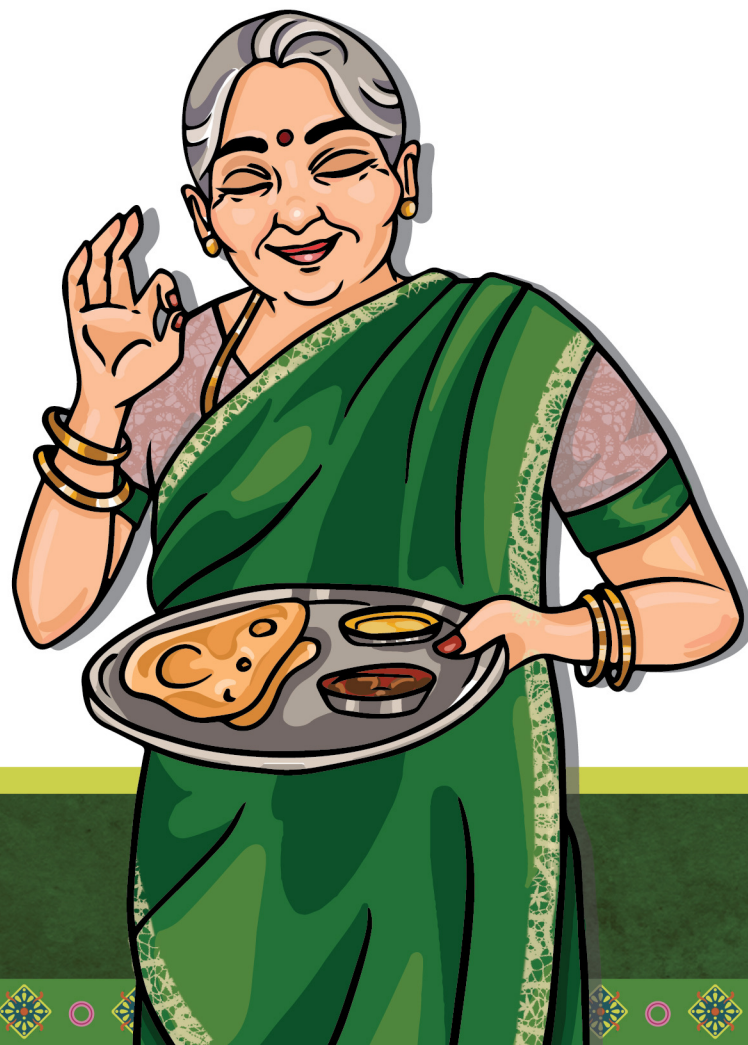


**Thank you for dining with us
at 'Rasila's' Kitchen!**

We take pride in using only natural ingredients—no artificial flavors, colors, or sweeteners. Our dishes reflect the best of each season, so you may notice subtle changes in taste and color. We exclusively use Amul butter and cheese, and our cooking is done with sunflower oil to ensure the highest quality.

Please note that our food is prepared fresh upon order, so it may take about 20 minutes to serve.

**'Dadi ke pyaar se bana khana,
thoda intezaar toh banta hai!'**



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Kitchen

DINEIN AND DELIVERY
12 TO 3 PM & 7 TO 4 AM