

# RUDRAKSH

INDIAN CUISINE

**HAPPY HOUR**  
MONDAY TO THURSDAY 5PM - 7Pm  
\$8 All featured cocktails & wine by glass  
\$8 Indian Large Beer  
15% off on Wine Bottles

## COCKTAILS

**Kokum Margarita - \$14**

Taquila, sugar syrup, orange liqueur, Kokum Juice

**Chai Martini - \$14**

Chai Somrus liqueur, vodka, sugar syrup, splash of water

**Cosmopolitan - \$13**

Vodka, orange liqueur, lime juice, cranberry juice

**Old Fashioned - \$13**

Burbon whisky, sugar syrup, drop of bitters

**The Bengal Tiger - \$14**

Burbon whisky, cherry juice, orange liqueur, pineapple juice

**Perfect Mojito - \$14**

White rum, mint leaves, lime juice, splash of soda

**Mango Madira - \$14**

Mango Somrus liqueur, mango lassi, splash of water

**French 75 - \$13**

Gin, Champagne, sugar syrup, lime juice

**Tequila Sunrise - \$13**

Tequila, grenadine and orange juice

**Burbon Manhattan - \$13**

Burbon whisky, rossie sweet vermouth, bitters with cherry

**Indian Tiramisu - \$14**

Coffee Somrus liqueur, whiskey, simple syrup

**Mumbai Mule - \$14**

Vodka, lime juice, ginger beer  
Flavors:- Raspberry / Tangerine/ Lemon

## BEER

**Taj Mahal (Large) - \$12**

**Taj Mahal (Small) - \$6**

**Rupee Beer (Indian) - \$9**

**Kingfisher (Small) - \$6**

**Domestic / Imported - \$5**

**Indian Special Beer - \$(Varies)**

## WINE - BY THE GLASS

**House Cabernet Sauvignon - \$11**

**House Chardonnay - \$11**

**House Sauvignon Blanc - \$11**

**House Moscato - \$11**

**Sangria - \$11**

**House Champagne - \$7**

## REFRESHERS & MOCKTAILS

**Pomegranate Mojito - \$7**

**Desi Ginger Punch - \$6**

**Masala Shikanji - \$6**

**Minty Palmer - \$6**

**Sparkling Water - \$5**

**Chai (Masala Tea, Hot) - \$5**

**Mango Lassi \$6**

**Sweet or Salted Lassi - \$5**

**Pepsi Products - \$4**

**Water Bottle - \$4**

Check out Rasoi Indian Cuisine  
in Ybor City, Tamp

## COCKTAILS

### Saint Clair, Sauvignon Blanc, NZ | \$95

Rich & weighty with pungent flavors of passionfruit & fresh grapefruit. A perfect pairing with freshly prepared Tandoori Shrimp, Fish Tava fry & Salmon entrees.

### Chardonnay, Rombauer, CA | \$110

From California- This wine will delight with its ripe fruit intensity, hints of vanilla oak, a creamy mid-palate & a buttery finish. Recommended pairing with Lamb Butter Masala, Butter Chicken, Paneer Makhani entrees or any fish entrees

### Brut, Sula, India | \$80

From Nashik, India- Sula's Tropical Rose sparkling wine has refreshing bursts of tropical fruit & berry flavors. Perfect pairing with Shrimp Koliwada, Lamb or Chicken Korma & Sheekh Kabab

### Cabernet Sauvignon, Duckhorn, Napa Valley, CA | \$125

From California- Crafted from Mountain & valley-floor fruit, this voluptuous wine reveals aromas of spiced blackberry, blueberry cobbler, black currant, milk chocolate & licorice.

Recommended pairing with Adraki Lamb Chop, Goat & Lamb entrees.

### Red Blend, Syrs in The Dessert, Orion Swift, CA | \$110

From California- Aromatic notes of ripe blackberry & raspberry bramble, very settled blend with Zinfandel, Petite Sirah, Syrah.

Recommended pairing with Tandoori Chicken, Mixed Grill & Lamb Rogan Josh

### Merlot, Duckhorn, Napa Valley, CA | \$125

From California- Merlot reflects the diversity of the valley's many appellations. Blending with Cabernet Sauvignon, as well as signature flavors of black cherry, plum & spice.

Perfectly paired with Lamb/Chicken Hydrabadi, Korma sauce or Tandoori entrees

## WINE - BY THE GLASS OR BOTTLE

Malbec, Alamos, Argentina	\$13   \$45	Pinot Grigio, Barne Fini, Italy	\$13   \$45
Pinot Noir, Mark West CA	\$14   \$49	Chenin Blanc, Sula Nashik, India	\$14   \$49
Merlot, Robert Mondavi, CA	\$13   \$45	Rose, Dark Horse CA	\$13   \$45
Shiraz, Sula Nashik, India	\$14   \$49	Champagne Bottle	\$40



## SPIRITS

### Scotch / Whiskey

Johnny, Black Label \$15  
 Johnny, Blue Label - \$30  
 The Macallan 12yrs - \$16  
 The Macallan 18yrs - \$35

### Single Malt Whiskey

Amrut Single Malt, India - \$16  
 Indri Single Malt, India - \$16  
 The Glenlivet 12yrs - \$16

### Other Whiskey

Jack Daniels - \$13  
 Crown Royal - \$13  
 Jameson, Irish - \$15  
 Hennessy, Cognac - \$15

### Gin

Tanqueray - \$12  
 Bombay Sapphire - \$12

### Tequila

Patron, Silver - \$14  
 Don Julio, Reposado - \$15  
 Esperanto Seleccion Anejo - \$20  
 Casamigos - \$16

### Vodka

Tito's - \$12  
 Grey Goose - \$14

### Rum

Bacardi - \$10  
 Old Monk, India - \$12  
 Old Port, India - \$12  
 Two Indies, India - \$12

### Cardinals

Indian Cream Liqueur  
 Somrus - \$10  
 Flavors: Mango, Coffee, Chai  
 Jaan Pann - \$10  
 (Indian Betel Leaf)

# WELCOME

Rudraksh (pronounced Rood-raksh) takes its name from the sacred seed traditional used in meditation and prayer in Indian spiritual practices.

Derived from the Sanskrit words Rudra (a form of Lord Shiva) & Aksha (meaning "eye"), Rudraksha beads are believed to offer protection, peace & clarity

At Rudraksh, we honor this heritage by serving Indian Cuisine that nourishes the body & uplifts the spirit - rooted in tradition, made with care & shared with heart. We hope you enjoy it!

## APPETIZER

### **Samosas Bites - \$7.99**

2 pieces of crispy pastry filled with potatoes, green peas & spices

### **Loaded Samosas Chat - \$12.99**

Crispy pastry with chickpeas, yogurt sauce, sweet & tangy spices

### **Palak Chat - \$11.99**

Crispy Spinach fritters topped with yogurt sauce, sweet & tangy spices

### **Pani Puri - \$10.99**

Crispy, hollow fried balls (puri) stuffed with potatoes together with spicyy tangy water

### **Lahsooni Gobi - \$15.99**

Corn flour Cauliflower sautéed in Manchurian sauce, onions & pepper

### **Spiced Paneer Bites - \$15.99**

Crispy cottage cheese in a spicy sauce with onion & bell pepper

### **Chilli Chicken - \$15.99**

Stripes of chicken cooked in a spicy sauce with onions & pell peppers

### **Fish Amritsari - \$14.99**

Fish marinated with spices & coated in gram flour battered and deep fried

### **Shrimp Koliwada - \$17.99**

Mumbai coastal style battered fried shrimp seasoned in homemade spices

### **Chicken Lolipop - \$16.99**

Marinated chicken drumsticks mixed with spices & deep fried

### **Tandoori Chicken Wings - \$16.99**

Fresh chicken wings marinated with spices, ginger & garlic and cooked in clay oven

### **Paneer Amritsari Pakora - \$15.99**

Indian cottage cheese coated in gram flour battered and deep fried

## TANDOORI GRILL OVEN

### **Smoky Tandoori Paneer - \$20.99**

Cottage cheese marinated with yogurt, ginger, garlic & spices cooked in clay oven

### **Fire Tandoori Chicken - \$20.99**

Bone in Leg Quartes marinated with spices, yogurt & cooked in clay oven

### **Noorani Chicken Tikka - \$22.99**

Boneless chicken breast marinated in yogurt, spices & cooked in clay oven

### **Malai Chicken Kabab - \$22.99**

Boneless chicken breast marinated in yogurt, and mild spiced & cooked in clay oven

### **Lamb Sheekh Kabab - \$26.99**

Grounded Lamb seasoned with spices, rolled on skewers & chargrilled in Tandoor

### **Fire Grilled Shrimp - \$24.99**

Shrimp marinated with yogurt, spices, ginger & garlic and cooked in clay oven

### **Rasoi Mix Grill Board - \$29.99**

An assorted of tandoori chicken, chicken tikka, kabab, shrimp and lamb

### **Fire-Roasted Salmon -**

~~\$29.99~~  
Salmon marinated with yogurt, spices, ginger & garlic and cooked in clay oven

### **Adraki Lamb Chops - \$35.99**

Rack of lamb marinated with spices, yogurt & cooked in clay oven

### **Tandoori Chicken Wings - \$16.99**

Fresh chicken wings marinated with spices, ginger & garlic and cooked in clay oven

Note - A 18% gratuity will be added to parties of 5 or more. Guests must inform the restaurant of any food allergies or dietary restrictions prior to ordering. We do not guarantee that any menu item is free from allergens. All food is prepared in shared kitchen areas using common equipment, including fryers and containers, where cross-contact with allergens may occur.

Additionally, ingredients supplied by third-party vendors, including spices and packaged products, may be processed in facilities that handle tree nuts, peanuts, dairy, gluten, and other allergens. By placing an order, guests acknowledge and accept these risks, and the restaurant shall not be held liable for any allergic reactions or related issues

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## SOUP & SALAD

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**Mulligatawny Soup - \$7.99**  
Spiced lentil soup with lemon & pepper

**Garden Salad - \$8.99**  
Lettuce, tomato, cucumber & carrots  
with dressing

**Creamy Tomato Soup - \$7.99**  
Creamy tomato soup with herbs

**Chicken Tikka Salad - \$12.99**  
Green salad with chicken tikka

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## VEGETARIAN SPECIALS

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**Dal Tadka - \$17.99 (V)**  
Yellow lentils cooked with tomatoes, onions,  
garlic and spices

**Aloo Gobhi - \$18.99 (V)**  
Potatoes and Cauliflower cooked together in  
fried onions, crush tomatoes & spice

**Bagara Baingan- \$18.99 (V)**  
Eggplant cooked in spicy peanuts,  
Hyderabadi style sauce

**Channa Masala - \$18.99 (V)**  
Cheak peas delicately flavored with fresh  
ground spices

**Dal Makhani - \$18.99**  
Three lentils cooked on slow fire with a blend  
of mild spices & flavored with butter

**Kashmiri Dum Aloo - \$18.99**  
Potatoes cooked in Indian spices with yogurt  
and tomatoes

**Shahi Kaju Curry - \$21.99**  
Whole Cashews cooked in Indian spices and rich  
creamy sauce

**Malai Kofta - \$21.99**  
Cottage cheese & veggie balls cooked in rich  
tomato based makhani sauce

**Palak Paneer - \$20.99**  
Cottage cheese cooked in blended  
spinach sauce and spices

**Navaratna Korma - \$20.99**  
Mixed vegetables cooked in rich cashew  
creamy sauce with fresh spices

**Mutter Methi Malai - \$20.99**  
Green peas cooked in onion-tomato  
based sauce with fenugreek leaves and  
grated paneer

**Paneer Makhani - \$21.99**  
Cottage cheese & mix vegetable balls  
cooked in rich tomato based sauce

**Paneer Kali Mirch - \$20.99**  
Cottage cheese cooked with onion sauce  
and black peppers

**Mushroom Korma - 19.99**  
Mushroom cooked in rich cashew  
creamy sauce

**Paneer Kadhai - \$20.99**  
Cottage cheese cooked in thick tomato  
sauce with onions & bell peppers

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## SEA FOOD SPECIALS

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**Goan Shrimp Curry - \$24.99**  
Shrimp cooked in coconut base sauce  
with spices

**Shrimp Tikka Masala - \$24.99**  
Shrimp cooked in zesty tomato & onion  
based creamy sauce

**Fish Molee - \$24.99**  
Fish cooked in onions, fenogreek and coconut  
cream sauce with lite soices

**Assamese Fish Tenga - \$23.99**  
Fish cooked with tomatoes and a hint of sour  
sauce

**Shrimp Vindaloo - \$24.99**  
Shrimp marinated in vinegar & aromatic  
spices cooked with potatoes in hot gravy

**Konkani Prawn Curry - \$24.99**  
Cooked in onion & tomato based sauce  
with spices

**Malabar Fish Curry - \$23.99**  
Fish cooked in coconut base sauce with  
traditional spices

**Tandoori Fish Fry - \$30.99**  
Whole fish marinated with ginger, garlic  
and spices, cooked in Clay oven



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## CHICKEN SPECIALS

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### Chicken Curry - \$21.99

Chicken cooked in traditional style in Indian spices

### Butter Chicken - \$22.99

Shredded chicken (dark meat) cooked in rich tomato base smooth sauce

### Chicken Xacuti - \$21.99

Chicken cooked in grated coconut base sauce with spices & coconut cream

### Chicken Vindaloo - \$21.99

Chicken marinated in vinegar & aromatic spices cooked with potatoes in hot gravy

### Chicken Saag - \$21.99

Chicken cooked with spinach & onion based garvy with spices and lite cream

### Chicken Handi - \$21.99

Chicken cooked in aromatic spices in creamy masala sauce

### Chicken Methi Malai - \$21.99

Chicken cooked in onion & tomato-based sauce with cream & fenugreek leaves

### Chicken Tikka Masala - \$22.99

Chicken breast cubes cooked in zesty tomato & onion based creamy sauce

### Chicken Chettinad - \$21.99

Chicken cooked in southern Indian style median spicy gravy

### Chicken Hydrabadi - \$21.99

Chicken cooked in aromatic gravy flavored with spices, coconut & peanut masala

### Chicken Korma - \$21.99

Chicken cooked in rich cashew creamy sauce

### Chicken Kolhapuri - \$21.99

Chicken cooked with coconut spices and special Kolhapuri masala in medium spice

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## LAMB & GOAT SPECIALS

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### Lamb Curry - \$25.99

Tender pieces of lamb cooked in traditional style in Indian spices

### Lamb Butter Masala - \$26.99

Lamb cooked in rich tomato base smooth sauce & cream

### Lamb Rogan Josh - \$25.99

Lamb cooked in sauce made from fresh tomato, ginger, garlic & spices with lite yogurt

### Lamb Hydrabadi - \$25.99

Lamb cooked in aromatic gravy flavored with spices, coconut & peanut masala

### Lamb Saag - \$25.99

Lamb cooked with spinach & onion based garvy with spices and lite cream

### Goat Korma - \$25.99

Goat cooked in rich cashew creamy sauce

### Lamb Vindaloo - \$25.99

Lamb marinated in vinegar & aromatic spices cooked with potatoes in hot gravy

### Lamb Methi Malai - \$26.99

Lamb cooked in onion & tomato-based sauce with cream & fenugreek leaves

### Lamb Korma - \$25.99

Tender pieces of Lamb cooked in rich cashew creamy sauce

### Lamb Xacuti - \$25.99

Lamb cooked in grated coconut base sauce with spices & coconut cream

### Goat Curry - \$25.99

Goat pieces cooked in traditional style in Indian spices

### Goat Kolhapuri - \$25.99

Goat cooked with coconut spices and special Kolhapuri masala in medium spice

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## SIDES

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**Tamarind Rice / Lemon Rice /**

**Coconut Rice - \$10.99**

**Raita / Rice - \$4.99**

**Curry Sauce - \$10.99**

**Onion, lemon & chili - \$2.99**

**Pickle / Plain Yogurt - \$3.99**

**Padapad - \$4.99**

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## RICE DELICACY

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### **Vegetable Biryani - \$18.99**

Mixed veggies baked with basmati rice & sauteed with onions & aromatic spices

### **Lamb Biryani - \$24.99**

Lamb pieces baked with basmati rice & sauteed with onions & aromatic spices

### **Shrimp Biryani - \$24.99**

Tender pieces of Shrimp baked with basmati rice & sauteed with onions & aromatic spices

### **Chicken Biryani - \$20.99**

Chicken breast marinated with yogurt, spices, herbs & baked with basmati rice

### **Goat Biryani - \$24.99**

Goat cooked with basmati rice & sauteed with onions & aromatic spices

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## FRESHLY BAKED BREAD

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### **Plain Naan - \$4.99**

A light & fluffy bread

### **Butter Naan - \$5.49**

Unleavened bread with touch of butter

### **Garlic Naan - \$6.49**

Unleavened bread topped with garlic butter

### **Lachha Paratha - \$6.99**

Multi layered bread with touch of butter

### **Cheese Naan - \$7.99**

Naan stuffed with mix cheese

### **Bread Basket - \$16.99**

Come with 3 Naan, butter, garlic & chilli

### **Tandoori Roti - \$4.99**

Whole wheat bread

### **Butter Roti - \$5.49**

Whole wheat bread with touch of butter

### **Bullet Naan - \$6.49**

Unleavened bread topped with green chilli

### **Ajwain Paratha - \$6.99**

Whole wheat bread seasoned with carom seeds

### **Kashmiri Naan - \$8.99**

Naan stuffed with nuts, raisins & sweet coconut

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## DESSERT

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### **Kulfi - \$7.99**

Homemade Indian style ice-cream flavored with nuts & Pistachio

### **Rasmalai - \$6.99**

Sweet dumplings served in condensed milk with nuts

### **Gajar Halwa - \$6.99**

Shredded warm carrot halwa with milk, ghee & cardamom

### **Rose Ice-cream - \$6.99**

Homemade ice-cream with rose flavored

### **Gulab Jamun \$6.99**

Homemade cheeseballs dipped in honey syrup & flavored with rose water

### **Kheer - \$6.49**

Rice & milk pudding garnished with nuts and raisins

### **Mango Ice-cream - \$6.99**

Homemade ice-cream with mango flavored

### **Rose Faluda - \$10.99**

Rose Ice-cream with vermicelli, milk & nuts

**Serving Lunch Specials on Weekdays**

