

RASA A la Carte Menu

Rasa means taste in Sanskrit

Welcome to Rasa. Rasa is casual Indian dining with emphasis on authentic flavours of India.

STARTERS

- Aloo Tikki** | 8 €11.00
Crispy **potato** cakes stuffed with cumin flavoured green peas & raisins, tamarind & mint yoghurt.
- Gobhi Varuval** | 8 €9.95
Spiced crispy fried **cauliflower** florets, black pepper, fennel with cucumber onion yoghurt & mint chutney.
- Subz Bhajia** | VEGAN €8.50
Crispy **vegetable** fritters - onion, potato & kale leaves, ginger, carom seeds & mango chutney.
- Vegetable Samosa** | 1, 8 €9.00
Crispy pastry parcels with cumin **potatoes** & green **peas**, tamarind chutney & mint yoghurt
- Crispy Prawns** | 2 €13.00
Rice flour coated crispy **prawns** with curry leaves, turmeric, fennel, chilli-garlic tomato chutney
- Chicken Ghee Roast** | 8 €12.50
Chicken thighs marinated in Indian spices, curry leaves & black pepper, pan-fried in clarified butter.
- Chicken Wings** | 11, 12 €10.50
Crispy **chicken wings** with ginger-garlic, Kashmiri chilli, tossed in hot garlic sauce, green onion, roasted tomato-sesame chutney.
- Chicken 65** | 8 €12.50
Spicy crispy **chicken** with chickpea flour, corn flour, curry leaf, chilli-garlic, fennel, black pepper, cucumber yoghurt dip
- Indian Coffee House Lamb Cutlet** | 1, 3, 11 €10.50
Spiced **lamb patties** with ginger, garlic, curry leaves, special homemade spice mix, dipped in egg & crumb fried with salad & mint chutney.
- Poppadum with mango & tomato chutney** | 1 €4.50

PLEASE CHECK OUR BLACKBOARD SPECIALS

TANDOOR

- Anardana Pudina Aloo** STARTER | 8 €9.00
Roasted baby potatoes marinated in hung yoghurt, mint leaves & pomegranate
- Achari Ambi Paneer Tikka** STARTER | 8, 11 €12.00
Cottage cheese with pickling spices, raw mango, homemade masala, salad & mint chutney
- Tandoori Prawns** STARTER | 2, 8, 11 €12.95
Jumbo **prawns** with yoghurt, Kashmiri chilli, turmeric, dill leaves, green onion & yoghurt chutney
- Chicken Tikka** STARTER | 8, 11 €11.50
Chicken in fresh mint, Kashmiri chilli, mustard oil marinade, onion salad, mint chutney.

Chicken Malai Kebab STARTER | 8, 11 €12.50
Chicken kebab with ginger- garlic, **cream cheese**, saffron, green cardamom, mint chutney, salad with mustard dressing.

Lamb Seekh Kebab STARTER | 8, 11 €12.00
Skewered **lamb mince** kebab with ginger, garlic, fresh mint, cumin & kashmiri chilli, onion salad, mint yoghurt

Tandoori Chicken MAINS | 8, 11 €19.50
Manor farm **chicken** (on the bone) in Kashmiri chilli, hung yoghurt, cumin, ginger-garlic, garam masala marinade, tandoor roasted with pickled onion salad & mint yoghurt.

Mixed Grill MAINS | 2, 8, 11 €22.00
Platter of Paneer Tikka, Tandoori **prawn, chicken** tikka, chicken Malai kebab, **lamb patty, lamb seekh kebab**, salad, with mustard dressing & mint chutney

CURRY

Seafood Curry | 2, 4 €22.50
Squid, fish, tiger prawns with cinnamon, coconut vinegar, green cardamom, coconut milk & tomato curry

Prawn Jalfrezi | 2, 10 €22.00
Tiger **prawns** with onion-tomato masala, scallions, peppers, onions & carom seeds

Butter Chicken | 8 €22.00
Tandoori **chicken** tikka with onion-tomato masala, mace, cardamom, musky fenugreek, cream & honey.

Andhra Chicken €21.50
Spicy **chicken** tossed with onion pepper, green chilli, coriander & curry leaves.

Chicken Korma | 8, 9 CASHEWNUT €22.00
Chicken with creamy cashewnut, saffron, caramelised onion, coconut, nutmeg & screw pine extract korma sauce

Chicken Curry €21.50
Chicken with curry leaves, ginger, garlic, shallots, potato, coconut & garam masala curry

Keema Matar, Masala Kulcha 1, 3, 8, 9 CASHEWNUT €21.00
Pan roasted **lamb mince** with green peas, caramelized onion, cashew paste, mint leaves, tomatoes, fluffy bread with herbs & spices.

Lamb Saag | 8 €22.00
Diced **lamb** with cumin, garlic, turmeric, tempered creamy spinach, raw mango powder, fresh ginger & tomato-onion masala.

Lamb Roganjosh €23.00
Lamb curry with onion, tomato, Kashmiri chilli, fennel, saffron & dry ginger powder

Lamb Chettinad | 11 €23.50
Spicy **lamb** with mustard, curry leaves, onion-tomato masala, coconut, whole red chilli & fennel, stone flower & black pepper



Non-Vegetarian Thaali | 1, 2, 3, 8 €29.50
Thaali is a platter with four individual dishes - **prawns, chicken, lamb**, potatoes, pulao rice & coriander-garlic-onion naan bread **(not for sharing)**

BIRYANI

Chicken Biryani | 8 €24.50

Lamb Biryani | 8 €25.00
Perfumed basmati rice with caramelised onions, cardamom, mace, ginger, saffron, fresh mint with cream & rose water, sauce & raita

Subz Biryani | 8 €20.00
Perfumed basmati rice with vegetables, caramelised onions, saffron, raisins & Kashmiri spices, sauce & raita

VEGETARIAN

Subz Miloni | 8 €17.50
Mixed vegetables with ginger, garlic, onion, tomatoes, spinach & special homemade spice blend.

Vegetarian Thaali €26.00
1, 3, 8, **VEGAN OPTION AVAILABLE**
Vegetarian delight-paneer, lentils, potatoes, fresh vegetables, pulao rice & coriander-garlic-onion naan bread **(not for sharing)**

Kadhai Paneer | 8 €21.00
Cottage **cheese** in onion-tomato, peppers, onion, coriander seeds & fenugreek

Achari Baingan Masala | 11, **VEGAN** €20.00
Aubergines in tomato sauce infused with pickling spices

Dal Makhani | 8 €21.50
Slow cooked creamy & buttery black lentil, tomato, ginger, garlic & fenugreek

Chana Masala | **VEGAN** €17.50
Chickpea curry with onion, tomato, cumin & fresh coriander, mint, ginger, garlic

Aloo Gobhi | **VEGAN** €17.50
Potato & cauliflower florets tempered with cumin, turmeric, ginger, onion & tomato

Bhindi Do Pyaza | **VEGAN** €17.50
Okra with smoked chilli, raw mango powder, vine tomatoes, caramelised & sauteed onions

Palak Dahi Kofta €21.00
1, 8, 9, **ALMOND, CASHEWNUT, PISTACHIO**
Spinach & cottage cheese dumplings stuffed with almond, cashew nut, pistachio, raisin, apricot in spinach & yoghurt sauce.

Tadka Dal | 8, **OPTIONAL VEGAN** **SM** €7.00
Yellow lentils tempered with turmeric, **LG** €12.50
cumin, garlic, ginger, onion, tomatoes & coriander

Aloo Masala | **VEGAN** **SM** €7.00
Crispy potatoes tossed in coriander, **LG** €12.50
green chilli, fenugreek & ginger

ALLERGENS	5 Peanuts	10 Celery
1 Gluten-Wheat	6 Soybeans	11 Mustard
2 Crustaceans	7 Lupins	12 Sesame Seeds
3 Eggs	8 Dairy	13 Sulphites
4 Fish	9 Nuts	14 Molluscs

RICE/BREAD/CONDIMENTS

Pulao Rice	€3.95
Aged Basmati Rice	€3.50
Plain Naan 1, 3, 8	€3.95
Garlic Naan 1, 3, 8	€4.25
Coriander, Garlic, Onion Naan 1, 3, 8	€4.25
Peshawri Naan 1, 3, 8, 9, ALMONDS, PISTACHIO	€4.50
Cheese & Chilly Naan 1, 3, 8	€4.50
Tandoori Roti 1, 8	€4.00
Keema Naan 1, 3, 8	€4.75
Masala Kulcha 1, 3, 8	€4.50
Lacha Parantha 1, 8	€5.00
Cucumber, Mint, Toasted Cumin Raita 8	€4.00
Mixed Pickle 11	€2.00
Potato Chips	€4.50
Rasa Green Salad	€6.00

KIDS MENU

with steamed rice & plain naan

Prawn Curry 2	€17.50
Chicken Korma 8, 9 CASHEWNUT	€16.50
Butter Chicken 8	€16.50
Paneer Makhani 8	€16.00

SPECIAL MENU

2 COURSE €29.95 pp | 3 COURSE €34.95 pp

Wednesday to Monday 5.00p.m. To 6.00 p.m.

Patrons are kindly requested to vacate the tables by 7:30pm if availing of this special Menu. Dishes cannot be substituted, extra charges apply.

STARTER CHOOSE ONE

- Vegetable Samosa** | 1, 8
- Gobhi Varuval** | 8
- Crispy Prawns** | 2
- Chicken Tikka** | 8, 11
- Chicken Wings** | 12
- Chicken 65** | 8
- Lamb Seekh Kebab** | 8

MAINS CHOOSE ONE

(served with rice and plain naan)

- Saag Paneer** | 8
- Achari Baingan Masala** | 11
- Seafood Curry** | 2, 4
- Prawn Jalfrezi** | 2, 10
- Chicken Korma** | 8, 9 **CASHEWNUTS**
- Chicken Tikka Makhani** | 8
- Lamb Roganjosh**
- Lamb Chettinad** | 11

DESSERT CHOOSE ONE

- Gulab Jamun** 1, 8
 - Khubani ka Meetha**
- 8, 9, **CASHEWNUTS, PISTACHIO**

All our chicken and lamb are Halal certified.
10% service charge on groups of 6 and above.

While we do all we can at Rasa to accommodate all our guests with allergies & food intolerances, we are unable to guarantee 100% that our dishes are totally allergen-free. Some of our dishes may contain or have been in contact with nuts, fish may contain small bones. We import some of our spices directly from approved growers across India.



RASA A la Carte Menu

OPENING HOURS

Wednesday to Monday 5.00 p.m to 10.00 p.m | Last orders at 9.30 p.m.

STARTERS

Aloo Tikki 8	€11.00
Crispy potato cakes stuffed with cumin flavoured green peas & raisins, tamarind & mint yoghurt.	
Gobhi Varuval 8	€9.95
Spiced crispy fried cauliflower florets, black pepper, fennel with cucumber onion yoghurt & mint chutney.	
Subz Bhajia VEGAN	€8.50
Crispy vegetable fritters - onion, potato & kale leaves, ginger, carom seeds & mango chutney.	
Vegetable Samosa 1, 8	€9.00
Crispy pastry parcels with cumin potatoes & green peas, tamarind chutney & mint yoghurt	
Crispy Prawns 2	€13.00
Rice flour coated crispy prawns with curry leaves, turmeric, fennel, chilli-garlic tomato chutney	
Chicken Ghee Roast 8	€12.50
Chicken thighs marinated in Indian spices, curry leaves & black pepper, pan-fried in clarified butter.	
Chicken Wings 11, 12	€10.50
Crispy chicken wings with ginger-garlic, Kashmiri chilli, tossed in hot garlic sauce, green onion, roasted tomato-sesame chutney.	
Chicken 65 8	€12.50
Spicy crispy chicken with chickpea flour, corn flour, curry leaf, chilli-garlic, fennel, black pepper, cucumber yoghurt dip	
Indian Coffee House Lamb Cutlet 1, 3, 11	€10.50
Spiced lamb patties with ginger, garlic, curry leaves, special homemade spice mix, dipped in egg & crumb fried with salad & mint chutney.	
Poppadum with mango & tomato chutney 1	€4.50

PLEASE CHECK OUR BLACKBOARD SPECIALS

TANDOOR

Anardana Pudina Aloo STARTER 8	€9.00
Roasted baby potatoes marinated in hung yoghurt, mint leaves & pomegranate	
Achari Ambi Paneer Tikka STARTER 8, 11	€12.00
Cottage cheese with pickling spices, raw mango, homemade masala, salad & mint chutney	
Tandoori Prawns STARTER 2, 8, 11	€12.95
Jumbo prawns with yoghurt, Kashmiri chilli, turmeric, dill leaves, green onion & yoghurt chutney	
Chicken Tikka STARTER 8, 11	€11.50
Chicken in fresh mint, Kashmiri chilli, mustard oil marinade, onion salad, mint chutney.	
Chicken Malai Kebab STARTER 8, 11	€12.50
Chicken kebab with ginger- garlic, cream cheese, saffron, green cardamom, mint chutney, salad with mustard dressing.	
Lamb Seekh Kebab STARTER 8, 11	€12.00
Skewered lamb mince kebab with ginger, garlic, fresh mint, cumin & kashmiri chilli, onion salad, mint yoghurt	
Tandoori Chicken MAINS 8, 11	€19.50
Manor farm chicken (on the bone) in Kashmiri chilli, hung yoghurt, cumin, ginger-garlic, garam masala marinade, tandoor roasted with pickled onion salad & mint yoghurt.	
Mixed Grill MAINS 2, 8, 11	€22.00
Platter of Paneer Tikka, Tandoori prawn, chicken tikka, chicken Malai kebab, lamb patty, lamb seekh kebab, salad, with mustard dressing & mint chutney	

CURRY

Seafood Curry 2, 4	€22.50
Squid, fish, tiger prawns with cinnamon, coconut vinegar, green cardamom, coconut milk & tomato curry	
Prawn Jalfrezi 2, 10	€22.00
Tiger prawns with onion-tomato masala, scallions, peppers, onions & carom seeds	

Butter Chicken 8	€22.00
Tandoori chicken tikka with onion-tomato masala, mace, cardamom, musky fenugreek, cream & honey.	
Andhra Chicken	€21.50
Spicy chicken tossed with onion pepper, green chilli, coriander & curry leaves.	
Chicken Korma 8, 9 CASHEWNUIT	€22.00
Chicken with creamy cashewnut, saffron, caramelised onion, coconut, nutmeg & screw pine extract korma sauce	
Chicken Curry	€21.50
Chicken with curry leaves, ginger, garlic, shallots, potato, coconut & garam masala curry	
Keema Matar, Masala Kulcha	€21.00
1, 3, 8, 9 CASHEWNUIT Pan roasted lamb mince with green peas, caramelized onion, cashew paste, mint leaves, tomatoes, fluffy bread with herbs & spices.	
Lamb Saag 8	€22.00
Diced lamb with cumin, garlic, turmeric, tempered creamy spinach, raw mango powder, fresh ginger & tomato-onion masala.	
Lamb Roganjosh	€23.00
Lamb curry with onion, tomato, Kashmiri chilli, fennel, saffron & dry ginger powder	
Lamb Chettinad 11	€23.50
Spicy lamb with mustard, curry leaves, onion-tomato masala, coconut, whole red chilli & fennel, stone flower & black pepper	
Non-Vegetarian Thaali 1, 2, 3, 8	€29.50
Thaali is a platter with four individual dishes - prawns, chicken, lamb, potatoes, pulao rice & coriander-garlic-onion naan bread (not for sharing)	

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Subz Biryani 8	€20.00
Perfumed basmati rice with vegetables, caramelised onions, saffron, raisins & Kashmiri spices, sauce & raita	

VEGETARIAN

Subz Miloni 8	€17.50
Mixed vegetables with ginger, garlic, onion, tomatoes, spinach & special homemade spice blend.	
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Palak Dahi Kofta	€21.00
1, 8, 9, ALMOND, CASHEWNUIT, PISTACHIO Spinach & cottage cheese dumplings stuffed with almond, cashew nut, pistachio, raisin, apricot in spinach & yoghurt sauce.	
Tadka Dal 8, OPTIONAL VEGAN	SM €7.00 LG €12.50
Yellow lentils tempered with turmeric, cumin, garlic, ginger, onion, tomatoes & coriander	
Aloo Masala VEGAN	SM €7.00 LG €12.50
Crispy potatoes tossed in coriander, green chilli, fenugreek & ginger	

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