

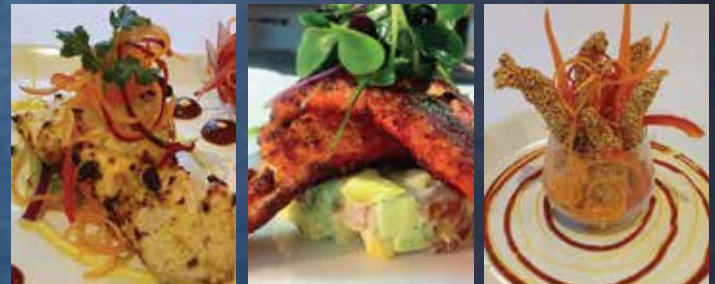


TAKEAWAY MENU

210-212 George St, Aberdeen AB25 1BS

01224 633610

DINE-IN, TAKEAWAY & HOME DELIVERY



OPENING TIMES:

Monday to Sunday: 12:30–2:30pm, 4:30–10:30pm

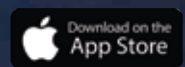
Delivery: Monday to Friday - 4.30 pm to 10.30 pm
Saturday & Sunday - 12.30 pm to 2.30 pm & 4.30 pm to 10.30 pm

Aberdeen - Stirling - Perth - Edinburgh

Private Events & Catering

Make your special moments memorable with our banquet hall - perfect for gatherings of up to 60 guests - and our bespoke outdoor catering services. Please inquire with our team for details.

www.rishistakeawayaberdeen.co.uk



facebook/rishisaberdeen

ORDER ONLINE AND
GET 10% OFF*

EXTRA NOODLES

All noodles fried with shredded carrot, onion, cabbage & peppers.

Vegetable Noodle GL/SO/EG	£7.45
Egg Fried Noodle GL/SO/EG	£7.45
Chicken & Egg Fried Noodle GL/SO/EG	£8.95
Vegetable Schezwan Noodle	£7.45
Egg Schezwan Noodle GL/SO/EG 🔥🔥	£7.95
Schezwan Chicken & Egg Fried Noodle GL/SO/EG	£9.25
Sea Food Mix Hakka Noodle GL/SO/EG/CR	£10.95

TANDOORI BREADS

All breads contains MI/EG/GL

Plain Naan MI/EG/GL	£3.25	Butter Naan MI/EG/GL	£3.45
Garlic Naan MI/EG/GL	£4.45	Garlic Chilli Naan MI/EG/GL 🔥	£4.45
Cheese Naan MI/EG/GL	£4.95	Cheese Garlic Naan MI/EG/GL	£5.25
Peshwari Naan MI/EG/GL/NU	£4.95	Keema Naan MI/EG/GL (Lamb mince)	£4.95
Stuffed Naan MI/EG/GL	£4.45	Madras Parotta MI/EG/GL	£3.95
Onion Kulcha MI/NU/GL (Stuffed spiced chopped onion)	£4.45	Tandoori Roti GL	£3.25
Chappati GL/MI	£1.75	Phulka GL	£2.45

DIPS

Onion Salad Spicy Onion Mango Chutney	£1.25
Mint Sauce MI Mix Pickle (MU) Tamarind Sauce	
Sweet Chilli Sauce Hot Chilli Sauce 🔥	
Raita (Large Portion) MI	£2.75
Coconut/Tomato/Coriander Chutney MU	£1.45

KIDS MENU

Chips	£4.29	Honey Dosa GL	£6.99
Chicken Nuggets	£7.49	Kids Korma	£6.99
with Chips GL		Kids Tikka Masala	£6.99
Fish Fingers and Chips GL	£7.99		
Fish Fingers GL	£5.99	Rices	
Honey Chicken	£6.99	Kids Plain Rice	£2.49
Chocolate Dosa GL	£6.99	Kids Pilau Rice	£2.49

SET MEAL

For One Person **£20.95**

One Pappodam, choose one starter, choose main, rice or naan.

Starter: Onion Bhaji, Vegetable Samosa, Chicken Pakora, Chilli Chicken. **Main:** Any Chicken or Veg Curry from Timeless Curries Section of the Menu **Accompaniment:** Rice, Pilau Rice, Naan Bread

For Two Person **£40.95**

Two Pappodams, choose Two starters, Two Mains, One side, Two Accompaniment

Starter: Onion Bhaji, Vegetable Samosa, Chicken Pakora, Chilli Chicken.

Choose Two starters, Two Mains, One side, Two Accompaniment

Main: Any Chicken or Veg Curry from Timeless Curries Section of the Menu

Accompaniment: Rice, Pilau Rice, Naan Bread **Side:** Bombay Aloo / Tadka Dal

Note: Any Lamb Curry Extra £2

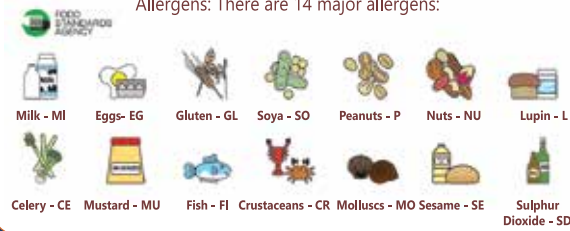
✓ Veg 🔥 Medium 🔥🔥 Spicy 🔥🔥🔥 Hot 🔥🔥🔥🔥 Extra Hot

Note: FOOD ALLERGIES AND INTOLERANCES

Whilst we have strict control in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering please speak to our staff about your requirements and Allergens.

Allergy Advice

Allergens: There are 14 major allergens:



Special Allergy Notes: The allergens mentioned are only related to the dishes. Most of our sauces/dips may contain milk, mustard, or other allergens. Many vegan starters are served with dips that contain dairy.

BIRYANI OPTIONS

Flavoured basmati rice cooked with aromatic spices and your choice of main, served with raita or curry sauce.

Vegetable MI 🔥	£11.75
Mixed vegetables layered with rice and Rishi's special Biryani masala.	
Mushroom MI 🔥	£11.75
Fresh mushrooms cooked with Rishi's special biryani masala and rice.	
Paneer MI 🔥	£12.75
Spiced Paneer cube blended into fragrant biryani rice.	
Chicken MI 🔥	£13.25
Chicken marinated in Rishi's special masala and cooked with Rishi's special biryani masala and rice.	
Chicken Tikka MI/MU 🔥	£13.75
Tandoor grilled chicken tikka cooked with rice and Rishi's special biryani masala.	
Lamb 🔥	£15.25
Tender lamb cooked in spiced rice with caramelised onions.	
Lamb Tikka MI/MU 🔥	£15.75
Tandoor grilled Lamb tikka cooked with rice and Rishi's special biryani masala.	
King Prawn CR 🔥	£17.25
King Prawn in a rich Rishi's special biryani rice and rice.	
Chicken Sukka MI 🔥🔥	£14.75
A South Indian special Chicken biryani blended with sukka masala.	
Lamb Sukka MI 🔥🔥	£15.75
A South Indian Special lamb biryani made with rice and Rishi's special sukka masala.	
Tandoori Chicken MI/MU 🔥	£15.75
Special masala marinated chicken(on the bone) cooked in flavourful Rishi's special biryani masala and rice.	
Special MI/CR 🔥	£16.25
A royal blend of lamb, chicken and prawns layered with aromatic rice .	



KOTHU PAROTTA

Sri Lankan- style shredded parotta stir fried with egg or vegetables, tossed in chef's special sauce.

Available in			
Chicken GL 🔥🔥	£9.75	Seafood CR/GL 🔥🔥	£11.75
Lamb GL 🔥🔥	£11.25	Egg EG/GL 🔥🔥	£8.75
Vegetables GL 🔥🔥	£8.75		

RICE

All fried rice is cooked with julienned carrot and onion.

Plain Rice	£3.95	Pilau Rice MI	£4.45
Ghee Rice MI	£4.75	Garlic Rice	£4.75
Jeera Rice	£4.95	Onion Rice MI	£4.95
Coconut Rice NU/MU	£5.75	Mushroom Pilau Rice MI/MU	£5.45
Lemon Rice NU/MU/PE	£5.45	Tomato Rice MI 🔥	£5.95
Special Rice NU/MI (Fried egg green peas and nuts)	£5.95		

INDO-CHINESE RICES

All fried rice is cooked with julienned carrot, onion, pepper and cabbage.

Vegetable Fried Rice SO	£6.25
Mushroom Fried Rice SO	£5.75
Egg Fried Rice SO/EG	£6.95
Chicken & Egg Fried Rice SO/EG/GL	£8.45
Vegetable Schezwan Fried Rice SO 🔥🔥	£6.45
Egg Schezwan Fried Rice SO/EG 🔥🔥	£7.25
Schezwan Chicken Egg Fried Rice (hot) SO/EG/GL 🔥🔥	£8.75

CHEF'S SPECIAL CURRIES

All chef special curries are served with your choice of Plain rice, pilau rice, plain naan, butter naan or garlic naan.

Rishi's Lamb Chops Masala MI/MU 🔥	£23.25
Tender tandoori grilled lamb chops cooked in our Chef's signature masala sauce – rich, bold and full of flavours.	
Remix Chefs Special MI/CR/MU 🔥	£22.25
A grand combination of king prawns, chicken tikka, lamb, and button mushroom in a rich, chef-special sauce – perfect for those who want a bit of everything.	
King Prawn Churian CR 🔥	£23.25
Succulent king prawns simmered in a thick, spicy sauce with peppers, onions and selected spices, tops with deep fried potato churian.	
Murgi Chilli Garlic Masala MI/MU/EG 🔥🔥	£21.25
Boneless tandoori chicken, minced lamb and boiled egg in a fiery garlic and chilli masala - bold and full - bodied.	
Alappy Fish Curry (Seabass or Salmon) F1/MI 🔥	£20.75
A traditional Kerala- style curry with coconut, tamarind and curry leaves - tangy, spicy and flavourful.	

VEGETABLE CURRIES

Side **£7.75**

Main **£11.75**

Bombay Aloo
Baby potatoes, tempered with cumin and cooked in a mildly spiced tomato masala.
Aloo Gobi Masala
Cauliflower and potatoes in a fragrant onion - tomato gravy with a hint of garam masala.
Aloo Palak
Spinach and potatoes slow - cooked with mild spices and cream.
Mushroom Pepper Fry 🔥
Button mushrooms cooked with crunchy onions, pepper powder in a curry leaves flavoured masala.
Bhindi Masala
Fresh okra stir- fried and cooked in a tangy onion-tomato masala.
Chana Masala
Chickpeas cooked in a South Indian style with tomatoes, garlic and warming spices.
Jeera Aloo
Cumin- tempered baby potatoes tossed in dry spices.
Dal Tadka
Yellow lentils cooked with garlic, cumin and red chillies.
Masala Dal 🔥
Spice mixed lentils finished with aromatic herbs and ghee.
Methi Dal
Lentils simmered with fresh fenugreek leaves and tempered spices.



VEGETARIAN SPECIAL CURRIES

Kaju Mutter Paneer MI/MU/NU	£12.25
Cashew, green peas and paneer cooked in a creamy tomato based sauce.	
Paneer Butter Masala MI/MU/NU 🔥	£ 12.25
Cottage cheese cubes in a rich, buttery tomato cream gravy.	
Palak Paneer MI 🔥	£12.25
Soft paneer pieces in a special spiced spinach sauce.	
Dal Makhani MI 🔥🔥	£12.25
Slow cooked black lentils, bird eye beans, green moong dal in a creamy tomato base, finish with butter.	
Aubergine Masala MI/MU 🔥	£12.25
Roasted Eggplant cooked in a thick masala gravy with onions and tomatoes.	
Paneer Chilli Masala 🔥🔥	£12.25
Spicy curry with paneer in a onion, tomato and green chilli sauce.	
Veg Diwani MI/MU 🔥	£12.25
Vegetables in a rich, buttery tomato cream gravy.	



WHILE YOU WAIT

Pappadom £1.25

Crispy lentil crackers, served fresh. A perfect start to your meal.

Chutney Tray £2.75

A selection of 3 house made chutneys - mango chutney, spicy onion and yoghurt mint chutney.



VEGETARIAN STARTERS

Gobi 65 GL 🍴 £5.45

Cauliflower florets marinated in spicy South Indian style batter and deep fried to perfection. A crunchy treat with bold South Indian flavours.

Spring Rolls GL £5.25

Crispy pastry rolls with stir-fried vegetables and cottage cheese. Served hot with sweet chilli sauce.

Punjabi Samosa GL £5.25

Crisp golden pastry stuffed with a flavourful mix of potatoes, peas and aromatic spices.

Medhu Vada £5.25

South Indian lentil doughnuts - crispy on the outside, soft and fluffy inside.

Served with coconut chutney and sambar.

Onion Palak Bhaji £5.75

Crispy fritters made from sliced onions and spinach, mixed in gram flour and deep-fried.

A crunchy and tasty snack

Paneer 65 MI/GL 🍴 £5.75

South Indian-style marinated cottage cheese tossed with curry leaves, garlic and spices.

Fiery, crispy and delicious.

Vegetable Bhaji Basket MI/GL £6.25

A mix platter of assorted vegetable pakoras, baby corn fritters, Punjabi samosa, Gobi 65 and pani puri.

Baby Corn Fritters GL £5.75

Baby corn marinated in a lightly spiced chickpea flour batter, deep fried until golden and crisp .

Sambar Vada MU £6.75

Golden, crunchy lentils doughnuts soaked in authentic South Indian sambar, garnished with fresh coriander and spices.

Paneer Tikka MI/MU £8.75

Cottage cheese cubes marinated with special Indian spices and grilled in tandoor oven.

CHAATS

Pani Puri GL £6.75

Crunchy shells , spicy potato, and tangy flavoured water on the side, - pour, pop and enjoy the flavour explosion.

Dhai Puri GL £7.25

Crunchy puri filled with spiced potatoes, drizzled with chilled yoghurt, wet tamarind and spicy green chutneys- a burst of flavours in every bite.

Samosa Chaat GL £8.25

Crunchy samosas broken and layered with chickpeas, chilled yoghurt and mint chutneys MU and a sprinkle of spices - a perfect mix of textures and flavours.

INDIAN STREET FOODS

Chicken 65 GL 🍴 £7.25

A fiery South Indian starter made with marinated chicken chunks, fried and toasted with curry leaves and garlic .

Chicken Pakora GL £6.75

Boneless chicken pieces coated in a spiced gram flour batter and deep fried.

Chicken Sukka 🍴🍴 £7.25

A fiery dry chicken dish from coastal South India, stir fried with freshly ground spices and curry leaves.

Chicken Pepper Fry 🍴🍴 £7.25

Boneless chicken cooked with crushed black pepper, garlic and traditional South Indian spices - bold, aromatic and spicy.

Lamb Pepper Fry 🍴🍴 £9.25

Tender lamb chunks pan-fried with black pepper, garlic and traditional South Indian spice mix. A true spice lover's choice .

Lamb Sukka 🍴🍴 £9.25

Slow cooked lamb finished with dry roasted spices for an intense and rich flavour.

Lamb Coconut Fry 🍴🍴 £9.25

Succulent lamb stir-fried with aromatic spices, coconut flakes, and curry leaves - mildly spiced, full of flavour.

Prawn Coconut Fry FI 🍴🍴 £7.75

Juicy prawns sautéed with coconut, garlic and spices - lightly spiced and full of coastal charm.

INDO - CHINESE STARTERS

Gobi Manchurian GL/SO/CE £6.25

Crispy cauliflower florets tossed in a tangy garlic-soy sauce with onions and peppers.

A street-style Indo-Chinese favourite.

Chilli Gobi GL/SO/CE 🍴 £6.25

Golden-fried cauliflower wok-tossed with onions, peppers, green chillies and a bold soy-chilli sauce.

Vegetable Manchurian GL/SO/CE £6.25

Fried vegetable dumplings in a rich, savoury Manchurian sauce with spring onions, garlic and ginger.

Chilli Paneer GL/SO/MI 🍴 £6.75

Soft Indian cottage cheese cubes stir-fried with onions, bell peppers and green chillies in a spicy Indo-Chinese sauce.

Paneer Manchurian MI/SO/GL/CE £6.75

Crispy cottage cheese pieces coated in classic Manchurian sauce -tangy, spicy and deeply satisfying

Chicken Manchurian SO/GL/EG/CE £7.25

Indo-Chinese favourite-- Crispy chicken tossed in a tangy soy-garlic sauce with onions and pepper.

Chilli Chicken SO/GL/EG/CE £7.25

Spicy stir-fried chicken with onions, peppers, garlic and green chillies in a bold Indo-Chinese sauce.

SPECIALITY STARTERS

Tilki Crispy Chicken SE/GL 🍴 £7.25

Spiced tender diced chicken, coated in a light batter with sesame seeds and fried until golden.

Crispy, flavourful and packed with a subtle nutty crunch.

Cod Chilli Fish FI/GL/SO/CE 🍴 £8.75

Succulent cod pieces marinated in atomic spices, lightly battered and wonk-tossed with onions, peppers and a bold Indo-Chinese chilli garlic sauce.

Tandoori Mixed Kebab MI/MU/NU £10.25

A tandoori feast featuring Lamb chops, chicken tikka, malai kebab and lamb sheek kebab – marinated in traditional spices and grilled to perfection.

Dragon Tiger Prawn NU/FI/GL/SO/CE £8.75

Tiger prawns tossed in a fiery, Indo-Chinese sauce with garlic, cashew, peppers

and spring onions - bold, spicy and irresistible.

Potato Cheese Cutlet GL/NU £6.25

SOUTH INDIAN TIFFINS AND DOSAS

Tiffin Classic

Idly (3pcs) £5.75

Soft, steamed rice and lentil cakes served with chutneys and sambar.

Sambar Idly (3pcs) MU 🍴 £6.75

Soft, steamed idly soaked in sambar.

Puri Masala ND £6.25

Two puffed whole-wheat puris served with mildly spiced potato masala.

Chana Bhatura GL £9.25

Deep-fried bhatura bread served with tangy chickpea curry.

Classic Dosas (Add masala NU/MU - £1.25)

Accompanies which comes with dosa and idly have mustard.

Plain Dosa GL £6.75

Golden crispy dosa made from fermented batter of rice and black gram.

Mysore Masala Dosa GL/NU 🍴 £8.25

Dosa which is spread with tomato garlic chutney and filled with potato masala.

Cheese Dosa GL £8.75

Dosa loaded with gooey-melted cheese - creamy and satisfying.

Paneer Masala Dosa GL £8.75

Filled with mildly spiced Indian cottage cheese (paneer) and potato masala.

Mushroom Masala Dosa GL £8.75

Filled with mildly spiced mushroom and potato masala.

Paper Roast Dosa GL £8.25

Extra-large, ultra-crispy dosas served with 3 chutneys and sambar.

Ghee Roast Dosa GL £7.25

Crispy dosa roasted in aromatic ghee for a rich, buttery flavour.

Onion Dosa GL £7.25

Traditional dosa topped with finely chopped onions.

Rava Dosa GL £7.75

Thin and lacy dosa made from semolina and rice flour.

Rava Onion Dosa GL £8.25

Crispy rava dosa with chopped onions.

Madurai Style Curry Dosa GL

Chicken £11.25

Lamb £12.25



Onion Uttappam £7.25

Thick, soft pancake- style uttappam topped with chopped onions and pan fried till golden.

Uttappam with Onion Chilli and Tomato GL 🍴 £7.25

Spicy uttappam loaded with onion, tomato and green chillies.

THALI MEALS

(Available Sunday to Thursday only)

Choice of Rice

Plain Rice

Pilau Rice MI

Choice of Bread

Chapati GL

Tandoori Roti GL

Veg Thali MI/MU £16.25

Saag aloo, yellow dal, paneer makkani, chana masala, gobi 65, yogurt, kesari, pickle and pappadom

Non-Veg Thali GL/MI/MU £18.75

Chicken curry, lamb curry, chicken 65, chana masala, raita, kesari, pickle and pappadom



TANDOORI SPECIALS

Mains served with mint sauce, salad and curry sauce

Chicken Tikka MI/MU Starter £7.25 Main £14.25

Boneless chicken marinated in yoghurt and spices, grilled to perfection.

Sheek Kebab £7.25 £14.25

Minced lamb mixed with herbs and spices, cooked on skewers in tandoor oven.

Kali Mirchi Kebab MI/MU 🍴 £7.25 £14.25

Crushed pepper & red chilli marinated with tandoori masala cooked in perfect and juicy.

Lamb Tikka MI/MU £8.75 £16.75

Tender lamb pieces marinated in yoghurt, rich spices and tandoor grilled.

Salmon Tikka MI/FI/MU £9.75 £18.25

Salmon cubes marinated in Rishi's special masala.

Tandoori Chicken MI/MU £9.75 £18.25

On-the-bone chicken marinated in tandoori spices and grilled in a traditional tandoor oven.

Tandoori Lamb Chops MI/MU £9.75 £19.25

Juicy lamb chops marinated in Indian spices and grilled.

Tandoori Garlic King Prawns FI/MI/MU/CR £10.75 £20.75

King prawns flavoured with garlic and Rishi's special masala grilled in a tandoori oven.

Chicken Tikka Shashlik MI/MU £15.25

Skewered chicken with grilled onions, peppers and tomatoes. Served in a sizzling pan.

Tandoori Pomfret Shashlik (on the bone) MI/MU/FI £15.75

Rishi's special masala coated in a whole pomfret fish, cooked in tandoori oven and served in a sizzling pan.

Lamb Tikka Shaslik MI/MU £18.25

Spicy grilled lamb cubes with sautéed vegetables. Served in a sizzling pan.

Tandoori Pineapple Chicken MI/MU £19.75

On the bone chicken marinated with a Rishi's special tandoori masala and served with tandoori smoked pineapple pieces.

Tandoori Mixed Platter MI/MU/CR £22.25

A grand selection of lamb chops, murg malai kebab, tandoori chicken, chicken tikka, sheek kebab and tandoori garlic king prawns.



RISHI'S SIGNATURE CURRIES

Butter Chicken Masala £15.25

Creamy, butter rich tomato-based curry with tender tandoori chicken and methi leaves.

Tandoori Chicken Methi Masala (on the bones) 🍴 £15.75

Tandoori chicken cooked in a fenugreek - flavoured masala sauce.

Fish Achari (Salmon or Sea bass) 🍴 £15.75

Fish fillets cooked with tangy Indian pickle flavoured masala .

Chicken Garlic Sagarana MI/MU £15.25

Chicken simmered with garlic, onions and Southern spices. Creamy and spicy.

Lamb Losa Moss Moss £16.25

Chefs special slow cooked lamb curry with bell peppers and tamarind sauce.

Achari Chicken MI/MU 🍴 £15.25

Chicken tikka in a spicy, tangy pickled masala.

Railway Lamb Curry £16.75

Traditional lamb curry inspired by old railway recipes.

Cox Bazaar King Prawn CR/MI/MU 🍴 £20.75

Bangladeshi-style king prawn curry with coastal flavours.

Fish Chettinadu (Salmon or sea bass) FI £15.75

South Indian style fish curry with chettinadu masala.

Spicy Fish Masala (Salmon or sea bass) FI 🍴 £15.75

Hot and flavourful fish curry in rich masala sauce.

Village Squid Masala FI £14.75

Coastal - style squid cooked with onions, tomatoes, curry leaves and spicy village masala.

Kadal Nandu Thokku CR/FI £15.45

Crab meat cooked with mustard, jeera, garlic, curry leaves and a spicy tomato- based masala .

TIMELESS CURRIES

Pick your Protein

Chicken £14.25 Chicken Tikka MI/MU £14.75

Lamb £15.25 Lamb Tikka MI/MU £15.75

Prawn CR £14.75 King Prawn CR £17.75

Vegetables MI £10.75 Paneer MI £11.75

Tofu V £11.75

Then choose your cooking style from below:

Mild (bit sweet)

Korma MI Double onions - one cooked, one caramelised - with tomato and medium spices.

Tikka Masala MI/MU/NU

Rishi's special mild masala sauce.

Peshwari MI/NU

Sweet and creamy curry made with almond, coconut cream, hint of raisins, slice of mango

and slice of pineapple.

Chasni MI

A popular Scottish-Indian curry with a sweet mango pulp, coconut cream and tangy flavour,

lightly spiced.

Kashmiri MI/NU

A fruity curry prepared with fruit cocktail,

cashews, coconut cream, almond powder and mild spices in a creamy base.

Medium Spicy

Chilli Korma MI 🍴

A creamy coconut based curry, spiced with green chillies – creamy smooth.

Dansak 🍴

Slightly spicy curry with lentils and cumins

- A Parsi-style classic.

Bhuna 🍴

A thick, semi gravy curry with onions and tomatoes.

Palak 🍴

Spinach based curry cooked with garlic, ginger and medium spices.

Rogan Josh 🍴

A rich Kashmiri-style curry made with tomatoes and aromatic spices.

Balti 🍴

Cooked in a traditional wok with onions, peppers and Rishi's special balti sauce - bold and flavourful.

Dopiaza 🍴

Double onions - one cooked, one caramelised - with tomato and medium spices.

Spicy

Chilli Garlic Masala 🍴🍴

Rich, bold sauce made with fresh green chillies, garlic and Indian Spices.

Kadai 🍴🍴

Cooked in an Iron Wok with chunky onions, peppers, tomatoes and Rishi's special kadai spices.

Jalfrezi 🍴🍴

Stir- fried with green chillies, peppers and onions in a spicy tomato - based sauce.

Extra Spicy

Chettinadu 🍴🍴🍴

A South- Indian style curry with black pepper, coconut, curry leaves and blasting flavours of Rishi's special Indian spices.

Madras 🍴🍴🍴

Fiery hot with red chilli, tomato and garlic - a true Indian heat experience.

Vindaloo 🍴🍴🍴

Very hot Goan curry with vinegar and chillies, made for the brave .

Hyderabadi 🍴🍴🍴

A traditional Hydrabadi spicy curry made with special South Indian Rishi's special masala.

Furiously Spicy

Phall 🍴🍴🍴🍴

One of the hottest curries in the world! Intense heat with bold flavours - not for the faint hearted.