

# Online menu

Our logo represents four leaf clover. The leaves of four-leaf clovers are said to stand for faith, hope, love, and luck.

The theme of rasodu is very earthy and simple where we have used shades of colours of mother earth. We have tried to keep it very warm and welcoming.

# Fresh from the kitchen

	Dudhi Muthiya  Dudhi muthiya is a savory snack made from grated bottle gourd (dudhi), whole wheat flour, and spices. It is steamed and lighly tossed with sesame seeds, mustard seeds, fresh coriander and served with chutney.	₹90
**	Handwa is a savory, spiced cake made from a fermented batter of rice, lentils, and mixed vegetables. It is topped with sesame seeds, garnished with fresh coriander and served with chutney.	₹90
**	Dabeli Dabeli is a spicy, tangy Gujarati street food made from a spiced potato filling, topped with pomegranate seeds and peanuts, stuffed into a buttered bun (pav). It's garnished with sev and served with chutney.	₹60
	Vada Pav  Vada pav is a popular Mumbai street food consisting of a spicy, mashed potato fritter (vada) sandwiched in a soft bun (pav). It's typically served with chutney and fried green chilies.	₹60
**	Veg. Pudla Sandwich  Vegetable pudla sandwich is a dish made by combining bread slices with a batter of gram flour (besan), mixed vegetables, and spices. This popular and nutritious snack/breakfast option is garnished with fresh coriander and served with chutney.	₹60
**	Veg. Cheela  Vegetable cheela is a savory Indian pancake made from seasoned gram flour (besan) mixed with vegetables. It is garnished with fresh coriander and served with chutney.	₹75
*	Thepla & Aloo Soft, spiced Thepla made from whole wheat flour and fenugreek leaves (methi), paired with a tangy, spicy Aloo Sabzi. Served with pickle for a perfect, balanced meal.	₹75
**	Thepla (*per piece) Thepla is a soft, spiced flatbread made from whole wheat flour, fenugreek leaves (methi), and a blend of spices. It's a popular snack served with pickles.	₹20

# Live Dhokla

<b>%</b>	Plain Dhokla  Dhokla is a steamed savory cake made from fermented rice and lentils batter, popular in Gujarati cuisine. It's often spiced with green chilies, ginger, and garnished with fresh coriander and served with chutney.	₹75	
**	Corn Dhokla  Corn dhokla is a variation of the traditional dhokla, where corn is added to the batter. It's steamed and garnished with fresh coriander and served with chutney.	₹90	
**	Beetroot Dhokla Beetroot dhokla is a variation of the traditional dhokla, where grated beetroot is added to the batter, giving it a vibrant color and making it more healthy. It's garnished with fresh coriander and served with	₹90	
	Idada (White Dhokla) Idada, also known as white dhokla, is a steamed, savory cake made from a fermented batter of rice and urad dal. It's a popular Gujarati dish garnished with fresh coriander and served with chutney.	₹75	
Beverages			
*	Gujarati Chai	₹20	
*	Sharbat	₹40	
*	Chaas	₹30	

# **Gujarati Special**

#### Classic Steamed Rice

Soft, fluffy steamed surti kolam rice

# Rice with Gujarati Mori Dal

A soul-soothing bowl of plain dal and rice, just like home - light, warm, and comforting.

#### Masala Dal Rice Bowl

Steamed rice served with our signature Gujarati masala dal - mildly spiced, sweet and full of flavor.

#### Tomato-Potato Curry Rice Bowl

Tangy tomato and soft potato curry served with steamed rice - a true everyday classic.

#### Bottle Gourd & Chana Dal Curry Bowl

Wholesome dudhi and black chana simmered in a light gravy, served with rice - nourishing and tasty.

### Rasawala Moong Dal Rice Bowl

Traditional moong dal in a thin, sweet-tangy gravy served with rice - light and satisfying.

## Green Peas-Potato Curry Rice Bowl

A mildly spiced curry of peas and potatoes paired with rice - a favourite from Gujarati kitchens.

## Garlicky Potato Curry Bowl

Rustic-style potato curry with bold garlic flavours, paired with steamed rice - hearty and filling.

## Sev Tameta Thick Curry Rice Bowl

Sweet-spicy tomato curry with sev and served with rice - a Gujarati favourite.

#### Tomato Kadhi Comfort Bowl

A unique twist on traditional kadhi, made with tomatoes and gentle spices, served with rice.

