

RASA A la Carte Menu

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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.

Subz Bhajia | VEGAN

€9.50

Crispy **vegetable** fritters - onion, potato & kale leaves, ginger, carom seeds & mango chutney.

Vegetable Samosa | 1, 8

€9.50

Crispy pastry parcels with cumin **potatoes** & green **peas**, tamarind chutney & mint yoghourt

Crispy Prawns | 2

€13.00

Rice flour coated crispy **prawns** with curry leaves, turmeric, fennel, chilli-garlic tomato chutney

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

Poppadum with mango

& tomato chutney | 1

€4.50

PLEASE CHECK OUR BLACKBOARD SPECIALS

TANDOOR

Achari Ambi Paneer Tikka STARTER | 8, 11 €13.00 Cottage cheese with pickling spices, raw mango, homemade masala, salad & mint chutney

Tandoori Prawns STARTER | 2, 8, 11

€13.50

Jumbo **prawns** with yoghurt, Kashmiri chilli, turmeric, dill leaves, green onion & yoghurt chutney

Chicken Tikka STARTER | 8, 11

€12.00

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 €12.50 Skewered **lamb mince** kebab with ginger, garlic, fresh mint, cumin & kashmiri chilli, onion salad,

mint yoghurt

Tandoori Chicken MAINS | 8, 11

€20.00

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**, crispy **prawn**, **chicken** tikka, chicken Malai kebab, **lamb** seekh kebab, salad, with mustard dressing & mint chutney

CURRY

Seafood Curry | 2, 4

€24.00

Crab Claws, seabream, tiger **prawns** with cinnamon, coconut vinegar, green cardamom, coconut milk & tomato curry

Prawn Jalfrezi | 2, 10

€22.50

Tiger **prawns** with onion-tomato masala, scallions, peppers, onions & carom seeds

Butter Chicken | 8

€22.50

Tandoori **chicken** tikka with onion-tomato masala, mace, cardamom, musky fenugreek, cream & honey.

Andhra Chicken

€22.00

Spicy **chicken** tossed with onion pepper, green chilli, coriander & curry leaves.

Chicken Korma | 8, 9 CASHEWNUT

€22.50

Chicken with creamy cashewnut, saffron, caramelised onion, coconut, nutmeg & screw pine extract korma sauce

Chicken Ghee Roast | 1, 8

€24.00

Chicken thighs marinated in Indian spices, curry leaves & black pepper, pan-fried in clarified butter, lacha parantha

Lamb Saag | 8

€22.50

Diced **lamb** with cumin, garlic, turmeric, tempered creamy spinach, raw mango powder, fresh ginger & tomato-onion masala.

Lamb Roganjosh

€23.50

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





Lamb Chettinad | 11 €23.95

Spicy **lamb** with mustard, curry leaves, oniontomato masala, coconut, whole red chilli & fennel, stone flower & black pepper

Non-Vegetarian Thaali | 1, 2, 3, 8 €29.95

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 €21.00

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

Tadka Dal | 8, OPTIONAL VEGAN

SM €8.00 **LG** €13.00

Yellow lentils tempered with turmeric, cumin, garlic, ginger, onion, tomatoes

& coriander

Aloo Masala | VEGAN

SM €8.00

Crispy potatoes tossed in coriander, green chilli, fenugreek & ginger

LG €13.00

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
$\textbf{Peshawri Naan} \mid \texttt{1}, \texttt{3}, \texttt{8}, \texttt{9}, \texttt{ALMONDS}, \texttt{PISTACHIO}$	€4.50
Cheese & Chilly Naan 1, 3, 8	€4.50
Tandoori Roti 1, 8	€4.00
Keema Naan 1, 3, 8	€4.75
Lacha Parantha 1,8	€5.00
Cucumber, Mint, Toasted Cumin Raita \mid 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

ALLERGENS

5 | Peanuts

10 | Celery

1 | Gluten-Wheat2 | Crustaceans

6 | Soybeans 7 | Lupins 11 | Mustard 12 | Sesame Seeds

3 | Eggs 4 | Fish 8 | Dairy

13 | Sulphites

Molluscs

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.



